

**ROMAR INTERNATIONAL**

**2015 GLASSWARE**  
LIBBEY GLASSWARE, SPIEGELAU AND NACHTMANN



**SET** FOR SUCCESS®

**Libbey**  
FOODSERVICE



Unsurpassed glassware selection empowers you to deliver a beverage experience unique to your brand.



## Set for Success

**Locally sourced ingredients.**

**Artisan spirits.**

**Signature creations.**

From Millennials looking for their next favorite drink to Baby Boomers wanting to break from the routine, there is a push for constant creativity to attract and retain business.

All this ingenuity deserves equally inventive presentation.

**As America's Glassmaker™ since 1818, Libbey® Foodservice is working harder than ever to provide innovative and inspiring glassware and solutions to boost your bottom line.**

Libbey is renowned as the leading producer of glassware products in the Western Hemisphere and is the exclusive distributor of exquisite Bavarian glassware from Spiegelau and Nachtmann to the U.S. foodservice industry.

Yet we know success involves more than quality glassware. As a fully integrated tabletop provider, our diverse collections of dinnerware, flatware and holloware are made to the same exacting standards for quality, durability and aesthetic appeal as our glassware.

**Complete your tabletop vision with products you can trust, from a company you can rely on. Talk to your Libbey sales representative about setting your tables for success!**





## Our newest products

Elevate your craft beer presentations. Add a new twist to your barware.

Express your creativity in cocktails. Our new products were specifically developed to help you stand out from the competition.

Hard Cider,  
pgs. 37, 39, 43



Wheat Beer, p. 38



Craft Beer, p. 38



Mini Pub Glass, p. 39



Carats, Cocktail Stirring Glass, pgs. 57, 91



Distill Whiskey, pgs. 57, 91





Aruba, pgs. 62, 65



Aruba Red, pgs. 63, 65



Tiki, p. 67



Tiki, p. 67



Moscow Mule, p. 65



Beverage Dispenser Stand, p. 67



Julep Cup, p. 65





Infinium, pgs. 70, 71



Optiva, p. 75



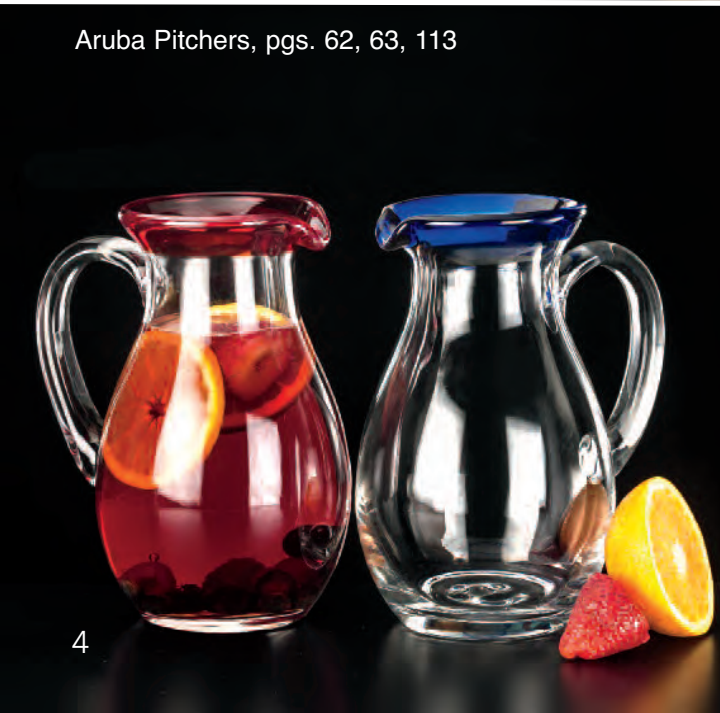
Brooklyn, p. 76



Kinetix Bottles, p. 112



Aruba Pitchers, pgs. 62, 63, 113



Atrium, p. 95







With a full spectrum of *inspired glassware* products, Libbey is uniquely capable to help you deliver memorable customer experiences.

A special thanks to Dégagé Jazz Café in Maumee, Ohio, for the use of their facilities in photography production (cover, inside front cover, p. 8, p. 34)

Cover: Libbey® Cocktail Coupe (p. 58), Distill Whiskey (p. 57), Briossa® Goblet (p. 11), Syracuse® Atherton dinnerware and World® Auberge flatware

Inside front cover: Libbey® Cocktail Coupe (p. 58), Distill Whiskey (p. 57), Pinnacle Beer (p. 38), Briossa Wine (p. 11), World® Sonoran tray with Black Mat and 3-piece cocktail shaker



## New Products 2-4

### Stemware Collection 10-33

Wine Master .....	10	Endura .....	18
Allure .....	18	Estate .....	19
Briossa® ✘ .....	11-12	Flutes & Champagnes.....	30-31
Bristol Valley ✘ .....	14	Grande Collection.....	32
Carafes & Decanters.....	20-21	Libbey Wine by the Glass .....	20-21
Catalina® .....	19	Misty Blue Iced Tea .....	13
Charisma ✘ .....	13	Napa Country .....	19
Chivalry® .....	19	Perception® .....	24
Citation .....	22	Stemless .....	33
Citation Gourmet™ .....	23	Spectra .....	18
Cobalt Première ✘ .....	13	Teardrop® .....	25
Cobalt Blue Cooler .....	13	Vina™ ▲ .....	15-17
Embassy® .....	26-29	XXL .....	18

### Beers Collection 36-53

Beer Master .....	36	Hard Cider <b>NEW!</b> .....	37
Altitude® .....	38	Heavy Base Pilsners .....	42
Amber Growler w/Lid.....	47	Hoffman House.....	45
Beer Samplers <b>NEW ITEMS!</b> .....	39	Hourglass Pilsners ★ .....	42
Belgian Beers .....	46	Mugs and Tankards.....	51-53
Catalina® .....	47	Munique Beers ✘ .....	46
Craft Beer <b>NEW!</b> .....	38	Pinnacle .....	38
Drinking Jars <b>NEW ITEM!</b> .....	50	Principé ✘ .....	38
Fizzazz® ☺ <b>NEW ITEM!</b> .....	43	Pub Glasses ★ .....	50
Flare Pilsners .....	41	Restaurant Basics + .....	48
Footed Beers.....	44-45	Schooners .....	46
Giant Beers .....	40	Sportsware.....	49
Glass Can .....	49	Wheat Beer <b>NEW!</b> .....	38
Grand Service.....	47	Wood Serving Flight.....	39

#### U.S. AND ITS TERRITORIES ONLY:

Libbey® Foodservice is the exclusive distributor of Spiegelau and Nachtmann to the foodservice industry in the U.S. and its territories. To view these offerings, please turn to pages 126 to 153.

©2015 Libbey Inc. Libbey's product names, configurations and item numbers are trademarks of Libbey Inc. Libbey's products are patented or patent pending as indicated.



# table of contents

## Cocktails Collection

Spirit Master.....	56	Moscow Mule <b>NEW!</b> .....	65
Aruba <b>NEW ITEMS!</b> .....	62	Aruba Red <b>NEW!</b> .....	63
Cosmopolitan.....	60	Retro Cocktails.....	60
Infinium™ <b>NEW!</b> .....	70-71	Schooners.....	60
Infusion Jars <b>NEW ITEMS!</b> .....	67	Shooters & Specialty Shots.....	68-69
Julap Cup <b>NEW!</b> .....	65	Specialty Presentations.....	66
Margaritas <b>NEW ITEM!</b> .....	64-65	Spirits Collection <b>NEW ITEMS!</b> .....	57
Martinis & Coupes.....	58-59	Super Stems.....	61
Measuring Glasses.....	69	Tiki <b>NEW!</b> .....	67

56-71

## Tumblers & Barware Collection

Aromé ✕.....	91	Governor Clinton® ★.....	96
Atrium ★ <b>NEW!</b> .....	95	Heavy Base.....	89
Bell Sodas ★.....	99	Heavy Base Finedge® ▲.....	88
Bravura®.....	90	Impressions®.....	90
Brooklyn + <b>NEW!</b> .....	76	Inverness +.....	85
Carats <b>NEW ITEMS!</b> .....	91	Lexington.....	87
Cascade ★.....	97	Miscellaneous Tumblers.....	94
Casual Coolers +.....	84	No-Nik ★.....	97
Chicago.....	91	Nob Hill®.....	87
Chivalry®.....	94	Optiva™ + <b>NEW ITEMS!</b> .....	75
Coca-Cola®.....	99	Paneled Tumblers +.....	83
Dakota® +.....	84	Perception®.....	92
Distill ✕ <b>NEW!</b> .....	91	Pisa.....	86
élan® +.....	83	Puebla®.....	92
Embassy® ★.....	96	Quadra V +.....	85
Endeavor® +.....	76	Quartet.....	90
Envy ✕.....	74	Restaurant Basics® +.....	79
Esquire.....	88	Room Tumblers.....	93
Everest +.....	77	Samba.....	91
Farmhouse™.....	95	Series V.....	86
Footed ★.....	97	Stackable Gibraltar® +.....	77
Footed Gibraltar® +.....	82	Stacking Restaurant Basics +.....	78
Frosted Clear Lip.....	98	Straight Sided ★.....	98
Geo.....	92	Super Sham ✕ <b>NEW ITEM!</b> .....	74
Gibraltar®.....	81	Vibe.....	92
Gibraltar® +.....	80-81	Winchester™ +.....	84
Gibraltar Twist® +.....	82		

74-99

## After Dinner Collection

Brandy, Sherry & Cordials.....	102-103	Mini-Desserts.....	104
Desserts.....	105	Warm Beverage.....	108-109
Fountainware.....	106-107		

102-109

## Servingware & Accessories

Barrels.....	120	Harmony +.....	115
Bell Jar.....	120	Hurricane Shade.....	120
Bottles <b>NEW ITEMS!</b> .....	112	Miscellaneous.....	120
Bouquet +.....	115	Moderno.....	116
Candle Holders & Votives.....	119	Pitchers.....	113
Culinary Jars.....	114	Practica Bowls.....	115
Drinking Jars <b>NEW ITEM!</b> .....	114	Smoking Accessories.....	118
Garden Jars.....	114	Tabletop.....	117-118
Gibraltar® +.....	115	Tempo.....	116
Hand-Made Pitchers <b>NEW ITEMS!</b> .....	113	Vases.....	119

112-120

## Spiegelau Collection

126-147

## Nachtmann Collection

127, 148-153

## Guides & Indexes

Custom Decorating.....	121	Index.....	154-158
Glassware Guide.....	122	Libbey sales support.....	125
Guarantees.....	123	Literature.....	125

See p. 5 and p. 123 to learn more about these Libbey advantages:

### SYMBOL IDENTIFICATION

- ✕ Sheer Rim®/D.T.E.
- ▲ Finedge®
- Safedge Rim® Guarantee
- Safedge Rim® and Foot Guarantee
- ★ Heat Treated
- + DuraTuff®
- ⊙ Fizzazz®
- ⊖ Hand Blown

### DIMENSIONS/CAPACITIES

- (listed under each item)
- "H" means height.
  - "T" means top diameter.
  - "B" means bottom diameter.
  - "D" means maximum diameter.

H-T-B dimensions are listed to the nearest 1/8 inch. "D" dimension is listed to the higher 1/8 inch. Listed dimensions should not be construed as specifications. Exact specifications available from:

Libbey Inc., P.O. Box 10060  
300 Madison Ave., Toledo, Ohio  
43699-0060



Provide *masterful* beverage service





Whether for wines, champagne or even water, the right glass profoundly influences your guests' impressions of their meals.

Our vast selection of glassware, including stemware, carafes and decanters, is designed to optimize the experience through every sense.

Captivating champagne bubbles. Intoxicating wine bouquets. Crystal pure water.

The Vina™ Tilt Decanter is a true conversation piece, adding a touch of formal elegance and graceful style to wine presentation (see page 21).



Years of collaboration with sommeliers has helped us hone our stemware offering – knowledge we are eager to share with you. (Use our guide on the next page for tips on pairing the right glass for the varietals in your offering.)

**Ask your Libbey sales representative for insightful recommendations on boosting the profitability of your stemware.**

Allure	18
Briossa®	11-12
Bristol Valley	14
Carafes & Decanters	20-21
Catalina®	19
Charisma	13
Chivalry®	19
Citation	22
Citation Gourmet™	23
Cobalt Blue Cooler	13
Cobalt Première	13
Embassy®	26-29
Endura	18
Estate	19
Flutes & Champagne	30-31
Grande Collection	32
Libbey Wine by the Glass	20-21
Misty Blue Iced Tea	13
Napa Country	19
Perception®	24
Stemless	33
Spectra	18
Teardrop®	25
Vina™	15-17
XXL	18

Shown: Libbey® Briossa® and Vina™ stemware







The fundamentals of pairing the right glass with the right wine.

“The Libbey glassware is great looking and meets all the needs of our extensive wine program.”

– Marc Miller  
General Manager  
Okemo Mountain Resort, Ludlow, VT



### Light-Bodied Red Wines

No. 7522SR shown

For these wines with fewer tannins and more subtle flavor, a large bowl and wide mouth allow the wine to breathe, enhancing delicate flavors.

Pair with Beaujolais, Pinot Noir, Sangiovese, Cabernet Franc



### Full and Medium-Bodied Red Wines

No. 7521SR shown

These have the highest tannins resulting in complex flavors. A tall bowl directs the wine to the back of the palate for a richer tasting experience.

Pair with Bordeaux, Cabernet Sauvignon, Merlot, Malbec, Shiraz, Syrah



### Light and Medium-Bodied White Wines

No. 7519SR shown

Perfect for lighter, more delicate white wines with less alcohol. A smaller bowl concentrates subtle aromas and directs the wine to the tip of the tongue for better appreciation of sweeter flavors.

Pair with Riesling, Moscato, Pinot Grigio, Pinot Gris, Petit Chablis



### Full-Bodied White Wines

No. 7557SR shown

For heavier wines with a fuller body, a wide bowl enhances complex aromas while directing the wine to the back of the tongue, heightening flavor intensity.

Pair with Chardonnay, Sauvignon Blanc, Gewurtztraminer, White Zinfandel



### Champagne and Sparkling Wines

No. 7500SR shown

A tall, narrow glass maintains flavor concentration and displays effervescence, enhancing presentation.

Pair with Champagne, Prosecco, Lambrusco



### Dessert Wines

No. 7530SR shown

A smaller glass enables proper portioning of these higher alcohol wines. A rounded bowl directs the wine to the back of the mouth, perfecting the sweetness.

Pair with Ice wine, Sauternes, Moscato



### Multi-Purpose Glass

No. 7553SR shown

This is designed with characteristics of both red and white wine glasses. While not an ideal pairing for either, it can enhance both reds and whites while simplifying stemware management.



**Wine**  
**No. 7531SR** ✕  
 10½ oz./30.5 cl./30.5 ml.  
 H7½ T2¼ B2¾ D3  
 1 doz./6# • .63 cu.ft.  
**SCC 437938**



**Wine**  
**No. 7556SR** ✕  
 12½ oz./37.0 cl./370 ml.  
 H8 T2½ B2¾ D3½  
 1 doz./6# • .74 cu.ft.  
**SCC 425355**



**Wine**  
**No. 7557SR** ✕  
 16 oz./47.3 cl./473 ml.  
 H8½ T2¾ B3 D3½  
 1 doz./7# • .89 cu.ft.  
**SCC 425379**



**Wine**  
**No. 7558SR** ✕  
 19¾ oz./59.2 cl./592 ml.  
 H9 T2¾ B3½ D3¾  
 1 doz./8# • 1.01 cu.ft.  
**SCC 424471**



**Flute**  
**No. 7500SR** ✕  
 8 oz./23.7 cl./237 ml.  
 H9¼ T2 B3¼ D3¼  
 1 doz./6# • .82 cu.ft.  
**SCC 437945**



**Balloon**  
**No. 7522SR** ✕  
 18 oz./53.2 cl./532 ml.  
 H8 T2½ B3¼ D3½  
 1 doz./8# • 1.03 cu.ft.  
**SCC 406248**



**Red Wine**  
**No. 7535SR** ✕  
 19¾ oz./59.2 cl./592 ml.  
 H8½ T2¾ B3¾ D4½  
 1 doz./8# • 1.18 cu.ft.  
**SCC 438072**



### TABLETOP TIP

#### RECOMMENDED SERVING TEMPERATURES:

Sparkling wines: 44° – 48°F

Mature and complex dry white wines: 44° – 50°F

Rose and nouveau wines: 50° – 53°F

Young red wines with low acidity: 48° – 50°F

Structured red wines: 59° – 62°F

Aged and dry red wines: 61° – 64°F

For fine aged wines, it is possible to go above 64°F





**Wine**  
**No. 7519SR** ✘  
12 oz./35.5 cl./355 ml.  
H8 $\frac{1}{8}$  T2 $\frac{3}{8}$  B2 $\frac{3}{4}$  D3 $\frac{1}{2}$   
1 doz./8# • .68 cu.ft.  
SCC 400239



**Wine**  
**No. 7553SR** ✘  
17 oz./50.3 cl./503 ml.  
H9 $\frac{1}{4}$  T2 $\frac{3}{8}$  B3 $\frac{1}{4}$  D3 $\frac{1}{2}$   
1 doz./9# • 1.00 cu.ft.  
SCC 444554



**Wine**  
**No. 7520SR** ✘  
18 oz./53.2 cl./532 ml.  
H8 $\frac{7}{8}$  T2 $\frac{3}{4}$  B3 $\frac{1}{4}$  D3 $\frac{1}{2}$   
1 doz./8# • .93 cu.ft.  
SCC 400246



**Wine**  
**No. 7521SR** ✘  
22 oz./65.1 cl./651 ml.  
H9 $\frac{3}{8}$  T2 $\frac{7}{8}$  B3 $\frac{1}{4}$  D3 $\frac{3}{4}$   
1 doz./8# • 1.09 cu.ft.  
SCC 400253



**Tall Wine**  
**No. 7510SR** ✘  
16 oz./47.3 cl./473 ml.  
H9 T2 $\frac{3}{8}$  B3 $\frac{1}{4}$  D3 $\frac{1}{2}$   
1 doz./7# • .92 cu.ft.  
SCC 365330



**Grand Wine**  
**No. 7555SR** ✘  
18 $\frac{3}{4}$  oz./55.5 cl./555 ml.  
H9 $\frac{3}{8}$  T2 $\frac{7}{8}$  B3 $\frac{3}{8}$  D3 $\frac{3}{8}$   
1 doz./8# • 1.07 cu.ft.  
SCC 309297



**Goblet**  
**No. 7525SR** ✘  
17 oz./50.3 cl./503 ml.  
H6 $\frac{1}{4}$  T2 $\frac{3}{8}$  B3 $\frac{1}{4}$  D3 $\frac{1}{2}$   
1 doz./8# • .69 cu.ft.  
SCC 450326



**Goblet**  
**No. 8513SR** ✘  
16 oz./47.3 cl./473 ml.  
H6 $\frac{3}{8}$  T2 $\frac{7}{8}$  B3 $\frac{1}{8}$  D3 $\frac{1}{2}$   
2 doz./13# • 1.32 cu.ft.  
SCC 321367

## TABLETOPTIP



Always wash stemware well with soap and water and rinse thoroughly. Any residue on the glass can detract from the taste and experience of wine or spirits.

CHARISMA LIBBEY®  
*Sheer Rim*  
D.T.E.



**Tall Iced Tea**  
**No. 4116SR** ✕  
 16¼ oz./48.1 cl./481 ml.  
 H7 T3¼ B3 D3½  
 2 doz./18# • 1.55 cu.ft.  
**SCC 451333**



**Tall Flute**  
**No. 4196SR** ✕  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 2 doz./12# • 1.16 cu.ft.  
**SCC 878390**



COBALT LIBBEY®  
*Sheer Rim*  
D.T.E.



**Première Goblet**  
**No. 4111SRB/UPC00** ✕  
 11¾ oz./34.8 cl./348 ml.  
 H7½ T2½ B2¾ D3¼  
 1 doz./7# • .65 cu.ft.  
**SCC 555700**



**Première Tall Iced Tea**  
**No. 4116SRB/UPC00** ✕  
 16¼ oz./48.1 cl./481 ml.  
 H7 T3¼ B3 D3½  
 1 doz./9# • .78 cu.ft.  
**SCC 555588**



**Cobalt Blue Cooler**  
**No. 171B** ●  
 17¼ oz./51.0 cl./510 ml.  
 H5½ T3½ B2¾ D3½  
 1 doz./10# • .64 cu.ft.  
**SCC 507594**



**Iced Tea**  
**Misty Blue**  
**No. 8512A4** ●  
 16 oz./47.3 cl./473 ml.  
 H6¼ T3½ B3 D3½  
 1 doz./8# • .66 cu.ft.  
**SCC 259912**



**Chalice Wine**  
No. 8565SR ✖  
8½ oz./25.1 cl./251 ml.  
H6¾ T2¾ B2¾ D3  
2 doz./11# • 1.05 cu.ft.  
SCC 496143



**Chalice Wine**  
No. 8572SR ✖  
12½ oz./37.0 cl./370 ml.  
H7½ T3¼ B3¼ D3¾  
2 doz./15# • 1.52 cu.ft.  
SCC 493227



**White Wine**  
No. 8564SR ✖  
8½ oz./25.1 cl./251 ml.  
H6¾ T2¾ B2¾ D2½  
2 doz./11# • .97 cu.ft.  
SCC 457236



**White Wine**  
No. 8573SR ✖  
13 oz./38.5 cl./385 ml.  
H7½ T2¾ B3¼ D3¾  
2 doz./13# • 1.48 cu.ft.  
SCC 457229



**Round Wine**  
No. 8515SR ✖  
13½ oz./39.9 cl./399 ml.  
H6¾ T3¼ B3¼ D3¾  
2 doz./13# • 1.56 cu.ft.  
SCC 449866



**Goblet**  
No. 8556SR ✖  
12 oz./35.5 cl./355 ml.  
H5½ T3 B2½ D3¾  
2 doz./13# • 1.01 cu.ft.  
SCC 457250



**Iced Tea**  
No. 8513SR ✖  
16 oz./47.3 cl./473 ml.  
H6¾ T2¾ B3½ D3½  
2 doz./13# • 1.32 cu.ft.  
SCC 321367



**Flute**  
No. 8595SR ✖  
6 oz./17.7 cl./177 ml.  
H7¾ T1¾ B2¾ D2¾  
2 doz./10# • 1.08 cu.ft.  
SCC 457267



**Sherry**  
No. 8588SR ✖  
4 oz./11.8 cl./118 ml.  
H5½ T1¾ B2¼ D2¼  
2 doz./7# • .59 cu.ft.  
SCC 510702



**Cocktail**  
No. 8555SR ✖  
7½ oz./22.2 cl./222 ml.  
H6¼ T4¼ B3¼ D4¼  
2 doz./14# • 1.74 cu.ft.  
SCC 496013





**Wine**  
**No. 7519** ▲ ●  
12 oz./35.5 cl./355 ml.  
H8½ T2½ B2¾ D3½  
1 doz./6# • .68 cu.ft.  
**SCC 410870**



**Wine**  
**No. 7553** ▲ ●  
17 oz./50.3 cl./503 ml.  
H9¼ T2½ B3¼ D3½  
1 doz./9# • .98 cu.ft.  
**SCC 473226**



**Wine**  
**No. 7520** ▲ ●  
18 oz./53.2 cl./532 ml.  
H8¾ T2¾ B3¼ D3½  
1 doz./8# • .93 cu.ft.  
**SCC 410887**



**Wine**  
**No. 7521** ▲ ●  
22 oz./65.1 cl./651 ml.  
H9¾ T2¾ B3¼ D3¾  
1 doz./8# • 1.09 cu.ft.  
**SCC 433497**



**Wine**  
**No. 7531** ▲ ●  
10½ oz./30.5 cl./30.5 ml.  
H7½ T2¼ B2¾ D3  
1 doz./5# • .62 cu.ft.  
**SCC 424426**



**Wine**  
**No. 7532** ▲ ●  
12½ oz./37.0 cl./370 ml.  
H8 T2½ B2½ D3½  
1 doz./6# • .67 cu.ft.  
**SCC 425348**



**Wine**  
**No. 7534** ▲ ●  
19¾ oz./59.2 cl./592 ml.  
H9 T2¾ B3½ D3¾  
1 doz./8# • 1.01 cu.ft.  
**SCC 424334**



**Wine**  
**No. 7533** ▲ ●  
16 oz./47.4 cl./474 ml.  
H8¾ T2½ B3 D3½  
1 doz./7# • .89 cu.ft.  
**SCC 425362**



**Wine w/Vino deco**  
**No. 7533-1358M** ▲ ●  
16 oz./47.4 cl./474 ml.  
H8¾ T2½ B3 D3½  
1 doz./7# • .89 cu.ft.  
**SCC 428264**

Approximate  
Pour Lines  
← 9 oz./→  
266 ml.  
← 6 oz./→  
177 ml.



**Wine**  
**No. 7533-1178N** ▲ ●  
16 oz./47.4 cl./474 ml.  
H8¾ T2½ B3 D3½  
1 doz./7# • .89 cu.ft.  
**SCC 482969**

## BUILD BUSINESS

Decorating stemware with attractive pour lines is an elegant way to manage pour amounts, build your brand and maximize profits.



**Balloon**  
No. 7503 ▲ ●  
13½ oz./39.9 cl./399 ml.  
H7⅝ T3¼ B3¼ D3⅝  
1 doz./7# • .86 cu.ft.  
SCC 071484



**Balloon**  
No. 7509 ▲ ●  
16 oz./47.3 cl./473 ml.  
H7⅝ T3⅝ B3¼ D3⅝  
1 doz./8# • 1.00 cu.ft.  
SCC 084361



**Balloon**  
No. 7505 ▲ ●  
18¼ oz./54.0 cl./540 ml.  
H8¼ T3⅝ B3¼ D4  
1 doz./8# • 1.21 cu.ft.  
SCC 072689



**Red Wine**  
No. 7535 ▲ ●  
19¾ oz./59.2 cl./592 ml.  
H8⅝ T2⅝ B3⅝ D4⅝  
1 doz./7# • 1.18 cu.ft.  
SCC 430625



**Balloon**  
No. 7522 ▲ ●  
18 oz./53.2 cl./532 ml.  
H8 T2⅝ B3¼ D3⅝  
1 doz./8# • 1.03 cu.ft.  
SCC 410894



**Diamond Balloon**  
No. 7515 ▲ ●  
18¼ oz./54.0 cl./540 ml.  
H8½ T2¾ B3¼ D4  
1 doz./8# • 1.13 cu.ft.  
SCC 362469



**Diamond Tall Wine**  
No. 7516 ▲ ●  
12½ oz./37.0 cl./370 ml.  
H8⅝ T2¼ B3¼ D3¼  
1 doz./7# • .81 cu.ft.  
SCC 362476



**Tall Wine**  
No. 7502 ▲ ●  
12 oz./35.5 cl./355 ml.  
H8⅝ T3 B3¼ D3⅝  
1 doz./6# • .77 cu.ft.  
SCC 069191



**Tall Wine**  
No. 7517 ▲ ●  
10¼ oz./30.3 cl./303 ml.  
H8¼ T2¼ B3 D3  
1 doz./6# • .66 cu.ft.  
SCC 367198



**Tall Wine**  
No. 7510 ▲ ●  
16 oz./47.3 cl./473 ml.  
H9 T2⅝ B3¼ D3½  
1 doz./7# • .92 cu.ft.  
SCC 084378



**Tall Wine**  
No. 7504 ▲ ●  
18½ oz./54.7 cl./547 ml.  
H9⅝ T2⅝ B3¼ D3⅝  
1 doz./8# • 1.01 cu.ft.  
SCC 071217



**Goblet**  
**No. 7525** ▲ ●  
 17 oz./50.3 cl./503 ml.  
 H6¼ T2½ B3¼ D3½  
 1 doz./8# • .69 cu.ft.  
**SCC 464576**



**Goblet**  
**No. 7513** ▲ ●  
 16 oz./47.3 cl./473 ml.  
 H6½ T2½ B3½ D3½  
 1 doz./7# • .67 cu.ft.  
**SCC 321237**



Also  
 available  
 with  
 © Fizzazz®  
 -see p.43

**Flute**  
**No. 7500** ▲ ●  
 8 oz./23.7 cl./237 ml.  
 H9¼ T2 B3¼ D3¼  
 1 doz./6# • .81 cu.ft.  
**SCC 070319**



**Trumpet Flute**  
**No. 7552** ▲ ●  
 6½ oz./19.2 cl./192 ml.  
 H9¾ T2¾ B3¼ D3¼  
 1 doz./7# • .87 cu.ft.  
**SCC 329530**



**Wine Taster**  
**No. 8550** ▲ ●  
 6¾ oz./20.0 cl./200 ml.  
 H6 T2½ B2¾ D2¾  
 2 doz./10# • .85 cu.ft.  
**SCC 074126**



**Wine Taster**  
**No. 8551** ▲ ●  
 10½ oz./31.1 cl./311 ml.  
 H6½ T2½ B2¾ D2¾  
 2 doz./10# • .99 cu.ft.  
**SCC 372420**



**Wine Taster**  
**No. 8552** ▲ ●  
 12¾ oz./37.7 cl./377 ml.  
 H7½ T2¾ B3¼ D3¼  
 2 doz./11# • 1.44 cu.ft.  
**SCC 074119**



**Wine Taster**  
**No. 7508** ▲ ●  
 12¾ oz./37.7 cl./377 ml.  
 H8¼ T2½ B3¼ D3¾  
 1 doz./6# • .79 cu.ft.  
**SCC 084354**



**Martini**  
**No. 7512** ▲ ●  
 8 oz./23.7 cl./237 ml.  
 H6½ T4½ B3¼ D4½  
 1 doz./6# • 1.42 cu.ft.  
**SCC 308269**



**Martini**  
**No. 7518** ▲ ●  
 10 oz./29.6 cl./296 ml.  
 H7¼ T4½ B3¼ D4½  
 1 doz./7# • 1.38 cu.ft.  
**SCC 376619**



**Martini**  
**No. 7507** ▲ ●  
 12 oz./35.5 cl./355 ml.  
 H7¾ T4½ B3¼ D4½  
 1 doz./7# • 1.50 cu.ft.  
**SCC 084347**

## BUILD BUSINESS

“Vina is a great glass for whites  
*and* reds if you just want to stock  
 one glass.”

– Jacob Smith, Executive Chef,  
 Nookies, Chicago, IL





## ALLURE



Wine  
No. 9103RL ●  
11 oz./33.0 cl./330 ml.  
H7 $\frac{7}{8}$  T2 $\frac{1}{4}$  B2 $\frac{7}{8}$  D3  
1 doz./5# • .63 cu.ft.  
SCC 326942



Wine  
No. 9104RL ●  
13 $\frac{3}{4}$  oz./40.8 cl./408 ml.  
H8 $\frac{1}{8}$  T2 $\frac{3}{8}$  B2 $\frac{7}{8}$  D3 $\frac{1}{2}$   
1 doz./5# • .75 cu.ft.  
SCC 326935



Wine, Water  
No. 9105RL ●  
18 oz./53.8 cl./538 ml.  
H8 $\frac{5}{8}$  T2 $\frac{3}{8}$  B3 $\frac{1}{16}$  D3 $\frac{1}{2}$   
1 doz./6# • .91 cu.ft.  
SCC 326928

## XXL



Wine  
No. 9401RL ●  
24 $\frac{1}{4}$  oz./73.0 cl./730 ml.  
H8 $\frac{5}{8}$  T2 $\frac{3}{8}$  B3 $\frac{1}{16}$  D4 $\frac{1}{4}$   
1 doz./6# • 1.32 cu.ft.  
SCC 327161



Wine  
No. 9403RL ●  
20 $\frac{3}{4}$  oz./61.6 cl./616 ml.  
H8 $\frac{7}{8}$  T2 $\frac{3}{4}$  B3 $\frac{1}{16}$  D3 $\frac{3}{8}$   
1 doz./6# • 1.08 cu.ft.  
SCC 327185

## ENDURA



Wine  
No. 201307 ●  
11 $\frac{3}{4}$  oz./35.0 cl./350 ml.  
H7 $\frac{7}{8}$  T2 $\frac{1}{2}$  B3 $\frac{1}{8}$  D3 $\frac{1}{4}$   
1 doz./6# • .57 cu.ft.  
SCC 8710964201307



Wine  
No. 201208 ●  
15 $\frac{1}{4}$  oz./45.0 cl./450 ml.  
H8 $\frac{1}{4}$  T2 $\frac{3}{4}$  B3 $\frac{1}{8}$  D3 $\frac{1}{2}$   
1 doz./7# • .71 cu.ft.  
SCC 8710964201208



Wine  
No. 201215 ●  
18 $\frac{1}{2}$  oz./54.5 cl./545 ml.  
H8 $\frac{1}{2}$  T2 $\frac{1}{8}$  B3 $\frac{1}{8}$  D3 $\frac{3}{8}$   
1 doz./7# • .82 cu.ft.  
SCC 8710964201215



Champagne  
No. 201703 ●  
7 oz./20.5 cl./205 ml.  
H9 T2 B2 $\frac{3}{4}$  D2 $\frac{1}{4}$   
1 doz./5# • .49 cu.ft.  
SCC 8710964201703

## SPECTRA



Wine  
No. 8564 ●  
8 $\frac{1}{2}$  oz./25.1 cl./251 ml.  
H6 $\frac{7}{8}$  T2 $\frac{5}{8}$  B2 $\frac{3}{4}$  D2 $\frac{1}{8}$   
2 doz./12# • 1.05 cu.ft.  
SCC 068422

# NAPA COUNTRY



**Tall Wine**  
**No. 8766** ●  
 6½ oz./19.2 cl./192 ml.  
 H6½ T2¼ B2½ D2½  
 3 doz./13# • 1.39 cu.ft.  
**SCC 090621**



**White Wine**  
**No. 8764** ●  
 7¾ oz./22.9 cl./229 ml.  
 H6¾ T2¾ B2½ D2¾  
 3 doz./14# • 1.49 cu.ft.  
**SCC 090563**



**Goblet**  
**No. 8756** ●  
 10¼ oz./30.3 cl./303 ml.  
 H7½ T2¾ B2¾ D3  
 3 doz./16# • 1.81 cu.ft.  
**SCC 090655**



**Iced Tea**  
**No. 8716** ●  
 16¼ oz./48.1 cl./481 ml.  
 H7 T3½ B2¾ D3½  
 3 doz./22# • 2.18 cu.ft.  
**SCC 520244**



**Flute**  
**No. 8795** ●  
 5¾ oz./17.0 cl./170 ml.  
 H7½ T1½ B2½ D2½  
 1 doz./5# • .54 cu.ft.  
**SCC 574698**

# CHIVALRY®

See page 94 for matching Chivalry tumblers.



