



LIBBEY®

*Cheers to
going back to basics*





A special thanks to:
Bar: Andre Til Høyre, Oslo (Norway)
Bartender: Anne Maurseth

Cheers to drinks with rich traditions

The cocktail scene has long been an unmissable feature of the world's major cities and hotspots. And now it's conquering smaller towns, sleepy backwaters and even people's homes.

But as social media drives a trend towards increasingly weird and wonderful cocktail experiences, so more and more bars are creating cocktails involving extravagant 'new' recipes, bizarre glassware and lavish garnishes.

On the other hand, as the experts say, you can't go wrong with a classic cocktail. They're timeless and will never go out of style.

So it's good to see that lately quality bartenders and bars around the world are refocusing on the essence and history of the cocktails they serve. Going back to fundamentals, with the drink itself at the heart of the experience, and using garnishes only where they enhance a recipe.

This counter-trend of delivering minimalistic drinks in classic cocktail glasses is one that Libbey celebrates. After all, we were one of the glassware companies at the birth of the cocktail and today continue to develop designs inspired by that rich tradition.

It's time to return to the stylish recipes and elegant glass designs that have made the cocktail what it is today. It's time to go back to basics.

"BEES KNEES"

50 ml dry gin, 25 ml fresh lemon juice, 25 ml honey sirup,
barspoon of yellow chartreuse.



 new Sway 14 CL · 4.5 OZ ≈ h134 mm · Ø95 mm ≈ No. 13080	 Embassy 16.3 CL · 5.5 OZ ≈ h114 mm · Ø86 mm ≈ No. 3773	 Embassy 13.3 CL · 4.5 OZ ≈ h108 mm · Ø86 mm ≈ No. 3777	 Embassy 10.4 CL · 3.5 OZ ≈ h105 mm · Ø86 mm ≈ No. 3787	 Gilde 11 CL · 3.75 OZ ≈ h73 mm · Ø69 mm ≈ No. 13052 <small>Royal Leerdam branded item</small>
 The Experts' Coupe 29 CL · 9.75 OZ ≈ h181 mm · Ø91.5 mm ≈ No. 46007 <small>Royal Leerdam branded item Laser cut rim</small>	 Doyenne 30 CL · 10 OZ ≈ h173 mm · Ø101.8 mm ≈ No. 16085 <small>Royal Leerdam branded item</small>	 Viitta 18 CL · 6 OZ ≈ h155 mm · Ø89 mm ≈ No. 46018 <small>Royal Leerdam branded item Laser cut rim</small>	 Specials 24 CL · 8.5 OZ ≈ h150 mm · Ø93 mm ≈ No. 16061 <small>Royal Leerdam branded item</small>	 Perception 25.1 CL · 8.5 OZ ≈ h152 mm · Ø105 mm ≈ No. 3055

COUPE

Legend has it Marie Antoinette had the Coupe glass molded from her left breast so people could 'appropriately' toast her health. Truth is, the Coupe was created a century earlier, in 1663 in England, based on rather more down-to-earth design principles.

With its large surface allowing carbonated bubbles to escape easily, it was possibly the first glass specifically designed for drinking champagne. A Coupe is ideal for serving drinks "up" — that is, chilled but not on the rocks — and has largely dethroned the Martini glass as the queen of cocktail glasses.

Serving cocktails in Coupes heightens any sweetness, reduces the alcohol sensation and helps blend the individual tastes into a satisfying whole.

"PAPER PLANE"

20 ml bourbon whiskey, 20 ml amaro, 20 ml aperol, 20 ml fresh lemon juice.

HI-BALL

Some say the name Hi-Ball came into being during the rapid growth of the American railroads from the 1820s to 1870s. Others point out that in certain 19th century English establishments, such as golf club bars, a "ball" was slang for a glass and a "Hi-Ball" simply meant a scotch and soda.

Shorter than a Collins and taller than a Rocks glass, bartenders today like using Hi-Balls to create iced drinks containing liquor mixed with water or a carbonated mixer. A recent trend in Europe for serving big Gin & Tonics should herald renewed interest in the classic Hi-Ball glass, which has always been a mainstay of any self-respecting bar.

