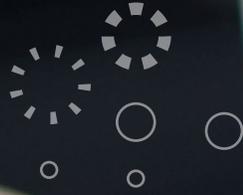




LIBBEY



# In the MIX

*Cocktail glassware from Libbey*

# What do **LIBBEY GLASSWARE** **APERITIF COCKTAILS** have in common?

They're both steeped in history yet completely of the moment.

They're crafted from quality ingredients by masterful Makers with boundless imagination and artistic flair. And they bring high style and sophistication to your bar or tabletop.

Aperitifs – before-dinner drinks with fresh, botanical flavors, bitter spirits and low alcohol content – are fast becoming some of the most-requested cocktails at bars around the world.

If your drinks menu is due for a makeover, aperitifs (or other premium libations) can entice your guests to stay longer, order more, and recommend your bar or restaurant to friends.

Let Libbey's diverse selection of artfully designed and beautifully durable cocktail glassware inspire your creative mixology – from pre-meal aperitifs to after-dinner nightcaps and everything in between.



## WAYS TO SERVE



SERVE IT

### *Up*

Mixed in a cocktail shaker and served without ice, these drinks go best in a coupe or traditional cocktail glass.



SERVE IT

### *On the rocks*

Drinks poured and served over ice look great in a heavy-bottomed rocks or double old fashioned glass.



SERVE IT

### *Garnished*

Get creative with citrus, florals and other botanicals to bring color, flavor and flair to your cocktails.

Gats Hi-Ball No. 2970VCP35





Shown: Coupe No. 3055

# COUPE

Lean into the vintage flair of aperitifs with the classically curved coupes, which give high style to cocktails, champagne and neat spirits.



**Hobstar Coupe**  
No. 929799  
8½ oz./25.1 cl./251 ml.  
H4¼" T4½" B2¾" D4½"  
1 doz./7# • .68 cu. ft.  
SCC 10615905929799



**Renewal™ Crosshatch Coupe**  
No. 9134/69477  
9 oz./26.6 cl./266 ml.  
H6½" T3¾" B3½" D4½"  
1 doz./5# • .97 cu. ft.  
SCC 644879



**Noblesse Cocktail**  
No. N101105  
6¼ oz./180 ml.  
H5½" T4¼" B2½" D4¼"  
1 doz./8# • 1.09 cu. ft.  
SCC 4003762274272



**1924 Coupe**  
No. 501407  
8¼ oz./24.7 cl./247 ml.  
H6¾" T4½" B2¾" D4½"  
1 doz./5# • 1.01 cu. ft.  
SCC 8710964501407



**Speakeasy Nick & Nora**  
No. 601329  
4¾ oz./28.3 cl./283 ml.  
H6¾" T3" B2½" D3"  
1 doz./4# • .50 cu. ft.  
SCC 8710964601329



**Circa Nick & Nora**  
No. 9252  
5½ oz./163 ml.  
H6" T3" B2¾" D3"  
1 doz./4# • .47 cu. ft.  
SCC 662460



**Perfect Serve Coupe**  
No. 4508008  
8 oz./235 ml.  
H5½" T3½" B2½" D3½"  
1 doz./4# • .73 cu. ft.  
SCC 4003322257950



**Perception Cocktail Coupe**  
No. 3055  
8½ oz./25.1 cl./251 ml.  
H6" T3¾" B3" D4½"  
1 doz./7# • .89 cu. ft.  
SCC 443816



**Symbio Coupe**  
No. 1102  
14 oz./41.4 cl./414 ml.  
H5" T4½" B2¼" D4¾"  
1 doz./7# • .79 cu. ft.  
SCC 711564

*Did you know?*

**50%** of bartenders worldwide say their customers are ordering more premium drinks. Does your glassware selection say high-end?



# ROCKS

From straight-up spirits to complex cocktails, the effortlessly cool rocks glass is always at home behind your bar, with shapes ranging from sleek and simple to cut-glass-inspired.