**Wine**  
**No. 3264** ■  
 8 oz./23.7 cl./237 ml.  
 H6¼ T2¾ B2½ D3  
 3 doz./20# • 1.46 cu.ft.  
**SCC 717774**



**Banquet Goblet**  
**No. 3211** ■  
 10½ oz./31.1 cl./311 ml.  
 H5¾ T2¾ B2¾ D3¼  
 2 doz./14# • .96 cu.ft.  
**SCC 369970**



**Goblet**  
**No. 3212** ■  
 12 oz./35.5 cl./355 ml.  
 H6½ T3¼ B3 D3½  
 3 doz./30# • 2.16 cu.ft.  
**SCC 716128**



**Beer**  
**No. 3228** ■  
 12 oz./35.5 cl./355 ml.  
 H7 T2½ B2¾ D3½  
 3 doz./25# • 1.77 cu.ft.  
**SCC 771684**

# ESTATE



**Footed All Purpose Goblet**  
**No. 3312** ■  
 10½ oz./31.1 cl./311 ml.  
 H5¼ T2¾ B2¾ D3½  
 3 doz./21# • 1.43 cu.ft.  
**SCC 054893**



**Wine**  
**No. 3364** ■  
 8½ oz./25.1 cl./251 ml.  
 H5½ T2¾ B2¾ D3½  
 3 doz./20# • 1.57 cu.ft.  
**SCC 056552**



**Beer**  
**No. 3328** ■  
 12 oz./35.5 cl./355 ml.  
 H7½ T2½ B2¾ D3½  
 3 doz./23# • 1.79 cu.ft.  
**SCC 056682**

# CATALINA®

See pages 47 and 105 for more Catalina glassware.



**Wine**  
**No. 3820** ■  
 8½ oz./25.1 cl./251 ml.  
 H5¾ T3½ B2¾ D3½  
 3 doz./22# • 1.52 cu.ft.  
**SCC 182008**



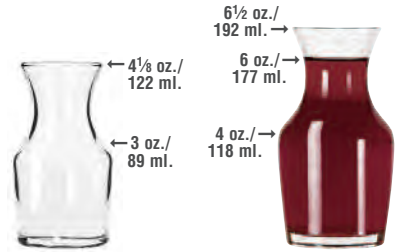
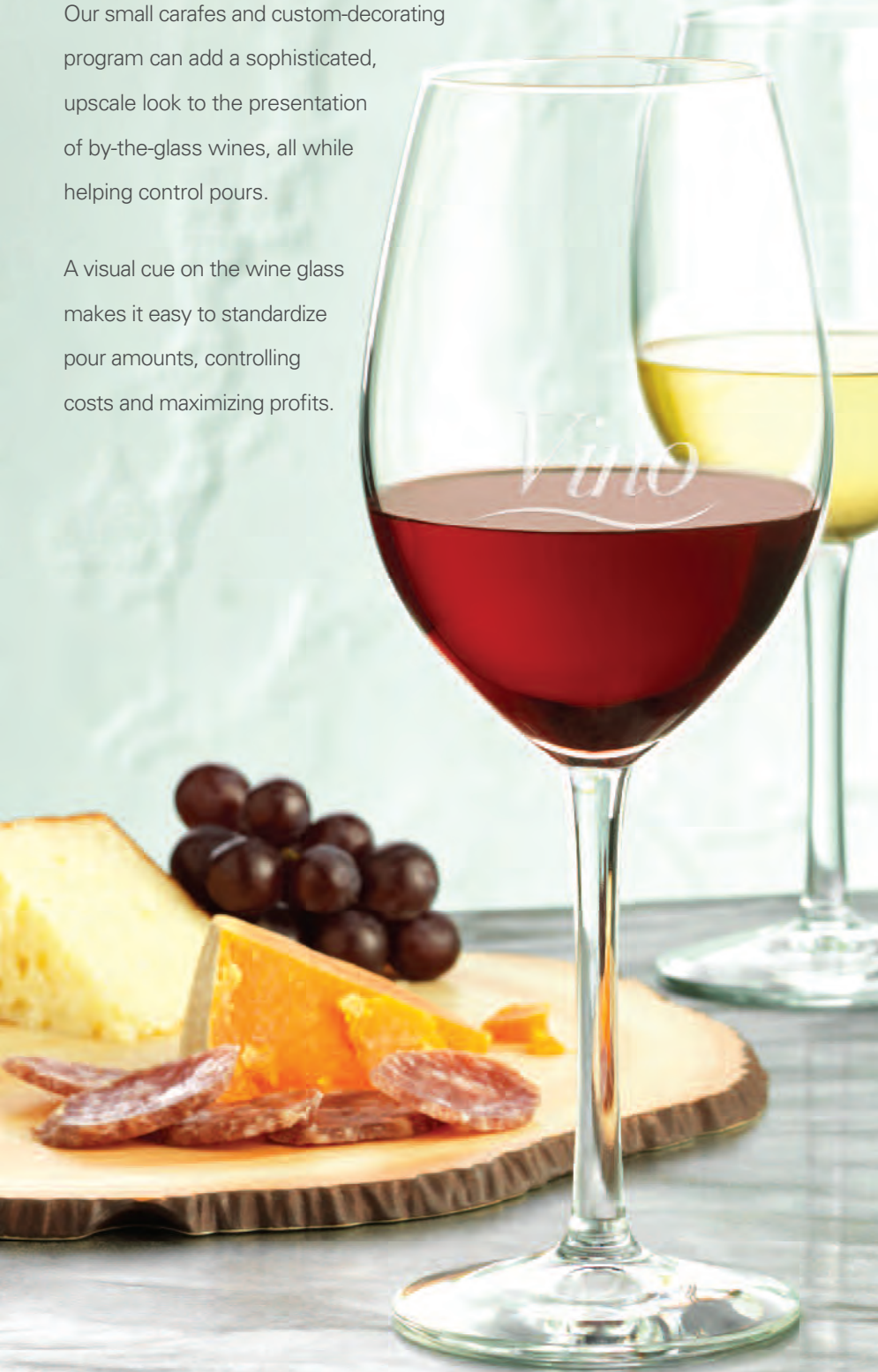
**Goblet**  
**No. 3821** ■  
 10½ oz./31.1 cl./311 ml.  
 H6¼ T3¾ B3 D3½  
 3 doz./27# • 1.82 cu.ft.  
**SCC 200740**

# CARAFES & DECANTERS

## Boost profits with controlled pours

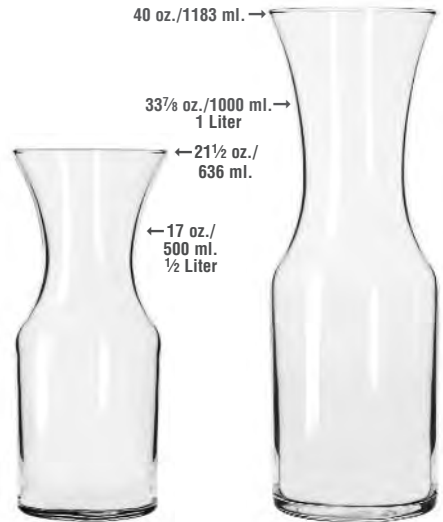
Our small carafes and custom-decorating program can add a sophisticated, upscale look to the presentation of by-the-glass wines, all while helping control pours.

A visual cue on the wine glass makes it easy to standardize pour amounts, controlling costs and maximizing profits.



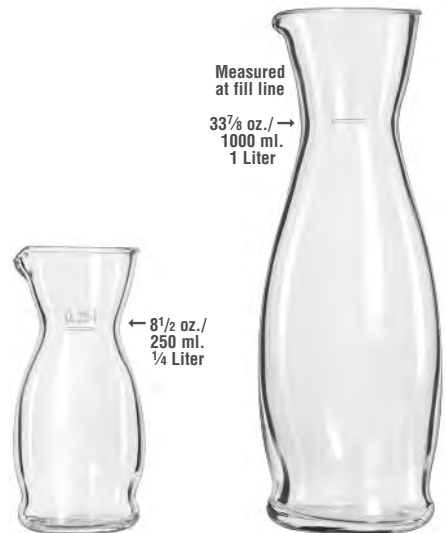
**Carafe No. 718** ●  
4½ oz./12.2 cl./122 ml.  
H3⅞ T1¼ B1⅞ D2⅞  
6 doz./17# • .95 cu.ft.  
SCC 011766

6½ oz./192 ml. →  
6 oz./177 ml. →  
4 oz./118 ml. →  
**Carafe No. 735** ●  
6½ oz./19.2 cl./192 ml.  
H4¾ T2 B2⅞ D2½  
3 doz./14# • .83 cu.ft.  
SCC 442529



40 oz./1183 ml. →  
33⅞ oz./1000 ml. →  
1 Liter →  
21½ oz./636 ml. →  
17 oz./500 ml. →  
½ Liter →  
**Carafe No. 789** ●  
21½ oz./63.6 cl./636 ml.  
H7¾ T3½ B3 D3½  
1 doz./10# • .79 cu.ft.  
SCC 491445

**Carafe No. 795** ●  
40 oz./118.3 cl./1183 ml.  
H10¾ T3¾ B3⅞ D3¾  
1 doz./17# • 1.26 cu.ft.  
SCC 052066



Measured at fill line  
33⅞ oz./1000 ml. →  
1 Liter →  
8½ oz./250 ml. →  
¼ Liter →  
**Carafe No. 13172621**  
H6 T2¾ B2⅞ D2⅞  
1 doz./10# • .40 cu.ft.  
SCC 08002713097997

**Carafe No. 13173021**  
H11 T3¼ B3½ D3⅞  
1 doz./22# • 1.34 cu.ft.  
SCC 08002713091056





**Carafe No. 719** ●  
 8½ oz./251 ml.  
 H4⅞ T2¼ B2½ D2¾  
 3 doz./12# • .98 cu.ft.  
 SCC 574971

**Carafe No. 782** ●  
 10 oz./296 ml.  
 H6½ T2½ B2¾ D2½  
 1 doz./7# • .41 cu.ft.  
 SCC 512232



**Carafe No. 97001**  
 19¼ oz./567 ml.  
 H8¾ T3 B3½ D3⅞  
 1 doz./13# • .72 cu.ft.  
 SCC 604753

**Carafe No. 97000**  
 39¾ oz./1172 ml.  
 H10⅞ T3½ B3¾ D3¾  
 1 doz./21# • 1.35 cu.ft.  
 SCC 598069



**Vina Decanter No. 96958S1A** ⊕  
 60 oz./1.7 L.  
 H10¼ T3⅞ B5¼ D7¾  
 2 pcs./7# • 1.01 cu.ft.  
 SCC 293432



**Vina Tilt Decanter No. 96763** ⊕  
 63 oz./1.9 L.  
 H8¾ T2¾ B3½ D6  
 6 pcs./12# • 1.77 cu.ft.  
 SCC 478276



**Brandy  
No. 8402** ●  
6 oz./17.7 cl./177 ml.  
H3¾ T2 B2½ D3  
1 doz./4# • .32 cu.ft.  
SCC 574674



**Brandy  
No. 8405** ●  
12 oz./35.5 cl./355 ml.  
H4½ T2½ B2¾ D3½  
3 doz./15# • 1.54 cu.ft.  
SCC 420834



**Cocktail  
No. 8454** ●  
4½ oz./13.3 cl./133 ml.  
H5½ T3½ B2½ D3½  
3 doz./15# • 2.01 cu.ft.  
SCC 093854



**Cocktail  
No. 8455** ●  
6 oz./17.7 cl./177 ml.  
H5½ T4¼ B2½ D4¼  
3 doz./17# • 2.68 cu.ft.  
SCC 093847



**Red Wine  
No. 8414** ●  
12 oz./35.5 cl./355 ml.  
H5½ T3 B2¾ D3½  
3 doz./18# • 2.39 cu.ft.  
SCC 596881



**Tall Wine  
No. 8466** ●  
6½ oz./19.2 cl./192 ml.  
H6½ T2½ B2½ D2½  
3 doz./12# • 1.13 cu.ft.  
SCC 258918



**Wine/Beer  
No. 8464** ●  
8 oz./23.7 cl./237 ml.  
H6¾ T2¾ B2½ D2½  
2 doz./10# • .96 cu.ft.  
SCC 370143



**Goblet  
No. 8456** ●  
10 oz./29.6 cl./296 ml.  
H7 T2½ B2¾ D3  
2 doz./11# • 1.04 cu.ft.  
SCC 370136



**White Wine  
No. 8472** ●  
11 oz./32.5 cl./325 ml.  
H6½ T2½ B2¾ D3¼  
2 doz./11# • 1.25 cu.ft.  
SCC 370150



**Banquet Goblet  
No. 8411** ●  
11 oz./32.5 cl./325 ml.  
H6 T2½ B2½ D3  
3 doz./17# • 1.48 cu.ft.  
SCC 129164



**Flute  
No. 8495** ●  
6¼ oz./18.5 cl./185 ml.  
H7¼ T1¾ B2½ D2½  
1 doz./5# • .46 cu.ft.  
SCC 574681



**Iced Tea  
No. 8439** ●  
16½ oz./48.8 cl./488 ml.  
H7 T3½ B2¾ D3½  
1 doz./8# • .74 cu.ft.  
SCC 018410



**Pilsner  
No. 8425** ●  
12 oz./35.5 cl./355 ml.  
H8¼ T3 B3 D3  
2 doz./15# • 1.40 cu.ft.  
SCC 104468



# CITATION GOURMET™



**Coupette/Margarita  
No. 8428** ●  
7 oz./20.7 cl./207 ml.  
H5½ T4½ B3 D4½  
1 doz./7# • 1.12 cu.ft.  
SCC 630189



**Coupette/Margarita  
No. 8429** ●  
9 oz./26.6 cl./266 ml.  
H6½ T4½ B3 D4½  
1 doz./7# • 1.19 cu.ft.  
SCC 562152



**Coupette/Margarita  
No. 8430** ●  
14¾ oz./43.6 cl./436 ml.  
H7 T4¾ B3¼ D4¾  
1 doz./9# • 1.39 cu.ft.  
SCC 378620



**Tall Dutch Cordial  
No. 8491** ●  
1½ oz./4.4 cl./44 ml.  
H6¼ T1½ B2 D2  
3 doz./10# • .81 cu.ft.  
SCC 548255



**Round Wine  
No. 8415** ●  
13¾ oz./40.7 cl./407 ml.  
H6½ T3¼ B3 D4  
1 doz./6# • 1.00 cu.ft.  
SCC 596904



**Tall Wine  
No. 8412** ●  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B3 D3¾  
1 doz./7# • .82 cu.ft.  
SCC 596874



**Tulip Champagne  
No. 8477** ●  
6 oz./17.7 cl./177 ml.  
H7¾ T2½ B2¾ D2¾  
1 doz./5# • .61 cu.ft.  
SCC 632022



**Tulip Champagne  
No. 8476** ●  
9 oz./26.6 cl./266 ml.  
H8½ T2¼ B2¾ D2½  
1 doz./6# • .66 cu.ft.  
SCC 573844



## TABLET OPTIP

When serving wine:

Always hold the glass by its stem.

For perfect tasting, the glass should be one-third full.

For sparkling wines or champagne, the glass should be two-thirds full.

# PERCEPTION®

See page 92 for matching Perception tumblers.



**Cordial  
No. 3088** ■  
4½ oz./12.2 cl./122 ml.  
H5½ T2 B2¼ D2¾  
2 doz./7# • .60 cu.ft.  
SCC 028648



**White Wine  
No. 3058** ■  
6½ oz./19.2 cl./192 ml.  
H7 T2¼ B2¾ D2¾  
2 doz./11# • .96 cu.ft.  
SCC 047311



**Wine  
No. 3065** ■  
8 oz./23.7 cl./237 ml.  
H7¼ T2¾ B2¾ D3  
2 doz./13# • 1.10 cu.ft.  
SCC 027986



**Wine  
No. 3057** ■  
11 oz./32.5 cl./325 ml.  
H7¾ T2½ B2¾ D3½  
2 doz./14# • 1.33 cu.ft.  
SCC 019561



**Tall Goblet  
No. 3011** ■  
14 oz./41.4 cl./414 ml.  
H8¼ T2¾ B3 D3¾  
2 doz./18# • 1.63 cu.ft.  
SCC 027924



**Tall Wine  
No. 3060** ■  
20 oz./59.2 cl./592 ml.  
H8¾ T3½ B3¼ D3¾  
1 doz./10# • 1.10 cu.ft.  
SCC 077561



**Red Wine  
No. 3064** ■  
8 oz./23.7 cl./237 ml.  
H7 T2¾ B2¾ D3½  
2 doz./12# • 1.17 cu.ft.  
SCC 028273



**Red Wine  
No. 3056** ■  
10 oz./29.6 cl./296 ml.  
H7½ T2¾ B2¾ D3¾  
2 doz./13# • 1.38 cu.ft.  
SCC 026309



**Red Wine  
No. 3014** ■  
13½ oz./39.9 cl./399 ml.  
H7¾ T2½ B3 D3¾  
2 doz./16# • 1.75 cu.ft.  
SCC 028402



**Balloon  
No. 3061** ■  
20 oz./59.2 cl./592 ml.  
H8½ T3¼ B3¼ D4½  
1 doz./9# • 1.22 cu.ft.  
SCC 077578



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



**Banquet Goblet  
No. 3010** ■  
14 oz./41.4 cl./414 ml.  
H6½ T2¾ B3 D3¾  
2 doz./17# • 1.33 cu.ft.  
SCC 055118



**Flute  
No. 3096** ■  
5¾ oz./17.0 cl./170 ml.  
H8½ T1¾ B2¾ D2¾  
1 doz./6# • .57 cu.ft.  
SCC 252340

# TEARDROP®



**Red Wine  
No. 3964** ■  
8½ oz./25.1 cl./251 ml.  
H6¼ T2¾ B2⅞ D3¼  
3 doz./18# • 1.69 cu.ft.  
SCC 449149



**White Wine  
No. 3966** ■  
6½ oz./19.2 cl./192 ml.  
H6¼ T2¾ B2⅞ D2¾  
3 doz./15# • 1.27 cu.ft.  
SCC 455645



**White Wine  
No. 3965** ■  
8½ oz./25.1 cl./251 ml.  
H7½ T2⅞ B2¾ D3  
2 doz./13# • 1.11 cu.ft.  
SCC 370112



**All Purpose Wine  
No. 3957** ■  
10¾ oz./31.8 cl./318 ml.  
H7¼ T2¾ B2⅞ D3¼  
3 doz./20# • 2.06 cu.ft.  
SCC 499878



**Goblet  
No. 3914** ■  
10½ oz./31.1 cl./311 ml.  
H5½ T3 B2¾ D3¼  
3 doz./18# • 1.50 cu.ft.  
SCC 497300



**Goblet  
No. 3911** ■  
12 oz./35.5 cl./355 ml.  
H7¼ T2⅞ B2⅞ D3¾  
3 doz./23# • 2.11 cu.ft.  
SCC 449156



**Flute  
No. 3996** ■  
5¾ oz./17.0 cl./170 ml.  
H7¾ T2 B2¾ D2¾  
1 doz./6# • .53 cu.ft.  
SCC 574667



**Sherry  
No. 3988** ■  
3 oz./8.9 cl./89 ml.  
H5⅞ T1⅞ B2¼ D2¼  
3 doz./10# • .76 cu.ft.  
SCC 498765



**Beer  
No. 3908** ■  
10¼ oz./30.3 cl./303 ml.  
H4⅞ T2⅞ B2¾ D3¼  
2 doz./12# • .85 cu.ft.  
SCC 388087



**Beer  
No. 3915** ■  
14¾ oz./43.6 cl./436 ml.  
H7 T2½ B2⅞ D3¼  
3 doz./23# • 1.89 cu.ft.  
SCC 563098





# EMBASSY®

See page 96 for matching Embassy tumblers.



**Wine**  
**No. 3769** ■  
 6½ oz./19.2 cl./192 ml.  
 H5¾ T2¾ B2½ D2¾  
 2 doz./11# = .79 cu.ft.  
**SCC 370105**



**Wine**  
**No. 3764** ■  
 8½ oz./25.1 cl./251 ml.  
 H5¾ T2¾ B2¾ D3½  
 2 doz./10# = .98 cu.ft.  
**SCC 370082**



**Wine**  
**No. 3784** ■  
 8¾ oz./25.9 cl./259 ml.  
 H6¾ T2¾ B2¾ D3½  
 2 doz./12# = 1.14 cu.ft.  
**SCC 377654**



**Wine**  
**No. 3757** ■  
 10½ oz./31.1 cl./311 ml.  
 H6 T3½ B2¾ D3¾  
 3 doz./21# = 1.80 cu.ft.  
**SCC 231508**



**Wine**  
**No. 3766** ■  
 6½ oz./19.2 cl./192 ml.  
 H6¼ T2¾ B2¾ D2¾  
 3 doz./17# = 1.16 cu.ft.  
**SCC 231676**



**Wine**  
**No. 3765** ■  
 8½ oz./25.1 cl./251 ml.  
 H6¾ T2¾ B2¾ D2¾  
 2 doz./11# = .87 cu.ft.  
**SCC 370099**



**Wine**  
**No. 3783** ■  
 8¾ oz./25.9 cl./259 ml.  
 H7 T2¼ B2¾ D2¾  
 2 doz./11# = .96 cu.ft.  
**SCC 373915**



**Flute**  
**No. 3794** ■  
 4½ oz./13.3 cl./133 ml.  
 H7¾ T1¾ B2¾ D2¾  
 1 doz./5# = .42 cu.ft.  
**SCC 574636**



**Flute**  
**No. 3795** ■  
 6 oz./17.7 cl./177 ml.  
 H8½ T2 B2¾ D2¾  
 1 doz./6# = .55 cu.ft.  
**SCC 574643**



Also available with © Fizzazz® - see p.43

**Tall Flute**  
**No. 3796** ■  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 1 doz./6# = .59 cu.ft.  
**SCC 574650**



**Banquet Goblet**  
**No. 3712** ■  
**No. 3752HT** ★ ■  
 10½ oz./31.1 cl./311 ml.  
 H6¼ T2⅝ B2⅝ D3⅞  
 2 doz./14# • .93 cu.ft.  
 No. 3712-SCC 369994  
 No. 3752HT-SCC 370068



**Banquet Goblet**  
**No. 3721** ■  
 10½ oz./31.1 cl./311 ml.  
 H6 T3 B2¾ D3¼  
 3 doz./22# • 1.57 cu.ft.  
**SCC 556755**



**Goblet**  
**No. 3756** ■  
 10¼ oz./30.3 cl./303 ml.  
 H5¼ T3 B2¾ D3  
 2 doz./12# • .94 cu.ft.  
**SCC 370075**



**Goblet**  
**No. 3711** ■  
 11½ oz./34.0 cl./340 ml.  
 H6⅝ T2⅝ B2¾ D3¼  
 2 doz./13# • 1.07 cu.ft.  
**SCC 369987**



**Iced Tea**  
**No. 3716** ■  
 16¼ oz./48.1 cl./481 ml.  
 H7 T3¼ B3 D3½  
 3 doz./28# • 2.31 cu.ft.  
**SCC 516766**



**Beer**  
**No. 3727** ■  
 10 oz./29.6 cl./296 ml.  
 H6¾ T2⅝ B2¾ D2¾  
 2 doz./12# • .86 cu.ft.  
**SCC 358646**



**Beer**  
**No. 3728** ■  
 12 oz./35.5 cl./355 ml.  
 H7⅝ T2½ B2¾ D2⅞  
 2 doz./13# • .99 cu.ft.  
**SCC 370006**



**Beer**  
**No. 3730** ■  
 14 oz./41.4 cl./414 ml.  
 H7⅝ T2½ B2¾ D3  
 2 doz./14# • 1.15 cu.ft.  
**SCC 370013**



**Beer**  
**No. 3725** ■  
 12 oz./35.5 cl./355 ml.  
 H7⅝ T2½ B2¾ D2¾  
 3 doz./22# • 1.42 cu.ft.  
**SCC 908660**



Also available with Fizzazz® -see p.43

**Pilsner**  
**No. 3804** ■  
 16 oz./47.4 cl./473 ml.  
 H7⅝ T2¾ B2¾ D3⅞  
 2 doz./15# • 1.28 cu.ft.  
**SCC 391230**



**Sangria/Beer**  
**No. 3062** ■  
 19¼ oz./56.9 cl./569 ml.  
 H6 T3½ B3¼ D4⅞  
 1 doz./9# • .89 cu.ft.  
**SCC 443748**



# EMBASSY® (continued)

See page 96 for matching Embassy tumblers.



**Sorbet**  
No. 3801 ■  
2¾ oz./8.1 cl./81 ml.  
H2¾ T3½ B2½ D3½  
2 doz./8# • .59 cu.ft.  
SCC 387738



**Dessert/Martini**  
No. 3803 ■  
8 oz./23.9 cl./239 ml.  
H3¾ T4½ B3 D4¾  
1 doz./8# • .65 cu.ft.  
SCC 418388



**Mini-Martini**  
No. 3701 ■  
3 oz./8.9 cl./89 ml.  
H3¼ T3½ B2½ D3½  
1 doz./4# • .37 cu.ft.  
SCC 351548



**Cocktail**  
No. 3771 ■  
5 oz./14.8 cl./148 ml.  
H5¼ T3¾ B2¾ D3¾  
3 doz./16# • 1.96 cu.ft.  
SCC 147991



**Cocktail**  
No. 3733 ■  
7½ oz./22.2 cl./222 ml.  
H6½ T4¼ B3 D4¼  
1 doz./7# • .99 cu.ft.  
SCC 317575



**Martini**  
No. 3779 ■  
9¼ oz./27.4 cl./274 ml.  
H6½ T4¾ B3 D4¾  
1 doz./8# • 1.13 cu.ft.  
SCC 019578



**Footed Rocks**  
No. 3746 ■  
5½ oz./16.3 cl./163 ml.  
H4½ T3½ B2¾ D3½  
2 doz./13# • .69 cu.ft.  
SCC 370044



**Footed Rocks**  
No. 3747 ■  
7 oz./20.7 cl./207 ml.  
H4½ T3¼ B2¾ D3¼  
2 doz./13# • .81 cu.ft.  
SCC 370051



**Footed Hi-Ball**  
No. 3736 ■  
8 oz./23.7 cl./237 ml.  
H5½ T2¾ B2¾ D2¾  
2 doz./14# • .75 cu.ft.  
SCC 370020



**Footed Hi-Ball**  
No. 3737 ■  
10 oz./29.6 cl./296 ml.  
H6 T2½ B2¾ D2½  
2 doz./14# • .89 cu.ft.  
SCC 370037



**Poco Grande**  
No. 3715 ■  
10½ oz./31.1 cl./311 ml.  
H7 T2¾ B2½ D3½  
2 doz./14# • 1.13 cu.ft.  
SCC 742301



**Poco Grande**  
No. 3717 ■  
13¼ oz./39.2 cl./392 ml.  
H7 T2¾ B3 D3¾  
1 doz./7# • .69 cu.ft.  
SCC 702558





**Cordial  
No. 3790** ■  
1¼ oz./3.7 cl./37 ml.  
H4½ T1¼ B1¼ D1¼  
3 doz./6# • .39 cu.ft.  
SCC 239801



**Cordial  
No. 3793** ■  
1 oz./3.0 cl./30 ml.  
H4¼ T1½ B1½ D1½  
1 doz./2# • .14 cu.ft.  
SCC 574629



**Brandy  
No. 3792** ■  
2 oz./5.9 cl./59 ml.  
H4¼ T1½ B1¼ D1¼  
1 doz./2# • .14 cu.ft.  
SCC 574612



**Sherry  
No. 3788** ■  
3 oz./8.9 cl./89 ml.  
H4½ T2½ B2½ D2½  
1 doz./4# • .27 cu.ft.  
SCC 574605



**Whiskey Sour  
No. 3775** ■  
4½ oz./13.3 cl./133 ml.  
H5¼ T2 B2½ D2½  
3 doz./13# • .90 cu.ft.  
SCC 234110



**Cocktail  
No. 3770** ■  
4½ oz./13.3 cl./133 ml.  
H5½ T2½ B2½ D2½  
3 doz./13# • 1.17 cu.ft.  
SCC 239825



**Champagne  
No. 3787** ■  
3½ oz./10.4 cl./104 ml.  
H4½ T3¼ B2¼ D3¾  
3 doz./14# • 1.27 cu.ft.  
SCC 239863



**Champagne  
No. 3777** ■  
4½ oz./13.3 cl./133 ml.  
H4¼ T3¼ B2¼ D3¾  
3 doz./14# • 1.31 cu.ft.  
SCC 239849



**Champagne  
No. 3773** ■  
5½ oz./16.3 cl./163 ml.  
H4½ T3¼ B2¼ D3¾  
3 doz./15# • 1.38 cu.ft.  
SCC 239832



**Brandy  
No. 3702** ■  
5½ oz./16.3 cl./163 ml.  
H4½ T2 B2½ D2½  
1 doz./4# • .33 cu.ft.  
SCC 574582



**Brandy  
No. 3704** ■  
9¼ oz./27.4 cl./274 ml.  
H4½ T2¼ B2½ D3¾  
2 doz./10# • .93 cu.ft.  
SCC 574810



**Brandy  
No. 3705** ■  
11½ oz./34.0 cl./340 ml.  
H5 T2¼ B2¼ D3¾  
2 doz./11# • 1.13 cu.ft.  
SCC 294596



**Brandy  
No. 3708** ■  
17½ oz./51.8 cl./518 ml.  
H5½ T2½ B2¼ D4  
2 doz./14# • 1.53 cu.ft.  
SCC 573929



**Brandy  
No. 3709** ■  
22 oz./65.1 cl./651 ml.  
H6 T2¼ B2½ D4¾  
1 doz./8# • .97 cu.ft.  
SCC 294602

# FLUTES & CHAMPAGNES



**Citation Flute**  
No. 8495 ●  
6¼ oz./18.5 cl./185 ml.  
H7¼ T1¼ B2½ D2½  
1 doz./5# • .46 cu.ft.  
SCC 574681



**Bristol Valley Flute**  
No. 8595SR ✖  
6 oz./17.7 cl./177 ml.  
H7¼ T1½ B2¾ D2¾  
2 doz./10# • 1.08 cu.ft.  
SCC 457267



**Napa Country Flute**  
No. 8795 ●  
5¾ oz./17.0 cl./170 ml.  
H7½ T1½ B2½ D2½  
1 doz./5# • .54 cu.ft.  
SCC 574698



**Revolution Flute**  
No. 8895 ●  
5¾ oz./17.0 cl./170 ml.  
H8½ T1½ B2½ D2½  
1 doz./5# • .58 cu.ft.  
SCC 913480



**Flute**  
No. 8995 ●  
6 oz./17.7 cl./177 ml.  
H8½ T2 B2¾ D2¾  
1 doz./6# • .60 cu.ft.  
SCC 582119



**Flute**  
No. 7500SR ✖  
8 oz./23.7 cl./237 ml.  
H9¼ T2 B3¼ D3¼  
1 doz./6# • .82 cu.ft.  
SCC 437945



Also available with © Fizzazz® -see p.43

**Vina Flute**  
No. 7500 ▲●  
8 oz./23.7 cl./237 ml.  
H9¼ T2 B3¼ D3¼  
1 doz./6# • .81 cu.ft.  
SCC 070319



**Vina Trumpet Flute**  
No. 7552 ▲●  
6½ oz./19.2 cl./192 ml.  
H9¾ T2¾ B3¼ D3¼  
1 doz./7# • .87 cu.ft.  
SCC 329530



**Stemless Flute**  
No. 228 ●  
8½ oz./25.1 cl./251 ml.  
H5¾ T1¼ B1¾ D2¼  
1 doz./4# • .28 cu.ft.  
SCC 477156



**Catalina Flute**  
No. 3822 ■  
5½ oz./16.3 cl./163 ml.  
H6½ T2½ B2½ D2½  
3 doz./19# • 1.22 cu.ft.  
SCC 182015



**Flute**  
No. 2824 ●  
6¾ oz./20.0 cl./200 ml.  
H7½ T1½ B1½ D1½  
2 doz./13# • .45 cu.ft.  
SCC 881024



**Embassy Flute**  
**No. 3794** ■  
 4½ oz./13.3 cl./133 ml.  
 H7½ T1¼ B2¾ D2¾  
 1 doz./5# • .42 cu.ft.  
**SCC 574636**



**Teardrop Flute**  
**No. 3996** ■  
 5¾ oz./17.0 cl./170 ml.  
 H7¾ T2 B2¾ D2¾  
 1 doz./6# • .53 cu.ft.  
**SCC 574667**



**Embassy Flute**  
**No. 3795** ■  
 6 oz./17.7 cl./177 ml.  
 H8½ T2 B2¾ D2¾  
 1 doz./6# • .55 cu.ft.  
**SCC 574643**



**Perception Flute**  
**No. 3096** ■  
 5¾ oz./17.0 cl./170 ml.  
 H8½ T1½ B2¾ D2¾  
 1 doz./6# • .57 cu.ft.  
**SCC 252340**



**Charisma Tall Flute**  
**No. 4196SR** ✕ ■  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 2 doz./12# • 1.16 cu.ft.  
**SCC 878390**



Also available with © Fizzazz® -see p.43

**Embassy Tall Flute**  
**No. 3796** ■  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 1 doz./6# • .59 cu.ft.  
**SCC 574650**



**Citation Gourmet Tulip Champagne**  
**No. 8477** ●  
 6 oz./17.7 cl./177 ml.  
 H7¾ T2½ B2¾ D2¾  
 1 doz./5# • .61 cu.ft.  
**SCC 632022**



**Citation Gourmet Tulip Champagne**  
**No. 8476** ●  
 9 oz./26.6 cl./266 ml.  
 H8½ T2¼ B2¾ D2½  
 1 doz./6# • .66 cu.ft.  
**SCC 573844**



### TABLETOPTIP

To prevent excessive loss of carbonation before drinking, champagne should be carefully poured down the side of the flute, rather than straight into the glass.