"PINK GIN"

Raspberry and beet root infused gin, sweet raspberry vinegar, tonic. Beet root dust as garnish.



Madison

29 CL · 9.75 OZ ≈
h131 mm · Ø63 mm ≈
No. 3709VCP29



Cidra

55 CL · 18.5 OZ ≈
h121 mm · Ø91 mm ≈
No. 3282VCP55



York

27.4 CL · 9.25 OZ ≈
h119 mm · Ø78 mm ≈
No. 3336VCP27



Refine

29 CL · 9.75 OZ ≈
h115 mm · Ø67.7 mm ≈
No. 53105

Royal Leerdam branded item
Laser cut rim



Endessa

29.6 CL · 10 OZ ≈
h147 mm · Ø64 mm ≈
No. 3482VCP29



Envy

29.6 CL · 10 OZ ≈
h146 mm · Ø64 mm ≈
No. 3590VCP29



Embassy Footed

23.7 CL · 8 OZ ≈
h137 mm · Ø70 mm ≈
No. 3736



Bliss

32 CL · 10.82 OZ ≈
h134.5 mm · Ø65.6 mm ≈
No. 3709VCP32



Stark

35 CL · 11.75 OZ ≈
h161.7 mm · Ø61.9 mm ≈
No. 3789VCP35



Elan

29.6 CL · 10 OZ ≈
h158 mm · Ø70 mm ≈
No. 15810



new

Envy Gold

35 CL · 11.75 OZ ≈
h156 mm · Ø66.6 mm ≈
No. 3590VCP35

Hand wash recommended



Geo

45.8 CL · 15.5 OZ ≈
h149 mm · Ø89 mm ≈
No. 2308

HI-BALL



Spirit
15 CL · 5 OZ ≈
h100 mm · Ø61 mm ≈
No. 07343



Brandy
29 CL · 9.75 OZ ≈
h120 mm · Ø76 mm ≈
No. 04343



Brandy
44 CL · 15 OZ ≈
h132 mm · Ø89 mm ≈
No. 03343



Cocktail
65 CL · 21.75 OZ ≈
h148 mm · Ø100 mm ≈
No. 02343



ESPERANTO

ESPERANTO

Libbey developed the short-stemmed, tulip-shaped Esperanto as a range of glasses that can be used for a multitude of different drinks and cocktails, with the tulip shape well-known for bringing out a drink's flavors.

Inspiration for the name was L.L. Zamenhof who created Esperanto in the 19th Century as a universal second language so people across the world might understand one another better.

Esperanto's smaller capacities are perfect for spirits, liqueurs and water. The intermediates for wines, fortified wines and sodas. The middle-to-high capacities suit beers and many cocktails. While the smallest Esperanto glasses work wonderfully as taster glasses, ideal for people who want to share their drinking impressions in the universal language of bonhomie and good taste.



FLUTE

With its elegant lines and narrow mouth to hold in the fizz, you might assume people have always used Flutes for champagne. But before the Flute was developed in the 1700s, the Coupe was the preferred champagne glass. Both remained popular until last century, when Flutes got a tapered neck, which contains bubbles even more efficiently, and became the undisputed glass for champagne and other sparkling drinks.

Alongside cocktails like the Kir Royal, Bellini and French 57, people also use Flutes for fruit beers and Belgian Lambic beers. Essentially, any drink benefitting from having its bouquet intensified by a narrow mouth will not only look but also taste great when served in a Flute.

“FRENCH 75”

30 ml dry gin, 20 ml simple syrup, 20 ml fresh lemon juice, top with champagne.



Embassy
17.7 CL · 6 OZ ≈
h222 mm · Ø70 mm ≈
No. 3796



Embassy
17.7 CL · 6 OZ ≈
h206 mm · Ø70 mm ≈
No. 3795



Fortius
20 CL · 7 OZ ≈
h214 mm · Ø69 mm ≈
No. 17324



Stemless
25.1 CL · 8.5 OZ ≈
h146 mm · Ø58 mm ≈
No. 228



new
Levitas
20 CL · 6.75 OZ ≈
h133 mm · Ø51 mm ≈
No. 37075-9400
Laser cut rim



Allure
21 CL · 7.25 OZ ≈
h248 mm · Ø72 mm ≈
No. 17045
Royal Leerdam branded item



Carre
22 CL · 7.75 OZ ≈
h230 mm · Ø57 mm ≈
No. 17026
Royal Leerdam branded item



Gracili
22 CL · 7.75 OZ ≈
h229 mm · Ø58 mm ≈
No. 47028
Royal Leerdam branded item
Laser cut rim



