

# Barware Guide.....[learninghowtocook.com](http://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.**