# GRANDE COLLECTION



**Fiesta Grande®**  
**No. 8423** ●  
 12 oz./35.5 cl./355 ml.  
 H6 T4½ B3½ D4½  
 1 doz./7# • 1.07 cu.ft.  
**SCC 669455**



**Fiesta Grande®**  
**No. 8422** ●  
 15¼ oz./46.6 cl./466 ml.  
 H6½ T4¾ B3 D5  
 1 doz./9# • 1.38 cu.ft.  
**SCC 113750**



**Fiesta Grande®**  
**No. 8417** ●  
 16¾ oz./49.6 cl./496 ml.  
 H6¾ T4¾ B3 D5  
 1 doz./8# • 1.41 cu.ft.  
**SCC 515011**



**Bolla Grande®**  
**No. 8418** ●  
 17½ oz./51.8 cl./518 ml.  
 H6¾ T3½ B3¼ D4¾  
 1 doz./8# • 1.10 cu.ft.  
**SCC 515028**



**Magna Grande**  
**No. 8427** ●  
 27¼ oz./80.6 cl./806 ml.  
 H7¾ T4½ B3 D5  
 1 doz./10# • 1.57 cu.ft.  
**SCC 515035**



**Salud Grande**  
**No. 8485** ●  
 8½ oz./25.1 cl./251 ml.  
 H6¾ T4½ B3 D4½  
 1 doz./8# • 1.18 cu.ft.  
**SCC 350374**



**Salud Grande**  
**No. 8480** ●  
 10 oz./29.6 cl./296 ml.  
 H6¾ T4¾ B3 D4¾  
 1 doz./8# • 1.71 cu.ft.  
**SCC 669479**



**Vino Grande**  
**No. 8416** ●  
 16 oz./47.3 cl./473 ml.  
 H8¼ T3 B3 D3¾  
 1 doz./8# • .91 cu.ft.  
**SCC 533404**



**Vino Grande**  
**No. 8420** ●  
 19½ oz./57.7 cl./577 ml.  
 H8½ T3½ B3 D3¾  
 1 doz./8# • 1.06 cu.ft.  
**SCC 485680**

# STEMLESS



**Stemless Taster  
No. 260** ●  
6¼ oz./18.5 cl./185 ml.  
H3¼ T2 B1¼ D2½  
1 doz./3# • .23 cu.ft.  
SCC 486936



**Stemless Red Wine  
No. 222** ●  
16¾ oz./49.5 cl./495 ml.  
H3½ T3½ B1¾ D3¾  
1 doz./5# • .52 cu.ft.  
SCC 477132



**Stemless White Wine  
No. 217** ●  
11¾ oz./34.8 cl./348 ml.  
H4 T2¾ B1¾ D3¼  
1 doz./4# • .39 cu.ft.  
SCC 477163



**Stemless White Wine  
No. 221** ●  
17 oz./50.3 cl./503 ml.  
H4½ T2½ B2 D3½  
1 doz./6# • .52 cu.ft.  
SCC 477118



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



**Stemless Flute  
No. 228** ●  
8½ oz./25.1 cl./251 ml.  
H5¼ T1¾ B1¾ D2¼  
1 doz./4# • .28 cu.ft.  
SCC 477156



**Spirits  
No. 3502FCP21** ✖  
7 oz./21.0 cl./210 ml.  
H3½ T2 B1¼ D2¾  
1 doz./5# • .25 cu.ft.  
SCC 5601875191173



**Stemless Rocks  
No. 238** ●  
15 oz./44.4 cl./444 ml.  
H3¾ T3½ B1¾ D3¾  
1 doz./8# • .52 cu.ft.  
SCC 485113



**Stemless White Wine  
No. 231** ●  
15¼ oz./45.1 cl./451 ml.  
H4½ T2½ B2 D3½  
1 doz./9# • .52 cu.ft.  
SCC 465344



## HOT TREND



It's no secret that Millennials are driving growth in the wine market. Maximize the opportunity to encourage their experimentation with wine varietals by delivering distinct tasting experiences.



Be a *master* in your craft







To stand out from the crowd and deliver on the full-bodied flavors the craft beer community craves, one key ingredient is required: diversification.

Covering more than 150 different glasses, we offer the industry’s largest assortment – samplers to 23-ounce giants – all aptly suited for each beer, from lagers to pale ales to stouts.

**Contoured to concentrate aromas and enhance flavors, Libbey’s Craft Beer glass provides a premium experience (see page 38).**



Having the right glass for the right beer is good for business. It improves each beer’s taste, aroma and aesthetic – enhancing perceived value and customer satisfaction, which drives increased profit per serving. (Use our guide on the next page for tips on selecting glassware for your offering.)

**Ask your Libbey® sales representative to help you be a master in your craft.**

Altitude®	38
Amber Growler w/Lid	47
Beer Samplers	39
Belgian Beers	46
Catalina®	47
Craft Beer	38
Drinking Jars	50
Fizzazz®	43
Flare Pilsners	41
Footed Beers	44-45
Giant Beers	40
Glass Can	49
Grand Service	47
Hard Cider	37
Heavy Base Pilsners	42
Hoffman House	45
Hourglass Pilsners	42
Mugs and Tankards	51-53
Munique Beers	46
Pinnacle	38
Principé	38
Pub Glasses	50
Restaurant Basics	48
Schooners	46
Sportsware	49
Wheat Beer	38
Wood Serving Flight	39

Shown: Libbey® Pinnacle, Hard Cider and Munique Beer glassware





The fundamentals of pairing the right glass with the right beer.

“During rebranding, we gave beverage presentation substantial consideration. I appreciate Libbey’s variety of styles.”

– Diane Symms  
Owner  
Lombardi’s, Seattle, WA



### Pilsners

No. 924176 shown

Perfect for serving classic pilsners and other pale lagers, Pilsner glasses showcase a beer’s color, clarity and carbonation. The conical shape helps maintain the beer’s head, while the narrow design allows the aromas to reach your nose.



### Giant Beers

No. 1611 shown

Libbey’s Giant Beer glasses have a tall stature, providing an exceptionally pleasing presentation for wheat ales and pale lagers. Designed for draft beer service, these glasses feature a rounded top that holds a generous head of foam.



### Pub Glasses

No. 14806 shown

Pub glasses offer the perfect presentation of classic ales, such as IPA, pale ale, brown ale or stout. Featuring a wide mouth to support the frothy head, Pub glasses offer a traditional yet brilliant beer presentation.



### Tulip Stems

No. 920284 shown

Ideal for presenting lambic and saison, the tulip shape also is very well-suited for specialty fruit beers.



### Stemware

No. 3915 shown

These upscale yet robust glasses elevate your presentation of ales and lagers.



### Belgian

No. 3808 shown

The rounded bowl of Libbey’s Grand Service and Belgian Beer glasses allows for subtle warming of the beer via heat transfer from the hand, while the inward tapering top captures aromas, enhancing the tasting experience.



### Steins and Mugs

No. 5262 shown

Very large and durable, mugs are ideal for proper serving of Oktoberfest and other dark German lagers.

Hard Cider is  
*anything*  
but soft

Our innovative Hard Cider glass features exclusive Fizzazz® technology to increase the effervescence for more beer-like carbonation.

The bottom ridges allow for a comfortable grip and help release aromas that are concentrated and intensified by the apple-shaped bowl for a truly multi-sensory tasting experience.

Only Libbey® can help you maximize the exploding growth of hard ciders!



Also available with  
© Fizzazz®  
—see p.43

NEW

**Hard Cider No. 545**  
16 oz./47.3 cl./473 ml.  
H5¼ T3¾ B2¾ D3½  
1 doz./8# • .66 cu.ft.  
SCC 533852



NEW

**Hard Cider Taster No. 540**  
5 oz./14.8 cl./148 ml.  
H3¾ T2¾ B2 D2½  
2 doz./8# • .46 cu.ft.  
SCC 563187

## HOT TREND

Between May 2013-2014, hard cider sales increased 93%, 4.5 times faster than the sales rate of craft beer – IRI





# PINNACLE



**Pinnacle Beer  
No. 525** ●  
12½ oz./50.0 cl./500 ml.  
H7⅞ T2⅜ B2¼ D2¾  
2 doz./21# • 1.03 cu.ft.  
SCC 465733



**Pinnacle Beer  
No. 526** ●  
14 oz./41.4 cl./414 ml.  
H8⅞ T2¾ B2¼ D2¾  
2 doz./22# • 1.16 cu.ft.  
SCC 465726



**Pinnacle Beer  
No. 527** ●  
16 oz./47.3 cl./473 ml.  
H8⅞ T2⅞ B2⅝ D2⅞  
2 doz./22# • 1.30 cu.ft.  
SCC 465740



**Pinnacle Beer  
No. 528** ●  
20 oz./59.1 cl./591 ml.  
H9⅞ T3⅞ B2½ D3⅞  
2 doz./24# • 1.56 cu.ft.  
SCC 462176



**Pinnacle Beer  
No. 529** ●  
22 oz./65.1 cl./651 ml.  
H9⅞ T3¼ B2⅝ D3¼  
1 doz./15# • .83 cu.ft.  
SCC 497734

# PRINCIPE LIBBEY® *Sheer Rim* D.T.E.



**Principé Beer  
No. 920239** ✕  
10¾ oz./32.0 cl./320 ml.  
H7⅞ T2⅜ B2⅝ D2⅞  
1 doz./8# • .42 cu.ft.  
SCC 5601875187718



**Principé Beer  
No. 924169** ✕  
12¾ oz./37.9 cl./379 ml.  
H8 T2¾ B2¾ D2¾  
1 doz./9# • .509 cu.ft.  
SCC 5601875187916

Also available with © Fizzazz® -see p. 43



**Principé Beer  
No. 924176** ✕  
16½ oz./48.5 cl./485 ml.  
H8⅞ T3 B2¾ D3  
1 doz./12# • .67 cu.ft.  
SCC 5601875187954

# BEERS



**NEW** **Craft Beer  
No. 1647** ●  
16 oz./47.3 cl./473 ml.  
H7⅞ T2⅜ B2¼ D3  
1 doz./11# • .64 cu.ft.  
SCC 566980



**NEW** **Wheat Beer  
No. 1631** ●  
16 oz./47.3 cl./473 ml.  
H7⅞ T2¾ B2⅝ D3¼  
1 doz./10# • .69 cu.ft.  
SCC 563200

# ALTITUDE®



**Altitude Beer  
No. 1688** ●  
12 oz./35.5 cl./355 ml.  
H8 T2¼ B2½ D2⅝  
2 doz./19# • .73 cu.ft.  
SCC 497697



**Altitude Beer  
No. 1689** ●  
14 oz./41.4 cl./414 ml.  
H8⅞ T2⅝ B2¼ D2½  
2 doz./19# • .97 cu.ft.  
SCC 451576



**Altitude Beer  
No. 1690** ●  
16 oz./47.3 cl./473 ml.  
H9¼ T2½ B2⅝ D2⅝  
2 doz./22# • 1.16 cu.ft.  
SCC 443250



**Altitude Beer  
No. 1690SR** ✕  
16 oz./47.3 cl./473 ml.  
H9¼ T2½ B2⅝ D2⅝  
2 doz./22# • 1.16 cu.ft.  
SCC 445117



**Altitude Beer  
No. 1691** ●  
20 oz./59.2 cl./592 ml.  
H9¾ T2¾ B2½ D2⅞  
1 doz./14# • .62 cu.ft.  
SCC 443267



**Altitude Beer  
No. 1692** ●  
23 oz./68.0 cl./680 ml.  
H10⅞ T2½ B2¾ D3  
1 doz./16# • .77 cu.ft.  
SCC 497703

# BEER SAMPLERS



**Juice  
No. 56** ●  
5 oz./14.8 cl./148 ml.  
H3½ T2¼ B1½ D2¼  
6 doz./16# = .95 cu.ft.  
SCC 002184



**Side Water  
No. 149** ●  
5½ oz./16.3 cl./163 ml.  
H3½ T2½ B2½ D2¾  
6 doz./29# = 1.06 cu.ft.  
SCC 005826



**Side Water  
No. 249** ●  
5 oz./14.8 cl./148 ml.  
H4 T2½ B2½ D2¼  
6 doz./29# = 1.11 cu.ft.  
SCC 009398



**Frankfurt Sampler  
No. 5003**  
4 oz./11.8 cl./118 ml.  
H5 T1½ B2 D2½  
2 doz./12# = .47 cu.ft.  
SCC 623775



**Stacking Belgian Taster  
No. 3816** ■  
5 oz./14.8 cl./148 ml.  
H4 T2½ B1½ D2¾  
2 doz./8# = .57 cu.ft.  
SCC 475367



**Flare Shooter  
No. 243** ●  
2½ oz./7.4 cl./74 ml.  
H3¾ T2½ B1¾ D2¼  
2 doz./7# = .34 cu.ft.  
SCC 330093



**Mini Pilsner/Shooter  
No. 245** ●  
2½ oz./7.4 cl./74 ml.  
H4½ T1¾ B1½ D1¾  
2 doz./6# = .27 cu.ft.  
SCC 356222



**Pilsner  
No. 16** ●  
6 oz./17.7 cl./177 ml.  
H5 T2½ B2½ D2½  
6 doz./35# = 1.84 cu.ft.  
SCC 217359



**Pilsner  
No. 1241HT** ★●  
4¾ oz./14.1 cl./141 ml.  
H5½ T2½ B2 D2½  
2 doz./14# = .75 cu.ft.  
SCC 317827



**Flute  
No. 3822** ■  
5½ oz./16.3 cl./163 ml.  
H6½ T2½ B2½ D2¾  
3 doz./19# = 1.22 cu.ft.  
SCC 182015

**Wood Serving Flight  
No. 96381**  
L16¾ x W3½ x H1½  
Holds items up to 2.25" wide  
1 doz./7# = .25 cu.ft.  
SCC 453747



To view the many items that fit our Wood Serving Flight, please go to [foodservice.libbey.com/Product-Repository/Wood-Serving-Flight](http://foodservice.libbey.com/Product-Repository/Wood-Serving-Flight)



**NEW** **Atrium Taster  
No. 12266** ★●  
5 oz./14.8 cl./148 ml.  
H3¾ T2½ B2 D2½  
2 doz./10# = .45 cu.ft.  
SCC 558466



**NEW** **Drinking Jar  
No. 97124**  
4.75 oz./14.0 cl./140 ml.  
H3¾ T1½ B2½ D2¾  
1 doz./5# = .21 cu.ft.  
SCC 495259



**NEW** **Mini Pub Glass  
No. 4809** ●  
5 oz./14.8 cl./148 ml.  
H4 T2¼ B2 D2¾  
2 doz./8# = .44 cu.ft.  
SCC 540584



**NEW** **Hard Cider Taster  
No. 540** ●  
5 oz./14.8 cl./148 ml.  
H3¾ T2½ B2 D2½  
2 doz./8# = .46 cu.ft.  
SCC 563187

## HOT TREND

Customers who savor sampling your craft beer varieties will likely enjoy sharing complementary food pairings served on our small plates (see 2015 Tableware catalog page 68 for just part of our offering).

# GIANT BEERS



**Giant Beer  
No. 1612** ●  
12 oz./35.5 cl./355 ml.  
H7 $\frac{1}{8}$  T2 $\frac{3}{4}$  B2 $\frac{1}{2}$  D2 $\frac{7}{8}$   
2 doz./18# • .85 cu.ft.  
SCC 497642



**Giant Beer  
No. 1614** ●  
14 oz./41.4 cl./414 ml.  
H7 $\frac{1}{2}$  T2 $\frac{1}{8}$  B2 $\frac{5}{8}$  D3  
2 doz./21# • .96 cu.ft.  
SCC 497611



**Pilsner  
No. 1604** ●  
16 oz./47.3 cl./473 ml.  
H8 $\frac{1}{8}$  T3 B2 $\frac{5}{8}$  D3  
2 doz./23# • 1.33 cu.ft.  
SCC 382924



**Giant Beer  
No. 1610** ●  
23 oz./68.0 cl./680 ml.  
H9 $\frac{1}{4}$  T3 $\frac{1}{2}$  B2 $\frac{3}{4}$  D3 $\frac{1}{2}$   
1 doz./14# • .91 cu.ft.  
SCC 702541



**Giant Beer  
No. 1629** ●  
20 oz./59.2 cl./592 ml.  
H8 $\frac{5}{8}$  T3 $\frac{1}{8}$  B3 D3 $\frac{3}{8}$   
1 doz./15# • .80 cu.ft.  
SCC 432001



**Giant Beer  
No. 1623** ●  
23 oz./68.0 cl./680 ml.  
H9 $\frac{1}{8}$  T3 $\frac{3}{8}$  B3 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./13# • .89 cu.ft.  
SCC 306593



**Giant Beer  
No. 1611** ●  
23 oz./68.0 cl./680 ml.  
H8 $\frac{1}{8}$  T3 B3 $\frac{1}{16}$  D3 $\frac{3}{8}$   
1 doz./15# • .99 cu.ft.  
SCC 037336



**Giant Beer  
No. 2478** ●  
22 $\frac{3}{4}$  oz./67.3 cl./673 ml.  
H9 $\frac{1}{8}$  T3 $\frac{1}{4}$  B3 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./16# • .96 cu.ft.  
SCC 575978



**Footed Pilsner  
No. 15680** +  
12 oz./35.5 cl./355 ml.  
H7 $\frac{1}{4}$  T3 B2 $\frac{1}{2}$  D3  
2 doz./27# • 1.14 cu.ft.  
SCC 078520



**Footed Pilsner  
No. 15429** +  
14 oz./41.4 cl./414 ml.  
H7 $\frac{3}{4}$  T3 $\frac{1}{4}$  B2 $\frac{3}{4}$  D3 $\frac{1}{4}$   
2 doz./35# • 1.36 cu.ft.  
SCC 062147



**Footed Pilsner  
No. 15673** +  
16 $\frac{1}{4}$  oz./49.5 cl./495 ml.  
H8 T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./19# • .79 cu.ft.  
SCC 071477



**Pilsner  
No. 409** ●  
16 $\frac{1}{2}$  oz./48.8 cl./488 ml.  
H7 $\frac{1}{8}$  T3 $\frac{3}{8}$  B2 $\frac{3}{4}$  D3 $\frac{3}{8}$   
1 doz./11# • .69 cu.ft.  
SCC 395634



# FLARE PILSNEERS



**Flare Shooter**  
**No. 243** ●  
 2½ oz./7.4 cl./74 ml.  
 H3¼ T2½ B1¼ D2½  
 2 doz./7# • .34 cu.ft.  
**SCC 330093**



**Pilsner**  
**No. 1241HT** ★●  
 4¾ oz./14.1 cl./141 ml.  
 H5½ T2½ B2 D2½  
 2 doz./14# • .75 cu.ft.  
**SCC 317827**



**Pilsner**  
**No. 1240HT** ★●  
 10 oz./29.6 cl./296 ml.  
 H6¾ T3 B2½ D3½  
 3 doz./22# • 1.66 cu.ft.  
**SCC 063250**



**Pilsner**  
**No. 18** ●  
 11 oz./32.6 cl./326 ml.  
 H7 T3½ B2½ D3½  
 3 doz./29# • 1.82 cu.ft.  
**SCC 589265**



**Pilsner**  
**No. 19** ●  
 11½ oz./34.0 cl./340 ml.  
 H7¼ T3½ B2½ D3¼  
 3 doz./29# • 2.13 cu.ft.  
**SCC 589234**



**Pilsner**  
**No. 1242HT** ★●  
 19¼ oz./56.9 cl./569 ml.  
 H8 T3½ B2½ D3½  
 1 doz./13# • 1.01 cu.ft.  
**SCC 317834**



**Pilsner**  
**No. 247** ●  
 16 oz./47.3 cl./473 ml.  
 H8½ T3½ B2½ D3½  
 1 doz./13# • .87 cu.ft.  
**SCC 387776**

Also available with ©Fizzazz® -see p.43

## BUILD BUSINESS



Bar snacks and brews have an everlasting, perfect union. World® Tableware Chef's Selection™ snack dispensers (see 2015 Tableware catalog page 75) beg to be passed down the bar or around the table – a true conversation piece.

# HEAVY BASE PILSNERS



**Pilsner**  
**No. 16** ●  
 6 oz./17.7 cl./177 ml.  
 H5 T2½ B2½ D2¾  
 6 doz./35# • 1.84 cu.ft.  
**SCC 217359**



**Pilsner**  
**No. 15** ●  
 7 oz./20.7 cl./207 ml.  
 H5¼ T2¾ B2¼ D2¾  
 6 doz./37# • 2.09 cu.ft.  
**SCC 000258**



**Pilsner**  
**No. 12** ●  
 8 oz./23.7 cl./237 ml.  
 H5½ T2¾ B2¼ D2¾  
 6 doz./38# • 2.20 cu.ft.  
**SCC 000043**



**Pilsner**  
**No. 1013HT** ★ ●  
**No. 13** ●  
 10 oz./29.6 cl./296 ml.  
 H5½ T2¾ B2½ D3  
 3 doz./24# • 1.39 cu.ft.  
 No. 1013HT-SCC 063380  
 No. 13-SCC 063359



**Pilsner**  
**No. 14** ●  
 12 oz./35.5 cl./355 ml.  
 H6¼ T2¾ B2½ D3½  
 3 doz./27# • 1.55 cu.ft.  
**SCC 063120**

# HOURGLASS PILSNERS ★ HEAT TREATED

LIBBEY®



**Pilsner**  
**No. 1176HT** ★ ●  
**No. 176** ●  
 9 oz./26.6 cl./266 ml.  
 H5¾ T2¾ B2¾ D2¾  
 3 doz./23# • 1.14 cu.ft.  
 No. 1176HT-SCC 183654  
 No. 176-SCC 231430



**Pilsner**  
**No. 1178HT** ★ ●  
**No. 178** ●  
 10 oz./29.6 cl./296 ml.  
 H5¼ T2¾ B2¾ D2¾  
 2 doz./16# • .82 cu.ft.  
 No. 1178HT-SCC 367853  
 No. 178-SCC 367846



**Pilsner**  
**No. 179** ●  
 11 oz./32.5 cl./325 ml.  
 H6 T2¾ B2¾ D2¾  
 3 doz./23# • 1.29 cu.ft.  
**SCC 104659**



**Hourglass (Lined)**  
**No. 181/1605G** ●  
 12 oz./35.5 cl./355 ml.  
 H6 T3½ B2¾ D3½  
 2 doz./17# • 1.06 cu.ft.  
**SCC 378507**



**Pilsner**  
**No. 1181HT** ★ ●  
**No. 181** ●  
 12 oz./35.5 cl./355 ml.  
 H6 T3½ B2¾ D3½  
 2 doz./17# • 1.06 cu.ft.  
 No. 1181HT-SCC 369956  
 No. 181-SCC 369932



**Pilsner**  
**No. 1183HT** ★ ●  
**No. 183** ●  
 15 oz./44.4 cl./444 ml.  
 H6¾ T3¼ B2¾ D3¼  
 3 doz./29# • 1.83 cu.ft.  
 No. 1183HT-SCC 128532  
 No. 183-SCC 045099



**NEW** Hard Cider Fizzazz®  
 No. 545/69292 ● ◎  
 16 oz./47.3 cl./473 ml.  
 H5¼ T3½ B2½ D3¾  
 1 doz./8# • .66 cu.ft.  
 SCC 530110



Tall Mixing Glass Fizzazz®  
 No. 15385/69292 ✚ ◎  
 16 oz./47.3 cl./473 ml.  
 H6¼ T3½ B2½ D3¾  
 2 doz./27# • 1.25 cu.ft.  
 SCC 437754



Embassy Pilsner Fizzazz®  
 No. 3804/69292 ■ ◎  
 16 oz./47.4 cl./473 ml.  
 H7½ T2¾ B2¾ D3½  
 2 doz./15# • 1.28 cu.ft.  
 SCC 437778



Munique Beer Fizzazz®  
 No. 920284/69292 ✖ ◎  
 16½ oz./49.0 cl./490 ml.  
 H7½ T2¾ B2½ D3¾  
 1 doz./7# • .69 cu.ft.  
 SCC 437785



Principé Beer Fizzazz®  
 No. 924169/69292 ✖ ◎  
 12¾ oz./37.9 cl./379 ml.  
 H8 T2¾ B2¾ D2¾  
 1 doz./10# • .49 cu.ft.  
 SCC 438225



Pilsner Fizzazz®  
 No. 247/69292 ● ◎  
 16 oz./47.3 cl./473 ml.  
 H8½ T3½ B2½ D3½  
 1 doz./13# • .87 cu.ft.  
 SCC 437792



Giant Beer Fizzazz®  
 No. 1629/69292 ● ◎  
 20 oz./59.2 cl./592 ml.  
 H8½ T3½ B3 D3¾  
 1 doz./13# • .91 cu.ft.  
 SCC 437747



Tall Beer Fizzazz®  
 No. 3823/69292 ■ ◎  
 14½ oz./42.9 cl./429 ml.  
 H9½ T2¾ B3¼ D3¼  
 2 doz./25# • 1.72 cu.ft.  
 SCC 437761



Embassy Flute Fizzazz®  
 No. 3796/69292 ■ ◎  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 1 doz./6# • .59 cu.ft.  
 SCC 437815



Vina Flute Fizzazz®  
 No. 7500/69292 ▲ ◎  
 8 oz./23.7 cl./237 ml.  
 H9¼ T2 B3¼ D3¼  
 1 doz./6# • .81 cu.ft.  
 SCC 437808





## FOOTED BEERS



**Beer**  
**No. 3727** ■  
 10 oz./29.6 cl./296 ml.  
 H6¾ T2¾ B2¾ D2¾  
 2 doz./12# • .86 cu.ft.  
**SCC 358646**



**Beer**  
**No. 3728** ■  
 12 oz./35.5 cl./355 ml.  
 H7½ T2½ B2¾ D2¾  
 2 doz./13# • .99 cu.ft.  
**SCC 370006**



**Beer**  
**No. 3730** ■  
 14 oz./41.4 cl./414 ml.  
 H7¾ T2½ B2¾ D3  
 2 doz./14# • 1.15 cu.ft.  
**SCC 370013**



**Beer**  
**No. 3725** ■  
 12 oz./35.5 cl./355 ml.  
 H7½ T2½ B2¾ D2¾  
 3 doz./22# • 1.42 cu.ft.  
**SCC 908660**



**Beer**  
**No. 3915** ■  
 14¾ oz./43.6 cl./436 ml.  
 H7 T2½ B2¾ D3¼  
 3 doz./23# • 1.89 cu.ft.  
**SCC 563098**



**Beer**  
**No. 3062** ■  
 19¼ oz./56.9 cl./569 ml.  
 H6 T3½ B3¼ D4½  
 1 doz./9# • .89 cu.ft.  
**SCC 443748**

### BUILD BUSINESS

Stemware isn't just for serving wine. It also can add value and sophistication to beer presentations, particularly Lambic, Saison and specialty fruit beers.



**Beer**  
**No. 3908** ■  
 10¼ oz./30.3 cl./303 ml.  
 H4½ T2½ B2¾ D3¼  
 2 doz./12# • .85 cu.ft.  
**SCC 388087**



**Beer**  
**No. 3328** ■  
 12 oz./35.5 cl./355 ml.  
 H7½ T2½ B2¾ D3½  
 3 doz./23# • 1.79 cu.ft.  
**SCC 056682**



**Beer**  
**No. 3228** ■  
 12 oz./35.5 cl./355 ml.  
 H7 T2½ B2¾ D3½  
 3 doz./25# • 1.77 cu.ft.  
**SCC 771684**



Also available with © Fizzazz™ - see p. 43

**Pilsner**  
**No. 3804** ■  
 16 oz./47.4 cl./473 ml.  
 H7½ T2¾ B2¾ D3½  
 2 doz./15# • 1.28 cu.ft.  
**SCC 391230**



**Footed Cooler**  
**No. 3813** ■  
 12 oz./35.5 cl./355 ml.  
 H6½ T2½ B2½ D3  
 3 doz./23# • 1.56 cu.ft.  
**SCC 135783**



**Footed Ale**  
**No. 3810** ■  
 10 oz./29.6 cl./296 ml.  
 H6½ T2¾ B2¾ D2½  
 3 doz./23# • 1.35 cu.ft.  
**SCC 743438**



**Footed Ale**  
**No. 3812** ■  
 12 oz./35.5 cl./355 ml.  
 H6½ T2¾ B2¾ D3  
 3 doz./23# • 1.50 cu.ft.  
**SCC 110476**



**Footed Ale**  
**No. 3815** ■  
 15¼ oz./45.1 cl./451 ml.  
 H8¾ T2½ B3 D3¼  
 2 doz./23# • 1.60 cu.ft.  
**SCC 311149**



**Pilsner**  
**No. 8425** ●  
 12 oz./35.5 cl./355 ml.  
 H8¼ T3 B3 D3  
 2 doz./15# • 1.40 cu.ft.  
**SCC 104468**



**Footed Pilsner**  
**No. 6425** ●  
 10 oz./29.6 cl./296 ml.  
 H8¾ T2½ B2¾ D2½  
 2 doz./16# • 1.46 cu.ft.  
**SCC 104437**

## HOFFMAN HOUSE



**Hoffman House Goblet**  
**No. 5210**  
 10 oz./29.6 cl./296 ml.  
 H6½ T4 B3¼ D4  
 1 doz./24# • .84 cu.ft.  
**SCC 621934**



**Hoffman House Goblet**  
**No. 5212**  
 12 oz./35.5 cl./355 ml.  
 H6½ T4 B3¼ D4  
 1 doz./21# • .84 cu.ft.  
**SCC 621958**

# SCHOONERS



GLASS RIM



**Soccer Schooner**  
No. 1702967  
21 oz./62.1 cl./621 ml.  
H7¼ T4½ B4¼ D4¾  
6 pcs./12# • .64 cu.ft.  
SCC 17029671



**Schooner**  
No. 1785473  
18 oz./53.2 cl./532 ml.  
H7¼ T4½ B4¼ D4¾  
1 doz./32# • 1.32 cu.ft.  
SCC 17854730



**Schooner**  
No. 1722471  
21 oz./62.1 cl./621 ml.  
H7¼ T4½ B4¼ D4¾  
1 doz./27# • 1.33 cu.ft.  
SCC 17224717



**Suprema Schooner**  
No. 1700157  
20½ oz./61.0 cl./610 ml.  
H7½ T4 B3⅝ D5¼  
1 doz./31# • 1.13 cu.ft.  
SCC 17001578

# MUNIQUE BEERS



**Munique Beer**  
No. 920291 ✕  
13½ oz./39.9 cl./399 ml.  
H7½ T2½ B2⅝ D3¼  
1 doz./7# • .55 cu.ft.  
SCC 5601875150392

Also available with ©Fizzazz® -see p.43



**Munique Beer**  
No. 920284 ✕  
16½ oz./49.0 cl./490 ml.  
H7½ T2¾ B2⅝ D3¼  
1 doz./7# • .69 cu.ft.  
SCC 5601875150408



**Munique Beer**  
No. 7822SR ✕  
21¼ oz./62.8 cl./628 ml.  
H8¼ T3⅝ B3 D3¾  
1 doz./9# • .95 cu.ft.  
SCC 472564

# BELGIAN BEERS



**Stacking Belgian Taster**  
No. 3816 ■  
5 oz./14.8 cl./148 ml.  
H4 T2½ B1⅝ D2¾  
2 doz./8# • .57 cu.ft.  
SCC 475367



**Stacking Belgian Beer**  
No. 3817 ■  
10 oz./29.6 cl./296 ml.  
H5 T2½ B2¼ D3¼  
1 doz./7# • .49 cu.ft.  
SCC 497680



**Belgian Beer**  
No. 3807 ■  
13 oz./38.4 cl./384 ml.  
H5½ T2⅝ B2¾ D3½  
1 doz./7# • .61 cu.ft.  
SCC 440334



**Belgian Beer**  
No. 3808 ■  
16 oz./47.3 cl./473 ml.  
H6 T2¾ B3 D3¾  
1 doz./8# • .75 cu.ft.  
SCC 440341



## GRAND SERVICE

## GROWLER



**Abbey Goblet**  
No. 921472 ●  
14 oz./414 cl./414 ml.  
H5½ T3½ B3½ D3½  
1 doz./17# • .67 cu.ft.  
SCC 5601875115490



**Abbey Goblet**  
No. 921465 ●  
20 oz./600 cl./600 ml.  
H6½ T3½ B3½ D4¾  
1 doz./8# • .94 cu.ft.  
SCC 5601875115506



**Amber Growler w/Lid**  
No. 70217  
64 oz./189.3 cl./1893 ml.  
H11 T1½ B4½ D5  
6 pcs./16# • 2.15 cu.ft.  
SCC 450883

**Growler Replacement Lid**  
No. 96379  
6 doz./2# • .14 cu.ft.  
SCC 461131

## CATALINA®

See pages 19 and 105 for more Catalina glassware.