Viitta
19 CL · 6.5 OZ ≈
h220 mm · Ø72 mm ≈
No. 47018
Royal Leerdam branded item
Laser cut rim



Perception
17 CL · 5.75 OZ ≈
h215 mm · Ø70 mm ≈
No. 3096

FLUTE



Cidra
37 CL · 13 OZ ≈
h90 mm · Ø87 mm ≈
No. 3282VCP37



Chicago
30.3 CL · 10.5 OZ ≈
h93 mm · Ø80 mm ≈
No. 3710VCP30



Restaurant Basics
35.5 CL · 12 OZ ≈
h95 mm · Ø89 mm ≈
No. 15587



Lexington
37 CL · 12.5 OZ ≈
h82 mm · Ø79 mm ≈
No. 2339



York
35.5 CL · 12 OZ ≈
h99 mm · Ø99 mm ≈
No. 3336VCP35



Stark
35 CL · 11.75 OZ ≈
h98 mm · Ø83.5 mm ≈
No. 3789VCP36



Bliss
35 CL · 11.75 OZ ≈
h98 mm · Ø78 mm ≈
No. 3709VCP35



Vibe
35.5 CL · 12 OZ ≈
h105 mm · Ø84 mm ≈
No. 2311



Endessa
35.5 CL · 12 OZ ≈
h106 mm · Ø83 mm ≈
No. 3482VCP37



Geo
39.2 CL · 13.25 OZ ≈
h114 mm · Ø92 mm ≈
No. 2307



new
Levitas
36 CL · 12 OZ ≈
h122 mm · Ø75 mm ≈
No. 37975-9400

Laser cut rim

DOF

DOF

The Double Old-Fashioned or DOF glass is the big brother of the Rocks, and therefore also sometimes known as a Double Rocks.

Weighing in at 180–300 ml/6–10 fl oz, and with its often wide brim and heavy thick base, the DOF is ideal for full-bodied, grown-up drinks and drinks that involve mashing or muddling non-liquid ingredients.

“WHITE NEGRONI”

30 cl pink pepper gin, 30 cl sakura vermouth, 30 cl caperitif.



COLLINS

The Collins takes its name from the Tom Collins cocktail, for which it was designed. The original recipe, listed in an 1876 bartenders guide, used juniper. When this was replaced with Old Tom Gin, the name Tom Collins was born. Its roots lay in the gin punches served in smart London gentleman's clubs in the early 19th century.

The tall, cylindrical Collins glass is used by bartenders more or less interchangeably with the Highball, but the two shouldn't be confused. The Collins is thinner, taller and has a larger capacity. Its narrow mouth means it's also ideal for carbonated drinks like Gin Fizz.

"VERMOUTH & TONIC"

6 cl of rosso vermouth, topped with tonic. Dried grapefruit can be used as a garnish.



Straight Sided
39.9 CL · 13.5 OZ ≈
h178 mm · Ø64 mm ≈
No. 115 ●



Straight Sided
35.5 CL · 12 OZ ≈
h152 mm · Ø64 mm ≈
No. 96 ●



Straight Sided
32.5 CL · 11 OZ ≈
h149 mm · Ø64 mm ≈
No. 95 ●



Lexington
29.6 CL · 10 OZ ≈
h152 mm · Ø64 mm ≈
No. 3899VC31 (2310)



new
Levitas
34 CL · 11.5 OZ ≈
h179 mm · Ø57 mm ≈
No. 31075-9400
Laser cut rim



Heavy base
35.5 CL · 12 OZ ≈
h168 mm · Ø54 mm ≈
No. 1661



Chicago
31.1 CL · 10.5 OZ ≈
h166 mm · Ø60 mm ≈
No. 3710VCP31 ●



Chicago
22.2 CL · 7.5 OZ ≈
h152 mm · Ø53 mm ≈
No. 3710VCP23

COLLINS



MARGARITA

There are many claims to inventing the Margarita drink. Fact is, the Margarita (Spanish for "daisy") as a popular drink in Mexico long predates all those claims. It was probably simply discovered by US citizens crossing the border to escape Prohibition.

