

GLASSWARE

Unless you are hosting a Super Bowl party for the beer-and-bratwurst crowd, your alcoholic beverages deserve something a little better than plastic cups. From tall champagne flutes to tiny shot glasses, glassware has been custom-developed to compliment the wide range of drinks available from the bar. If you are just setting up your bar, it's good to know that it is not critical to have every single glass—many of these specialized glasses will do double-duty. Your guests will not walk out in disgust, for example, if you serve them a margarita in a cocktail glass.



Highball and Collins Glasses

Highball glasses are tall, narrow, stemless glasses that are commonly used to serve drinks that hold a combination of liquor and soda.

A Collins glass is slightly taller and narrower than a highball glass.

Common drinks served in this glass: Alabama Slammer, Long Island Iced Tea

Rocks/Old-Fashioned Glasses

Rocks glasses, also known as old-fashioned glasses, are used for drinks which are served with ice or “on the rocks.”

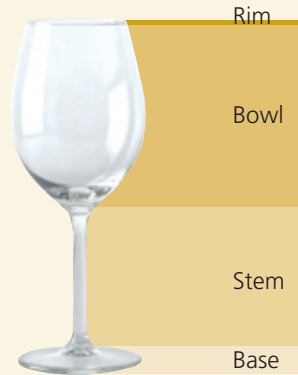
Common drinks served in this glass: Brown Cow, Rusty Nail, Screwdriver

Shot Glasses

A shot glass is used as a measuring cup when mixing drinks. A shot glass can also be used for serving a single serving of alcohol that is consumed in one gulp.

Common drinks served in this glass: B-52, Broken Down Golf Cart, Lemon Drop

TIP

*Anatomy of a Glass*

Most glasses consist of some combination of bowl, stem and base which vary in size and height depending on the beverages they are designed to hold. Some glasses, such as beer mugs, also feature a handle. The top edge of a glass' bowl is called the rim.

**Wine Glasses**

Wine glasses are used to serve wine. White wine glasses are typically smaller than red wine glasses which feature wider bowls that allow more oxygen to interact with the wine and enhance its aroma and flavors.

Common drinks served in this glass:
Red and white wine

Champagne Flutes

Champagne flutes are designed to show off the delicate bubbles of a sparkling wine and to prevent the bubbles from escaping.

Common drinks served in this glass:
Champagne, Mimosa, Kir Royale

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Most pieces of glassware have been developed to somehow enhance the type of drink for which they were designed. The wide rim of a margarita glass is ideal for rimming, the practice of coating the rim of the glass with sugar, salt or some other powdered coating that will compliment the flavor of the drink. Sometimes the shape of the glass just enhances the look of a drink. The classic martini would just not look the same if it were served in a hefty beer mug.



Cocktail/Martini Glasses

A cocktail glass, also called a martini glass, is used for cocktails that are served without ice, or "straight up."

Common drinks served in this glass:
Classic Manhattan, Cosmopolitan,
Sour Apple Martini

Hurricane Glasses

Hurricane glasses are shaped like hurricane lamps with tall, tulip-shaped bowls mounted on a wide base.

Common drinks served in this glass:
Mudslide, Mai Tai, Killer Kool-aid

Margarita Glasses

Margarita glasses feature a wide, two-tiered bowl atop a slender stem and wide base. If you don't have a margarita glass available, you can use a cocktail glass instead.

Common drinks served in this glass:
Strawberry Margarita,
Raspberry Daiquiri

TIP *Essential Glassware*

Having one set of each of the following types of glasses will allow you the versatility to serve most kinds of drinks.



- Beer Mugs
- Champagne Flutes
- Cocktail/Martini Glasses
- Highball/Collins Glasses
- Rocks Glasses
- Shot Glasses
- Wine Glasses
- Coffee Glasses

**Brandy Snifter**

A brandy snifter is designed to be cupped in the hand rather than being held by the stem or base. Cupping the bowl warms the drink in the glass.

Common drinks served in this glass:
Brandy or Cognac, Blueberry Tea

**Coffee Glasses**

Coffee glasses are used to serve hot drinks. If you don't have a coffee glass available, you can use a highball glass instead.

Common drinks served in this glass:
Spanish Coffee, B-52 Coffee,
Irish Coffee

**Beer Mugs**

Beer mugs are wide, heavy glasses with a large handle attached on the side. The thicker glass of a beer mug and the fact that it is held by a handle helps keep the beer inside it cold. If you don't have a beer mug available, you can use a highball glass instead.

Common drinks served in this glass:
Beer