**Cordial**  
No. 3826 ■  
2 oz./5.9 cl./59 ml.  
H4½ T1½ B2 D2  
3 doz./9# • .54 cu.ft.  
SCC 856664



**Catalina Flute**  
No. 3822 ■  
5½ oz./16.3 cl./163 ml.  
H6½ T2½ B2½ D2½  
3 doz./19# • 1.22 cu.ft.  
SCC 182015



**Pilsner**  
No. 3828 ■  
12 oz./35.5 cl./355 ml.  
H9 T2½ B3 D3  
2 doz./22# • 1.43 cu.ft.  
SCC 022400



Also available with © Fizzazz® -see p.43

**Tall Beer**  
No. 3823 ■  
14½ oz./42.9 cl./429 ml.  
H9¾ T2¾ B3¼ D3¼  
2 doz./24# • 1.72 cu.ft.  
SCC 852741



RESTAURANT BASICS® + **DuraTuff**

See pages 75 to 78 for stacking solutions to extend the service life of your glassware.



**Stacking Mixing Glass**  
**No. 15789** +  
 14 oz./41.4 cl./414 ml.  
 H5 $\frac{5}{8}$  T3 $\frac{1}{2}$  B2 $\frac{3}{8}$  D3 $\frac{1}{2}$   
 2 doz./31# • 1.24 cu.ft.  
**SCC 467098**



**Stacking Mixing Glass**  
**No. 15790** +  
 16 oz./47.3 cl./473 ml.  
 H5 $\frac{3}{4}$  T3 $\frac{1}{2}$  B2 $\frac{3}{8}$  D3 $\frac{1}{2}$   
 2 doz./24# • 1.24 cu.ft.  
**SCC 452375**



**Stacking Pub Glass**  
**No. 15730** +  
 17 $\frac{1}{4}$  oz./51.0 cl./510 ml.  
 H6 $\frac{1}{2}$  T3 $\frac{3}{8}$  B2 $\frac{3}{8}$  D3 $\frac{3}{8}$   
 2 doz./26# • 1.31 cu.ft.  
**SCC 387707**



**Stacking Pub Glass**  
**No. 15720** +  
 16 $\frac{1}{2}$  oz./48.8 cl./488 ml.  
 H6 $\frac{1}{2}$  T3 $\frac{1}{2}$  B2 $\frac{1}{2}$  D3 $\frac{1}{2}$   
 1 doz./15# • .66 cu.ft.  
**SCC 387684**



**Stacking Mixing Glass**  
**No. 15791** +  
 20 oz./59.2 cl./592 ml.  
 H6 $\frac{7}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
 2 doz./32# • 1.56 cu.ft.  
**SCC 452382**



**Stacking Mixing Glass**  
**No. 15792** +  
 22 oz./65.1 cl./651 ml.  
 H7 T3 $\frac{3}{4}$  B2 $\frac{3}{4}$  D3 $\frac{3}{4}$   
 2 doz./34# • 1.68 cu.ft.  
**SCC 452436**



**Cooler**  
**No. 15141** +  
 14 oz./41.4 cl./414 ml.  
 H5 $\frac{5}{8}$  T3 $\frac{1}{2}$  B2 $\frac{3}{8}$  D3 $\frac{1}{2}$   
 2 doz./31# • 1.24 cu.ft.  
**SCC 063298**



**Mixing Glass**  
**No. 1639HT** +  
**No. 5139**  
 16 oz./47.3 cl./473 ml.  
 H5 $\frac{5}{8}$  T3 $\frac{1}{2}$  B2 $\frac{3}{8}$  D3 $\frac{1}{2}$   
 2 doz./24# • 1.27 cu.ft.  
 No. 1639HT-SCC 455676  
 No. 5139-SCC 456499



**Tall Mixing Glass**  
**No. 15385** +  
**No. 5385**  
 16 oz./47.3 cl./473 ml.  
 H6 $\frac{1}{4}$  T3 $\frac{3}{8}$  B2 $\frac{3}{8}$  D3 $\frac{3}{8}$   
 2 doz./27# • 1.25 cu.ft.  
 No. 15385-SCC 426444  
 No. 5385-SCC 426451



**Mixing Glass**  
**No. 1632HT** +  
 18 oz./53.2 cl./532 ml.  
 H6 $\frac{3}{8}$  T3 $\frac{3}{4}$  B2 $\frac{1}{2}$  D3 $\frac{3}{4}$   
 2 doz./38# • 1.55 cu.ft.  
**SCC 563074**

Also available with  
 © Fizzazz®  
 -see p.43



**Mixing Glass**  
**No. 1637HT** +  
**No. 5137**  
 20 oz./59.2 cl./592 ml.  
 H6 $\frac{3}{4}$  T3 $\frac{3}{4}$  B2 $\frac{1}{2}$  D3 $\frac{3}{4}$   
 2 doz./31# • 1.55 cu.ft.  
 No. 1637HT-SCC 563081  
 No. 5137-SCC 563111



**Mixing Glass**  
**No. 15144** +  
 20 oz./59.2 cl./592 ml.  
 H6 $\frac{3}{4}$  T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
 2 doz./34# • 1.58 cu.ft.  
**SCC 061386**



**Cooler**  
**No. 15722** +  
 22 oz./65.1 cl./651 ml.  
 H7 T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
 2 doz./37# • 1.66 cu.ft.  
**SCC 349262**

# SPORTSWARE



GLASS BOTTOM



GLASS BOTTOM



GLASS BOTTOM



GLASS BOTTOM



**Basketball Cooler  
No. 5333**  
16 oz./47.3 cl./473 ml.  
H6 $\frac{3}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./16# • .64 cu.ft.  
SCC 379511



**Football Cooler  
No. 5329**  
16 oz./47.3 cl./473 ml.  
H6 $\frac{3}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./16# • .64 cu.ft.  
SCC 381965



**Golf Cooler  
No. 5330**  
16 oz./47.3 cl./473 ml.  
H6 $\frac{3}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./16# • .64 cu.ft.  
SCC 381972



**Baseball Cooler  
No. 5332**  
16 oz./47.3 cl./473 ml.  
H6 $\frac{3}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./16# • .64 cu.ft.  
SCC 381989

## GLASS CAN



**Football Tumbler  
No. 2233** ●  
23 oz./68.0 cl./680 ml.  
H6 $\frac{3}{8}$  T2 $\frac{3}{8}$  B2 $\frac{1}{4}$  D3 $\frac{3}{8}$   
2 doz./16# • 1.50 cu.ft.  
SCC 056245



**Glass Can  
No. 209** ●  
16 oz./47.3 cl./473 ml.  
H5 $\frac{1}{4}$  T2 $\frac{3}{4}$  B2 $\frac{1}{2}$  D3  
2 doz./14# • .86 cu.ft.  
SCC 460288



### BUILD BUSINESS

Custom decorating raises your establishment's profile and is ideal for "Keep the Glass" promotions that continue spreading your brand through your guests' social circles.

See page 121 for full details.



LIBBEY®  
PUB GLASSES ★ HEAT TREATED



**English Pub Glass  
No. 14810HT** ★ ●  
10 oz./29.6 cl./296 ml.  
H4½ T2½ B2¼ D3  
4 doz./26# • 1.42 cu.ft.  
SCC 302342



**English Pub Glass  
No. 14806HT** ★ ●  
16 oz./47.3 cl./473 ml.  
H6 T3½ B2¼ D3¼  
3 doz./24# • 1.60 cu.ft.  
SCC 005144



**English Pub Glass  
No. 14801HT** ★ ●  
20 oz./59.2 cl./592 ml.  
H6 T3½ B2½ D3½  
3 doz./28# • 1.88 cu.ft.  
SCC 580118



**Pub Glass  
No. 4808** ●  
16 oz./47.3 cl./473 ml.  
H5½ T3 B2½ D3¼  
2 doz./14# • 1.04 cu.ft.  
SCC 373922



**Pub Glass  
No. 4803** ●  
20 oz./59.2 cl./592 ml.  
H6½ T3½ B2½ D3¾  
2 doz./16# • 1.28 cu.ft.  
SCC 346230



**Pub Glass  
No. 14816HT** ★ ●  
16 oz./47.3 cl./473 ml.  
H6½ T2½ B2¼ D3  
1 doz./8# • .52 cu.ft.  
SCC 463579



**Pub Glass  
No. 196** ●  
20 oz./59.1 cl./591 ml.  
H6½ T3 B2½ D3¼  
2 doz./19# • 1.21 cu.ft.  
SCC 574551



**Pub Glass  
No. 194** ●  
16 oz./47.3 cl./473 ml.  
H6½ T3½ B2½ D3½  
3 doz./28# • 1.66 cu.ft.  
SCC 574544



**Pub Glass  
No. 195** ●  
19 oz./56.2 cl./562 ml.  
H7½ T3¼ B2¾ D3¾  
3 doz./31# • 1.98 cu.ft.  
SCC 579860

DRINKING JARS



**Drinking Jar  
No. 92144**  
4 oz./11.8 cl./118 ml.  
H3¾ T1¾ B1¾ D2  
2 doz./5# • .26 cu.ft.  
SCC 477828



**Drinking Jar  
No. 92104**  
8 oz./23.7 cl./237 ml.  
H4¼ T2½ B2 D2½  
1 doz./5# • .24 cu.ft.  
SCC 483645



**Drinking Jar  
No. 92103**  
16 oz./47.3 cl./473 ml.  
H5¼ T2½ B2½ D2½  
1 doz./6# • .41 cu.ft.  
SCC 472540



**Gold Metal Lid  
No. 92136**  
H½ D3  
6 doz./2# • .58 cu.ft.  
SCC 479792  
Fits 16 and 16½ oz.  
Drinking Jars



**Silver Metal Lid  
No. 92159**  
H½ D3¼  
3 doz./2# • .34 cu.ft.  
SCC 512741  
Fits 32 oz. Drinking Jar



**Drinking Jar  
No. 92110**  
24 oz./71.0 cl./710 ml.  
H6½ T3 B2¾ D3¾  
1 doz./10# • .63 cu.ft.  
SCC 483690



**Drinking Jar  
No. 92110**  
32 oz./94.6 cl./946 ml.  
H6¾ T3½ B3½ D3¾  
1 doz./13# • .84 cu.ft.  
SCC 496249



**NEW**  
**Drinking Jar  
No. 97124**  
4.75 oz./14.0 cl./140 ml.  
H3¾ T1½ B2½ D2½  
1 doz./5# • .21 cu.ft.  
SCC 495259



**Drinking Jar  
No. 97085**  
16½ oz./48.8 cl./488 ml.  
H5¼ T2½ B2½ D4½  
1 doz./12# • .62 cu.ft.  
SCC 866288



**Drinking Jar  
No. 97084**  
16½ oz./48.8 cl./488 ml.  
H5¼ T2½ B2½ D4½  
1 doz./12# • .63 cu.ft.  
SCC 871421

# MUGS & TANKARDS

FRONT VIEW



16¾ oz./ →  
500 ml.  
½ Liter

See page 121 for custom decorating information.



**Oktoberfest Mug**  
**No. 12029521**  
21¼ oz./62.8 cl./628 ml.  
H6½ T3½ B3½ D5¼  
1 doz./20# • .95 cu.ft.  
**SCC 08002713132117**

FRONT VIEW



33¾ oz./ →  
1000 ml.  
1 Liter

See page 121 for custom decorating information.



**Oktoberfest Mug**  
**No. 12030021**  
42 oz./124.2 cl./1242 ml.  
H8 T4 B4¾ D6½  
6 pcs./18# • .71 cu.ft.  
**SCC 08002713132124**



**Dimple Stein**  
**No. 5355**  
19¼ oz./56.9 cl./569 ml.  
H4¾ T3¾ B2¾ D5¾  
2 doz./33# • 1.64 cu.ft.  
**SCC 508365**



**Vienna Stein**  
**No. 5305**  
11½ oz./34.0 cl./340 ml.  
H5¼ T2¾ B2¾ D4½  
2 doz./22# • 1.20 cu.ft.  
**SCC 508358**



**Frankfurt Sampler**  
**No. 5003**  
4 oz./11.8 cl./118 ml.  
H5 T1½ B2 D2¾  
2 doz./12# • .47 cu.ft.  
**SCC 623775**



**Frankfurt Mug**  
**No. 5001**  
21 oz./62.1 cl./621 ml.  
H9 T3 B3¾ D4¾  
1 doz./28# • 1.03 cu.ft.  
**SCC 571949**



**Muscle Mug**  
**No. 12021519**  
20¾ oz./61.4 cl./614 ml.  
H8½ T3 B3¾ D5½  
6 pcs./14# • .71 cu.ft.  
**SCC 08002713082238**



**Mug**  
**No. 5307**  
8½ oz./25.1 cl./251 ml.  
H5¾ T2¾ B2¾ D4¾  
2 doz./36# • 1.05 cu.ft.  
**SCC 039869**



**Mug**  
**No. 5309**  
12 oz./35.5 cl./355 ml.  
H5¾ T3 B2¾ D4¾  
2 doz./40# • 1.26 cu.ft.  
**SCC 047826**



**Mug**  
**No. 5364**  
12 oz./35.5 cl./355 ml.  
H5½ T3¼ B3¼ D5½  
1 doz./24# • .75 cu.ft.  
**SCC 053725**



**Mug**  
**No. 5362**  
10 oz./29.6 cl./296 ml.  
H5¾ T3½ B3 D4¾  
1 doz./23# • .66 cu.ft.  
**SCC 063311**



**Mug**  
**No. 5360**  
22 oz./65.1 cl./651 ml.  
H8 T3½ B3¼ D5½  
1 doz./27# • 1.10 cu.ft.  
**SCC 021168**

# MUGS & TANKARDS (continued)



**Maxim Mug**  
**No. 2130SA662**  
 23 oz./68.0 cl./680 ml.  
 H6 T3½ B4½ D5½  
 1 doz./27# • .99 cu.ft.  
**SCC 368133**



**Maxim Mug**  
**No. 2329SA450**  
 17½ oz./52.0 cl./520 ml.  
 H6½ T3¼ B3½ D5½  
 1 doz./26# • 1.17 cu.ft.  
**SCC 368140**



**Scandinavia**  
**No. 5297**  
 12 oz./35.5 cl./355 ml.  
 H5½ T3½ B3¾ D4¾  
 1 doz./20# • .77 cu.ft.  
**SCC 031962**



**Scandinavia**  
**No. 5298**  
 15 oz./44.4 cl./444 ml.  
 H6¼ T3¾ B3½ D5½  
 1 doz./24# • .93 cu.ft.  
**SCC 031979**



**Mug**  
**No. 5202**  
 10 oz./29.6 cl./296 ml.  
 H5½ T3½ B2½ D5½  
 2 doz./28# • 1.19 cu.ft.  
**SCC 759583**



**Mug**  
**No. 5203**  
 11 oz./32.5 cl./325 ml.  
 H5½ T3½ B2¾ D5¾  
 2 doz./26# • 1.24 cu.ft.  
**SCC 759590**



**Paneled Mug**  
**No. 5019**  
 10 oz./29.6 cl./296 ml.  
 H5½ T3¼ B3¼ D4¾  
 1 doz./25# • .58 cu.ft.  
**SCC 894352**



**Paneled Mug**  
**No. 5016**  
 12 oz./35.5 cl./355 ml.  
 H5½ T3¾ B3¼ D5½  
 1 doz./26# • .81 cu.ft.  
**SCC 572366**



**Paneled Mug**  
**No. 5018**  
 14 oz./41.4 cl./414 ml.  
 H6½ T3½ B3½ D5  
 1 doz./30# • .88 cu.ft.  
**SCC 466863**



**Paneled Mug**  
**No. 5020**  
 16 oz./47.3 cl./473 ml.  
 H6½ T3½ B3½ D5  
 1 doz./27# • .88 cu.ft.  
**SCC 890057**



**Paneled Mug**  
**No. 5327**  
 22 oz./65.1 cl./651 ml.  
 H7¾ T3½ B3½ D5½  
 1 doz./30# • 1.06 cu.ft.  
**SCC 438058**





**Handled Mug  
No. 5012**  
12½ oz./37.0 cl./370 ml.  
H5½ T2⅞ B2⅞ D4½  
2 doz./32# • 1.28 cu.ft.  
SCC 344536



**Handled Mug  
No. 5011**  
15 oz./44.4 cl./444 ml.  
H5½ T3 B3⅞ D4½  
1 doz./17# • .73 cu.ft.  
SCC 492503



**Maritime Mug  
No. 5027**  
15 oz./44.4 cl./444 ml.  
H5½ T3¼ B3¾ D5  
1 doz./21# • .80 cu.ft.  
SCC 495993



**Thumbprint Stein  
No. 5303**  
19½ oz./57.7 cl./577 ml.  
H5⅝ T3⅞ B2⅞ D6⅞  
2 doz./32# • 1.62 cu.ft.  
SCC 520275



**Cafe Mug  
No. 5286**  
14 oz./41.4 cl./414 ml.  
H6¾ T3⅞ B2⅞ D5  
1 doz./17# • .86 cu.ft.  
SCC 592064



**Boot Mug  
No. 97036**  
17 oz./50.0 cl./500 ml.  
H6½ T3¼ B3⅞ D5⅝  
1 doz./17# • .98 cu.ft.  
SCC 032693



**Tankard  
No. 5092**  
16 oz./47.3 cl./473 ml.  
H6⅞ T3⅞ B3⅞ D4¾  
1 doz./21# • .78 cu.ft.  
SCC 498475



**Mug  
No. 5273**  
12 oz./35.5 cl./355 ml.  
H5½ T2¾ B2¾ D4⅝  
1 doz./16# • .62 cu.ft.  
SCC 135738



**Sport Mug with Panels  
No. 52733**  
12 oz./35.5 cl./355 ml.  
H5⅝ T2⅞ B2⅞ D4⅝  
1 doz./15# • .62 cu.ft.  
SCC 467235



**Sport Mug  
No. 5272**  
25 oz./73.9 cl./739 ml.  
H7⅞ T3⅞ B3⅞ D5⅝  
1 doz./34# • 1.13 cu.ft.  
SCC 863884



**Stein  
No. 5205**  
10 oz./29.6 cl./296 ml.  
H5⅞ T2⅞ B3¼ D4½  
1 doz./26# • .76 cu.ft.  
SCC 625178



**Stein  
No. 5206**  
12 oz./35.5 cl./355 ml.  
H5⅞ T2⅞ B3¼ D4½  
1 doz./23# • .76 cu.ft.  
SCC 625185



**Super Mug  
No. 5262**  
34 oz./99.8 cl./998 ml.  
H8 T4 B4 D6  
1 doz./39# • 1.50 cu.ft.  
SCC 001392



*Mastering* a spirited opportunity





Signature drinks demand signature glassware. Using the right glass to showcase craft spirits or exclusive recipes creates the most memorable impression possible in taste, appearance and perceived value.

From standard rocks to luxury cocktail stemware, Libbey® offers a comprehensive selection of unique designs to inspire your creativity and build your bottom line. (Use our guide on the next page for suggested glassware pairings.)

**Boost perceived value of your artisan spirits with the rounded bowl and heavy base of Distill Whiskey, featuring Sheer Rim®/D.T.E. technology for lasting performance (see page 57).**



More than just visually appealing, our exclusive manufacturing processes reduce chipping and breaking (see page 5).

**Ask your Libbey sales representative for reputation-making ideas to lift your spirits.**

Aruba	62
Cosmopolitan	60
Infinium™	70-71
Infusion Jars	67
Julep Cup	65
Margaritas	64-65
Martinis & Coupes	58-59
Measuring Glasses	69
Moscow Mule	65
Red Aruba	63
Retro Cocktails	60
Schooners	60
Shooters & Specialty Shots	68-69
Specialty Presentations	66
Spirits Collection	57
Super Stems	61
Tiki	67

Shown: Libbey® Napoli Grande, Super Sham rocks and Vina™ Martini glassware







The basics  
on traditional  
glassware for  
spirits.

“We have 12 categories of mixed drinks and each has a unique glass. Libbey’s range is a big help.”

– Jack McGarry  
International Bartender of the Year  
The Dead Rabbit, New York City



### Spirits served Neat

No. 3502FCP21 shown

A rounded design with heavy base is perfect for swirling “neat” drinks – unmixed spirits served at room temperature – to open up the flavors. The glass narrows at the top to concentrate and enhance the complex aromas.



### Spirits served On the Rocks

No. 15481 shown

The heavy weight and wide top are perfect for serving the finest spirits on the rocks, the large capacity allowing ample room for ice.



### Brandy/Cognac

No. 3709 shown

A wide bowl creates surface area to help evaporate the liquor and enhance flavor. The narrow top concentrates aromas, and the rounded bottom is ideal for cupping with your hand to warm the brandy.



### Martini

No. 7512 shown

A very wide bowl allows for maximum aromatics (especially the juniper and botanicals in a gin martini). The glass can be held by the stem to prevent warming, and the cone shape keeps ingredients from separating.



### Margarita

No. 7511 shown

A Mexican cocktail made from tequila, orange liqueur and lime juice, margaritas are often rimmed with salt. The stem helps prevent warming the drink, and the very wide top enables an optimal salt-to-drink ratio.



### Liqueur

No. 601008 shown

The small capacity (1-3 oz.) and conical shape is made for serving small amounts of sweet distilled spirits flavored with fruit, herbs, flowers, nuts or spices. Choose a faceted stem for a nostalgic feel that can increase perceived value.



### Highball or Collins

No. 1656SR shown

This family of cocktails is made with a base spirit and a non-alcoholic carbonated mixer served with ice, requiring a tall glass for proper proportioning of ingredients.



### Specialty Glassware

No. 3623 shown

Whether it’s a signature mojito, frozen cocktail or premium Long Island Iced Tea, specialty glassware is designed to create a powerful presentation of the finest signature cocktails.

# SPIRITS COLLECTION



**Samba Rocks**  
**No. 1038** ●  
 8½ oz./25.1 cl./251 ml.  
 H3¾ T3½ B3¾ D3¾  
 1 doz./9# • .36 cu.ft.  
**SCC 6943949912444**



**Samba Rocks**  
**No. 1037** ●  
 11¼ oz./34.7 cl./347 ml.  
 H3¾ T3½ B3¾ D3¾  
 1 doz./9# • .45 cu.ft.  
**SCC 6943949912437**



**Aromé Tasting Glass**  
**No. 3713SCP29** ✖  
 9¾ oz./28.8 cl./288 ml.  
 H3½ T2¼ B2¼ D3¾  
 6 pcs./3# • .18 cu.ft.  
**SCC 5601259018430**



**NEW** **Distill Whiskey**  
**No. 2999SR** ✖  
 10½ oz./31.1 cl./311 ml.  
 H4½ T2½ B2¼ D3¾  
 1 doz./7# • .44 cu.ft.  
**SCC 525017**



**Spirits**  
**No. 3502FCP21** ✖  
 7 oz./21.0 cl./210 ml.  
 H3¾ T2 B1¼ D2¾  
 1 doz./5# • .25 cu.ft.  
**SCC 5601875191173**



Shown with World® Tableware Bar Spoon, Item 75111.



**Carats Double Old Fashioned**  
**No. 925500**  
 12 oz./35.5 cl./355 ml.  
 H4½ T3½ B2¾ D3½  
 1 doz./13# • .42 cu.ft.  
**SCC 10615905925500**



**NEW** **Carats Beverage**  
**No. 926774**  
 14 oz./41.4 cl./414 ml.  
 H6½ T3½ B2¾ D3½  
 1 doz./12# • .45 cu.ft.  
**SCC 10615905926774**



**NEW** **Carats Cocktail Stirring Glass**  
**No. 926781**  
 25¼ oz./74.7 cl./747 ml.  
 H5½ T3¾ B3¾ D4½  
 5 doz./4# • .32 cu.ft.  
**SCC 10615905926781**



**NEW** **Cocktail Stirring Glass**  
**No. 88709**  
 33 oz./97.6 cl./976 ml.  
 H7½ T3½ B3½ D3¾  
 5 doz./7# • .39 cu.ft.  
**SCC 446732**

# MARTINIS & COUPES



**Citation Cocktail**  
No. 8454 ●  
4½ oz./13.3 cl./133 ml.  
H5½ T3½ B2½ D3½  
3 doz./15# • 2.01 cu.ft.  
SCC 093854



**Citation Cocktail**  
No. 8455 ●  
6 oz./17.7 cl./177 ml.  
H5½ T4¼ B2½ D4¼  
3 doz./17# • 2.68 cu.ft.  
SCC 093847



**Salud Grande**  
No. 8485 ●  
8½ oz./25.1 cl./251 ml.  
H6¾ T4½ B3 D4½  
1 doz./8# • 1.18 cu.ft.  
SCC 350374



**Salud Grande**  
No. 8480 ●  
10 oz./29.6 cl./296 ml.  
H6½ T4¾ B3 D4¾  
1 doz./8# • 1.71 cu.ft.  
SCC 669479



**Domaine Martini**  
No. 8978 ●  
8 oz./23.7 cl./237 ml.  
H7 T4½ B3 D4½  
1 doz./7# • 1.23 cu.ft.  
SCC 027993



**Midtown Martini**  
No. 7507 ▲●  
12 oz./35.5 cl./355 ml.  
H7¾ T4¾ B3¼ D4¾  
1 doz./7# • 1.50 cu.ft.  
SCC 084347



**Bravura® Martini**  
No. 7700 ●  
6¾ oz./20.0 cl./200 ml.  
H6¾ T4¾ B3¼ D4¾  
1 doz./8# • 1.28 cu.ft.  
SCC 315229



**Bravura® Martini**  
**Cobalt Stem**  
No. 7700BS ●  
6¾ oz./20.0 cl./200 ml.  
H6¾ T4¾ B3¼ D4¾  
1 doz./8# • 1.28 cu.ft.  
SCC 318107



**Omega Martini**  
No. 8883 ●  
6¾ oz./20.0 cl./200 ml.  
H6½ T4¾ B3¼ D4¾  
1 doz./8# • 1.35 cu.ft.  
SCC 319739



**Z-Stem Martini**  
No. 37719 ■  
5 oz./14.8 cl./148 ml.  
H5¾ T3¾ B2¾ D3¾  
1 doz./5# • .71 cu.ft.  
SCC 018007



**Z-Stem Martini**  
No. 37339 ■  
7½ oz./22.2 cl./222 ml.  
H6¾ T4¼ B3 D4¼  
1 doz./7# • .99 cu.ft.  
SCC 315243



**Z-Stem Martini**  
No. 37799 ■  
9¼ oz./27.4 cl./274 ml.  
H6½ T4¾ B3 D4¾  
1 doz./7# • 1.13 cu.ft.  
SCC 019585



**Bristol Valley Cocktail**  
No. 8555SR ★  
7½ oz./22.2 cl./222 ml.  
H6¼ T4¼ B3¼ D4¼  
2 doz./14# • 1.74 cu.ft.  
SCC 496013





**Embassy Mini-Martini**  
**No. 3701** ■  
 3 oz./8.9 cl./89 ml.  
 H3¾ T3½ B2½ D3½  
 1 doz./4# • .37 cu.ft.  
**SCC 351548**



**Embassy Cocktail**  
**No. 3771** ■  
 5 oz./14.8 cl./148 ml.  
 H5¼ T3¾ B2¾ D3¾  
 3 doz./16# • 1.96 cu.ft.  
**SCC 147991**



**Embassy Cocktail**  
**No. 3733** ■  
 7½ oz./22.2 cl./222 ml.  
 H6¾ T4¼ B3 D4¼  
 1 doz./7# • .99 cu.ft.  
**SCC 317575**



**Embassy Martini**  
**No. 3779** ■  
 9¼ oz./27.4 cl./274 ml.  
 H6½ T4¾ B3 D4¾  
 1 doz./8# • 1.13 cu.ft.  
**SCC 019578**



**Vina Martini**  
**No. 7512** ▲ ●  
 8 oz./23.7 cl./237 ml.  
 H6¾ T4¾ B3¼ D4¾  
 1 doz./6# • 1.42 cu.ft.  
**SCC 308269**



**Vina Martini**  
**No. 7518** ▲ ●  
 10 oz./29.6 cl./296 ml.  
 H7¼ T4¾ B3¼ D4¾  
 1 doz./7# • 1.38 cu.ft.  
**SCC 376619**

PIECES NOT  
 SOLD SEPARATELY



**Stemless Martini**  
**No. 224** ●  
 13½ oz./39.9 cl./399 ml.  
 H3½ T4½ B1½ D4½  
 1 doz./5# • .70 cu.ft.  
**SCC 477149**



**Cosmopolitan**  
**No. 400** ●  
 8¼ oz./24.4 cl./244 ml.  
 H3¾ T4 B2¼ D4  
 1 doz./8# • .60 cu.ft.  
**SCC 364098**



**Martini Chiller**  
**No. 70855** ●  
 5¾ oz./17.0 cl./170 ml.  
 H3½ T4¼ B2½ D4¾  
 1 doz./8# • .90 cu.ft.  
**SCC 330109**



**Shaker 500 w/black lid**  
**No. 13230520**  
 19¾ oz./58.5 cl./585 ml.  
 H6¾ T2½ B2¾ D3¾  
 1 doz./14# • .72 cu.ft.  
**SCC 08002713098949**



**Embassy Champagne**  
**No. 3787** ■  
 3½ oz./10.4 cl./104 ml.  
 H4½ T3¼ B2¾ D3¾  
 3 doz./14# • 1.27 cu.ft.  
**SCC 239863**



**Embassy Champagne**  
**No. 3777** ■  
 4½ oz./13.3 cl./133 ml.  
 H4¼ T3¼ B2¾ D3¾  
 3 doz./14# • 1.31 cu.ft.  
**SCC 239849**



**Embassy Champagne**  
**No. 3773** ■  
 5½ oz./16.3 cl./163 ml.  
 H4½ T3¼ B2¾ D3¾  
 3 doz./15# • 1.38 cu.ft.  
**SCC 239832**



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

## RETRO COCKTAILS



**Coupe**  
**No. 601602** ●  
 8¼ oz./24.7 cl./247 ml.  
 H6 T3½ B2½ D3¾  
 1 doz./5# • 73 cu.ft.  
**SCC 10615905601602**



**Martini**  
**No. 601404** ●  
 6½ oz./19.3 cl./193 ml.  
 H6½ T3½ B2½ D3¾  
 1 doz./5# • 84 cu.ft.  
**SCC 10615905601404**



**Cordial**  
**No. 601008** ●  
 2¼ oz./6.7 cl./67 ml.  
 H7 T2¼ B2½ D2½  
 1 doz./4# • 35 cu.ft.  
**SCC 10615905601008**



**Cocktail**  
**No. 603064** ●  
 8¼ oz./24.7 cl./247 ml.  
 H7½ T3 B2½ D3  
 1 doz./5# • 63 cu.ft.  
**SCC 10615905603064**



**Cocktail**  
**No. 8882** ●  
 4½ oz./13.3 cl./133 ml.  
 H5½ T3¾ B3 D3¾  
 3 doz./14# • 2.09 cu.ft.  
**SCC 309948**



**Cocktail**  
**No. 8876** ●  
 6½ oz./19.2 cl./192 ml.  
 H6 T4¼ B3 D4¼  
 3 doz./18# • 2.87 cu.ft.  
**SCC 312528**

## COSMOPOLITAN



**Cosmopolitan**  
**No. 400** ●  
 8¼ oz./24.4 cl./244 ml.  
 H3¾ T4 B2¼ D4  
 1 doz./8# • 60 cu.ft.  
**SCC 364098**



**Cosmopolitan Wine**  
**No. 401** ●  
 10 oz./29.6 cl./296 ml.  
 H4¾ T3¾ B2¼ D3¾  
 1 doz./9# • 65 cu.ft.  
**SCC 336187**



**Cosmopolitan D.O.F.**  
**No. 402** ●  
 14 oz./41.4 cl./414 ml.  
 H4¾ T4¾ B2¾ D4¾  
 1 doz./12# • 93 cu.ft.  
**SCC 337757**

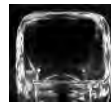


**Cosmopolitan Beverage**  
**No. 403** ●  
 14 oz./41.4 cl./414 ml.  
 H5¾ T4 B2½ D4  
 1 doz./11# • 77 cu.ft.  
**SCC 347336**



**Pilsner**  
**No. 409** ●  
 16½ oz./48.8 cl./488 ml.  
 H7½ T3¾ B2¾ D3¾  
 1 doz./11# • 69 cu.ft.  
**SCC 395634**

## SCHOONERS



GLASS RIM



**Soccer Schooner**  
**No. 1702967**  
 21 oz./62.1 cl./621 ml.  
 H7¼ T4½ B4¼ D4¾  
 6 pcs./12# • 64 cu.ft.  
**SCC 17029671**



**Schooner**  
**No. 1785473**  
 18 oz./53.2 cl./532 ml.  
 H7¼ T4½ B4¼ D4¾  
 1 doz./32# • 1.32 cu.ft.  
**SCC 17854730**



**Schooner**  
**No. 1722471**  
 21 oz./62.1 cl./621 ml.  
 H7¼ T4½ B4¼ D4¾  
 1 doz./27# • 1.33 cu.ft.  
**SCC 17224717**



**Suprema Schooner**  
**No. 1700157**  
 20½ oz./61.0 cl./610 ml.  
 H7½ T4 B3¾ D5¼  
 1 doz./31# • 1.13 cu.ft.  
**SCC 17001578**

# SUPER STEMS



**Flare Bowl**  
**No. 1789306** Ø  
 47 oz./1.4 L.  
 H5 T10 B5¼ D10  
 1 ea./3# • .37 cu.ft.  
**SCC 17893067**



**Super Thistle**  
**No. 3402** Ø  
 15 oz./44.4 cl./444 ml.  
 H8½ T3¾ B3¼ D3¾  
 1 doz./15# • 1.09 cu.ft.  
**SCC 784332**



Machine-Made Item

**Super Thistle**  
**No. 3629** ●  
 20 oz./59.1 cl./591 ml.  
 H8¾ T3¾ B3¾ D3¾  
 1 doz./11# • 1.11 cu.ft.  
**SCC 477712**



**Super Globe**  
**No. 3408** Ø  
 51 oz./1.5 L.  
 H7¾ T4½ B4 D6¼  
 6 pcs./11# • 1.14 cu.ft.  
**SCC 784356**



**Super Schooner**  
**No. 3407** Ø  
 53 oz./1.6 L.  
 H8¾ T4½ B4 D6¼  
 6 pcs./10# • 1.37 cu.ft.  
**SCC 779840**



**Super Bowl**  
**No. 3403** Ø  
 38 oz./1.1 L.  
 H10½ T5¾ B4 D6¼  
 6 pcs./10# • 1.59 cu.ft.  
**SCC 732811**



**Super Martini**  
**No. 9570101** Ø  
 44 oz./1.3 L.  
 H10½ T9¼ B5¼ D9¼  
 6 pcs./18# • 3.76 cu.ft.  
**SCC 17810026**



**Super Margarita**  
**No. 1721361** Ø  
 56 oz./1.7 L.  
 H10½ T7½ B5¼ D7½  
 6 pcs./18# • 2.89 cu.ft.  
**SCC 17213612**

## TABLETOPTIP

This hand-made glassware enhances a tabletop's organic vibe. Be aware that small bubbles and other dimensional variations can be present in these items. These should not be seen as defective, just their natural charm.