Shown: Old Fashion  
No. 2934VCP35



**Newton Rocks**  
No. 12037  
10 oz./29.6 cl./296 ml.  
H3½" T3¼" B2½" D3¼"  
1 doz./8# • .33 cu. ft.  
SCC 687180



**Traverse Rocks**  
No. 2043  
8½ oz./25.1 cl./251 ml.  
H3½" T3½" B2¾" D3½"  
1 doz./8# • .38 cu. ft.  
SCC 687159



**The Gats Rocks**  
No. 2970VCP29  
9¼ oz./29 cl./290 ml.  
H3¼" T3½" B1½" D3¼"  
1 doz./3# • .29 cu. ft.  
SCC 8710964826982



**Flashback Double  
Old Fashioned**  
No. 2934VCP35  
12 oz./35.5 cl./355 ml.  
H4½" T3¾" B3¼" D3¾"  
1 doz./14# • .42 cu. ft.  
SCC 8710964824339



**Orbital Rocks**  
No. 12018  
10 oz./29.6 cl./296 ml.  
H3¾" T2¾" B2¾" D3¼"  
1 doz./5# • .33 cu. ft.  
SCC 686756



**Winchester Rocks**  
No. 15454  
8 oz./23.7 cl./237 ml.  
H3¾" T3¾" B2½" D3¾"  
3 doz./21# • .88 cu. ft.  
SCC 032167



**Hoistar Double  
Old Fashioned**  
No. 5632  
12 oz./35.5 cl./355 ml.  
H4½" T3½" B3" D2½"  
1 doz./13# • .46 cu. ft.  
SCC 10615905924152



**Modernist Rocks**  
No. 9035  
10½ oz./31.1 cl./311 ml.  
H4½" T3½" B2½" D3½"  
2 doz./20# • .71 cu. ft.  
SCC 609649



**Renewal™ Chisel Rocks**  
No. 9022/69474  
9 oz./26.6 cl./266 ml.  
H3¾" T3" B2½" D3½"  
1 doz./8# • .35 cu. ft.  
SCC 644800

## What is an **APERITIF?**

Meant to be consumed before a meal to stimulate the appetite, an aperitif is a before dinner drink that is generally low in alcohol and high in flavor. Their taste can vary from bitter to sweet, but they're typically herbaceous and complex across the board.



Shown: Renaissance Coupe No. 9134,  
Rocks 9022/69474, Martini No. 9135



# APERITIFS TO TRY:

*Whip up these two twists on classic cocktails*



Shown: Coupe No. 929799

## Champagne Cobbler

A light, refreshing and easy-to-make variation on the mimosa – try the below

- step 1* 1oz. orange juice, freshly squeezed
- step 2* 1oz. pineapple juice, freshly squeezed
- step 3* ¾oz. maraschino liqueur
- step 4* 4oz. Champagne
- step 5* Garnish with lemon peel

## Boody House Hotel

A bittersweet, Campari-based cocktail is a totally on-trend addition to your cocktail menu

- step 1* 1.5oz Heart of Glass Strawberry Vodka
- step 2* .75oz Campari
- step 3* .75oz. Cocchi Vermouth Di Torino
- step 4* .5oz. Acid-Adjusted Orange Juice
- step 5* .5oz. Simple Syrup
- step 6* 3 Drops Vegan Foamer



Shown: Rocks No. 9022/69474



# TALL

The versatile highball is able to tackle any task with a tall, slim silhouette and adds height and style to mixed drinks, soda and water.