The origins of the Margarita glass, however, are more mysterious. One of the most common and likely stories is that when an L.A. restaurant ordered new champagne Flutes and instead got these weird-shaped glasses, the enterprising bartender suggested using them for Margaritas.

Maybe he saw how the quirky inverted sombrero shape is in keeping with the Margarita's fun-loving reputation and Mexican roots. And how that wide rim just cries out for a coating of salt?

"TOMMY'S MARGARITA"

40 ml blanco tequila, 30 ml fresh lime juice, 20 ml agave syrup. Salt rim and served on rocks.

HURRICANE

The Hurricane glass gets its name from its resemblance to a Hurricane lamp. Story goes that in 1940s New Orleans bar owner Pat O'Brien wanted to shift an excess of the unpopular rum that he had to buy from distributors before he could order their whisky. So he created a cocktail comprising rum, lemon juice and passion fruit syrup and served it in hurricane lamp-shaped glasses. The drink has been a French Quarter favorite ever since, including at Pat O'Brien's Bar, which is still thriving today.

Taller and wider than a Highball, the Hurricane's distinctive shape makes it an ideal option for other 'extrovert' drinks, such as a Blue Hawaii or Piña Colada.



Citation
38.5 CL · 13 OZ ≈
h191 mm · Ø121 mm ≈
No. 7511



Citation
43.6 CL · 14.75 OZ ≈
h178 mm · Ø121 mm ≈
No. 8430



Citation
26.6 CL · 9 OZ ≈
h156 mm · Ø114 mm ≈
No. 8429



Citation
20.7 CL · 7 OZ ≈
h149 mm · Ø114 mm ≈
No. 8428

MARGARITA



Hurricane
69.5 CL · 23.5 OZ ≈
h238 mm · Ø89 mm ≈
No. 3623



Cyclone
44.4 CL · 15 OZ ≈
h208 mm · Ø78 mm ≈
No. 3617



Hurricane
44 CL · 15.5 OZ ≈
h208 mm · Ø78 mm ≈
No. 3616



Poco Grande
39.2 CL · 13.25 OZ ≈
h178 mm · Ø86 mm ≈
No. 3717



Hurricane
41.4 CL · 14 OZ ≈
h175 mm · Ø80 mm ≈
No. 3840

HURRICANE

JULEP CUP

Hand wash only



Etched

44.4 CL · 15 OZ ≈
h120 mm · Ø84mm ≈
No. JC-26



Beated

44.4 CL · 15 OZ ≈
h120 mm · Ø85mm ≈
No. JC-25



Hammered Cup

41.4 CL · 14 OZ ≈
h80mm · Ø75 mm ≈
No. MM-100



Copper Cup

41.4 CL · 14 OZ ≈
h80mm · Ø74 mm ≈
No. CMM-100



Hammered Mug

41.4 CL · 14 OZ ≈
h101 mm · Ø74 mm ≈
No. MM-200



Copper Mug

41.4 CL · 14 OZ ≈
h98 mm · Ø75 mm ≈
No. CMM-200

MOSCOW MULE

Hand wash only

MULE MUG

This neat copper mug has become the standard way to serve a Moscow Mule, that ever-popular cocktail traditionally made from vodka, ginger beer, lime juice and a lime wedge garnish.

Copper has always been used for drinking vessels. From ancient Ireland's copper goblet, known as an Escra, to the copper cups used by yogis in India. In America, the first colonists brought copper mugs with them and later developed the Virginia Tankard and generously-proportioned Flagon. So when the hard-kicking Moscow Mule was created in 1940s New York, a travelling salesman decided a robust copper mug would be the perfect vessel in which to promote it across the land. The rest, as they say, is history.

JULEP CUP

This well-proportioned conical cup was designed to serve Mint Julep, a drink developed for medicinal purposes in late 18th century Virginia that then took off as a cocktail and in 1938 even became official drink to the world-famous Kentucky Derby horse race. A classic Mint Julep has four ingredients: mint leaf, bourbon, syrup or sugar and crushed ice. Store your Julep Cup in the freezer to ensure the crushed ice creates a thick frost on the outside of the cup.