**NEW** Rocks  
No. 92311 Θ  
2½ oz./7.4 cl./74 ml.  
H2¾ T2 B2 D2  
2 doz./11# • .31 cu.ft.  
SCC 541468



**NEW** Rocks  
No. 92313 Θ  
10 oz./29.6 cl./296 ml.  
H3¾ T3¾ B3 D3½  
1 doz./13# • 1.35 cu.ft.  
SCC 541529



Rocks  
No. 92302 Θ  
12 oz./35.5 cl./355 ml.  
H3¾ T3¾ B3¾ D3¾  
1 doz./11# • .52 cu.ft.  
SCC 503657



Cooler  
No. 92303 Θ  
16 oz./47.3 cl./473 ml.  
H5¾ T3¼ B3 D3¼  
1 doz./13# • .73 cu.ft.  
SCC 495594



Zombie  
No. 92304 Θ  
16 oz./47.3 cl./473 ml.  
H7¼ T2¾ B2¾ D2¾  
1 doz./13# • .74 cu.ft.  
SCC 495617



Shooter  
No. 92301 Θ  
3 oz./8.9 cl./89 ml.  
H4¾ T1¾ B1¾ D1½  
2 doz./8# • .40 cu.ft.  
SCC 495624



**NEW** Pitcher  
No. 92317 Θ  
56 oz./1665 cl./1656 ml.  
H8½ T4½ B3¾ D7  
6 pcs./21# • 1.29 cu.ft.  
SCC 555960



Margarita  
No. 92308 Θ  
12 oz./35.5 cl./355 ml.  
H6¾ T4¾ B3½ D4¾  
1 doz./21# • 1.49 cu.ft.  
SCC 503640



Round Cocktail  
No. 92309 Θ  
16 oz./47.3 cl./47.3 ml.  
H7¼ T3¾ B3¾ D4¼  
1 doz./16# • 1.35 cu.ft.  
SCC 495600



**NEW** Round Cocktail  
No. 92314 Θ  
21 oz./62.1 cl./621 ml.  
H7¾ T3½ B3½ D4½  
1 doz./19# • 1.44 cu.ft.  
SCC 541512



**NEW** Beer  
No. 92312 Θ  
12 oz./35.5 cl./355 ml.  
H5½ T2¾ B2¾ D3  
1 doz./13# • 1.28 cu.ft.  
SCC 541536



**NEW** Aruba Beer  
No. 92316 Θ  
16 oz./47.3 cl./473 ml.  
H6¼ T3 B2¾ D3¾  
1 doz./14# • 1.35 cu.ft.  
SCC 541475



Cocktail  
No. 92305 Θ  
10 oz./29.6 cl./296 ml.  
H6¾ T5½ B3¾ D5½  
1 doz./16# • 1.68 cu.ft.  
SCC 495648



Cocktail  
No. 92306 Θ  
15 oz./44.4 cl./444 ml.  
H7 T6 B3¾ D6  
1 doz./18# • 2.50 cu.ft.  
SCC 495655



Cocktail  
No. 92307 Θ  
24 oz./71.0 cl./710 ml.  
H7¾ T6½ B4 D6½  
1 doz./22# • 3.26 cu.ft.  
SCC 495631



**Rocks**  
**No. 92302R** Θ  
 12 oz./35.5 cl./355 ml.  
 H3<sup>3</sup>/<sub>8</sub> T3<sup>3</sup>/<sub>8</sub> B3<sup>3</sup>/<sub>8</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./11# • .52 cu.ft.  
**SCC 503657**



**Cooler**  
**No. 92303R** Θ  
 16 oz./47.3 cl./473 ml.  
 H5<sup>5</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>4</sub> B3 D3<sup>1</sup>/<sub>4</sub>  
 1 doz./13# • .73 cu.ft.  
**SCC 495594**



**Zombie**  
**No. 92304R** Θ  
 16 oz./47.3 cl./473 ml.  
 H7<sup>1</sup>/<sub>4</sub> T2<sup>3</sup>/<sub>4</sub> B2<sup>2</sup>/<sub>8</sub> D2<sup>3</sup>/<sub>4</sub>  
 1 doz./13# • .74 cu.ft.  
**SCC 495617**



**Shooter**  
**No. 92301R** Θ  
 3 oz./8.9 cl./89 ml.  
 H4<sup>4</sup>/<sub>8</sub> T1<sup>1</sup>/<sub>8</sub> B1<sup>1</sup>/<sub>8</sub> D1<sup>1</sup>/<sub>8</sub>  
 2 doz./8# • .40 cu.ft.  
**SCC 495624**



**Pitcher**  
**No. 92317R** Θ  
 56 oz./1665 cl./1656 ml.  
 H8<sup>1</sup>/<sub>2</sub> T4<sup>1</sup>/<sub>2</sub> B3<sup>3</sup>/<sub>8</sub> D7  
 6 pcs./21# • 1.29 cu.ft.  
**SCC 555977**



**Margarita**  
**No. 92308R** Θ  
 12 oz./35.5 cl./355 ml.  
 H6<sup>6</sup>/<sub>8</sub> T4<sup>4</sup>/<sub>8</sub> B3<sup>1</sup>/<sub>2</sub> D4<sup>4</sup>/<sub>8</sub>  
 1 doz./21# • 1.49 cu.ft.  
**SCC 503640**



**Round Cocktail**  
**No. 92309R** Θ  
 16 oz./47.3 cl./47.3 ml.  
 H7<sup>1</sup>/<sub>4</sub> T3<sup>3</sup>/<sub>8</sub> B3<sup>3</sup>/<sub>8</sub> D4<sup>1</sup>/<sub>4</sub>  
 1 doz./16# • 1.35 cu.ft.  
**SCC 495600**



**Cocktail**  
**No. 92305R** Θ  
 10 oz./29.6 cl./296 ml.  
 H6<sup>6</sup>/<sub>8</sub> T5<sup>1</sup>/<sub>8</sub> B3<sup>3</sup>/<sub>8</sub> D5<sup>1</sup>/<sub>8</sub>  
 1 doz./16# • 1.68 cu.ft.  
**SCC 495648**



**Cocktail**  
**No. 92306R** Θ  
 15 oz./44.4 cl./444 ml.  
 H7 T6 B3<sup>3</sup>/<sub>4</sub> D6  
 1 doz./18# • 2.50 cu.ft.  
**SCC 495655**



**Cocktail**  
**No. 92307R** Θ  
 24 oz./71.0 cl./710 ml.  
 H7<sup>7</sup>/<sub>8</sub> T6<sup>1</sup>/<sub>2</sub> B4 D6<sup>1</sup>/<sub>2</sub>  
 1 doz./22# • 3.26 cu.ft.  
**SCC 495631**

## BUILD BUSINESS

The natural beauty of Aruba glassware is just that – it's hand-made by glass artisans for charming tabletop appeal. The small bubbles and dimensional variations inherent in its creation should not be seen as defects. Please consider this prior to purchasing.

# MARGARITAS



**Catalina Margarita**  
No. 3827 ■  
12 oz./35.5 cl./355 ml.  
H4 7/8 T4 1/8 B3 D4 1/8  
3 doz./29# • 2.19 cu. ft.  
SCC 586721



**Splash Dessert**  
No. 3419 ■  
12 oz./35.5 cl./355 ml.  
H4 1/8 T4 3/8 B3 D34 3/8  
1 doz./8# • .71 cu. ft.  
SCC 395924



**Splash Margarita**  
No. 3429 ■  
12 oz./35.5 cl./355 ml.  
H6 1/8 T4 3/8 B3 D4 3/8  
1 doz./8# • 1.13 cu. ft.  
SCC 395931



**Z-Stem Margarita**  
No. 30299 ■  
12 oz./35.5 cl./355 ml.  
H7 T4 1/2 B2 7/8 D4 1/2  
1 doz./8# • 1.12 cu. ft.  
SCC 394033



**Midtown Margarita**  
No. 7511 ▲●  
13 oz./38.5 cl./385 ml.  
H7 1/2 T4 3/4 B3 3/8 D4 3/4  
1 doz./8# • 1.50 cu. ft.  
SCC 312013



**Citation Gourmet Coupette/Margarita**  
No. 8428 ●  
7 oz./20.7 cl./207 ml.  
H5 5/8 T4 1/2 B3 D4 1/2  
1 doz./7# • 1.12 cu. ft.  
SCC 630189



**Citation Gourmet Coupette/Margarita**  
No. 8429 ●  
9 oz./26.6 cl./266 ml.  
H6 1/8 T4 1/2 B3 D4 1/2  
1 doz./7# • 1.19 cu. ft.  
SCC 562152



**Citation Gourmet Coupette/Margarita**  
No. 8430 ●  
14 3/4 oz./43.6 cl./436 ml.  
H7 T4 3/4 B3 1/4 D4 3/4  
1 doz./9# • 1.39 cu. ft.  
SCC 378620



**Fiesta Grande®**  
No. 8423 ●  
12 oz./35.5 cl./355 ml.  
H6 T4 1/8 B3 1/8 D4 1/2  
1 doz./7# • 1.07 cu. ft.  
SCC 669455



**Fiesta Grande®**  
No. 8422 ●  
15 3/4 oz./46.6 cl./466 ml.  
H6 1/8 T4 1/8 B3 D5  
1 doz./9# • 1.38 cu. ft.  
SCC 113750



**Fiesta Grande®**  
No. 8417 ●  
16 3/4 oz./49.6 cl./496 ml.  
H6 1/4 T4 3/8 B3 D5  
1 doz./8# • 1.41 cu. ft.  
SCC 515011



**Bolla Grande®**  
No. 8418 ●  
17 1/2 oz./51.8 cl./518 ml.  
H6 7/8 T3 3/8 B3 1/4 D4 3/8  
1 doz./8# • 1.10 cu. ft.  
SCC 515028



**Magna Grande®**  
No. 8427 ●  
27 1/4 oz./80.6 cl./806 ml.  
H7 3/8 T4 1/2 B3 D5  
1 doz./10# • 1.57 cu. ft.  
SCC 515035





**Yucatan Margarita**  
No. 5784  
13½ oz./39.9 cl./399 ml.  
H6⅝ T4¾ B3½ D4¾  
1 doz./16# • 1.26 cu.ft.  
SCC 460370



**Margarita**  
No. 92308 Θ  
12 oz./35.5 cl./355 ml.  
H6⅝ T4¾ B3½ D4¾  
1 doz./21# • 1.49 cu.ft.  
SCC 503640



**NEW** **Margarita**  
No. 92308R Θ  
12 oz./35.5 cl./355 ml.  
H6⅝ T4¾ B3½ D4¾  
1 doz./21# • 1.49 cu.ft.  
SCC 503640



**Cactus Margarita**  
**Juniper Stem**  
No. 3619JS ●  
12 oz./35.5 cl./355 ml.  
H6⅝ T3¾ B3 D4  
1 doz./7# • .81 cu.ft.  
SCC 571932



**Cactus Margarita**  
**Juniper Stem**  
No. 3620JS ●  
16 oz./47.3 cl./473 ml.  
H6¼ T4⅝ B3 D4¾  
1 doz./8# • 1.00 cu.ft.  
SCC 617729

**NEW**

## MOSCOW MULE

These are World® Tableware items and are stocked at our West Chicago distribution center.



**Moscow Mule Shot**  
w/Copper Finish  
No. CMM-101  
2 oz./5.9 cl./59.1 ml.  
H1¼ T1¼ D2½  
2 doz./3# • .1 cu.ft.  
SCC 10663114357094



**Moscow Mule Mug**  
w/Copper Finish  
No. CMM-100  
14 oz./41.4 cl./414 ml.  
H3⅝ T3⅝ D4¼  
1 doz./7# • .6 cu.ft.  
SCC 10663114353539



**Moscow Mule Cup**  
w/Copper Finish  
No. CMM-200  
14 oz./41.4 cl./414 ml.  
H4 T2⅝ D4  
1 doz./6# • .1 cu.ft.  
SCC 10663114353546



**Moscow Mule Cupw/Hammered**  
**and Antiqued Copper Finish**  
No. MM-100  
14 oz./41.4 cl./414 ml.  
H3⅝ T3⅝ D4¼  
1 doz./7# • .6 cu.ft.  
SCC 10663114353256



**Moscow Mule Cupw/Hammered**  
**and Antiqued Copper Finish**  
No. MM-200  
14 oz./41.4 cl./414 ml.  
H4 T2⅝ D4  
1 doz./6# • .6 cu.ft.  
SCC 10663114353249

**NEW**

## JULEP CUP

These are World® Tableware items and are stocked at our West Chicago distribution center.



**Julep Cup-Etched**  
No. JC-26  
15 oz./44.4 cl./444 ml.  
H4¾ T3¼ D3¼  
1 doz./7# • .5 cu.ft.  
SCC 10663114357070



**Julep Cup-Beaded**  
No. JC-25  
15 oz./44.4 cl./444 ml.  
H4¾ T3¼ D3¼  
1 doz./7# • .5 cu.ft.  
SCC 10663114357063

### TABLETOPTIP

Moscow Mules and Julep Cups should only be hand washed. Also, because they are metal and conduct heat, you should only serve cold drinks in them.

# SPECIALTY PRESENTATIONS



Now *this* is different

Make sure your glassware is as original as the drink you put in it. If you're serving a specialty drink, it should set an expectation for guests as soon as it's placed on the table.

Take Tiki, for instance. There's any number of wildly imaginative recipes you could conjure. But what makes it truly a Tiki? The glass.

It's the details that embed experiences in their memory, doing more than setting the mood. It sets you apart.



**Cooler**  
No. 32802 ●  
16 oz./47.3 cl./473 ml.  
H6¾ T2½ B2½ D2½  
3 doz./22# • 1.43 cu.ft.  
SCC 690107



**Napoli Grande**  
No. 1619 ●  
15½ oz./45.8 cl./458 ml.  
H8½ T3½ B2½ D3½  
1 doz./11# • .70 cu.ft.  
SCC 668427



**Z-Stem Poco Grande**  
No. 37179 ■  
13½ oz./39.9 cl./399 ml.  
H7¾ T3 B2½ D3¾  
1 doz./7# • .75 cu.ft.  
SCC 019776



**Super Thistle**  
No. 3629 ●  
20 oz./59.1 cl./591 ml.  
H8¾ T3¾ B3¾ D3¾  
1 doz./11# • 1.11 cu.ft.  
SCC 477712



**Cyclone**  
No. 3617 ●  
15 oz./44.4 cl./444 ml.  
H8¼ T3¾ B3 D3¾  
1 doz./9# • .73 cu.ft.  
SCC 174867



**Squall**  
No. 3616 ●  
14½ oz./42.9 cl./429 ml.  
H8¼ T3¾ B3 D3¾  
1 doz./9# • .73 cu.ft.  
SCC 492527



**Hurricane**  
No. 3623 ●  
23½ oz./69.5 cl./695 ml.  
H9¾ T3¾ B3 D3½  
1 doz./11# • 1.00 cu.ft.  
SCC 894017

# INFUSION JARS



**Infusion Jar w/Clamp Lid**  
**No. 17214624**  
 143¼ oz./4.2 L.  
 H10¼ T3½ B7¼ D7¼  
 6 pcs./24# • 1.48 cu.ft.  
**SCC 08002713121272**



**Farmhouse Dispenser w/Spigot, Glass Lid**  
**No. 92164**  
 1.85 gal./7 L.  
 H14¾ T4 B6¾ D6¾  
 2 pc./15# • 1.17 cu.ft. (height with lid)  
**SCC 496966**  
 (Fits Metal Stand No. 92163)

NEW

**Replacement Spigot**  
**No. 92167**  
 H3¾ D3  
 1 doz./6# • .2 cu.ft.  
**SCC 544995**  
 (Fits Dispenser No. 92164 and Dispenser No. 92165)



**Beehive Dispenser w/Spigot, Glass Lid**  
**No. 92165**  
 2.9 gal./11 L.  
 H15½ T6½ B7½ D10  
 2 pc./24# • 2.87 cu.ft. (height with lid)  
**SCC 496973**  
 (Fits Metal Stand No. 92163)

NEW

## TIKI



**Tiki**  
**No. 92142**  
 16 oz./47.3 cl./473 ml.  
 H4½ T3¼ B2½ D3½  
 1 doz./9# • .43 cu.ft.  
**SCC 580405**

BACK VIEW



See page 121 for custom decorating information.



**Tiki**  
**No. 92143**  
 20 oz./59.1 cl./591 ml.  
 H6½ T2½ B2½ D3½  
 1 doz./12# • .65 cu.ft.  
**SCC 580443**

BACK VIEW



NEW

**Black Metal Stand**  
**No. 92163**  
 17 oz./50.3 cl./503 ml.  
 H7 T9½ B11¼ D11¼  
 2 pc./5# • .44 cu.ft.  
**SCC 524966**  
 (Fits Dispenser No. 92164 and Dispenser No. 92165)



**Tiki Mug**  
**No. TMB-16**  
 16 oz./47.3 cl./473 ml.  
 H4½ T3¼ B2½ D5  
 1 doz./16# • .7 cu.ft.  
**SCC 10663114358886**



**Tiki Tumbler**  
**No. TMR-16**  
 16 oz./47.3 cl./473 ml.  
 H4½ T3¼ B2½ D5  
 1 doz./16# • .7 cu.ft.  
**SCC 10663114358879**



**Tiki Tumbler**  
**No. TMG-16**  
 16 oz./47.3 cl./473 ml.  
 H4½ T3¼ B2½ D5  
 1 doz./16# • .7 cu.ft.  
**SCC 10663114358862**



**Tiki Tumbler**  
**No. TTB-20**  
 20 oz./59.1 cl./591 ml.  
 H6¾ T2½ B2½ D3½  
 1 doz./17# • .9 cu.ft.  
**SCC 10663114358893**



**Tiki Tumbler**  
**No. TTR-20**  
 20 oz./59.1 cl./591 ml.  
 H6¾ T2½ B2½ D3½  
 1 doz./17# • .9 cu.ft.  
**SCC 10663114358909**



**Tiki Tumbler**  
**No. TTG-20**  
 20 oz./59.1 cl./591 ml.  
 H6¾ T2½ B2½ D3½  
 1 doz./17# • .9 cu.ft.  
**SCC 10663114358916**

These ceramic Tiki items are World® Tableware and are stocked at our West Chicago distribution center.



# SHOOTERS & SPECIALTY SHOTS



**Shooter**  
No. 5109  
1 7/8 oz./5.6 cl./56 ml.  
H3 1/2 T2 B1 3/8 D2  
2 doz./7# = .28 cu.ft.  
SCC 907106



**Spirit Glass**  
No. 155  
1 3/4 oz./5.0 cl./50 ml.  
H4 1/2 T2 B1 1/2 D2  
2 doz./9# = .31 cu.ft.  
SCC 914104



**Cordial**  
No. 3826  
2 oz./5.9 cl./59 ml.  
H4 3/8 T1 5/8 B2 D2  
3 doz./9# = .54 cu.ft.  
SCC 856664



**Stacking Shooter**  
No. 923179  
1 3/4 oz./5.5 cl./55 ml.  
H3 1/2 T1 3/4 B1 1/4 D1 3/4  
2 doz./5# = .19 cu.ft.  
SKU 5601875149204



**Cordial**  
No. 1650  
2 1/2 oz./7.4 cl./74 ml.  
H4 1/2 T1 1/2 B1 3/8 D1 1/2  
4 doz./12# = .42 cu.ft.  
SCC 878147



**Cordial**  
No. 1650SR  
2 1/2 oz./7.4 cl./74 ml.  
H4 1/2 T1 1/2 B1 3/8 D1 1/2  
2 doz./6# = .21 cu.ft.  
SCC 135837



**Shooter**  
No. 92301  
3 oz./8.9 cl./89 ml.  
H4 3/8 T1 1/2 B1 3/8 D1 1/2  
2 doz./8# = .40 cu.ft.  
SCC 495624



NEW

**Shooter**  
No. 92301R  
3 oz./8.9 cl./89 ml.  
H4 3/8 T1 1/2 B1 3/8 D1 1/2  
2 doz./8# = .40 cu.ft.  
SCC 495624



**Tequila Shooter**  
No. 1709712  
1 oz./3.0 cl./30 ml.  
H3 T1 1/2 B1 1/4 D1 1/2  
6 doz./16# = .56 cu.ft.  
SCC 17097120



**Tequila Shooter**  
No. 9862324  
1 1/2 oz./4.4 cl./44 ml.  
H3 3/8 T1 1/2 B1 1/4 D1 1/2  
2 doz./16# = .58 cu.ft.  
SCC 98623244



**Tequila Shooter**  
No. 9562269  
2 oz./5.9 cl./59 ml.  
H4 1/2 T1 1/2 B1 3/8 D1 1/2  
6 doz./23# = .76 cu.ft.  
SCC 95622691



**Troyano Shooter**  
No. 1787386  
5 3/8 oz./15.9 cl./159 ml.  
H5 3/8 T2 3/8 B1 3/8 D2 3/8  
2 doz./21# = .54 cu.ft.  
SCC 17873861



**Series V65 Shooter**  
No. 11110722  
2 1/4 oz./6.5 cl./65 ml.  
H2 3/4 T2 1/4 B1 1/2 D2 1/4  
2 doz./9# = .26 cu.ft.  
SCC 08002713057663



**Rocks**  
No. 15842  
5 oz./14.8 cl./148 ml.  
H3 1/4 T3 B1 1/2 D3  
1 doz./6# = .29 cu.ft.  
SCC 508034



**Series V140 Tall Rocks**  
No. 11126021  
4 3/4 oz./14.0 cl./140 ml.  
H4 3/8 T2 5/8 B1 1/2 D2 5/8  
1 doz./7# = .27 cu.ft.  
SCC 08002713001253



**Flare Shooter**  
No. 243  
2 1/2 oz./7.4 cl./74 ml.  
H3 3/4 T2 1/2 B1 3/4 D2 1/2  
2 doz./7# = .34 cu.ft.  
SCC 330093



**Mini Pilsner/Shooter**  
No. 245  
2 1/2 oz./7.4 cl./74 ml.  
H4 1/2 T1 3/4 B1 3/8 D1 3/4  
2 doz./6# = .27 cu.ft.  
SCC 356222



**Pilsner**  
No. 1241HT  
4 3/4 oz./14.1 cl./141 ml.  
H5 1/2 T2 5/8 B2 D2 5/8  
3 doz./14# = .75 cu.ft.  
SCC 317827



**Sorbet**  
No. 3801  
2 3/4 oz./8.1 cl./81 ml.  
H2 3/4 T3 1/2 B2 1/2 D3 1/2  
2 doz./8# = .59 cu.ft.  
SCC 387738



**Mini-Martini**  
No. 3701  
3 oz./8.9 cl./89 ml.  
H3 3/4 T3 1/2 B2 1/2 D3 1/2  
1 doz./4# = .37 cu.ft.  
SCC 351548



**Shot**  
No. 11006521  
1 3/4 oz./5.2 cl./52 ml.  
H2 1/2 T1 1/2 B1 3/4 D2 1/4  
1 doz./3# = .11 cu.ft.  
SCC 08002713119262



**Espresso**  
No. 15733  
3.7 oz./11 cl./110 ml.  
H3 T2 3/4 B1 3/4 D2 3/4  
1 doz./5# = .35 cu.ft.  
SCC 6943994906986



**Maritime Shot**  
No. 5026  
1 1/4 oz./3.7 cl./37 ml.  
H2 3/8 T1 1/2 B2 D2 3/8  
3 doz./10# = .30 cu.ft.  
SCC 515868



**Boot Shot**  
No. 97038  
1 1/2 oz./4.4 cl./44 ml.  
H3 1/2 T1 1/2 B2 1/2 D2 3/4  
3 doz./9# = .44 cu.ft.  
SCC 166210

# SHOOTERS & SPECIALTY SHOTS (continued)



**Whiskey No. 5114**  
1 3/4 oz./5.2 cl./52 ml.  
H2 3/8 T2 B1 3/8 D2  
6 doz./14# • .62 cu.ft.  
**SCC 881086**



**Whiskey No. 5121**  
1 1/4 oz./3.7 cl./37 ml.  
H2 3/8 T2 B1 3/8 D2  
6-1 doz. cartons/20#  
.58 cu.ft.  
**SCC 133697**



**Lined No. 5121/S0711**  
1 1/4 oz./3.7 cl./37 ml.  
7/8 oz. S0711  
6-1 doz. cartons/20#  
.58 cu.ft.  
**SCC 133673**



**Whiskey No. 5122**  
1 oz./3.0 cl./30 ml.  
H2 3/8 T2 B1 3/8 D2  
6-1 doz. cartons/23#  
.58 cu.ft.  
**SCC 133666**



**Lined No. 5122/S0709**  
1 oz./3.0 cl./30 ml.  
5/8 oz. S0709  
6-1 doz. cartons/23#  
.58 cu.ft.  
**SCC 133642**



**Whiskey No. 5128**  
7/8 oz./2.6 cl./26 ml.  
H2 3/8 T2 B1 3/8 D2  
6-1 doz. cartons/22#  
.58 cu.ft.  
**SCC 133512**

COBALT

BLACK



**Whiskey No. 5120**  
1 1/2 oz./4.4 cl./44 ml.  
H2 3/8 T2 B1 3/8 D2  
6-1 doz. cartons/17#  
.58 cu.ft.  
**SCC 133727**



**Lined No. 5120/A0007**  
1 1/2 oz./4.4 cl./44 ml.  
1 oz. A0007  
6-1 doz. cartons/17#  
.58 cu.ft.  
**SCC 133772**



**Whiskey No. 5120B**  
1 1/2 oz./4.4 cl./44 ml.  
H2 3/8 T2 B1 3/8 D2  
6 doz./16# • .53 cu.ft.  
**SCC 478811**



**Whiskey No. 5120E**  
1 1/2 oz./4.4 cl./44 ml.  
H2 3/8 T2 B1 3/8 D2  
6 doz./16# • .53 cu.ft.  
**SCC 878109**



**Whiskey No. 2303**  
3 oz./8.9 cl./89 ml.  
H2 3/8 T2 B2 D2  
3 doz./10# • .33 cu.ft.  
**SCC 264148**



**Whiskey No. 48**  
2 oz./5.9 cl./59 ml.  
H2 3/8 T2 B1 3/8 D2  
6-1 doz. cartons/17#  
.58 cu.ft.  
**SCC 133819**



**Tall Whiskey No. 5138**  
1 oz./3.0 cl./30 ml.  
H3 T2 1/4 B1 3/4 D2 1/4  
4-1 doz. cartons/31#  
.59 cu.ft.  
**SCC 170739**



**Fluted Whiskey No. 5126**  
2 oz./5.9 cl./59 ml.  
H2 1/8 T2 1/4 B1 3/4 D2 1/4  
4-1 doz. cartons/24#  
.59 cu.ft.  
**SCC 133604**



**Fluted Lined No. 5126/A0007**  
**No. 5126/S0711**  
2 oz./5.9 cl./59 ml.  
7/8 oz. S0711 **SCC 133550**  
1 oz. A0007 **SCC 133598**  
4-1 doz. cartons/24#  
.59 cu.ft.



**Fluted Whiskey No. 5127**  
1 1/2 oz./4.4 cl./44 ml.  
H2 3/8 T2 1/4 B1 3/4 D2 1/4  
4-1 doz. cartons/28#  
.59 cu.ft.  
**SCC 133543**



**Fluted Lined No. 5127/S0710**  
**No. 5127/S0711**  
1 1/2 oz./4.4 cl./44 ml.  
3/4 oz. S0710 **SCC 133536**  
7/8 oz. S0711 **SCC 133529**  
4-1 doz. cartons/28#  
.59 cu.ft.



**Fluted Whiskey No. 5135**  
1 1/4 oz./3.7 cl./37 ml.  
H2 3/8 T2 1/4 B1 3/4 D2 1/4  
4-1 doz. cartons/29#  
.59 cu.ft.  
**SCC 133482**



**Fluted Lined No. 5135/S0617**  
1 1/4 oz./3.7 cl./37 ml.  
1/2 oz. S0617  
4-1 doz. cartons/29#  
.59 cu.ft.  
**SCC 133475**

## MEASURING GLASSES



**Tall Whiskey No. 5030**  
3/4 oz./2.2 cl./22 ml.  
H2 3/8 T1 3/4 B1 1/4 D1 3/4  
6-1 doz. cartons/24#  
.58 cu.ft.  
**SCC 133796**



**Tall Whiskey No. 5031**  
1 oz./3.0 cl./30 ml.  
H2 3/8 T1 3/4 B1 1/4 D1 3/4  
6-1 doz. cartons/21#  
.58 cu.ft.  
**SCC 133789**

28 ml. →



**Tall Whiskey No. 5033**  
1 oz./3.0 cl./30 ml.  
H2 3/8 T1 3/4 B1 3/8 D1 3/4  
6-1 doz. cartons/18#  
.49 cu.ft.  
**SCC 435033**



**Prism Shot No. 5277**  
2 oz./5.9 cl./59 ml.  
H2 1/2 T1 1/8 B1 5/8 D1 7/8  
6 doz./26# • .58 cu.ft.  
**SCC 048618**



**Measuring Glass No. 5134/1124N**  
4 oz./11.8 cl./118 ml.  
H3 1/2 T2 3/8 B2 D2 3/8  
1 doz./5# • .17 cu.ft.  
**SCC 475510**



**Measuring Glass No. 1639/1918M** +  
16 oz./47.3 cl./473 ml.  
H5 1/8 T3 1/2 B2 3/8 D3 1/2  
8 pcs./8# • .42 cu.ft.  
**SCC 462602**



Made of 100% BPA-free Tritan™ copolyester, Infinium provides the kind of replacement-reducing, stress-relieving performance other plastics simply cannot match:

**Tough**

Highly resistant to impacts, cracking, crazing and shattering

**Dishwasher durable**

Maintains a “like new” appearance even after hundreds of cycles

**Industry-leading resistance**

Resists virtually all stains, odors and tainting of beverage flavors

**Temperature resilience**

Able to withstand extreme temperatures, up to boiling or freezing points (212°F/100°C to 32°F/0°C)

**Innovative design**

Space-saving tumblers stack without sticking and inhibit water pooling on the bottom

**Infinium is the perfect choice for:**

Poolside

Cruise ships

Outdoor dining

Nightclubs

Infinium is made of industry-leading Tritan copolyester. Learn more at [Eastman.com](http://Eastman.com)





BASE



**Stacking Rocks  
No. 92402**  
8 oz./23.7 cl./237 ml.  
H3½ T3½ B2¼ D3½  
1 doz./3# • .44 cu.ft.  
SCC 554918



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



**Stacking DOF  
No. 92404**  
12 oz./35.5 cl./355 ml.  
H4 T3½ B2¾ D3½  
1 doz./5# • .52 cu.ft.  
SCC 554932



**Stacking Beverage  
No. 92405**  
12 oz./35.5 cl./355 ml.  
H6 T2½ B2½ D2¾  
1 doz./4# • .59 cu.ft.  
SCC 554956



**Stacking Cooler  
No. 92407**  
16 oz./47.3 cl./473 ml.  
H6¾ T3½ B2¼ D3½  
1 doz./5# • .62 cu.ft.  
SCC 554963



**Stacking Cooler  
No. 92408**  
20 oz./59.1 cl./591 ml.  
H6½ T3¾ B2½ D3¾  
1 doz./6# • .78 cu.ft.  
SCC 554120



**Margarita  
No. 92414**  
12 oz./35.5 cl./355 ml.  
H6¾ T4¾ B3½ D4¾  
1 doz./5# • 1.34 cu.ft.  
SCC 555045



**Martini  
No. 92412**  
8 oz./23.7 cl./237 ml.  
H7¾ T4¾ B3¼ D4¾  
1 doz./5# • 1.40 cu.ft.  
SCC 555007



**Hurricane  
No. 92421**  
16 oz./47.3 cl./473 ml.  
H7¾ T3 B3 D3  
1 doz./4# • .66 cu.ft.  
SCC 555021



**Goblet  
No. 92423**  
18 oz./53.2 cl./532 ml.  
H7¼ T2¾ B3 D3¼  
1 doz./5# • .73 cu.ft.  
SCC 555137



**Wine  
No. 92410**  
12 oz./35.5 cl./355 ml.  
H7¾ T2½ B2½ D3½  
1 doz./4# • .73 cu.ft.  
SCC 554987



**Flute  
No. 92415**  
6½ oz./19.2 cl./192 ml.  
H9 T1¾ B3 D3  
1 doz./4# • .74 cu.ft.  
SCC 554970



**Shot  
No. 92400**  
2 oz./5.9 cl./59 ml.  
H2¾ T2 B1¾ D2  
2 doz./2# • .15 cu.ft.  
SCC 554864



**Shooter  
No. 92401**  
3½ oz./10.4 cl./104 ml.  
H5½ T1¾ B1¼ D1¾  
2 doz./3# • .39 cu.ft.  
SCC 554888



**Mug  
No. 92419**  
16 oz./47.3 cl./473 ml.  
H5½ T3½ B3¾ D4¾  
1 doz./7# • .71 cu.ft.  
SCC 555144



**Pilsner  
No. 92417**  
14 oz./41.4 cl./414 ml.  
H7 T2½ B2½ D2¾  
1 doz./6# • .55 cu.ft.  
SCC 555014



**Pilsner  
No. 92418**  
23 oz./68 cl./680 ml.  
H9 T3¼ B2¾ D3¼  
1 doz./8# • .88 cu.ft.  
SCC 555427



**Pitcher  
No. 92424**  
55 oz./1.6 L.  
H8¾ T4¾ B4 D7¾  
6 pcs./8# • 1.19 cu.ft.  
SCC 555434

Everyday use demands *exceptional* performance



Libbey® designs and manufactures glassware specifically for the rigors of the foodservice industry.