**Nob Hill Tall Hi-Ball**  
No. 23106  
10½ oz./311 ml.  
H6" T2½" B2¼" D2½"  
3 doz./24# • 1.00 cu. ft.  
SCC 063229



**Flashback Cooler**  
No. 2934VCP47  
16 oz./473 ml.  
H6½" T3½" B2¾" D3½"  
1 doz./16# • .55 cu. ft.  
SCC 8710964824353



**Carats Beverage**  
No. 926774  
14 oz./414 ml.  
H6½" T3½" B2½" D3½"  
1 doz./12# • .45 cu. ft.  
SCC 10615905926774



**Winchester Hi-Ball**  
No. 15456  
8¾ oz./259 ml.  
H5" T2¾" B2" D2¾"  
3 doz./22# • .88 cu. ft.  
SCC 032181



**The Gats Hi-Ball**  
No. 2970VCP35  
11¼ oz./350 ml.  
H5½" T2½" B1¾" D2½"  
1 doz./11# • .37 cu. ft.  
SCC 8710964826609



**Endeavor Hi-Ball**  
No. 15711  
10 oz./296 ml.  
H6¼" T2¾" B2" D2¾"  
1 doz./11# • .44 cu. ft.  
SCC 367136



**Modernist Beverage**  
No. 9037  
10 oz./296 ml.  
H5¾" T2½" B2½" D2½"  
2 doz./18# • .68 cu. ft.  
SCC 609625



**Renewal Crosshatch Hi-Ball**  
No. 9038/69477  
12 oz./355 ml.  
H6½" T2½" B2¼" D2½"  
2 doz./18# • .79 cu. ft.  
SCC 644855



**Traverse Hi-Ball**  
No. 2045  
12 oz./355 ml.  
H5½" T3¼" B2" D3¼"  
1 doz./8# • .50 cu. ft.  
SCC 687463

# Campari Spritz

An effervescently cool, low-in-alcohol spritz is an ideal drink for beginners.



Ice (if desired)

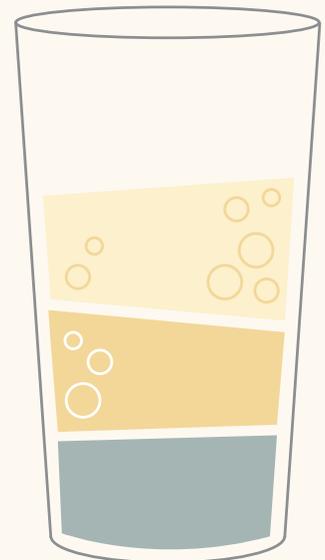
1 oz. Campari



2 oz. Prosecco



4 oz. Soda Water



# MIX & ENJOY





Shown: Speakeasy No. 601404

# MARTINI & COSMOPOLITAN

It doesn't get any more classic than the V-shaped martini glass, perfect for serving a wide range of aperitif cocktails.



Shown: Renaissance Martini No. 9136



**Cosmopolitan**  
No. 400  
8¼ oz./24.4 cl./244 ml.  
H3½" T4" B2¼" D4"  
1 doz./8# • .60 cu. ft.  
SCC 364098



**Boost Cocktail**  
No. 5874  
9 oz./26.6 cl./266 ml.  
H3½" T4¼" B1¾" D4¼"  
1 doz./10# • .58 cu. ft.  
SCC 697202



**Stemless Martini**  
No. 224  
13½ oz./39.9 cl./399 ml.  
H3½" T4½" B1¾" D4½"  
1 doz./5# • .70 cu. ft.  
SCC 477149



**Symbio Martini**  
No. 1103  
12 oz./35.5 cl./355 ml.  
H5½" T4¼" B2¼" D4¼"  
1 doz./8# • .82 cu. ft.  
SCC 711540



**Symbio Cocktail**  
No. 1101  
15 oz./44.4 cl./444 ml.  
H5¾" T4½" B2¼" D4½"  
1 doz./8# • .81 cu. ft.  
SCC 711557



**Renaissance Martini**  
No. 9136  
10 oz./29.6 cl./296 ml.  
H7¾" T4½" B3¾" D4¾"  
1 doz./6# • 1.38 cu. ft.  
SCC 604170



**Vina Martini**  
No. 7507  
12 oz./35.5 cl./355 ml.  
H7¾" T4½" B3¼" D4¾"  
1 doz./7# • 1.50 cu. ft.  
SCC 084347



**Speakeasy Martini**  
No. 601404  
6½ oz./19.3 cl./193 ml.  
H6½" T3¾" B2¾" D3¾"  
1 doz./5# • .84 cu. ft.  
SCC 10615905601404



**Z-Stem Martini**  
No. 37799  
9 oz./26.6 cl./266 ml.  
H6½" T4½" B3" D4¾"  
1 doz./7# • 1.13 cu. ft.  
SCC 019585



Shown: Cosmopolitan No. 400



# BAR ACCESSORIES

From shot glasses to spoons, these tools of the trade turn a good cocktail into a great one.



