

SPIRITED
returns
ON TRENDING
COCKTAILS



Shown: Libbey® Napoli-Grande,
Super Sham Rocks and Vina™
Martini glassware



Signature drinks demand signature glasses. Using the right glass to showcase all of your craft spirits or exclusive recipes creates the most memorable impression possible in taste, appearance and perceived value.

Create buzz around your cocktail menu by elevating presentations for which your guests will pay a premium price. Big reaction preparations, glamorous cocktail displays and locally crafted vibes, Libbey® has it all right here for you.

unique designs inspire
your creativity, reflect trend insights
and celebrate your bottom line.



From standard rocks to luxury stemware, Libbey offers a comprehensive selection of cocktail glassware – and even premium plastic drinkware – to set your beverage program apart.

Use our Spirit Master guide on the next page for tips on selecting the right glass for what's trending in cocktails now.

Ask your Libbey sales representative to help you be a master in your craft.

all set TO TREND FORWARD

cocktails

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THE basics ON
TRADITIONAL GLASSWARE
FOR spirits.

“We have 12 categories of mixed drinks and each has a unique glass. Libbey’s range is a big help.”

– Jack McGarry
International Bartender of the Year
The Dead Rabbit, New York City

Spirits Served Neat

No. 3502FCP21 shown



A rounded design with heavy base is perfect for swirling “neat” drinks – unmixed spirits served at room temperature – to open up the flavors. The glass narrows at the top to concentrate and enhance the complex aromas.

Spirits Served On the Rocks

No. 15481 shown



The heavy weight and wide top are perfect for serving the finest spirits on the rocks, the large capacity allowing ample room for ice.

Brandy/Cognac

No. 3709 shown



A wide bowl creates surface area to help evaporate the liquor and enhance flavor. The narrow top concentrates aromas, and the rounded bottom is ideal for cupping with your hand to warm the brandy.

Martini

No. 7512 shown



A very wide bowl allows for maximum aromatics (especially the juniper and botanicals in a gin martini). The glass can be held by the stem to prevent warming, and the cone shape keeps ingredients from separating.

Margarita

No. 7511 shown



A Mexican cocktail made from tequila, orange liqueur and lime juice, margaritas are often rimmed with salt. The stem helps prevent warming the drink, and the very wide top enables an optimal salt-to-drink ratio.

Liqueur

No. 601008 shown



The small capacity (1-3 oz.) and conical shape is made for serving small amounts of sweet distilled spirits flavored with fruit, herbs, flowers, nuts or spices. Choose a faceted stem for a nostalgic feel that can increase perceived value.

Highball or Collins

No. 1656SR shown



This family of cocktails is made with a base spirit and a non-alcoholic carbonated mixer served with ice, requiring a tall glass for proper proportioning of ingredients.

Specialty Glassware

No. 3623 shown



Whether it’s a signature mojito, frozen cocktail or premium Long Island Iced Tea, specialty glassware is designed to create a powerful presentation of the finest signature cocktails.



THE right glass FOR WHAT'S TRENDING IN SPIRITS

There's no longer a set time for cocktail hour. As establishments continue to think past the three main meals, they're offering cocktails that please their guests any time of day.

CREATE EVEN MORE BRIGHT
POSSIBILITIES FOR GREATER
daypart profits.

Ease guests into their day with breakfast and brunch cocktails of herbal liquors and other fresh ingredients in elegant glassware.

A glittering cocktail of St. Germain and grapefruit is both soothing and refreshing. Served in the right glass – a classic Cocktail Coupe (page 261) – it glistens with potential for premium pricing.

Learn more about how to Take Part in a New Daypart in Push the Boundaries at insights.libbey.com