Steaming hot dishwashers. Ice cold beverages. Daily handling by servers or bus staff and stacking by bartenders. If your glassware isn't made to hold up, everyday abuse drives up replacement costs and operational expenses.

Showcase premium cocktails with the classic, faceted design of Brooklyn glasses, featuring exclusive DuraTuff® technology so you can stack them with confidence (see page 76).



Our proprietary techniques (see page 5) produce some of the most durable glassware you can buy. We even engineer some of our glasses specifically for stacking to save space while reducing breakage.

**Ask your Libbey sales representative how our exclusive manufacturing technologies mean longer life for your glassware.**

Aromé	91
Atrium	95
Bell Sodas	99
Bravura®	90
Brooklyn	76
Carats	91
Cascade	97
Casual Coolers	84
Chicago	91
Chivalry®	94
Coca-Cola®	99
Dakota®	84
Distill	91
élan®	83
Embassy®	96
Endeavor®	76
Envy	74
Esquire	88
Everest	77
Farmhouse™	95
Footed	97
Footed Gibraltar®	82
Frosted Clear Lip	98
Geo	92
Gibraltar®	80-81
Gibraltar Twist®	82
Governor Clinton®	96
Heavy Base	89
Heavy Base Finedge®	88
Impressions®	90
Inverness	85
Lexington	87
Miscellaneous Tumblers	94
No-Nik	97
Nob Hill®	87
Optiva™	75
Paneled Tumblers	83
Perception®	92
Pisa	86
Puebla®	92
Quadra V	85
Quartet	90
Restaurant Basics®	79
Room Tumblers	93
Samba	91
Series V	86
Stackable Gibraltar®	77
Stackable Restaurant Basics	78
Straight Sided	98
Super Sham	74
Vibe	92
Winchester	84

Shown: Syracuse® Cantina® dinnerware, World® Cantina® flatware and Libbey® Gibraltar Twist® and votive glassware







**Rocks**  
**No. 2290SR** X  
 7 oz./20.7 cl./207 ml.  
 H3<sup>3</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>8</sub> B1<sup>1</sup>/<sub>8</sub> D2<sup>1</sup>/<sub>8</sub>  
 1 doz./8# = .23 cu.ft.  
**SCC 5601875143356**



**Rocks**  
**No. 2291SR** X  
 9 oz./26.6 cl./266 ml.  
 H3<sup>3</sup>/<sub>4</sub> T3 B2 D3  
 1 doz./8# = .27 cu.ft.  
**SCC 5601875143509**



**Rocks**  
**No. 2292SR** X  
 11 oz./32.5 cl./325 ml.  
 H4<sup>1</sup>/<sub>8</sub> T3 B2 D3  
 1 doz./9# = .33 cu.ft.  
**SCC 5601875142465**



**Beverage**  
**No. 2294SR** X  
 12 oz./35.4 cl./354 ml.  
 H6<sup>1</sup>/<sub>4</sub> T2<sup>1</sup>/<sub>8</sub> B1<sup>1</sup>/<sub>2</sub> D2<sup>5</sup>/<sub>8</sub>  
 1 doz./9# = .34 cu.ft.  
**SCC 5601875143578**



**Beverage**  
**No. 2295SR** X  
 14 oz./41.4 cl./414 ml.  
 H6<sup>1</sup>/<sub>2</sub> T2<sup>3</sup>/<sub>4</sub> B1<sup>1</sup>/<sub>8</sub> D2<sup>3</sup>/<sub>4</sub>  
 1 doz./9# = .39 cu.ft.  
**SCC 5601875143639**



**Cooler**  
**No. 2296SR** X  
 16 oz./47.3 cl./473 ml.  
 H6<sup>1</sup>/<sub>2</sub> T2<sup>1</sup>/<sub>8</sub> B1<sup>3</sup>/<sub>4</sub> D2<sup>1</sup>/<sub>8</sub>  
 1 doz./10# = .45 cu.ft.  
**SCC 5601875143653**

LIBBEY®  
**SUPER SHAM** X *Sheer Rim*  
D.T.E.



**Cordial**  
**No. 1650SR** X  
 2<sup>1</sup>/<sub>2</sub> oz./7.4 cl./74 ml.  
 H4<sup>1</sup>/<sub>8</sub> T1<sup>1</sup>/<sub>2</sub> B1<sup>1</sup>/<sub>8</sub> D1<sup>1</sup>/<sub>2</sub>  
 2 doz./6# = .21 cu.ft.  
**SCC 135837**

NEW



**Rocks**  
**No. 1676SR** X  
 5 oz./14.8 cl./148 ml.  
 H3 T2<sup>5</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>2</sub> D2<sup>5</sup>/<sub>8</sub>  
 1 doz./14# = .39 cu.ft.  
**SCC 497666**



**Rocks**  
**No. 1654SR** X  
 7 oz./20.7 cl./207 ml.  
 H3<sup>3</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>8</sub> B2<sup>3</sup>/<sub>4</sub> D2<sup>1</sup>/<sub>8</sub>  
 2 doz./16# = .49 cu.ft.  
**SCC 135844**



**Rocks**  
**No. 1653SR** X  
 9 oz./26.6 cl./266 ml.  
 H3<sup>3</sup>/<sub>4</sub> T3<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>8</sub>  
 2 doz./18# = .65 cu.ft.  
**SCC 387769**



**Rocks**  
**No. 1660SR** X  
 10<sup>1</sup>/<sub>2</sub> oz./31.1 cl./311 ml.  
 H4<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>8</sub>  
 2 doz./19# = .71 cu.ft.  
**SCC 135820**



**Double Old Fashioned**  
**No. 1677SR** X  
 12 oz./35.5 cl./355 ml.  
 H4 T3<sup>1</sup>/<sub>4</sub> B3<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>4</sub>  
 1 doz./23# = .70 cu.ft.  
**SCC 497673**



**Hi-Ball**  
**No. 1656SR** X  
 10 oz./29.6 cl./296 ml.  
 H5<sup>3</sup>/<sub>4</sub> T2<sup>5</sup>/<sub>8</sub> B2<sup>3</sup>/<sub>8</sub> D2<sup>5</sup>/<sub>8</sub>  
 2 doz./18# = .68 cu.ft.  
**SCC 387752**



**Beverage**  
**No. 1661SR** X  
 12 oz./35.5 cl./355 ml.  
 H6<sup>1</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>2</sub> B2<sup>1</sup>/<sub>4</sub> D2<sup>1</sup>/<sub>2</sub>  
 2 doz./17# = .79 cu.ft.  
**SCC 147335**



**Beverage**  
**No. 1664SR** X  
 15 oz./44.4 cl./444 ml.  
 H6<sup>3</sup>/<sub>4</sub> T2<sup>3</sup>/<sub>4</sub> B2<sup>1</sup>/<sub>2</sub> D2<sup>3</sup>/<sub>4</sub>  
 2 doz./24# = .91 cu.ft.  
**SCC 389336**

Maximize your space

If you need to maximize every square inch of storage space, we have solutions.

Our space-saving stackable glassware is no longer a convenience, it's often a necessity. Combine our exclusive performance-enhancing technology with attractive looks and you get space-saving glassware that adds real value.



**NEW** Rocks  
No. 15959 +  
5 oz./14.8 cl./148 ml.  
H2 $\frac{1}{2}$  T2 $\frac{1}{2}$  B2 $\frac{1}{4}$  D2 $\frac{1}{2}$   
1 doz./7# • .24 cu.ft.  
SCC 549921



Rocks  
No. 15961 +  
7 oz./20.7 cl./207 ml.  
H3 $\frac{1}{4}$  T3 $\frac{1}{2}$  B2 $\frac{1}{2}$  D3 $\frac{1}{2}$   
1 doz./8# • .31 cu.ft.  
SCC 496034



Rocks  
No. 15962 +  
10 oz./29.6 cl./296 ml.  
H3 $\frac{3}{4}$  T3 $\frac{3}{4}$  B2 $\frac{3}{4}$  D3 $\frac{3}{4}$   
1 doz./10# • .42 cu.ft.  
SCC 496058



Double Old Fashioned  
No. 15963 +  
12 oz./35.5 cl./355 ml.  
H4 T3 $\frac{3}{4}$  B2 $\frac{3}{4}$  D3 $\frac{3}{4}$   
1 doz./11# • .48 cu.ft.  
SCC 495976



**NEW** Hi-Ball  
No. 15960 +  
10 oz./29.6 cl./296 ml.  
H5 $\frac{3}{8}$  T3 B2 D3  
1 doz./11# • .44 cu.ft.  
SCC 549938



Beverage  
No. 15964 +  
12 oz./35.5 cl./355 ml.  
H5 $\frac{3}{4}$  T3 $\frac{1}{2}$  B2 $\frac{1}{2}$  D3 $\frac{1}{2}$   
1 doz./12# • .51 cu.ft.  
SCC 496027



Beverage  
No. 15965 +  
14 oz./41.4 cl./414 ml.  
H6 T3 $\frac{3}{4}$  B2 $\frac{1}{4}$  D3 $\frac{3}{4}$   
1 doz./14# • .58 cu.ft.  
SCC 496065



Cooler  
No. 15966 +  
16 oz./47.3 cl./473 ml.  
H6 $\frac{1}{4}$  T3 $\frac{1}{2}$  B2 $\frac{3}{4}$  D3 $\frac{1}{2}$   
1 doz./15# • .65 cu.ft.  
SCC 496072



**NEW** Cooler  
No. 15967 +  
20 oz./59.1 cl./591 ml.  
H6 $\frac{3}{4}$  T3 $\frac{3}{4}$  B2 $\frac{1}{2}$  D3 $\frac{3}{4}$   
1 doz./18# • .79 cu.ft.  
SCC 549914



Optiva's patented, innovative design allows airflow to help prevent moisture build-up when stacked.



**Espresso**  
**No. 15733** +  
 3.7 oz./11 cl./110 ml.  
 H3 T2¼ B1¼ D2¾  
 1 doz./5# • .35 cu.ft.  
**SCC 6943949906986**



**Rocks**  
**No. 15842** +  
 5 oz./14.8 cl./148 ml.  
 H3¼ T3 B1½ D3  
 1 doz./6# • .29 cu.ft.  
**SCC 508034**



**Rocks**  
**No. 15709** +  
 7 oz./20.7 cl./207 ml.  
 H3½ T3¼ B2 D3¼  
 1 doz./8# • .37 cu.ft.  
**SCC 367105**



**Rocks**  
**No. 15710** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3½ B2¼ D3½  
 1 doz./8# • .45 cu.ft.  
**SCC 367112**



**Double Old Fashioned**  
**No. 15712** +  
 12 oz./35.5 cl./355 ml.  
 H4½ T3¾ B2½ D3¾  
 1 doz./11# • .56 cu.ft.  
**SCC 367129**



**Hi-Ball**  
**No. 15711** +  
 10 oz./29.6 cl./296 ml.  
 H6¼ T2¾ B2 D2¾  
 1 doz./11# • .44 cu.ft.  
**SCC 367136**



**Beverage**  
**No. 15713** +  
 12 oz./35.5 cl./355 ml.  
 H6¼ T3 B2¼ D3  
 1 doz./13# • .50 cu.ft.  
**SCC 367143**



**Beverage**  
**No. 15714** +  
 14 oz./41.4 cl./414 ml.  
 H6¾ T3½ B2¼ D3½  
 1 doz./14# • .57 cu.ft.  
**SCC 367150**



**Stacking Pub Glass**  
**No. 15720** +  
 16½ oz./48.8 cl./488 ml.  
 H6½ T3½ B2½ D3½  
 1 doz./15# • .66 cu.ft.  
**SCC 387684**



**Cooler**  
**No. 15715** +  
 16 oz./47.3 cl./473 ml.  
 H7 T3¼ B2½ D3¼  
 1 doz./15# • .64 cu.ft.  
**SCC 368072**



**Cooler**  
**No. 15717** +  
 20 oz./59.2 cl./592 ml.  
 H7¼ T3¾ B2¾ D3¾  
 1 doz./19# • .85 cu.ft.  
**SCC 378385**



**Rocks**  
**No. 15793** +  
 9 oz./26.6 cl./266 ml.  
 H4 T3¾ B1¾ D3¾  
 1 doz./9# • .44 cu.ft.  
**SCC 6943949916824**



**DOF**  
**No. 15795** +  
 12 oz./35.5 cl./355 ml.  
 H4½ T3¾ B2 D3¾  
 1 doz./10# • .55 cu.ft.  
**SCC 6943949916848**



**Rocks**  
**No. 15796** +  
 10 oz./29.6 cl./296 ml.  
 H5¼ T3½ B1¾ D3½  
 1 doz./9# • .46 cu.ft.  
**SCC 6943949916862**



**Rocks**  
**No. 15794** +  
 12 oz./35.5 cl./355 ml.  
 H5½ T3¼ B1¾ D3¼  
 1 doz./10# • .52 cu.ft.  
**SCC 6943949916855**



**Rocks**  
**No. 15797** +  
 14 oz./41.4 cl./414 ml.  
 H5¾ T3¾ B2 D3¾  
 1 doz./11# • .61 cu.ft.  
**SCC 6943949916879**





GLASS BASE



**Juice**  
**No. 15431** +  
 5 oz./14.8 cl./148 ml.  
 H2½ T2⅝ B1⅝ D2⅞  
 3 doz./19# = .65 cu.ft.  
**SCC 844623**



**Rocks**  
**No. 15432** +  
 7 oz./20.7 cl./207 ml.  
 H3⅝ T3 B2⅝ D3  
 3 doz./18# = .76 cu.ft.  
**SCC 173921**



**Rocks**  
**No. 15433** +  
 8 oz./23.7 cl./237 ml.  
 H3⅝ T3⅝ B2⅝ D3⅝  
 3 doz./20# = .84 cu.ft.  
**SCC 844616**



**Rocks**  
**No. 15434** +  
 9 oz./26.6 cl./266 ml.  
 H3¼ T3⅝ B2¾ D3⅝  
 3 doz./24# = .99 cu.ft.  
**SCC 173938**



**Rocks**  
**No. 15435** +  
 12 oz./35.5 cl./355 ml.  
 H3¾ T3⅝ B3 D3⅝  
 3 doz./30# = 1.28 cu.ft.  
**SCC 173945**



**Hi-Ball**  
**No. 15430** +  
 9 oz./26.6 cl./266 ml.  
 H4½ T3 B1⅝ D3  
 3 doz./25# = 1.03 cu.ft.  
**SCC 325481**



**Beverage**  
**No. 15436** +  
 12 oz./35.5 cl./355 ml.  
 H4⅝ T3⅝ B2⅝ D3⅝  
 3 doz./26# = 1.20 cu.ft.  
**SCC 173730**



**Cooler**  
**No. 15437** +  
 14 oz./41.4 cl./414 ml.  
 H4¾ T3⅝ B2¾ D3⅝  
 3 doz./28# = 1.38 cu.ft.  
**SCC 173747**



**Beverage**  
**No. 15764** +  
 10 oz./29.6 cl./296 ml.  
 H6 T2¾ B1⅝ D2¾  
 1 doz./11# = .41 cu.ft.  
**SCC 475374**



**Beverage**  
**No. 15765** +  
 12 oz./35.5 cl./355 ml.  
 H6¼ T2⅝ B1¾ D2⅝  
 1 doz./12# = .48 cu.ft.  
**SCC 475381**

STACKABLE GIBRALTAR® <sup>LIBBEY®</sup> +DuraTuff®



GLASS BASE



**Rocks**  
**No. 15661** +  
 7 oz./20.7 cl./207 ml.  
 H3⅙ T3⅙ B1⅝ D3⅙  
 3 doz./17# = .79 cu.ft.  
**SCC 604302**



**Rocks**  
**No. 15659** +  
 9 oz./26.6 cl./266 ml.  
 H3⅝ T3¼ B2⅝ D3¼  
 3 doz./20# = .97 cu.ft.  
**SCC 604296**



**Hi-Ball**  
**No. 15656** +  
 9 oz./26.6 cl./266 ml.  
 H4⅝ T3 B2¼ D3  
 3 doz./24# = 1.02 cu.ft.  
**SCC 010391**



**Beverage**  
**No. 15654** +  
 12 oz./35.5 cl./355 ml.  
 H5 T3⅝ B2⅝ D3⅝  
 3 doz./26# = 1.27 cu.ft.  
**SCC 604289**



**Cooler**  
**No. 15651** +  
 16 oz./47.3 cl./473 ml.  
 H6⅝ T3¼ B2½ D3¼  
 3 doz./36# = 1.68 cu.ft.  
**SCC 608683**



**Stacking Shooter**  
No. 923179  
1¾ oz./5.5 cl./55 ml.  
H3½ T1¾ B1¼ D1¾  
2 doz./5# • .19 cu.ft.  
SKU 5601875149204



**Rocks**  
No. 15763 +  
7 oz./20.7 cl./207 ml.  
H3¼ T3 B2¼ D3  
2 doz./12# • .58 cu.ft.  
SCC 508157



**Rocks**  
No. 15766 +  
9 oz./26.6 cl./266 ml.  
H3½ T3¼ B2¾ D3¼  
2 doz./14# • .72 cu.ft.  
SCC 508133



**Double Old Fashioned**  
No. 15769 +  
12 oz./35.5 cl./355 ml.  
H3¾ T3½ B2¾ D3½  
2 doz./17# • .87 cu.ft.  
SCC 508126



**Hi-Ball**  
No. 15781 +  
10 oz./29.6 cl./296 ml.  
H4½ T3½ B2½ D3½  
2 doz./17# • .84 cu.ft.  
SCC 508089



**Beverage**  
No. 15799 +  
12 oz./35.5 cl./355 ml.  
H5½ T3¼ B2¼ D3¼  
2 doz./19# • .98 cu.ft.  
SCC 508041



**Stacking Mixing Glass**  
No. 15789 +  
14 oz./41.4 cl./414 ml.  
H5½ T3½ B2¾ D3½  
2 doz./31# • 1.24 cu.ft.  
SCC 467098



**Stacking Mixing Glass**  
No. 15790 +  
16 oz./47.3 cl./473 ml.  
H5¾ T3½ B2¾ D3½  
2 doz./24# • 1.24 cu.ft.  
SCC 452375



**Stacking Pub Glass**  
No. 15730 +  
17¼ oz./51.0 cl./510 ml.  
H6½ T3¾ B2¾ D3¾  
2 doz./26# • 1.31 cu.ft.  
SCC 387707



**Stacking Mixing Glass**  
No. 15791 +  
20 oz./59.2 cl./592 ml.  
H6½ T3¾ B2½ D3¾  
2 doz./32# • 1.56 cu.ft.  
SCC 452382



**Stacking Mixing Glass**  
No. 15792 +  
22 oz./65.1 cl./651 ml.  
H7 T3¾ B2¾ D3¾  
2 doz./34# • 1.68 cu.ft.  
SCC 452436

**TABLETOPTIP**

Stacking glassware that isn't made for nesting-style stacking can shorten its service life. Pyramid stacking is recommended for glassware not specifically designed to stack.



**Double Old Fashioned**  
**No. 15587** +  
 12 oz./35.5 cl./355 ml.  
 H3¼ T3½ B2¾ D3½  
 2 doz./17# • .89 cu.ft.  
**SCC 308184**



**Hi-Ball**  
**No. 15585** +  
 9 oz./26.6 cl./266 ml.  
 H4½ T3½ B2½ D3½  
 2 doz./17# • .82 cu.ft.  
**SCC 084323**



**Beverage**  
**No. 15588** +  
 12 oz./35.5 cl./355 ml.  
 H5 T¾ B2½ D3¼  
 2 doz./19# • 1.00 cu.ft.  
**SCC 308191**



**Cooler**  
**No. 15141** +  
 14 oz./41.4 cl./414 ml.  
 H5½ T3½ B2½ D3½  
 2 doz./31# • 1.24 cu.ft.  
**SCC 063298**



**Mixing Glass**  
**No. 1639HT** +  
**No. 5139**  
 16 oz./47.3 cl./473 ml.  
 H5½ T3½ B2¾ D3½  
 2 doz./24# • 1.27 cu.ft.  
**No. 1639HT-SCC 455676**  
**No. 5139-SCC 456499**



**Tall Mixing Glass**  
**No. 15385** +  
**No. 5385**  
 16 oz./47.3 cl./473 ml.  
 H6¼ T3¾ B2¾ D3¾  
 2 doz./27# • 1.25 cu.ft.  
**No. 15385-SCC 426444**  
**No. 5385-SCC 426451**

Also available with  
 © Fizzazz®  
 -see p.43



**Mixing Glass**  
**No. 1632HT** +  
 18 oz./53.2 cl./532 ml.  
 H6¾ T3¾ B2½ D3¾  
 2 doz./38# • 1.55 cu.ft.  
**SCC 563074**



**Mixing Glass**  
**No. 1637HT** +  
**No. 5137**  
 20 oz./59.2 cl./592 ml.  
 H6¾ T3¾ B2½ D3¾  
 2 doz./31# • 1.55 cu.ft.  
**No. 1637HT-SCC 563081**  
**No. 5137-SCC 563111**



**Mixing Glass**  
**No. 15144** +  
 20 oz./59.2 cl./592 ml.  
 H6¾ T3¾ B2½ D3¾  
 2 doz./34# • 1.58 cu.ft.  
**SCC 061386**



**Cooler**  
**No. 15722** +  
 22 oz./65.1 cl./651 ml.  
 H7 T3¾ B2½ D3¾  
 2 doz./37# • 1.66 cu.ft.  
**SCC 349262**





GLASS BASE



**Rocks**  
**No. 15248** +  
 4½ oz./13.3 cl./133 ml.  
 H3½ T3 B2½ D3  
 3 doz./21# • .71 cu.ft.  
**SCC 109005**



**Rocks**  
**No. 15249** +  
 5½ oz./16.3 cl./163 ml.  
 H3½ T3 B2½ D3  
 3 doz./16# • .73 cu.ft.  
**SCC 108992**



**Rocks**  
**No. 15241** +  
 7 oz./20.7 cl./207 ml.  
 H3¼ T3½ B2¼ D3½  
 3 doz./18# • .85 cu.ft.  
**SCC 733088**



**Tall Rocks**  
**No. 15245** +  
 7 oz./20.7 cl./207 ml.  
 H3¾ T3¼ B2½ D3¼  
 3 doz./26# • .97 cu.ft.  
**SCC 109012**



**Rocks**  
**No. 15240** +  
 8 oz./23.7 cl./237 ml.  
 H3¾ T3¾ B2½ D3¾  
 3 doz./27# • 1.07 cu.ft.  
**SCC 007691**



**Rocks**  
**No. 15242** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3¾ B2½ D3¾  
 3 doz./22# • 1.07 cu.ft.  
**SCC 733187**



**Tall Rocks**  
**No. 15231** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3½ B2½ D3½  
 3 doz./29# • 1.19 cu.ft.  
**SCC 105366**



**Rocks**  
**No. 15232** +  
 10 oz./29.6 cl./296 ml.  
 H3¾ T3½ B2½ D3½  
 3 doz./27# • 1.19 cu.ft.  
**SCC 105373**



**Double Rocks**  
**No. 15243** +  
 12 oz./35.5 cl./355 ml.  
 H4 T3¾ B2¾ D3¾  
 3 doz./27# • 1.30 cu.ft.  
**SCC 733200**



**Double Rocks**  
**No. 15233** +  
 13 oz./38.5 cl./385 ml.  
 H4½ T3¾ B2¾ D3¾  
 3 doz./32# • 1.51 cu.ft.  
**SCC 105380**



LIBBEY®  
**GIBRALTAR® +DuraTuff®** (continued)



**Hi-Ball**  
**No. 15239** +  
 7 oz./20.7 cl./207 ml.  
 H4½ T2½ B2¼ D2½  
 3 doz./20# • .83 cu.ft.  
**SCC 019007**



**Hi-Ball**  
**No. 15236** +  
 9 oz./26.6 cl./266 ml.  
 H4¾ T3½ B2½ D3½  
 3 doz./33# • 1.18 cu.ft.  
**SCC 057979**



**Beverage**  
**No. 15237** +  
 10 oz./29.6 cl./296 ml.  
 H4¾ T3½ B2½ D3½  
 3 doz./31# • 1.18 cu.ft.  
**SCC 056712**



**Beverage**  
**No. 15238** +  
 12 oz./35.5 cl./355 ml.  
 H4¾ T3½ B2½ D3¼  
 3 doz./36# • 1.39 cu.ft.  
**SCC 056729**



**Beverage**  
**No. 15244** +  
 14 oz./41.4 cl./414 ml.  
 H5½ T3½ B2¾ D3½  
 3 doz./37# • 1.60 cu.ft.  
**SCC 733224**



**Cooler**  
**No. 15235** +  
 12 oz./35.5 cl./355 ml.  
 H5½ T3½ B2¼ D3½  
 3 doz./32# • 1.47 cu.ft.  
**SCC 142477**



**Cooler**  
**No. 15256** +  
 16 oz./47.3 cl./473 ml.  
 H6¾ T3¾ B2½ D3¾  
 2 doz./29# • 1.31 cu.ft.  
**SCC 063403**



**Cooler**  
**No. 15665** +  
 20 oz./59.2 cl./592 ml.  
 H6¾ T3¾ B2¾ D3¾  
 2 doz./29# • 1.57 cu.ft.  
**SCC 063267**



**Iced Tea**  
**No. 15253** +  
 22 oz./65.1 cl./651 ml.  
 H7 T3¾ B2¾ D3¾  
 2 doz./38# • 1.72 cu.ft.  
**SCC 867462**



**Wine**  
**No. 15246** +  
 8½ oz./25.1 cl./251 ml.  
 H6¼ T3½ B3 D3¾  
 3 doz./30# • 1.65 cu.ft.  
**SCC 790739**



**Goblet**  
**No. 15247** +  
 11½ oz./34.0 cl./340 ml.  
 H6¾ T3¾ B3½ D3¾  
 3 doz./35# • 2.11 cu.ft.  
**SCC 790746**

**GIBRALTAR®**



**Super Mug**  
**No. 5262**  
 34 oz./99.8 cl./998 ml.  
 H8 T4 B4 D6  
 1 doz./39# • 1.50 cu.ft.  
**SCC 001392**



**Liter Pitcher**  
**No. 5263**  
 34 oz./99.8 cl./998 ml.  
 H8¾ T4 B4 D6¼  
 1 doz./38# • 1.61 cu.ft.  
**SCC 001408**





**Rocks**  
**No. 15757** +  
 7 oz./20.7 cl./207 ml.  
 H3 $\frac{3}{8}$  T3 $\frac{1}{8}$  B2 $\frac{1}{8}$  D3 $\frac{1}{4}$   
 1 doz./6# • .34 cu.ft.  
**SCC 6943949914868**



**Rocks**  
**No. 15748** +  
 9 oz./26.6 cl./266 ml.  
 H3 $\frac{3}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{4}$  D3 $\frac{3}{8}$   
 1 doz./8# • .45 cu.ft.  
**SCC 6943949912734**



**Double Old Fashioned**  
**No. 15746** +  
 12 oz./35.5 cl./355 ml.  
 H4 T4 B2 $\frac{1}{2}$  D4  
 1 doz./10# • .58 cu.ft.  
**SCC 6943949912741**



**Beverage**  
**No. 15755** +  
 10 oz./29.6 cl./296 ml.  
 H4 $\frac{1}{4}$  T3 $\frac{3}{8}$  B2 $\frac{1}{4}$  D3 $\frac{3}{8}$   
 1 doz./9# • .48 cu.ft.  
**SCC 6943949912758**



**Beverage**  
**No. 15747** +  
 12 oz./35.5 cl./355 ml.  
 H5 $\frac{1}{4}$  T3 $\frac{1}{2}$  B2 $\frac{1}{4}$  D3 $\frac{1}{2}$   
 1 doz./10# • .56 cu.ft.  
**SCC 6943949912765**



**Beverage**  
**No. 15754** +  
 14 oz./41.4 cl./414 ml.  
 H5 $\frac{3}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{4}$  D3 $\frac{3}{8}$   
 1 doz./12# • .66 cu.ft.  
**SCC 6943949912772**



**Beverage**  
**No. 15756** +  
 16 oz./47.3 cl./473 ml.  
 H6 T3 $\frac{3}{8}$  B2 $\frac{3}{8}$  D3 $\frac{3}{8}$   
 1 doz./15# • .78 cu.ft.  
**SCC 473219**

FOOTED GIBRALTAR® <sup>LIBBEY®</sup> +DuraTuff®



**Footed Pilsner**  
**No. 15680** +  
 12 oz./35.5 cl./355 ml.  
 H7 $\frac{1}{4}$  T3 B2 $\frac{1}{2}$  D3  
 2 doz./27# • 1.14 cu.ft.  
**SCC 078520**



**Footed Pilsner**  
**No. 15429** +  
 14 oz./41.4 cl./414 ml.  
 H7 $\frac{3}{4}$  T3 $\frac{1}{4}$  B2 $\frac{3}{4}$  D3 $\frac{1}{4}$   
 2 doz./35# • 1.36 cu.ft.  
**SCC 062147**



**Footed Pilsner**  
**No. 15673** +  
 16 $\frac{1}{4}$  oz./49.5 cl./495 ml.  
 H8 T3 $\frac{3}{8}$  B2 $\frac{1}{8}$  D3 $\frac{3}{8}$   
 1 doz./19# • .79 cu.ft.  
**SCC 071477**



LIBBEY®  
**PANELED TUMBLERS + DuraTuff®**



GLASS BASE



**Juice**  
**No. 15640** +  
 8½ oz./25.1 cl./251 ml.  
 H4½ T3 B2¼ D3  
 3 doz./21# • .92 cu.ft.  
**SCC 612113**



**Tumbler**  
**No. 15641** +  
 12 oz./35.5 cl./355 ml.  
 H5½ T3½ B2½ D3½  
 3 doz./30# • 1.31 cu.ft.  
**SCC 005182**



**Cooler**  
**No. 15642** +  
 16 oz./47.3 cl./473 ml.  
 H6½ T3½ B2½ D3½  
 3 doz./33# • 1.70 cu.ft.  
**SCC 612120**



**Iced Tea**  
**No. 15643** +  
 20 oz./59.2 cl./592 ml.  
 H6½ T3½ B2½ D3½  
 2 doz./31# • 1.45 cu.ft.  
**SCC 612137**



**Jumbo Cooler**  
**No. 15645** +  
 24 oz./71.0 cl./710 ml.  
 H7 T3¾ B2½ D3¾  
 1 doz./15# • .82 cu.ft.  
**SCC 028655**

LIBBEY®  
**élan® + DuraTuff®**



**Rocks**  
**No. 15807** +  
 7 oz./20.7 cl./207 ml.  
 H3½ T3¼ B2 D3¼  
 1 doz./8# • .37 cu.ft.  
**SCC 391889**



**Rocks**  
**No. 15809** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3½ B2¼ D3½  
 1 doz./8# • .45 cu.ft.  
**SCC 391896**



**Double Old Fashioned**  
**No. 15811** +  
 12 oz./35.0 cl./355 ml.  
 H4½ T3½ B2½ D3½  
 1 doz./12# • .55 cu.ft.  
**SCC 444745**



