

Barware Guide.....learninghowtocook.com eat up the knowledge

Follow this simple guide to pick the **right glass**, every time.



Highball glass

Straight-sided, used to serve many types of mixed drinks

Holds 14 oz



Champagne flute

Designed to show off the sparkling bubbles in the wine.

Holds 6 oz.



Collins glass

Similar to to a highball glass. Used for gin drinks and tropical/exotic juices.

Holds 14 oz.



Irish coffee mug

A footed glass mug typically used for serving hot drinks.

Holds 8 oz..



White wine glass

Thin, stemmed glass with oval bowl that tapers inward.

Holds 12.5 oz.



Margherita glass

Cocktail glass with broad rim to hold salt. Also used for daiquiris.

Holds 12 oz.



Brandy snifter

Glass shape brings alcoholic vapors to the top of the glass.

Holds 17.5 oz.



Cocktail/Martini glass

Triangle-bowl design with a long stem. Used for a wide range of iceless cocktails.

Holds 4-12 oz.



Cordial glass

Small, stemmed glasses for serving sipping-sized portions of liquors.

Holds 2 oz.



Shot glass

Small glass suitable for vodka, whiskey or any other liquors. Some "shot" mixed drinks are also prepared with shot glasses.

Holds 1.5 oz.