Julep Cups are traditionally made of silver or pewter and often passed down as treasured heirlooms, though many today prefer hygienic stainless-steel designs. The Julep Cup is also ideal for other bourbon-based cocktails or perhaps a spruced-up Gin &Tonic.

"MINT JULEP"

60 ml bourbon, handfull of mint leaves, 0,75 ml simple syrup, 5 dashes of angostura bitters.



ANNE'S SELECTION:

Elegant Rocks: "I've always had a thing for fine glassware. These thin glasses remind me of the golden age of cocktails, when parties really swung and people were truly carefree."

Small Coupe: "With the current trend for NoLo, I love the idea of smaller servings. High in alcohol or low, cocktails or food, it's all about allowing yourself to experience more flavors and variety."

Esperanto: "I adore the simplicity of this design with its short stem and elegant tulip bowl. And it's absolutely perfect for wine or Tiki cocktails!"

Highball on a small stem: "Raising this iconic glass just a few inches off the surface gives it a whole new dimension. The elegance and delicacy shine through. This is a glass I just can't get enough of."

Stemless Flute: "The world over, the Flute says champagne; and the world over, the Flute's design is remarkably similar. But by removing the stem Libbey have created a very different glass. As a guest, it has you wondering for just a moment: what have we got here? It also offers me a diversity of uses that as a bartender I find invaluable."



Anne Maurseth
Andre Til Høyre, Oslo (Norway)





Martini Chiller
17 CL · 5.75 OZ ≈
h89 mm · Ø111 mm ≈
No. 70855



Stemless
39.9 CL · 13.5 OZ ≈
h89 mm · Ø114 mm ≈
No. 224



Embassy Mini Martini
8.9 CL · 3 OZ ≈
h97 mm · Ø80 mm ≈
No. 3701



Embassy Cocktail
14.8 CL · 5 OZ ≈
h132 mm · Ø96 mm ≈
No. 3771



Specials
19 CL · 6.75 OZ ≈
h146 mm · Ø99 mm ≈
No. 14025

Royal Leerdam branded item



Bristol Valley
22.2 CL · 7.5 OZ ≈
h159 mm · Ø108 mm ≈
No. 8555SR



Embassy
22.2 CL · 7.5 OZ ≈
h162 mm · Ø108 mm ≈
No. 3733



Vina
23.7 CL · 8 OZ ≈
h175 mm · Ø124 mm ≈
No. 7512



Specials
26 CL · 9.25 OZ ≈
h180 mm · Ø108 mm ≈
No. 14068

Royal Leerdam branded item



Midtown
35.5 CL · 12 OZ ≈
h187 mm · Ø124 mm ≈
No. 7507

MARTINI

MARTINI

If one glass shape captures the glamour of the cocktail age, it's the V-shaped Martini glass with its geometric lines and delicate stem.

The Martini recipe is first described in an 1887 bartenders' guide, but theories abound regarding its origins: San Francisco's Occidental Hotel, New York's Knickerbocker Hotel, the island of Martinez.

The Martini glass was launched at the 1925 Paris Exhibition. The futuristic version of the Coupe included a long stem so your drink would warm less quickly, wide brim to release the gin's bouquet and steep sides to support that all-important finishing touch, an olive on a cocktail stick.

To avoid your drink losing its cool, a Martini glass should ideally be no larger than 7fl oz or 20cl.

DRY MARTINI

60 ml dry gin, 10 ml dry vermouth. Olives to garnish.





