

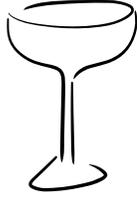
glassware guide



MARGARITA
GLASS



MARTINI
GLASS



CHAMPAGNE
COUPE



PINT
GLASS



SHORT
TUMBLER



COLLINS
GLASS



HIGH
TUMBLER



BEER
STEIN



GOBLET



RED WINE
GLASS



WHITE WINE
GLASS



BORDEAUX
WINE GLASS



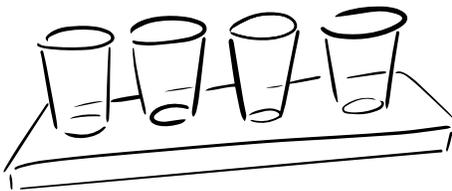
CHAMPAGNE
FLUTE



ALL-PURPOSE
WINE GLASS



STEMLESS
WINE GLASS



DRINK FLIGHT



SAKE SET



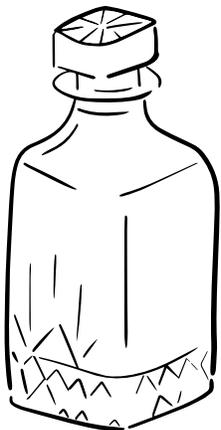
SNIFTER
GLASS



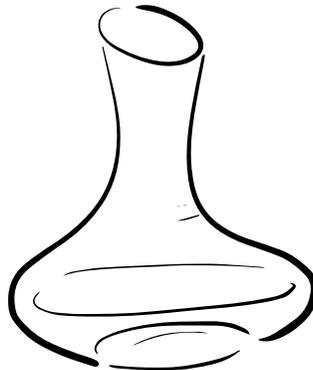
GLENCAIRN
WHISKEY
GLASS



SHOT
GLASS



WHISKEY DECANTER



WINE DECANTER



DRINK
SHAKER



MUDDLER



COCKTAIL
JIGGER

glassware guide

TUMBLERS - GLASSES WITHOUT STEMS

	<p>SHORT TUMBLER 6-12 OZ</p> <p>Short tumbler for serving spirits. Also known as lowball glass, on-the-rocks glass or just rocks glass.</p>
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	<p>BEER STEIN 2 pt</p> <p>Used to serve beer. 2-pint beer mug with a handle. Often glass but other materials can be used. Often comes cold and frosted.</p>
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	<p>HIGH TUMBLER 12-18 OZ</p> <p>Tall tumbler for serving spirits. Also known as highball glass or double old-fashioned glass.</p>
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	<p>PINT GLASS 1 pt</p> <p>Used to serve beer. Sometimes called a pilsner glass. Occasionally will have a handle. Often comes cold and frosted.</p>
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	<p>COLLINS GLASS 8-9 OZ</p> <p>Tall, thinner glass tumbler used to serve mixed drinks that contain a large proportion of nonalcoholic mixer.</p>
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	<p>STEMLESS WINE GLASS 17-18 OZ</p> <p>Differing vessel U-shape to reflect white or red wine glass but has no stem.</p>
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STEMWARE - GLASSES WITH A STEM

	<p>MARTINI GLASS 8-9 OZ</p> <p>V-shaped vessel. Usually a stemmed glass.</p>
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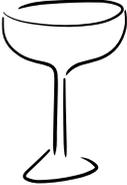
	<p>RED WINE GLASS 8-18 OZ</p> <p>Large vessel to aerate the wine. Often taller than white wine glasses. Standard pour is 5 oz.</p>
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	<p>SNIFTER GLASS 8-12 OZ</p> <p>Short stemmed glass with wine glass-shaped vessel at bottom and smaller at top. Perfectly shaped for whiskey, brandy or cognac to hit your palette.</p>
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	<p>ALL-PURPOSE WINE GLASS 8-12 OZ</p> <p>General wine glass when not part of a collection, offering for different types of wine. Standard pour is 5 oz.</p>
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	<p>WHITE WINE GLASS 12 OZ</p> <p>Slimmer U-shaped vessel than the red wine glass. Standard pour is 5 oz.</p>
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	<p>GLENCAIRN WHISKEY GLASS 6 OZ</p> <p>Approx. 4.5" high with curved vessel at top. Usually has a pedestal stem. Perfectly shaped to allow bourbon and scotch to hit your palette.</p>
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	<p>CHAMPAGNE COUPE 6-8 OZ</p> <p>Stemmed glass with a short broad and shallow sauce-like vessel. Reminiscent of a speak-easy/1920s.</p>
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	<p>BORDEAUX WINE GLASS 21-22 OZ</p> <p>Large vessel similar to a red wine glass, but vessel is deeper to keep distance between wine and mouth. Standard pour is 5 oz.</p>
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	<p>GOBLET 12 OZ</p> <p>Usually stemmed glassware for water, iced tea, lemonade and nonalcoholic drinks.</p>
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	<p>MARGARITA GLASS 12 OZ</p> <p>Stemmed, curved glass with wide upper vessel and narrow lower vessel.</p>
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	<p>CHAMPAGNE FLUTE 6-8 OZ</p> <p>Short- to medium-length stem with long, narrow, upright tulip-shaped vessel. Standard pour is 4 oz. Serves all sparkling wine.</p>
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glassware guide

BAR ACCESSORIES

	SAKE SET Consists of the flask and cups used to serve sake. Sake sets are commonly ceramic, but may be wood, lacquered wood, glass or plastic.
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	WHISKEY DECANTER Glass or crystal vessel that holds a large amount of liquid with a thin neck and often decorative stopper; often used to display on bar cart.
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	WINE DECANTER Glass or crystal vessel that holds a large amount of wine. Distinctly different from a whiskey decanter due to a commonly large, bulbous base.
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	DRINK FLIGHT Usually four drinks served together in smaller glasses, usually 5-7 oz, so you can taste different versions of the same drink type. May have a base.
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	DRINK SHAKER A container used to quickly chill and stir cocktail drinks. Usually glass or metal. May sometimes come with a lid and strainer and/or stirrer.
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	MUDDLER Used like a pestle to mash (or muddle) fruits, herbs and spices into the bottom of a glass to release the flavor into a drink.
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	COCKTAIL JIGGER A shot or cocktail measuring cup ranging from .5-2.5 oz. Usually glass or metal.
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	SHOT GLASS Originally designed to hold or measure spirits or liquor. Can either be imbibed straight from the glass or poured into a cocktail.
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