Shown: Mule No. CMM-100



**CAN & BOTTLE OPENER**  
No. 75138  
L4"  
5 doz./3# • .1 cu. ft.  
SCC W333053



**TAPERED POURER**  
No. 75285  
Stainless Steel  
1 doz./2# • .1 cu. ft.  
SCC W349269



**BAR SPOON W/ RED TIP**  
No. 75111  
L11"  
2 doz./10# • .1 cu. ft.  
SCC W333008



**Troyano Shooter**  
No. 1787386  
5 $\frac{5}{8}$ " T2 $\frac{3}{8}$ " B1 $\frac{1}{8}$ " D2 $\frac{3}{8}$ "  
2 doz./21# • .54 cu. ft.  
SCC 17873861



**Prism Shot**  
No. 5277  
2 oz./5.9 cl./59 ml.  
H2 $\frac{1}{2}$ " T1 $\frac{1}{8}$ " B1 $\frac{1}{8}$ " D1 $\frac{1}{8}$ "  
6 doz./26# • .58 cu. ft.  
SCC 048618



**Tall Whiskey**  
No. 5030  
 $\frac{3}{4}$ " oz./2.2 cl./22 ml.  
H2 $\frac{1}{2}$ " T1 $\frac{1}{4}$ " B1 $\frac{1}{4}$ " D1 $\frac{1}{4}$ "  
6-1 doz. cartons/24# .58 cu. ft.  
SCC 133796



**3-Piece Cocktail Shaker**  
No. 75135  
16 oz.  
1 pc./4# • .01 cu. ft.  
SCC W333138



**3-Piece Cocktail Shaker**  
No. 75134  
8 oz.  
1 pc./4# • .01 cu. ft.  
SCC W333121



**Shaker 500 W/ Black Lid**  
No. 13230520  
19 $\frac{3}{4}$ " oz./58.5 cl./585 ml.  
H6 $\frac{1}{2}$ " T2 $\frac{1}{2}$ " B2 $\frac{1}{2}$ " D3 $\frac{3}{8}$ "  
1 doz./14# • .72 cu. ft.  
SCC 08002713098949

## SPECIALTY

A Moscow mule (or any of its variations) is best served in a copper mug, which helps keep the drink chilled longer.



**Moscow Mule Mug W/Copper Finish**  
No. CMM-100  
14 oz./41.4 cl./414 ml.  
H3 $\frac{3}{8}$ " T3 $\frac{3}{8}$ " D4 $\frac{1}{4}$ "  
1 doz./7# • .6 cu. ft.  
SCC 10663114353539



**Moscow Mule Cup W/ Hammered And Antiqued Copper Finish**  
No. MM-200  
14 oz./41.4 cl./414 ml.  
H4" T2 $\frac{7}{8}$ " D4"  
1 doz./6# • .6 cu. ft.  
SCC 10663114353249



**Moscow Mule Cup W/ Hammered And Antiqued Copper Finish**  
No. MM-100  
14 oz./41.4 cl./414 ml.  
H3 $\frac{3}{8}$ " T3 $\frac{3}{8}$ " D4 $\frac{1}{4}$ "  
1 doz./7# • .6 cu. ft.  
SCC 10663114353256





Shown: Rocks No. 9241

# INFINIUM

Your creative mixology deserves better than disposables. Nearly unbreakable Infinium® premium plastic drinkware is as clear as glass, so you can serve up an elevated experience anywhere.