Cidra

22 CL · 7.8 OZ ≈
h60 mm · Ø82.5 mm ≈
No. 3282VCP22



Bliss

24 CL · 8.45 OZ ≈
h84.3 mm · Ø71 mm ≈
No. 3709VCP24



Stark

28 CL · 9.5 OZ ≈
h91.5 mm · Ø78.6 mm ≈
No. 3789VCP28



Refine

30 CL · 10 OZ ≈
h80 mm · Ø84.4 mm ≈
No. 55005

Royal Leerdam branded item
Laser cut rim



Endessa

26.6 CL · 9 OZ ≈
h96 mm · Ø78 mm ≈
No. 3482VCP28



Lexington

22.9 CL · 7.75 OZ ≈
h89 mm · Ø73 mm ≈
No. 3899VCP22 (2328)



Vibe

29.6 CL · 10 OZ ≈
h102 mm · Ø70 mm ≈
No. 2313



Chicago

20.7 CL · 7 OZ ≈
h85 mm · Ø71 mm ≈
No. 3710VCP20



new
Levitas

27 CL · 9 OZ ≈
h101 mm · Ø75 mm ≈
No. 35075-9400

Laser cut rim



new
Envy gold

32 CL · 10.75 OZ ≈
h106 mm · Ø78.5 mm ≈
No. 3590VCP32

Hand wash recommended



Embassy Footed

20.7 CL · 7 OZ ≈
h111 mm · Ø83 mm ≈
No. 3747

ROCKS

ROCKS

Also going by various other names — Tumbler, Lowball, Old-Fashioned — this short tumbler is the classic choice for serving spirits neat or... on the rocks.

The design ensures your palm slowly warms your drink, while the open rim and straight sides leave a spirit's heavy fumes hanging above the liquid for a richly ethanol first sip.

Rocks is extremely versatile: Ideal for spirits-heavy cocktails served chilled, or “down”. Perfect for “ice-balls”, where drinks like Gin & Tonic or Whisky & Soda come with a big ball of ice that melts more slowly to avoid your drink becoming watery. Rocks is also popular for drinks following the current trend for recipes using three equal parts such as the Negroni, Bijou and Boulevardier.

“OLD FASHIONED”

60 ml bourbon or rye, 1,5 barspoon of demerara syrup, 5 dashes angostura bitters, 2 dashes saline. Orange zest.





Brandy
80 CL · 28 OZ ≈
h154 mm · Ø115mm ≈
No. 18255
Royal Leerdam branded item



Brandy
37 CL · 13 OZ ≈
h129 mm · Ø88mm ≈
No. 18184
Royal Leerdam branded item



Intermezzo
5 CL · 1.75 OZ ≈
h120 mm · Ø51 mm ≈
No. 10255
Royal Leerdam branded item



Embassy Brandy
51.8 CL · 17.5 OZ ≈
h102 mm · Ø140 mm ≈
No. 3708



Arôme
18 CL · 6.1 OZ ≈
h105 mm · Ø72.2 mm ≈
No. 3713VCP18
Royal Leerdam branded item



Footed Pilsner
29.6 CL · 10 OZ ≈
h219 mm · Ø73 mm ≈
No. 6425



Allure Port Wine
15 CL · 5.3 OZ ≈
h213 mm · Ø56.7 mm ≈
No. 08045
Royal Leerdam branded item



Irish Coffee
17.8 CL · 6 OZ ≈
h146 mm · Ø73 mm ≈
No. 8054



Grappa
9 CL · 3.25 OZ ≈
h160 mm · Ø51 mm ≈
No. 10132
Royal Leerdam branded item



Tasting glass
13 CL · 4.5 OZ ≈
h132 mm · Ø59 mm ≈
No. 07399
Royal Leerdam branded item

MISCELLANEOUS

So many classic cocktails are known by the glass it is served in we sometimes imagine what was first, the glass or the drink. The spirit industry is growing rapidly and over the years studies have shown that certain spirits and liquors are best drunk out of a certain glass. From small narrow tasting glasses, to tulip shaped bowls to accompany any drink and big brandy glass that your hands will heat your drink for you.

A lot of research has been done on the effect a glass has on the drink itself. How does the shape of the bowl change the taste of the drink? How bad does the temperature of your hands influence the taste of the drink? These are all influences that can be linked to the properties of the glass. But don't forget that the mind also plays tricks on the way we define taste.

Here is an overview of glasses that have found their drinks to be served in. As the spirit industry is growing, specialized glassware will also be growing the coming years.

"SINGAPORE SLING"

7.5 ml cointreau triple sec, 30 ml gin, 15ml cherry heering liqueur, 7.5 ml bénédictine D.O.M., 15 ml lime juice, 120 ml pineapple juice, 10 ml grenadine, 1 dash angostura aromatic bitters.

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