**Hi-Ball**  
**No. 15810** +  
 10 oz./29.6 cl./296 ml.  
 H6¼ T2¾ B2 D2¾  
 1 doz./11# • .44 cu.ft.  
**SCC 391841**



**Beverage**  
**No. 15812** +  
 12 oz./35.5 cl./355 ml.  
 H6¼ T3 B2¼ D3  
 1 doz./13# • .50 cu.ft.  
**SCC 391858**



**Beverage**  
**No. 15814** +  
 14 oz./41.4 cl./414 ml.  
 H6½ T3½ B2½ D3½  
 1 doz./14# • .57 cu.ft.  
**SCC 391865**



**Cooler**  
**No. 15816** +  
 16 oz./47.3 cl./473 ml.  
 H7 T3¾ B2½ D3¾  
 1 doz./15# • .64 cu.ft.  
**SCC 391872**





**Wine**  
No. 15463 +  
6½ oz./19.2 cl./192 ml.  
H5¼ T2¾ B2½ D2¾  
3 doz./23# • 1.04 cu.ft.  
SCC 032204



**Wine**  
No. 15464 +  
8½ oz./25.1 cl./251 ml.  
H5½ T2¾ B2¾ D3  
3 doz./26# • 1.29 cu.ft.  
SCC 032228



**Goblet**  
No. 15465 +  
10½ oz./31.1 cl./311 ml.  
H6 T3¼ B2¾ D3¾  
3 doz./35# • 1.61 cu.ft.  
SCC 030187



GLASS BASE



**Rocks**  
No. 15453 +  
5½ oz./16.3 cl./163 ml.  
H3½ T2¾ B2¼ D2¾  
3 doz./23# • .74 cu.ft.  
SCC 044467



**Rocks**  
No. 15454 +  
8 oz./23.7 cl./237 ml.  
H3¾ T3½ B2½ D3½  
3 doz./21# • .88 cu.ft.  
SCC 032167



**Rocks**  
No. 15457 +  
10 oz./29.6 cl./296 ml.  
H3¾ T3¾ B2¾ D3¾  
3 doz./23# • .93 cu.ft.  
SCC 030125



**Hi-Ball**  
No. 15451 +  
6¾ oz./20.0 cl./200 ml.  
H4¾ T2½ B1½ D2½  
3 doz./19# • .75 cu.ft.  
SCC 032143



**Hi-Ball**  
No. 15456 +  
8¾ oz./25.9 cl./259 ml.  
H5 T2¾ B2 D2¾  
3 doz./22# • .88 cu.ft.  
SCC 032181



**Beverage**  
No. 15458 +  
12 oz./35.5 cl./355 ml.  
H5¾ T3 B2½ D3  
3 doz./25# • 1.26 cu.ft.  
SCC 030149



**Cooler**  
No. 15459 +  
16 oz./47.3 cl./473 ml.  
H5¾ T3¼ B2¾ D3¼  
3 doz./35# • 1.57 cu.ft.  
SCC 030163

DAKOTA® Design Patented <sup>LIBBEY®</sup> + **DuraTuff®**



GLASS BASE



**Rocks**  
No. 15602 +  
9 oz./26.6 cl./266 ml.  
H3¾ T3¾ B2½ D3¾  
3 doz./24# • 1.08 cu.ft.  
SCC 526567



**Beverage**  
No. 15603 +  
12 oz./35.5 cl./355 ml.  
H4¾ T3¾ B2¾ D3¾  
3 doz./36# • 1.41 cu.ft.  
SCC 526574



**Cooler**  
No. 15605 +  
16 oz./47.3 cl./473 ml.  
H6¼ T3½ B2¾ D3½  
2 doz./29# • 1.30 cu.ft.  
SCC 063281



**Casual Cooler Waves**  
No. 15646 +  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2½ D3¾  
1 doz./15# • .74 cu.ft.  
SCC 308092



**Casual Cooler Lines**  
No. 15647 +  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2½ D3¾  
1 doz./15# • .74 cu.ft.  
SCC 089809



**Casual Cooler Hammered**  
No. 15648 +  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2½ D3¾  
1 doz./15# • .74 cu.ft.  
SCC 089816

CASUAL COOLERS <sup>LIBBEY®</sup> + **DuraTuff®**

LIBBEY®  
**INVERNESS +DuraTuff®**



GLASS BASE



**Rocks**  
**No. 15480** +  
 7 oz./20.7 cl./207 ml.  
 H3¼ T3½ B2½ D3½  
 2 doz./18# • .60 cu.ft.  
**SCC 366078**



**Rocks**  
**No. 15481** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3¾ B3½ D3¾  
 3 doz./35# • 1.07 cu.ft.  
**SCC 831104**



**Double Old Fashioned**  
**No. 15482** +  
 12¼ oz./36.2 cl./362 ml.  
 H3¾ T3¾ B3½ D3¾  
 2 doz./28# • 1.01 cu.ft.  
**SCC 366085**



**Hi-Ball**  
**No. 15485** +  
 9 oz./26.6 cl./266 ml.  
 H5½ T2½ B2½ D2½  
 3 doz./26# • 1.17 cu.ft.  
**SCC 875542**



**Beverage**  
**No. 15478** +  
 10 oz./29.6 cl./296 ml.  
 H5½ T3 B2½ D3  
 3 doz./33# • 1.31 cu.ft.  
**SCC 485895**



**Beverage**  
**No. 15483** +  
 12 oz./35.5 cl./355 ml.  
 H5½ T3½ B2¾ D3½  
 3 doz./35# • 1.46 cu.ft.  
**SCC 831142**



**Beverage**  
**No. 15479** +  
 14 oz./41.4 cl./414 ml.  
 H5¼ T3½ B2½ D3½  
 3 doz./40# • 1.63 cu.ft.  
**SCC 485901**



**Cooler**  
**No. 15477** +  
 15¼ oz./45.1 cl./451 ml.  
 H6½ T3½ B2½ D3½  
 2 doz./29# • 1.31 cu.ft.  
**SCC 063342**



LIBBEY®  
**QUADRA V +DuraTuff®**



GLASS RIM



GLASS BASE



**Rocks**  
**No. 15821** +  
 9 oz./26.6 cl./266 ml.  
 H4¼ T3½ B2¼ D3½  
 1 doz./11# • .49 cu.ft.  
**SCC 400208**



**Rocks**  
**No. 15822** +  
 11 oz./32.5 cl./325 ml.  
 H4¾ T3¾ B2¾ D3¾  
 1 doz./12# • .59 cu.ft.  
**SCC 400215**



**Beverage**  
**No. 15824** +  
 12 oz./35.5 cl./355 ml.  
 H6½ T3¼ B2½ D3¼  
 1 doz./13# • .56 cu.ft.  
**SCC 400123**



**Beverage**  
**No. 15825** +  
 14 oz./41.4 cl./414 ml.  
 H6½ T3½ B2½ D3½  
 1 doz./15# • .66 cu.ft.  
**SCC 400116**



**Cooler**  
**No. 15826** +  
 16 oz./47.3 cl./473 ml.  
 H6¾ T3¾ B2¼ D3¾  
 1 doz./17# • .74 cu.ft.  
**SCC 400109**



# SERIES V



**Series V65 Shooter**  
**No. 11110722**  
 2¼ oz./6.5 cl./65 ml.  
 H2¾ T2¼ B1½ D2¼  
 2 doz./9# • .26 cu.ft.  
**SCC 08002713057663**



**Series V225 Cocktail**  
**No. 11057822**  
 7½ oz./22.5 cl./225 ml.  
 H3½ T4½ B1½ D4½  
 1 doz./8# • .51 cu.ft.  
**SCC 08002713085284**



**Series V250 Rocks**  
**No. 11058021**  
 8½ oz./25.0 cl./250 ml.  
 H4½ T3½ B2 D3½  
 1 doz./12# • .44 cu.ft.  
**SCC 08002713056345**



**Series V325 Rocks**  
**No. 11106421**  
 11 oz./32.5 cl./325 ml.  
 H4½ T3½ B2¼ D3½  
 1 doz./12# • .44 cu.ft.  
**SCC 08002713092916**



**Series V350**  
**Double Old Fashioned**  
**No. 11106520**  
 11½ oz./35.0 cl./350 ml.  
 H4½ T3½ B2¼ D3½  
 1 doz./12# • .60 cu.ft.  
**SCC 08002713097362**



**Series V140 Tall Rocks**  
**No. 11126021**  
 4¾ oz./14.0 cl./140 ml.  
 H4½ T2½ B1½ D2½  
 1 doz./7# • .27 cu.ft.  
**SCC 08002713001253**



**Series V350 Beverage**  
**No. 11058521**  
 11½ oz./35.0 cl./350 ml.  
 H6¾ T3¾ B2 D3¼  
 1 doz./12# • .51 cu.ft.  
**SCC 08002713056338**



**Series V420 Hi-Ball**  
**No. 11106721**  
 14¼ oz./42.0 cl./420 ml.  
 H6¾ T3¾ B2¼ D3¾  
 1 doz./13# • .62 cu.ft.  
**SCC 08002713092923**



## PISA



**Shot**  
**No. 11006521**  
 1¾ oz./5.2 cl./52 ml.  
 H2½ T1½ B1¾ D2¼  
 1 doz./3# • .11 cu.ft.  
**SCC 08002713119262**



**Rocks**  
**No. 11006721**  
 9½ oz./28.1 cl./281 ml.  
 H3½ T3½ B3 D3¾  
 1 doz./10# • .36 cu.ft.  
**SCC 08002713119279**



**Double Old Fashioned**  
**No. 11006821**  
 11¾ oz./34.7 cl./347 ml.  
 H3¾ T3¾ B3¼ D4  
 1 doz./11# • .44 cu.ft.  
**SCC 08002713119286**



**Hi-Ball**  
**No. 11006921**  
 10¾ oz./31.8 cl./318 ml.  
 H5¼ T2½ B2½ D3¾  
 1 doz./11# • .43 cu.ft.  
**SCC 08002713119293**



**Beverage**  
**No. 11007021**  
 12¼ oz./36.2 cl./362 ml.  
 H5¾ T3 B2¾ D3¾  
 1 doz./12# • .46 cu.ft.  
**SCC 08002713119309**

# LEXINGTON



**Jigger**  
No. 2303 ●  
3 oz./8.9 cl./89 ml.  
H2½ T2 B2 D2  
3 doz./10# • .33 cu.ft.  
SCC 264148



**Juice**  
No. 2349 ●  
5 oz./14.8 cl./148 ml.  
H3½ T2¼ B2¼ D2¼  
3 doz./14# • .53 cu.ft.  
SCC 264094



**Old Fashioned**  
No. 2328 ●  
7¾ oz./22.9 cl./229 ml.  
H3½ T2½ B2¾ D2½  
3 doz./20# • .80 cu.ft.  
SCC 264100



**Old Fashioned**  
No. 2338 ●  
10¼ oz./30.3 cl./303 ml.  
H3½ T¾ B3½ D3¼  
3 doz./28# • 1.07 cu.ft.  
SCC 486182



**Double Old Fashioned**  
No. 2339 ●  
12½ oz./37.0 cl./370 ml.  
H4 T¾ B3½ D3¼  
3 doz./28# • 1.19 cu.ft.  
SCC 264155



**Hi-Ball**  
No. 2323 ●  
7 oz./20.7 cl./207 ml.  
H4 T2½ B2½ D2½  
3 doz./18# • .68 cu.ft.  
SCC 710799



**Hi-Ball**  
No. 2318 ●  
8 oz./23.7 cl./237 ml.  
H4½ T2¾ B2¾ D2¾  
3 doz./19# • .76 cu.ft.  
SCC 710782



**Hi-Ball**  
No. 2325 ●  
9 oz./26.6 cl./266 ml.  
H4¾ T2½ B2½ D2½  
3 doz./21# • .88 cu.ft.  
SCC 264117



**Beverage**  
No. 2359 ●  
11¼ oz./33.3 cl./333 ml.  
H5 T2¾ B2¾ D2¾  
3 doz./23# • 1.07 cu.ft.  
SCC 264124



**Cooler**  
No. 2369 ●  
15½ oz./45.8 cl./458 ml.  
H5½ T2½ B2½ D2½  
3 doz./28# • 1.32 cu.ft.  
SCC 264131



**Tall Hi-Ball**  
No. 2310 ●  
10½ oz./31.1 cl./311 ml.  
H6 T2½ B2¼ D2½  
3 doz./21# • 1.00 cu.ft.  
SCC 575008



**Goblet**  
No. 3556 ■  
11 oz./32.5 cl./325 ml.  
H6¼ T2½ B2½ D2½  
3 doz./20# • 1.32 cu.ft.  
SCC 508273

# NOB HILL®



**Old Fashioned**  
No. 23286 ●  
7¾ oz./22.9 cl./229 ml.  
H3½ T2¾ B2¾ D2¾  
4 doz./25# • 1.06 cu.ft.  
SCC 370174



**Old Fashioned**  
No. 23386 ●  
10¼ oz./30.3 cl./303 ml.  
H3¾ T3¼ B3½ D3¼  
2 doz./16# • .69 cu.ft.  
SCC 370181



**Double Old Fashioned**  
No. 23396 ●  
12¼ oz./36.2 cl./362 ml.  
H3¾ T3½ B3½ D3¼  
3 doz./29# • 1.19 cu.ft.  
SCC 407125



**Juice**  
No. 23496 ●  
5 oz./14.8 cl./148 ml.  
H3½ T2¼ B2¼ D2¼  
6 doz./28# • .99 cu.ft.  
SCC 175338



**Hi-Ball**  
No. 23236 ●  
6¾ oz./20.0 cl./200 ml.  
H4½ T2½ B2¾ D2½  
4 doz./23# • .91 cu.ft.  
SCC 364357



GLASS BASE



**Hi-Ball**  
No. 23186 ●  
8 oz./23.7 cl./237 ml.  
H4½ T2¾ B2¾ D2½  
4 doz./25# • 1.01 cu.ft.  
SCC 369833



**Hi-Ball**  
No. 23256 ●  
9 oz./26.6 cl./266 ml.  
H4¾ T2½ B2½ D2½  
4 doz./31# • 1.18 cu.ft.  
SCC 370167



**Beverage**  
No. 23596 ●  
11¼ oz./33.3 cl./333 ml.  
H5 T2¾ B2¾ D2¾  
2 doz./16# • .72 cu.ft.  
SCC 370198



**Tall Hi-Ball**  
No. 23106 ●  
10½ oz./31.1 cl./311 ml.  
H6 T2½ B2¼ D2½  
3 doz./24# • 1.00 cu.ft.  
SCC 063229





**Rocks**  
**No. 916CD** ▲ ●  
 8 oz./23.7 cl./237 ml.  
 H3¼ T3 B2½ D3  
 3 doz./21# • .81 cu.ft.  
**SCC 776634**



**Rocks**  
**No. 917CD** ▲ ●  
 11 oz./32.5 cl./325 ml.  
 H3½ T3¼ B3½ D3¼  
 3 doz./26# • 1.06 cu.ft.  
**SCC 756513**



**Double Old Fashioned**  
**No. 918CD** ▲ ●  
 13½ oz./39.9 cl./399 ml.  
 H4¼ T3¾ B3½ D3¾  
 3 doz./28# • 1.24 cu.ft.  
**SCC 755691**



**Double Old Fashioned**  
**No. 816CD** ▲ ●  
 15 oz./44.4 cl./444 ml.  
 H4¾ T3¾ B2¾ D3¾  
 3 doz./28# • 1.59 cu.ft.  
**SCC 758159**



**Beverage**  
**No. 814CD** ▲ ●  
 12½ oz./37.0 cl./370 ml.  
 H5½ T2½ B2½ D2½  
 3 doz./24# • 1.21 cu.ft.  
**SCC 883370**



**Cooler**  
**No. 817CD** ▲ ●  
 15¾ oz./46.6 cl./466 ml.  
 H6¼ T3 B2½ D3  
 3 doz./27# • 1.45 cu.ft.  
**SCC 758777**

## ESQUIRE



**Old Fashioned**  
**No. 227** ●  
 7¼ oz./21.4 cl./214 ml.  
 H3¼ T3 B2½ D3½  
 6 doz./32# • 1.62 cu.ft.  
**SCC 184842**



**Side Water**  
**No. 249** ●  
 5 oz./14.8 cl./148 ml.  
 H4 T2½ B2½ D2¼  
 6 doz./29# • 1.11 cu.ft.  
**SCC 009398**



**Split**  
**No. 223** ●  
 7 oz./20.7 cl./207 ml.  
 H4½ T2¾ B2¼ D2¾  
 4 doz./22# • 1.03 cu.ft.  
**SCC 363879**



**Hi-Ball**  
**No. 232** ●  
 8 oz./23.7 cl./237 ml.  
 H4¾ T2¾ B2¾ D2½  
 4 doz./24# • 1.14 cu.ft.  
**SCC 371553**



**Hi-Ball**  
**No. 225** ●  
 9¼ oz./27.4 cl./274 ml.  
 H5 T2½ B2½ D2¾  
 3 doz./22# • .95 cu.ft.  
**SCC 063465**



**Collins**  
**No. 226** ●  
 11 oz./32.5 cl./325 ml.  
 H5¾ T2¾ B2¾ D2¾  
 3 doz./25# • 1.12 cu.ft.  
**SCC 063304**



**Collins**  
**No. 259** ●  
 12¼ oz./36.2 cl./362 ml.  
 H5½ T2¾ B2¾ D2¾  
 3 doz./25# • 1.17 cu.ft.  
**SCC 063137**



# HEAVY BASE



**Old Fashioned  
No. 124** ●  
5½ oz./16.3 cl./163 ml.  
H2½ T2½ B2½ D2½  
6 doz./32# • 1.32 cu.ft.  
SCC 129263



**Old Fashioned  
No. 127** ●  
6½ oz./19.2 cl./192 ml.  
H3¼ T3 B2½ D3  
4 doz./21# • 1.14 cu.ft.  
SCC 365576



**Old Fashioned  
No. 128** ●  
9 oz./26.6 cl./266 ml.  
H3¼ T3½ B2½ D3½  
3 doz./19# • 1.04 cu.ft.  
SCC 063533



**English Hi-Ball  
No. 139** ●  
13 oz./38.5 cl./385 ml.  
H4 T3½ B2¾ D3½  
4 doz./35# • 1.79 cu.ft.  
SCC 005178



**English Hi-Ball  
No. 170** ●  
14¼ oz./42.1 cl./421 ml.  
H4½ T3½ B2¾ D3½  
4 doz./35# • 2.00 cu.ft.  
SCC 008858



**Side Water  
No. 149** ●  
5½ oz./16.3 cl./163 ml.  
H3½ T2¾ B2½ D2¾  
6 doz./29# • 1.06 cu.ft.  
SCC 005826



**Split  
No. 151** ●  
6 oz./17.8 cl./178 ml.  
H4 T2½ B2½ D2¾  
6 doz./31# • 1.22 cu.ft.  
SCC 006069



**Hi-Ball  
No. 123** ●  
7 oz./20.7 cl./207 ml.  
H4½ T2½ B2½ D2½  
4 doz./20# • .98 cu.ft.  
SCC 369871



**Diplomat Hi-Ball  
No. 131** ●  
6½ oz./19.2 cl./192 ml.  
H4½ T2½ B1¾ D2½  
6 doz./35# • 1.54 cu.ft.  
SCC 508303



**Hi-Ball  
No. 132** ●  
8 oz./23.7 cl./237 ml.  
H4½ T2¾ B2½ D2¾  
4 doz./24# • 1.22 cu.ft.  
SCC 369895



**Hi-Ball  
No. 125** ●  
9 oz./26.6 cl./266 ml.  
H4¾ T2¾ B2¼ D2¾  
4 doz./21# • 1.26 cu.ft.  
SCC 369888



**Hi-Ball  
No. 133** ●  
9 oz./26.6 cl./266 ml.  
H5 T2¾ B2 D2¾  
3 doz./21# • 1.08 cu.ft.  
SCC 063502



**Hi-Ball  
No. 172** ●  
10½ oz./31.1 cl./311 ml.  
H5½ T2¾ B2¼ D2¾  
4 doz./29# • 1.47 cu.ft.  
SCC 369925



**Hi-Ball  
No. 161** ●  
10¼ oz./30.3 cl./303 ml.  
H5¼ T2¼ B2½ D2½  
4 doz./31# • 1.21 cu.ft.  
SCC 553914



**Collins  
No. 126** ●  
11 oz./32.6 cl./326 ml.  
H5¼ T2½ B2½ D2½  
3 doz./21# • 1.15 cu.ft.  
SCC 063458



**Beverage  
No. 159** ●  
12½ oz./37.0 cl./370 ml.  
H5½ T2½ B2½ D2½  
4 doz./34# • 1.61 cu.ft.  
SCC 369918



**Cooler  
No. 158** ●  
20 oz./59.2 cl./592 ml.  
H6¼ T3½ B2¾ D3¾  
1 doz./10# • .63 cu.ft.  
SCC 167388



# QUARTET



GLASS RIM GLASS BASE



**Rocks  
No. 2209** ●  
6 3/8 oz./18.9 cl./189 ml.  
H3 1/8 T2 3/8 B2 1/8 D2 7/8  
1 doz./8# • 25 cu.ft.  
SCC 6943949906443



**Rocks  
No. 2207** ●  
9 1/4 oz./27.7 cl./277 ml.  
H3 1/2 T3 1/4 B2 1/2 D3 1/4  
1 doz./9# • 35 cu.ft.  
SCC 6943949906429



**Double Old Fashioned  
No. 2205** ●  
12 oz./35.5 cl./355 ml.  
H3 3/4 T3 1/2 B2 3/4 D3 1/2  
1 doz./10# • 42 cu.ft.  
SCC 6943949906856



**Beverage  
No. 2208** ●  
10 1/2 oz./31.0 cl./310 ml.  
H5 1/2 T2 3/8 B2 D2 5/8  
1 doz./8# • 34 cu.ft.  
SCC 6943949906436



**Cooler  
No. 2206** ●  
16 oz./47.3 cl./473 ml.  
H6 3/8 T3 B2 1/8 D3  
1 doz./10# • 52 cu.ft.  
SCC 6943949907075

# IMPRESSIONS®



**Old Fashioned  
No. 1767580** ●  
8 oz./23.7 cl./237 ml.  
H3 1/4 T3 1/8 B3 D3 3/8  
1 doz./8# • 27 cu.ft.  
SCC 024848



**Double Old Fashioned  
No. 1767591** ●  
11 3/4 oz./34.7 cl./347 ml.  
H4 T3 3/8 B3 3/8 D3 3/8  
1 doz./11# • 41 cu.ft.  
SCC 024855



**Beverage  
No. 9550715** ●  
10 oz./29.6 cl./296 ml.  
H4 3/4 T2 3/8 B2 3/8 D2 3/8  
1 doz./10# • 29 cu.ft.  
SCC 95507158



**Beverage  
No. 9860594** ●  
13 oz./38.8 cl./388 ml.  
H5 1/2 T3 B3 D3  
1 doz./10# • 41 cu.ft.  
SCC 95525848



**Cooler  
No. 1767790** ●  
16 3/4 oz./49.5 cl./495 ml.  
H6 T3 B3 D3  
1 doz./10# • 47 cu.ft.  
SCC 024862



# BRAVURA®



**Double Old-Fashioned  
No. 2211** ●  
12 1/4 oz./36.2 cl./362 ml.  
H4 T2 3/4 B3 3/8 D3 1/2  
1 doz./8# • 46 cu.ft.  
SCC 340498



**Cooler  
No. 2212** ●  
16 3/4 oz./49.5 cl./495 ml.  
H6 1/4 T2 1/2 B3 1/8 D3 3/8  
1 doz./9# • 61 cu.ft.  
SCC 332974

# AROMÉ



**Tasting Glass**  
**No. 3713SCP29** ✕  
 9¾ oz./28.8 cl./288 ml.  
 H3½ T2¼ B2¼ D3¾  
 6 pcs./3# • .18 cu.ft.  
**SCC 5601259018430**

# DISTILL



**NEW** **Whiskey**  
**No. 2999SR** ✕  
 10½ oz./31.1 cl./311 ml.  
 H4½ T2½ B2¼ D3¾  
 1 doz./7# • .44 cu.ft.  
**SCC 525017**

# SAMBA



**Rocks**  
**No. 1038** ●  
 8½ oz./25.1 cl./251 ml.  
 H3¾ T3½ B3¾ D3¾  
 1 doz./9# • .36 cu.ft.  
**SCC 6943949912444**

# CARATS



**Rocks**  
**No. 1037** ●  
 11¾ oz./34.7 cl./347 ml.  
 H3¾ T3½ B3¾ D3¾  
 1 doz./9# • .45 cu.ft.  
**SCC 6943949912437**



**Double Old Fashioned**  
**No. 925500**  
 12 oz./35.5 cl./355 ml.  
 H4½ T3½ B2½ D3½  
 1 doz./13# • .42 cu.ft.  
**SCC 10615905925500**



**NEW** **Beverage**  
**No. 926774**  
 14 oz./41.4 cl./414 ml.  
 H6½ T3½ B2¾ D3½  
 1 doz./12# • .45 cu.ft.  
**SCC 10615905926774**

# CHICAGO



**Cordial**  
**No. 1650** ●  
 2½ oz./7.4 cl./74 ml.  
 H4½ T1½ B1¾ D1½  
 4 doz./12# • .42 cu.ft.  
**SCC 878147**



**Old Fashioned**  
**No. 2522** ●  
 7 oz./20.7 cl./207 ml.  
 H3½ T2½ B2¾ D2¾  
 1 doz./8# • .26 cu.ft.  
**SCC 6943949903749**



**Old Fashioned**  
**No. 2524** ●  
 10¼ oz./30.3 cl./303 ml.  
 H3¾ T3¼ B3 D3¼  
 1 doz./10# • .35 cu.ft.  
**SCC 6943949904845**



**Juice**  
**No. 2523** ●  
 4¾ oz./14.1 cl./141 ml.  
 H4 T2½ B2 D2½  
 1 doz./5# • .18 cu.ft.  
**SCC 6943949904838**



**Hi-Ball**  
**No. 2520** ●  
 7½ oz./22.2 cl./222 ml.  
 H5¼ T2¾ B2½ D2¾  
 1 doz./7# • .26 cu.ft.  
**SCC 6943949902742**



**Tall Hi-Ball**  
**No. 2519** ●  
 9¾ oz./28.8 cl./288 ml.  
 H5½ T2½ B2¾ D2½  
 1 doz./9# • .33 cu.ft.  
**SCC 6943949902735**



**Tall Hi-Ball**  
**No. 2518** ●  
 10½ oz./31.1 cl./311 ml.  
 H6¾ T2¾ B2½ D2¾  
 1 doz./8# • .34 cu.ft.  
**SCC 6943949902728**



**Flute**  
**No. 2824** ●  
 6¾ oz./20.0 cl./200 ml.  
 H7½ T1½ B1½ D1½  
 2 doz./13# • .45 cu.ft.  
**SCC 881024**

## BUILD BUSINESS

Hi-ball glasses remain a popular choice because the tall, narrow design highlights the drink. Foodservice professionals appreciate the way Libbey® glasses hold up within the tough restaurant environment.



# PUEBLA®

Authentic Mexican Tumblers



**Juice**  
**No. 1795430**  
 7¾ oz./23.0 cl./230 ml.  
 H4½ T2½ B2 D2½  
 2 doz./12# = .53 cu.ft.  
**SCC 17954300**



**Tumbler**  
**No. 1789821**  
 9 oz./27.0 cl./270 ml.  
 H4 T2½ B2½ D2½  
 2 doz./15# = .60 cu.ft.  
**SCC 17898215**



**Tumbler**  
**No. 1795441**  
 10½ oz./31.5 cl./315 ml.  
 H4½ T3 B2½ D3  
 2 doz./18# = .71 cu.ft.  
**SCC 17954416**



**Beverage**  
**No. 1789819**  
 10 oz./29.5 cl./295 ml.  
 H5½ T2½ B2¼ D2½  
 2 doz./16# = .69 cu.ft.  
**SCC 17898192**



**Beverage**  
**No. 1790845**  
 12 oz./35.5 cl./355 ml.  
 H5½ T2¾ B2¼ D2¾  
 2 doz./20# = .77 cu.ft.  
**SCC 17908457**

# PERCEPTION®

See page 24 for matching Perception stemware.



**Rocks**  
**No. 2391** ●  
 7 oz./20.7 cl./207 ml.  
 H3¾ T2¾ B2¾ D3  
 2 doz./13# = .57 cu.ft.  
**SCC 059017**



**Rocks**  
**No. 2392** ●  
 9 oz./26.6 cl./266 ml.  
 H3¾ T2¾ B2½ D3½  
 2 doz./17# = .73 cu.ft.  
**SCC 059024**



**Double Old Fashioned**  
**No. 2394** ●  
 12 oz./35.5 cl./355 ml.  
 H4½ T3½ B2¾ D3½  
 2 doz./19# = .91 cu.ft.  
**SCC 059048**



**Beverage**  
**No. 2393** ●  
 12 oz./35.5 cl./355 ml.  
 H5¾ T2¾ B2¼ D2½  
 2 doz./16# = .85 cu.ft.  
**SCC 059031**



**Beverage**  
**No. 2395** ●  
 14 oz./41.4 cl./414 ml.  
 H6½ T2½ B2¾ D3  
 2 doz./18# = .97 cu.ft.  
**SCC 059055**



**Cooler**  
**No. 2396** ●  
 16 oz./47.3 cl./473 ml.  
 H6½ T2½ B2¾ D3¼  
 2 doz./18# = 1.05 cu.ft.  
**SCC 059062**

# VIBE



**Rocks**  
**No. 2313** ●  
 10 oz./29.6 cl./296 ml.  
 H4 T2¾ B3 D2¾  
 1 doz./10# = .35 cu.ft.  
**SCC 322753**



**Double Old Fashioned**  
**No. 2311** ●  
 12 oz./35.5 cl./355 ml.  
 H4½ T2½ B3¼ D2½  
 1 doz./12# = .40 cu.ft.  
**SCC 265296**



**Cooler**  
**No. 2312** ●  
 17½ oz./51.8 cl./518 ml.  
 H6½ T2½ B3 D2½  
 1 doz./13# = .55 cu.ft.  
**SCC 265302**



**Double Old Fashioned**  
**No. 2307** ●  
 13¼ oz./39.2 cl./392 ml.  
 H4½ T3¾ B2¾ D3½  
 1 doz./12# = .54 cu.ft.  
**SCC 263094**



**Cooler**  
**No. 2308** ●  
 15½ oz./45.8 cl./458 ml.  
 H5½ T3½ B2¾ D3½  
 1 doz./12# = .63 cu.ft.  
**SCC 263100**

# GEO

# ROOM TUMBLERS



**Rocks**  
**No. 15434** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3¾ B2¼ D3¾  
 3 doz./24# = .99 cu.ft.  
**SCC 173938**



**Rocks**  
**No. 15626** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3 B2½ D3  
 3 doz./23# = .87 cu.ft.  
**SCC 005168**



**Rocks**  
**No. 15457** +  
 10 oz./29.6 cl./296 ml.  
 H3¾ T3¾ B2½ D3¾  
 3 doz./23# = .93 cu.ft.  
**SCC 030125**



**Rocks**  
**No. 15481** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3¾ B3½ D3¾  
 3 doz./35# = 1.07 cu.ft.  
**SCC 831104**



**Rocks**  
**No. 15232** +  
 10 oz./29.6 cl./296 ml.  
 H3¾ T3½ B2½ D3½  
 3 doz./27# = 1.19 cu.ft.  
**SCC 105373**



**Rocks**  
**No. 15602** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3¾ B2½ D3¾  
 3 doz./24# = 1.08 cu.ft.  
**SCC 526567**



**Rocks**  
**No. 15809** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3½ B2¼ D3½  
 1 doz./8# = .45 cu.ft.  
**SCC 391896**



**Rocks**  
**No. 15710** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3½ B2¼ D3½  
 1 doz./8# = .45 cu.ft.  
**SCC 367112**



**Rocks**  
**No. 15821** +  
 9 oz./26.6 cl./266 ml.  
 H4¼ T3½ B2¼ D3½  
 1 doz./11# = .49 cu.ft.  
**SCC 400208**



**Rocks**  
**No. 2291SR** ✖  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3 B2 D3  
 1 doz./8# = .27 cu.ft.  
**SCC 5601875143509**



**Rocks**  
**No. 917CD** ▲●  
 11 oz./32.5 cl./325 ml.  
 H3½ T3¼ B3½ D3¼  
 3 doz./26# = 1.06 cu.ft.  
**SCC 756513**



**Old Fashioned**  
**No. 23386** ●  
 10¼ oz./30.3 cl./303 ml.  
 H3¾ T3¼ B3½ D3¼  
 2 doz./16# = .30 cu.ft.  
**SCC 370181**



**Rocks**  
**No. 9171CD** ▲●  
 11 oz./32.5 cl./325 ml.  
 H3½ T3¼ B3½ D3¼  
 3 doz./26# = 1.05 cu.ft.  
**SCC 087051**



**Rocks**  
**No. 1514** ★●  
 7 oz./20.7 cl./207 ml.  
 H2½ T3 B1½ D3  
 3 doz./12# = .74 cu.ft.  
**SCC 410177**



**Rocks**  
**No. 1513** ★●  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3¼ B2 D3¼  
 3 doz./16# = 1.0 cu.ft.  
**SCC 409751**



**Rocks**  
**No. 1512** ★●  
 10½ oz./31.1 cl./311 ml.  
 H3½ T3¼ B2 D3¼  
 3 doz./16# = 1.08 cu.ft.  
**SCC 409133**



**Room Tumbler**  
**No. 494** ●  
 10 oz./29.6 cl./296 ml.  
 H3¾ T3½ B2½ D3½  
 1 doz./8# = .30 cu.ft.  
**SCC 121847**



**Room Tumbler**  
**No. 135** ●  
 8 oz./23.7 cl./237 ml.  
 H3¾ T2¼ B2½ D2¾  
 4 doz./23# = 1.02 cu.ft.  
**SCC 369901**



**Water**  
**No. 1910HT** ★●  
 10 oz./29.6 cl./296 ml.  
 H3¾ T2¼ B2½ D2¾  
 4 doz./15# = 1.17 cu.ft.  
**SCC 369963**



**Hi-Ball**  
**No. 125** ●  
 9 oz./26.6 cl./266 ml.  
 H4¼ T2¼ B2¼ D2¾  
 4 doz./27# = 1.26 cu.ft.  
**SCC 369888**



GLASS BASE



**Rocks**  
No. 2485 ●  
10 oz./29.6 cl./296 ml.  
H3¾ T3¼ B2½ D3¾  
3 doz./24# = 1.12 cu.ft.  
SCC 753819



**Juice**  
No. 2481 ●  
6 oz./17.7 cl./177 ml.  
H3¾ T2¾ B2½ D2¾  
3 doz./15# = .74 cu.ft.  
SCC 753796



**Beverage**  
No. 2489 ●  
10 oz./29.6 cl./296 ml.  
H4¾ T2¾ B2½ D3  
3 doz./20# = 1.13 cu.ft.  
SCC 744688



**Beverage**  
No. 2488 ●  
12 oz./35.5 cl./355 ml.  
H5¼ T2¾ B2¼ D3½  
3 doz./26# = 1.33 cu.ft.  
SCC 753857



**Cooler**  
No. 2486 ●  
16 oz./47.3 cl./473 ml.  
H6½ T3 B2¾ D3¼  
3 doz./28# = 1.68 cu.ft.  
SCC 753833



**Giant Beer**  
No. 2478 ●  
22¾ oz./67.3 cl./673 ml.  
H9½ T3¼ B3½ D3¾  
1 doz./16# = .96 cu.ft.  
SCC 575978

## MISCELLANEOUS TUMBLERS



**Side Water**  
No. 5134  
4 oz./11.8 cl./118 ml.  
H3½ T2¾ B2 D2¾  
6 doz./26# = .93 cu.ft.  
SCC 016259



**Old Fashioned**  
No. 5130  
5 oz./14.8 cl./148 ml.  
H3½ T2¾ B2¼ D2¾  
3 doz./19# = .74 cu.ft.  
SCC 073221



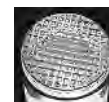
**Old Fashioned**  
No. 5131  
4 oz./11.8 cl./118 ml.  
H3½ T2¾ B2¼ D2¾  
4 doz./33# = .99 cu.ft.  
SCC 370129



**Champlain Juice**  
No. 5005  
4¼ oz./12.6 cl./126 ml.  
H4 T2¼ B1½ D2¼  
4 doz./17# = .79 cu.ft.  
SCC 507733



GLASS BASE



GLASS BASE



GLASS BASE



**Rocks**  
No. 5279  
9 oz./26.6 cl./266 ml.  
H3½ T3 B2¾ D3  
3 doz./34# = .91 cu.ft.  
SCC 766468



**Rocks**  
No. 9171CD ●▲  
11 oz./32.5 cl./325 ml.  
H3½ T3¼ B3½ D3¼  
3 doz./26# = 1.05 cu.ft.  
SCC 087051



**Rocks**  
No. 15626 +  
9 oz./26.6 cl./266 ml.  
H3¾ T3 B2¾ D3  
3 doz./23# = .87 cu.ft.  
SCC 005168



# FARMHOUSE™



DESIGN DETAIL



**Double Old Fashioned**  
**No. 92181**  
 12 oz./35.5 cl./355 ml.  
 H3¾ T3¾ B2⅞ D3¾  
 1 doz./8# = .43 cu.ft.  
**SCC 497864**



**Juice**  
**No. 92182**  
 9 oz./26.6 cl./266 ml.  
 H4¼ T3¼ B2¾ D3¼  
 1 doz./8# = .39 cu.ft.  
**SCC 497871**



**Hi-Ball**  
**No. 92183**  
 12 oz./35.5 cl./355 ml.  
 H5 T3¾ B2¾ D3¾  
 1 doz./9# = .50 cu.ft.  
**SCC 497888**



**Cooler**  
**No. 92184**  
 16 oz./47.3 cl./473 ml.  
 H5⅞ T3½ B2½ D3½  
 1 doz./10# = .59 cu.ft.  
**SCC 497901**



**Cooler**  
**No. 92185**  
 20 oz./59.1 cl./591 ml.  
 H6¼ T3¾ B2⅝ D3¾  
 1 doz./12# = .71 cu.ft.  
**SCC 497895**

NEW

## ATRIUM

LIBBEY®  
 ★ HEAT TREATED



**Juice** ★ ●  
**No. 12266**  
 5 oz./14.8 cl./148 ml.  
 H3⅝ T2½ B2 D2½  
 2 doz./10# = .45 cu.ft.  
**SCC 558466**



**Juice** ★ ●  
**No. 12267**  
 7 oz./20.7 cl./207 ml.  
 H3⅝ T2⅞ B2⅞ D2⅞  
 2 doz./11# = .58 cu.ft.  
**SCC 558473**



**Rocks**  
**No. 12268** ★ ●  
 10 oz./29.6 cl./296 ml.  
 H4¾ T3¼ B2½ D3¼  
 2 doz./15# = .84 cu.ft.  
**SCC 558589**



**Cooler**  
**No. 12269** ★ ●  
 16 oz./47.3 cl./473 ml.  
 H6¾ T2⅞ B2½ D2⅞  
 2 doz./21# = 1.11 cu.ft.  
**SCC 558565**



See pages 26-29 for matching Embassy stemware.