**Infinium Classic Stacking Rocks**  
No. 92403  
10 oz./29.6 cl./296 ml.  
H3¾" T3¾" B2½" D3¾"  
1 doz./4# • .52 cu. ft.  
SCC 554925



**Infinium Wake Stacking Rocks**  
Clear No. 92429  
Tidal No. 109302  
10 oz./29.6 cl./296 ml.  
H3¾" T3¾" B2½" D3¾"  
1 doz./4# • .52 cu. ft.  
Clear SCC 554925  
Tidal SCC L717443



**Infinium Torque Stacking Rocks**  
No. 92441  
10 oz./29.6 cl./296 ml.  
H3½" T3½" B2¾" D3½"  
1 doz./4# • .29 cu. ft.  
SCC 686091



**Dx Stacking Rocks**  
No. 109440  
10 oz./29.6 cl./296 ml.  
H3¾" T3¾" B2½" D3¾"  
1 doz./4# • .52 cu. ft.  
SCC L723727



**Infinium Classic Stacking Beverage**  
No. 92406  
14 oz./41.4 cl./414 ml.  
H6½" T2¾" B2¼" D2¾"  
1 doz./5# • .55 cu. ft.  
SCC 636829



**Infinium Wake Stacking Cooler**  
Clear No. 92432  
Tidal No. 109242  
16 oz./47.3 cl./473 ml.  
H6½" T3¾" B2½" D3¾"  
1 doz./5# • .58 cu. ft.  
Clear SCC 5645784  
Tidal SCC L723130



**Infinium Torque Stacking Beverage**  
No. 92443  
12 oz./35.5 cl./355 ml.  
H6" T2¾" B2" D2¾"  
1 doz./4# • .30 cu. ft.  
SCC 685971



**Dx Stacking Beverage**  
No. 109437  
12 oz./35.5 cl./355 ml.  
H6" T2¾" B2¾" D27¾"  
1 doz./4# • .59 cu. ft.  
SCC L723697



**Infinium Belgian Beer**  
No. 109298  
13 oz./38.4 cl./384 ml.  
H5½" T2¾" B2¾" D2¾"  
1 doz./3# • .65 cu. ft.  
SCC L723147



**Infinium Stemless Wine**  
No. 109299  
12¼ oz./36.2 cl./362 ml.  
H4½" T2¾" B1½" D2¾"  
1 doz./2# • .41 cu. ft.  
SCC L723154



## East Side Skinny

A thirst-quenchingly botanical gin and tonic hits the spot on summer's hottest days

- 2 oz. East Side Gin
- 2 oz. tonic water
- 2 oz. soda water

libbeyfoodservice.com





#### EXPLORE THE COMPLETE LIBBEY TABLEWARE COLLECTION

A diverse family of Libbey® brands provide versatile options designed to enliven any dining experience. Discover the possibilities at [libbeyfoodservice.com](https://libbeyfoodservice.com)

<sup>1</sup> Libbey® Foodservice is the exclusive distributor of Spiegelau and Nachtmann to the foodservice industry in the United States and its territories.



For questions or concerns, please email: [customercare@libbey.com](mailto:customercare@libbey.com)

Or contact your Sales Rep: <https://libbeyfoodservice.com/find-a-rep>

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Setting the standard in glass tableware expertise and innovation since 1818, including its newest premium collection, Reserve® by Libbey.



Premium European brands crafted to exceed the expectations of discerning diners and foodservice professionals.



Dinnerware with a distinctive look and feel, artfully designed for building vibrant table setting.



Award-winning dinnerware designed for unparalleled creative expression and exceptional durability.



Unique materials of wood, slate and marble in playful, inspiring dinnerware and accessories.



Innovative, beautiful buffet and serveware selection, brilliantly designed around the way you work.



Glassware refined to enhance every nuance, from pure raw materials to carefully crafted final form.<sup>1</sup>



Fine Bavarian glassware with a modern take on luxury and brilliance.<sup>1</sup>