

SPIRITS GLASS GUIDE

FINE WINE & GOOD SPIRITS



CORDIAL

A small, narrow glass that concentrates aromas.

Designed for sweet cordials such as Amaretto and Grand Marnier.

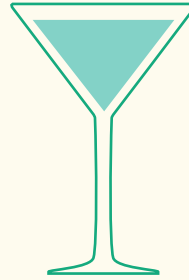


SNIFTER

A short glass with a rounded shape.

Cup the glass in your hand to warm the contents.

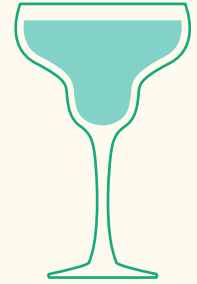
Use for brandy, cognac or scotch.



MARTINI

The long stem keeps cocktails cold.

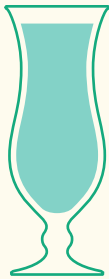
Intended for chilled cocktails that are served neat, such as Martinis, Manhattans or Cosmopolitans.



MARGARITA

A large, wide glass, easy to rim with salt.

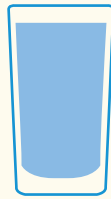
Adds a festive note to frozen Margaritas.



HURRICANE

Named for its distinctive shape, which resembles an old-fashioned hurricane lamp.

Great for tropical fruit drinks.



COLLINS

A tumbler that is smaller than a highball glass.

Named after the Tom Collins cocktail.

Used to serve many mixed drinks.



HIGHBALL

A large tumbler that can hold 8 to 12 ounces.

Intended for drinks that combine a lot of mixers in addition to the alcohol.



ROCKS

A small glass with a wide mouth that allows the spirit to breathe.

Just enough room for one shot and a few ice cubes.



OLD FASHIONED

A short tumbler named after the Old Fashioned cocktail. Used for many mixed drinks.



SHOT

A small glass that is often used to measure liquor.

Holds one serving of straight spirits.



SHOOTER

A little taller than a shot glass. Used for shots of mixed spirits.