

MIXOLOGY

A Touch of Glass





Mixology doesn't require fancy equipment or endless variations of drinking glasses. When purchasing glassware, look for these three essentials for quality: a fine rim, a slender stem for balance and appropriateness with the drink it holds. Stock these glasses and you'll be ready to serve even the most elaborate drinks.



ROCKS (LOWBALL)
4 — 9 ounces

A rocks (or lowball) glass is short, wide-mouthed and used to serve cocktails neat or over ice. The ideal size is not so large that your Scotch gets lost in it, but large enough to fit large ice cubes.



COLLINS
8 — 12 ounces

Collins glasses are straight-sided, narrow glasses, used for drinks that have bubbles or a lot of juice in them. The glass is designed to be narrow enough to preserve the carbonation, but wide enough for ice cubes.



HIGHBALL
8 — 12 ounces

Highball glasses are clear, simple and often used to make more than just highballs (think sours, Collins, juleps and more). They will likely be the most-used glass in your bar. They also work well as a beer or soda glass.



COCKTAIL
4 — 12 ounces

A cocktail glass is shaped with a stem which enables you to hold the glass without warming its contents with your hands. This glass comes in a multitude of shapes and sizes, often specific to a particular drink.



MARTINI
4 — 10 ounces

Slightly different from a cocktail glass, the martini is stemmed with a cone-shaped bowl for cocktails that are chilled, strained and served straight up (handle by the stem so your hand doesn't warm the drink).



BRANDY SNIFTER
6 — 18 ounces

Used for brandy or cognac, a snifter is a wide-bowled glass for warm drinks, cocktails on ice and spirits served neat. The short stem enables your hand to warm the brandy or cognac while holding it.



WINE GLASS
12 — 16 ounces

A tulip-shaped stemmed glass is the classic vessel for white wine, while the red wine glass tends to have a more swelling profile, with a little extra room in the bowl for vapors and aromas to collect.



FLUTE
5 — 8 ounces

A tall flute is the most festive way to serve sparkling wines and wine cocktails, like the mimosa. The surface encourages the formation of bubbles, while the shape accentuates their ascent.