

Glassware

Beer Glasses:



Mug

Typical Size:
12-16 oz.



Pilsner (the traditional beer container)

Typical Size:
12 oz.



Brandy Snifter

The shape of the snifter concentrates the alcoholic odors to the top of the glass as your hands warm the brandy. **Cognacs & Brandies**
Typical Size: 12 oz. Cognac & Brandies

Name 4 products that get poured into this glass:

1.) _____ 2.) _____

3.) _____ 4.) _____

It is a good idea to _____ the glass before using.



Champagne Flute

This tulip shaped glass is designed to show off the waltzing bubbles of the wine as they brush against the side of the glass and spread out into a sparkling mousse. Use this glass for all **Sparkling Wines & Champagnes**.
Typical Size: 6 oz.

What are sparkling wines? _____

Are all champagnes sparkling wines? _____

Are all sparkling wines champagnes? _____



Cocktail Glass

This glass has a triangular bowl design with a long stem and is used for a wide range of straight-up (without ice) cocktails including **Martinis, Manhattans, Cosmopolitans, and Gimlets**. The glass is also known as a martini glass.
Typical Size: 4-12 oz.



Coffee Mug

This mug is the traditional glass mug used for hot **Coffee Drinks**.
Typical Size: 12-16 oz.



Collins Glass

Shaped similarly to a highball glass, only taller. The Collins glass was originally used for all the **Collins Drinks** & commonly used for soft drinks, alcoholic juice drinks, and some **Tropical /Oriental Drinks**.

Typical Size: 14 oz.



Cordial Glass

Small straight-up stemmed glasses used for serving small portions of your favorite liqueurs at times such as after a meal. **Cordials** such as **Sambucca**.

Typical Size: 1-2 oz.

Are Cordials and Liqueurs the same?_____



Highball Glass

Named after the Highball! Used for 1 and 2 liquor drinks such as **Greyhounds and White Russians** or mixer combined liquor drinks (i.e. **Gin & Tonic**).

Typical Size: 8-12 oz.



Hurricane Glass

This is a tall & elegantly cut glass that is named after its hurricane-lamp-like shape, used for **Exotic/Tropical Drinks/ Frozen Drinks**. The glass is very similar to a **Poco Grande** glass.

Typical Size: 15 -16oz.



Margarita Glass

This slightly larger and rounded approach to a cocktail glass has a broad-rim for holding salt, ideal for **Margaritas**. It is also used in **Daiquiris** and other fruit drinks.

Typical Size: 16 oz.



Mason Jar

These large square containers are effective in keeping their contents sealed in an airtight environment. They're designed for home canning, being used for mixes among other things.

Typical Size: 16 oz.



Old-Fashioned Glass

A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, or "with a splash."

Typical Size: 9-12 oz.



Pousse-Cafe Glass/ Pony Glass

A narrow glass essentially used for layered dessert drinks. Its shape increases the ease of layering ingredients. Useful for **Layered Drinks** such as a **Pousse Cafés** and **B-52s**.

Typical Size: 2 oz.



Punch Bowl

A large hemispherical bowl suitable for punches or large mixes, such as **Sangria**.

Typical Size: 1-5 gal.



Rocks Glass

A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, such as **Scotch on the Rocks**, or "with a splash". The word rocks mean "ice".

Typical Size: 4-6 oz.



Red Wine Glass

A clear, thin, stemmed glass with a round bowl tapering inward at the rim, used for **Red Wine**.

Typical Size: 8 oz

*Red wine is served*_____.

Name 3 reds:

1)_____ 2)_____ 3)_____



Sherry Glass

Glass for **Aperitifs**, **Ports** and **Sherry**. Sherry is a fortified wine which means brandy added to increase the proof. Sherry is normally 18-21 %.

Typical Size: 3 oz.



Shaker lass

This 16 oz glass is a **part of the shaker kit** along with the metal stainless steel mixing cup. This glass is often used as a replacement for a specialty glass or a large draft glass.

Typical Size: 16 oz.



Shot Glass

This is a small glass suitable for pouring a **1 oz. shot** of **Vodka**, **Whiskey** or other hard liquors. Many "shot" mixed drinks also call for shot glasses.

Typical Size: 1 ¼ oz. (1 ounce to the line)



Whiskey Sour or Delmonico Glass

This is a straight up glass which is a stemmed, wide opening glass, similar to a small version of a champagne flute, used for Whiskey **Sour Straight Up**.
Typical Size: 5 oz.



White Wine Glass

This is a clear, thin, stemmed glass with an elongated oval bowl tapering inward at the rim, used for **White Wine**.
Typical Size: 12.5 oz.

White wine is served _____.

Handling Glassware

Always pay close attention to the cleanliness of your glassware. Here is some advice on handling glass and accidents with glass.

- Never just push a glass to move it; always pick it up and place it where you want it.
- Use the stem or the base to pick up a glass in order to avoid getting fingerprints on the top. This will provide more support to carry it.
- Make sure all glasses are clean before serving, especially wine glasses (lipstick).
- If you clank two glasses together, one will almost always break.
- Glass doesn't agree to sudden changes in temperatures. Never add ice to a hot glass or hot liquid to a cold glass. The thermal shock may shatter the glass.
- Never use glassware to scoop ice from a bucket. Tiny glass slivers break off when pushed into ice, or the glass can shatter, leaving you with glass *and* blood in your ice. Use an ice scoop.

Breakage & Spills

If you drop a glass, don't try to catch it; let it fall. If a glass is breaks, wear gloves and use a broom, dust pan, or damp cloth to pick up the pieces.

- You should always have gloves and brooms in your area.
- Always be ready to clean up broken glass, it will happen.
- Whenever anybody breaks a glass, check the ice and food items in the area.

If you break a glass near ice, chances are that there is a shattered piece of glass in the ice. Throw away all of the ice and rinse with water.