**Rocks**  
No. 1514 ★ ●  
7 oz./20.7 cl./207 ml.  
H2<sup>7</sup>/<sub>8</sub> T3 B1<sup>1</sup>/<sub>8</sub> D3  
3 doz./12# • .74 cu.ft.  
SCC 410177



**Rocks**  
No. 1513 ★ ●  
9 oz./26.6 cl./266 ml.  
H3<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>4</sub> B2 D3<sup>1</sup>/<sub>4</sub>  
3 doz./16# • 1.0 cu.ft.  
SCC 409751



**Rocks**  
No. 1512 ★ ●  
10<sup>1</sup>/<sub>2</sub> oz./31.1 cl./311 ml.  
H3<sup>1</sup>/<sub>2</sub> T3<sup>1</sup>/<sub>4</sub> B2 D3<sup>1</sup>/<sub>4</sub>  
3 doz./16# • 1.08 cu.ft.  
SCC 409133



**Juice**  
No. 12259 ★ ●  
6 oz./17.7 cl./177 ml.  
H3<sup>3</sup>/<sub>4</sub> T2<sup>1</sup>/<sub>2</sub> B1<sup>1</sup>/<sub>8</sub> D2<sup>1</sup>/<sub>2</sub>  
3 doz./15# • .67 cu.ft.  
SCC 427311



**Hi-Ball**  
No. 12261 ★ ●  
8 oz./23.7 cl./237 ml.  
H4<sup>1</sup>/<sub>2</sub> T2<sup>1</sup>/<sub>2</sub> B1<sup>1</sup>/<sub>8</sub> D2<sup>1</sup>/<sub>2</sub>  
3 doz./17# • .82 cu.ft.  
SCC 426970



**Hi-Ball**  
No. 12262 ★ ●  
10<sup>1</sup>/<sub>2</sub> oz./31.1 cl./311 ml.  
H5<sup>1</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>8</sub> B2 D2<sup>1</sup>/<sub>8</sub>  
3 doz./23# • 1.11 cu.ft.  
SCC 426215



**Cooler**  
No. 12263 ★ ●  
12<sup>1</sup>/<sub>2</sub> oz./37.0 cl./370 ml.  
H5<sup>7</sup>/<sub>8</sub> T2<sup>7</sup>/<sub>8</sub> B2 D2<sup>3</sup>/<sub>8</sub>  
3 doz./24# • 1.26 cu.ft.  
SCC 426208



**Cooler**  
No. 12264 ★ ●  
16 oz./47.0 cl./470 ml.  
H6 T3<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>8</sub>  
3 doz./28# • 1.57 cu.ft.  
SCC 426192



**Cooler**  
No. 12265 ★ ●  
18 oz./53.4 cl./534 ml.  
H6<sup>1</sup>/<sub>2</sub> T3<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>8</sub>  
3 doz./29# • 1.70 cu.ft.  
SCC 426185

GOVERNOR CLINTON® LIBBEY® ★ HEAT TREATED



**Juice**  
No. 633HT ★ ●  
5 oz./14.8 cl./148 ml.  
H3<sup>3</sup>/<sub>4</sub> T2<sup>1</sup>/<sub>8</sub> B1<sup>1</sup>/<sub>4</sub> D2<sup>1</sup>/<sub>4</sub>  
6 doz./17# • 1.01 cu.ft.  
SCC 011711



**Beverage**  
No. 618HT ★ ●  
8 oz./23.7 cl./237 ml.  
H3<sup>3</sup>/<sub>8</sub> T2<sup>3</sup>/<sub>8</sub> B2<sup>3</sup>/<sub>8</sub> D2<sup>3</sup>/<sub>4</sub>  
4 doz./18# • 1.05 cu.ft.  
SCC 364487



**Water**  
No. 610HT ★ ●  
9<sup>1</sup>/<sub>2</sub> oz./28.1 cl./281 ml.  
H3<sup>7</sup>/<sub>8</sub> T2<sup>5</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>2</sub> D2<sup>1</sup>/<sub>8</sub>  
6 doz./27# • 1.62 cu.ft.  
SCC 058501



**Iced Tea**  
No. 606HT ★ ●  
12 oz./35.5 cl./355 ml.  
H5<sup>1</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>2</sub> B2<sup>3</sup>/<sub>8</sub> D2<sup>1</sup>/<sub>8</sub>  
4 doz./22# • 1.48 cu.ft.  
SCC 369949



**Soda**  
No. 1713HT ★ ●  
15<sup>1</sup>/<sub>2</sub> oz./45.8 cl./458 ml.  
H6<sup>5</sup>/<sub>8</sub> T3 B2<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>4</sub>  
3 doz./20# • 1.72 cu.ft.  
SCC 063489



**Smoothie Glass**  
No. 3722 ■  
16 oz./47.3 cl./473 ml.  
H7<sup>1</sup>/<sub>8</sub> T3<sup>3</sup>/<sub>8</sub> B3<sup>1</sup>/<sub>4</sub> D3<sup>3</sup>/<sub>8</sub>  
6 pcs./5# • .38 cu.ft.  
SCC 266255

LIBBEY®  
FOOTED ★ HEAT TREATED



**Beverage  
No. 1454HT** ★ ●  
9 oz./26.6 cl./266 ml.  
H4 7/8 T2 3/4 B2 3/8 D2 3/4  
3 doz./21# • 1.04 cu.ft.  
SCC 063519



**Malted  
No. 1451HT** ★ ●  
10 oz./29.6 cl./296 ml.  
H5 1/4 T2 3/4 B2 3/8 D2 1/2  
3 doz./22# • 1.13 cu.ft.  
SCC 063472



**Soda  
No. 1453HT** ★ ●  
12 1/4 oz./36.2 cl./362 ml.  
H5 1/2 T3 B2 1/2 D3  
3 doz./25# • 1.36 cu.ft.  
SCC 063243



**Soda  
No. 1452HT** ★ ●  
14 oz./41.4 cl./414 ml.  
H5 7/8 T3 1/8 B2 1/2 D3 1/8  
3 doz./28# • 1.47 cu.ft.  
SCC 063199

LIBBEY®  
CASCADE ★ HEAT TREATED



**Juice/Side Water  
No. 29011HT** ★ ●  
6 oz./17.7 cl./177 ml.  
H3 1/2 T2 3/8 B2 3/8 D2 1/2  
6 doz./27# • 1.15 cu.ft.  
SCC 636419



**Beverage  
No. 29511HT** ★ ●  
8 oz./23.7 cl./237 ml.  
H3 3/4 T2 3/4 B2 3/8 D2 3/4  
4 doz./24# • 1.07 cu.ft.  
SCC 370211



**Water  
No. 29211HT** ★ ●  
10 oz./29.6 cl./296 ml.  
H4 1/4 T2 3/4 B2 3/4 D2 1/2  
6 doz./40# • 1.76 cu.ft.  
SCC 636433



**Beverage  
No. 29411HT** ★ ●  
12 oz./35.5 cl./355 ml.  
H5 3/8 T2 3/4 B2 3/8 D2 3/4  
2 doz./16# • .75 cu.ft.  
SCC 370204



**Cooler  
No. 29811HT** ★ ●  
16 oz./47.3 cl./473 ml.  
H6 T2 7/8 B2 3/8 D3  
2 doz./18# • .95 cu.ft.  
SCC 370228



**Cooler  
No. 29911HT** ★ ●  
22 oz./65.1 cl./651 ml.  
H6 5/8 T3 1/8 B2 3/8 D3 1/2  
3 doz./33# • 1.86 cu.ft.  
SCC 020539

LIBBEY®  
NO-NIK ★ HEAT TREATED



**Beverage  
No. 1917HT** ★ ●  
7 3/4 oz./22.9 cl./229 ml.  
H3 3/4 T2 1/2 B2 3/8 D2 3/8  
6 doz./24# • 1.35 cu.ft.  
SCC 056880



**Water  
No. 1910HT** ★ ●  
10 oz./29.6 cl./296 ml.  
H3 3/8 T2 3/4 B2 3/8 D2 7/8  
4 doz./15# • 1.17 cu.ft.  
SCC 369963



**Iced Tea  
No. 1906HT** ★ ●  
12 oz./35.5 cl./355 ml.  
H5 1/8 T2 5/8 B2 1/2 D2 3/4  
6 doz./28# • 1.89 cu.ft.  
SCC 014033



**Regency Rockwall Beer  
No. 1907HT** ★ ●  
12 3/4 oz./37.7 cl./377 ml.  
H5 1/2 T2 5/8 B2 3/8 D2 3/4  
6 doz./37# • 2.16 cu.ft.  
SCC 613448



**English Pub Glass  
No. 14806HT** ★ ●  
16 oz./47.3 cl./473 ml.  
H6 T3 1/8 B2 1/4 D3 1/4  
3 doz./24# • 1.60 cu.ft.  
SCC 005144



**English Pub Glass  
No. 14801HT** ★ ●  
20 oz./59.2 cl./592 ml.  
H6 T3 3/8 B2 3/8 D3 1/2  
3 doz./28# • 1.88 cu.ft.  
SCC 580118



# FROSTED CLEAR LIP



**Collins**  
**No. 53/11680** ●  
 10 oz./29.6 cl./296 ml.  
 H4¾ T2¾ B2½ D2¾  
 4 doz./18# • 1.26 cu.ft.  
**SCC 360854**



**Zombie**  
**No. 96/11680** ●  
 12 oz./35.5 cl./355 ml.  
 H6 T2½ B2¼ D2½  
 4 doz./23# • 1.33 cu.ft.  
**SCC 360861**

# STRAIGHT SIDED



**Juice**  
**No. 556HT** ● ★  
**No. 56** ●  
 5 oz./14.8 cl./148 ml.  
 H3½ T2¼ B1¾ D2¼  
 6 doz./16# • .95 cu.ft.  
 No. 556HT-SCC 010943  
 No. 56-SCC 002184



**Seltzer**  
**No. 58** ●  
 6 oz./17.7 cl./177 ml.  
 H3½ T2¾ B2½ D2¾  
 6 doz./21# • 1.09 cu.ft.  
**SCC 002351**



**Split**  
**No. 77** ●  
 6½ oz./19.2 cl./192 ml.  
 H4¾ T2¼ B2 D2¾  
 6 doz./24# • 1.22 cu.ft.  
**SCC 002764**



**Hi-Ball**  
**No. 44** ●  
 8 oz./23.7 cl./237 ml.  
 H4¾ T2¾ B2½ D2¾  
 6 doz./26# • 1.42 cu.ft.  
**SCC 000456**



**Collins**  
**No. 53** ●  
 10 oz./29.6 cl./296 ml.  
 H4¾ T2¾ B2¼ D2¾  
 6 doz./30# • 1.79 cu.ft.  
**SCC 001071**



**Iced Tea**  
**No. 551HT** ● ★  
**No. 51** ●  
 12½ oz./37.0 cl./370 ml.  
 H5¼ T2¾ B2¾ D2½  
 6 doz./32# • 2.18 cu.ft.  
 No. 551HT-SCC 010806  
 No. 51-SCC 001026



**Zombie**  
**No. 94** ●  
 10 oz./29.6 cl./296 ml.  
 H5¼ T2½ B2¼ D2½  
 6 doz./29# • 1.71 cu.ft.  
**SCC 072927**



**Zombie**  
**No. 95** ●  
 11 oz./32.5 cl./325 ml.  
 H5¾ T2½ B2¼ D2½  
 6 doz./34# • 1.86 cu.ft.  
**SCC 072934**



**Zombie**  
**No. 96** ●  
 12 oz./35.5 cl./355 ml.  
 H6 T2½ B2¼ D2½  
 6 doz./32# • 1.92 cu.ft.  
**SCC 003266**



**Zombie**  
**No. 115** ●  
 13½ oz./39.9 cl./399 ml.  
 H7 T2½ B2¼ D2½  
 6 doz./40# • 2.22 cu.ft.  
**SCC 003631**

# BELL SODAS



**Bell Fountain Tumbler  
No. 30** ●  
6¾ oz./20.0 cl./200 ml.  
H4 T2½ B1½ D2½  
6 doz./24# • 1.24 cu.ft.  
**SCC 508297**



**Bell Soda  
No. 535HT** ★●  
16 oz./47.3 cl./473 ml.  
H6½ T3½ B2½ D3¾  
6 doz./36# • 3.47 cu.ft.  
**SCC 022793**



**Bell Soda  
No. 539HT** ★●  
21 oz./62.1 cl./621 ml.  
H6½ T3¾ B2¾ D3¾  
3 doz./31# • 2.29 cu.ft.  
**SCC 564934**

# COCA-COLA®

COKE® brand glassware is produced for The Coca-Cola Company, owner of the trademarks COCA-COLA, COKE, the design of the contour glass, and Always Coca-Cola by Libbey Inc., an authorized user. ©The Coca-Cola Company. All rights reserved.



**Hutchinson Coke Cooler  
No. 5732CC** ●  
16½ oz./48.8 cl./488 ml.  
H6¾ T3 B3 D3  
1 doz./17# • .52 cu.ft.  
**SCC 417015**



**Coca-Cola Genuine Mug  
No. 5705CC** ●  
14½ oz./42.9 cl./429 ml.  
H6¾ T3¾ B2¾ D4¾  
1 doz./20# • .87 cu.ft.  
**SCC 281852**



**Coca-Cola Genuine Tumbler  
No. 2216CC** ●  
16¾ oz./49.5 cl./495 ml.  
H6½ T3¼ B2¾ D3¾  
1 doz./9# • .63 cu.ft.  
**SCC 280081**



**Diet Coke Tumbler  
No. 2116** ●  
17 oz./50.3 cl./503 ml.  
H6¾ T3 B2¾ D3¼  
1 doz./9# • .60 cu.ft.  
**SCC 430519**



## BUILD BUSINESS

Consider these authentic Coca-Cola glasses for profit-boosting “Keep the Glass” promotions.

Products to *tantalize* the appetite





The trend to smaller portions creates new opportunities across your menu. With increasing numbers of patrons having “saved some room,” offering tantalizing desserts can drive more revenue.

Add an irresistible twist to dessert presentation with a flight of delectably tempting creations in charming culinary jars (see Wood Serving Flight on page 39 and Culinary Jars on page 114).



Brandy, Sherry & Cordials	102-103
Desserts	105
Fountainware	106-107
Mini-Desserts	104
Warm Beverage	108-109

Libbey’s broad assortment of glassware provides the versatility to experiment and push your imagination. Often, the more unexpected the approach, the more intrigued a guest will be.

Make a statement. Be memorable. That’s what motivates people to come back again and tell their friends.

**Ask your Libbey® sales representative for tips on using glassware to create real revenue-generating opportunities.**

Shown: Syracuse® Slenda® dinnerware, World® Madison flatware and Libbey® Series V and Irish Coffee glassware



# BRANDY, SHERRY & CORDIALS



**Embassy Cordial**  
No. 3790 ■  
1¼ oz./3.7 cl./37 ml.  
H4¼ T1¼ B1¾ D1¾  
3 doz./6# • .39 cu.ft.  
SCC 239801



**Embassy Cordial**  
No. 3793 ■  
1 oz./3.0 cl./30 ml.  
H4¼ T1½ B1½ D1½  
1 doz./2# • .14 cu.ft.  
SCC 574629



**Embassy Brandy**  
No. 3792 ■  
2 oz./5.9 cl./59 ml.  
H4¼ T1½ B1¾ D1¾  
1 doz./2# • .14 cu.ft.  
SCC 574612



**Catalina Cordial**  
No. 3826 ■  
2 oz./5.9 cl./59 ml.  
H4½ T1½ B2 D2  
3 doz./9# • .54 cu.ft.  
SCC 856664



**Embassy Sherry**  
No. 3788 ■  
3 oz./8.9 cl./89 ml.  
H4¾ T2½ B2¾ D2¾  
1 doz./4# • .27 cu.ft.  
SCC 574605



**Teardrop Sherry**  
No. 3988 ■  
3 oz./8.9 cl./89 ml.  
H5½ T1½ B2¼ D2¼  
3 doz./10# • .76 cu.ft.  
SCC 498765



**Georgian Sherry**  
No. 8089 ●  
2 oz./5.9 cl./59 ml.  
H4¾ T2¾ B2½ D2½  
3 doz./11# • 1.02 cu.ft.  
SCC 304998



**Georgian Irish Coffee**  
No. 8054 ●  
6 oz./17.7 cl./177 ml.  
H5¾ T2¾ B2¾ D2¾  
3 doz./15# • 1.25 cu.ft.  
SCC 435095



**Perception Cordial**  
No. 3088 ■  
4¾ oz./12.2 cl./122 ml.  
H5½ T2 B2¼ D2¾  
2 doz./7# • .60 cu.ft.  
SCC 028648



**Bristol Valley Sherry**  
No. 8588SR ✕  
4 oz./11.8 cl./118 ml.  
H5½ T1½ B2¼ D2¼  
2 doz./7# • .59 cu.ft.  
SCC 510702



**Citation Tall Dutch Cordial**  
No. 8491 ●  
1½ oz./4.4 cl./44 ml.  
H6¼ T1½ B2 D2  
3 doz./10# • .81 cu.ft.  
SCC 548255



**Cordial**  
No. 601008 ●  
2¼ oz./6.7 cl./67 ml.  
H7 T2¼ B2½ D2½  
1 doz./4# • .35 cu.ft.  
SCC 10615905601008



**Spirits**  
**No. 3502FCP21** ✕  
 7 oz./21.0 cl./210 ml.  
 H3½ T2 B1¾ D2½  
 1 doz./5# • 25 cu.ft.  
**SCC 5601875191173**



**Stemless Rocks**  
**No. 238** ●  
 15 oz./44.4 cl./444 ml.  
 H3½ T3½ B1¾ D3¾  
 1 doz./8# • 52 cu.ft.  
**SCC 485113**



**Stemless White Wine**  
**No. 231** ●  
 15¼ oz./45.1 cl./451 ml.  
 H4½ T2½ B2 D3½  
 1 doz./9# • 52 cu.ft.  
**SCC 465344**



**Citation Brandy**  
**No. 8402** ●  
 6 oz./17.7 cl./177 ml.  
 H3¾ T2 B2¾ D3  
 1 doz./4# • 32 cu.ft.  
**SCC 574674**



**Citation Brandy**  
**No. 8405** ●  
 12 oz./35.5 cl./355 ml.  
 H4½ T2½ B2¾ D3¾  
 3 doz./15# • 1.54 cu.ft.  
**SCC 420834**



**Embassy Brandy**  
**No. 3702** ■  
 5½ oz./16.3 cl./163 ml.  
 H4½ T2 B2¾ D2½  
 1 doz./4# • 33 cu.ft.  
**SCC 574582**



**Embassy Brandy**  
**No. 3704** ■  
 9¼ oz./27.4 cl./274 ml.  
 H4½ T2¼ B2½ D3¾  
 2 doz./10# • 93 cu.ft.  
**SCC 574810**



**Brandy**  
**No. 3705** ■  
 11½ oz./34.0 cl./340 ml.  
 H5 T2¼ B2¾ D3¾  
 2 doz./11# • 1.13 cu.ft.  
**SCC 294596**



**Embassy Brandy**  
**No. 3708** ■  
 17½ oz./51.8 cl./518 ml.  
 H5½ T2½ B2¾ D4  
 2 doz./14# • 1.53 cu.ft.  
**SCC 573929**



**Embassy Brandy**  
**No. 3709** ■  
 22 oz./65.1 cl./651 ml.  
 H6 T2¾ B2½ D4¾  
 1 doz./8# • .97 cu.ft.  
**SCC 294602**





# MINI-DESSERTS



**Whiskey  
No. 48** ●  
2 oz./5.9 cl./59 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/17#  
.58 cu.ft.  
**SCC 133819**



**Prism Shot  
No. 5277**  
2 oz./5.9 cl./59 ml.  
H2½ T1½ B1½ D1½  
6 doz./26# • .58 cu.ft.  
**SCC 048618**



**Oyster Cocktail  
No. 5160**  
2¼ oz./6.6 cl./66 ml.  
H1½ T2½ B1¼ D2½  
12 doz./26# • 1.26 cu.ft.  
**SCC 016563**



**Bowl  
No. 280** ●  
5¼ oz./15.5 cl./155 ml.  
H2½ T2½ B2¼ D2½  
3 doz./13# • .50 cu.ft.  
**SCC 368867**



**Espresso  
No. 15733** +  
3.7 oz./11 cl./110 ml.  
H3 T2¾ B1¾ D2¾  
1 doz./5# • .35 cu.ft.  
**SCC 6943949906986**



**Votive  
No. 763** ●  
3¼ oz./9.6 cl./96 ml.  
H2½ T2 B2 D2  
3 doz./7# • .33 cu.ft.  
**SCC 669998**



**Votive  
No. 1965** ●  
4¾ oz./14.1 cl./141 ml.  
H2½ T2½ B1¾ D2½  
3 doz./7# • .47 cu.ft.  
**SCC 843210**



**Cordial  
No. 1650** ●  
2½ oz./7.4 cl./74 ml.  
H4½ T1½ B1¾ D1½  
4 doz./12# • .42 cu.ft.  
**SCC 878147**



**Embassy Sorbet  
No. 3801** ■  
2¾ oz./8.1 cl./81 ml.  
H2¾ T3½ B2½ D3½  
2 doz./8# • .59 cu.ft.  
**SCC 387738**



**Embassy Mini-Martini  
No. 3701** ■  
3 oz./8.9 cl./89 ml.  
H3¾ T3½ B2½ D3½  
1 doz./4# • .37 cu.ft.  
**SCC 351548**



**Flare Shooter  
No. 243** ●  
2½ oz./7.4 cl./74 ml.  
H3¾ T2½ B1¼ D2½  
2 doz./7# • .34 cu.ft.  
**SCC 330093**



**Catalina Cordial  
No. 3826** ■  
2 oz./5.9 cl./59 ml.  
H4½ T1½ B2 D2  
3 doz./9# • .54 cu.ft.  
**SCC 856664**

## TABLETIP

Dessert is more than a completion of the meal, it's a sales opportunity where creative, irresistible presentations can be the difference between "yes" and "not tonight."



**Embassy Cocktail  
No. 3770** ■  
4½ oz./13.3 cl./133 ml.  
H5½ T2½ B2½ D2½  
3 doz./13# • 1.17 cu.ft.  
**SCC 239825**



**Z-Stem Martini  
No. 37719** ■  
5 oz./14.8 cl./148 ml.  
H5½ T3½ B2¾ D3½  
1 doz./5# • .71 cu.ft.  
**SCC 018007**



**Perception Cordial  
No. 3088** ■  
4¾ oz./12.2 cl./122 ml.  
H5½ T2 B2¼ D2½  
2 doz./7# • .60 cu.ft.  
**SCC 028648**

# DESSERTS



**Old Fashioned**  
No. 124 ●  
5½ oz./16.3 cl./163 ml.  
H2⅞ T2⅞ B2½ D2⅞  
6 doz./32# • 1.32 cu.ft.  
SCC 129263



**Cube Votive**  
No. 5474  
7½ oz./22.4 cl./224 ml.  
H3⅞ T2⅞ B2½ D2⅞  
1 doz./10# • .3 cu.ft.  
SCC 064943



**Sundae**  
No. 5336  
7 oz./20.7 cl./207 ml.  
H3⅞ T3¼ B3 D3¼  
2 doz./17# • .90 cu.ft.  
SCC 396136



**Dessert/Martini**  
No. 3803 ■  
8 oz./23.9 cl./239 ml.  
H3⅞ T4⅞ B3 D4⅞  
1 doz./8# • .65 cu.ft.  
SCC 418388



**Series V225 Cocktail**  
No. 11057822  
7½ oz./22.5 cl./225 ml.  
H3½ T4⅞ B1⅞ D4⅞  
1 doz./8# • .51 cu.ft.  
SCC 08002713085284



**Cosmopolitan**  
No. 400 ●  
8¼ oz./24.4 cl./244 ml.  
H3⅞ T4 B2¼ D4  
1 doz./8# • .60 cu.ft.  
SCC 364098



**Catalina Rocks/Sherbet**  
No. 3824 ■  
7 oz./20.7 cl./207 ml.  
H4¼ T3⅞ B3 D3⅞  
3 doz./24# • 1.38 cu.ft.  
SCC 204205



**Catalina Dessert**  
No. 3825 ■  
10 oz./29.6 cl./296 ml.  
H3⅞ T4¼ B3 D4¼  
3 doz./25# • 1.81 cu.ft.  
SCC 857371



**Catalina Margarita**  
No. 3827 ■  
12 oz./35.5 cl./355 ml.  
H4⅞ T4⅞ B3 D4⅞  
3 doz./29# • 2.19 cu. ft.  
SCC 586721



**Catalina Flute**  
No. 3822 ■  
5½ oz./16.3 cl./163 ml.  
H6½ T2⅞ B2⅞ D2⅞  
3 doz./19# • 1.22 cu.ft.  
SCC 182015



**Irish Coffee**  
No. 5293  
8½ oz./25.1 cl./251 ml.  
H5⅞ T3 B2⅞ D3⅞  
2 doz./21# • 1.04 cu.ft.  
SCC 878154



**Splash Dessert**  
No. 3419 ■  
12 oz./35.5 cl./355 ml.  
H4⅞ T4⅞ B3 D34⅞  
1 doz./8# • .71 cu.ft.  
SCC 395924



# FOUNTAINWARE



**Supreme Liner  
No. 5119**  
5 oz./14.8 cl./148 ml.  
H1¼ T3¾ B1½ D3¾  
6 doz./20# • 1.40 cu.ft.  
SCC 015917



**Supreme  
No. 5118**  
18 oz./53.2 cl./532 ml.  
H4½ T5½ B4 D5½  
2 doz./31# • 1.92 cu.ft.  
SCC 015900



**Sundae  
No. 5336**  
7 oz./20.7 cl./207 ml.  
H3¾ T3¾ B3 D3¾  
2 doz./17# • .90 cu.ft.  
SCC 396136



**Sherbet  
No. 5102**  
3½ oz./10.4 cl./104 ml.  
H2¼ T3¾ B2¾ D3¾  
4 doz./22# • 1.21 cu.ft.  
SCC 350855



**Sherbet  
No. 5103**  
4½ oz./13.3 cl./133 ml.  
H2¾ T4½ B3 D4½  
4 doz./24# • 1.49 cu.ft.  
SCC 349507



**Sherbet  
No. 5161**  
3½ oz./10.4 cl./104 ml.  
H2¾ T3½ B2¾ D3½  
6 doz./29# • 1.43 cu.ft.  
SCC 016570



**Sherbet  
No. 5162**  
4½ oz./13.3 cl./133 ml.  
H3½ T3½ B2¾ D3½  
6 doz./40# • 1.98 cu.ft.  
SCC 043545



**Tulip Sundae  
No. 5115**  
6½ oz./19.2 cl./192 ml.  
H4¾ T4 B3 D4  
3 doz./32# • 2.01 cu.ft.  
SCC 015894



**Soda  
No. 5110**  
12 oz./35.5 cl./355 ml.  
H7½ T3½ B3½ D3½  
2 doz./29# • 1.26 cu.ft.  
SCC 063397



**9" Banana Split/Relish Dish  
No. 5317**  
H1½ T9 B5 D9  
2 doz./25# • 1.33 cu.ft.  
SCC 020690





**Splash Dessert  
No. 3419** ■  
12 oz./35.5 cl./355 ml.  
H4½ T4¾ B3 D34¾  
1 doz./8# • .71 cu.ft.  
SCC 395924



**Tulip Sundae  
No. 5101**  
4½ oz./13.3 cl./133 ml.  
H4 T3¾ B2¾ D3¾  
3 doz./20# • 1.23 cu.ft.  
SCC 881017



**Dune Sundae Dish  
No. 14080020**  
8½ oz./25.1 cl./251 ml.  
H4¾ T5½ B3½ D5½  
6 pcs./6# • .60 cu.ft.  
SCC 08002713007354



**Deliss 275 Sundae Dish  
No. 14034021**  
9½ oz./27.0 cl./270 ml.  
H4½ T6½ B3½ D6½  
6 pcs./6# • .64 cu.ft.  
SCC 08002713002588



**Sundae  
No. 5315**  
6¼ oz./18.5 cl./185 ml.  
H5¼ T4 B3½ D4  
2 doz./30# • 1.71 cu.ft.  
SCC 020683



**Tulip Sundae  
No. 5314**  
5¼ oz./15.5 cl./155 ml.  
H5½ T4¼ B3½ D4¼  
2 doz./29# • 1.66 cu.ft.  
SCC 037268



**Soda  
No. 5310**  
11½ oz./34.0 cl./340 ml.  
H7½ T3¼ B3½ D3¼  
2 doz./35# • 1.47 cu.ft.  
SCC 020652



**Smoothie Glass  
No. 3722** ■  
16 oz./47.3 cl./473 ml.  
H7½ T3¾ B3¼ D3¾  
6 pcs./5# • .38 cu.ft.  
SCC 266255

# WARM BEVERAGE



**Mug  
No. 5201**  
10 oz./29.6 cl./296 ml.  
H3½ T3½ B2¼ D4½  
1 doz./10# • .44 cu.ft.  
SCC 708673



**Mug  
No. 5213**  
13 oz./38.5 cl./385 ml.  
H3¼ T3½ B3½ D4¼  
1 doz./13# • .52 cu.ft.  
SCC 886531



**Mug  
No. 5213B**  
13 oz./38.5 cl./385 ml.  
H3¼ T3½ B3½ D4¼  
1 doz./13# • .52 cu.ft.  
SCC 310869



**All Purpose Mug  
No. 5724**  
10 oz./29.6 cl./296 ml.  
H4½ T2½ B2½ D4¾  
3 doz./30# • 1.37 cu.ft.  
SCC 373540



**All Purpose Optic Mug  
No. 5725**  
10 oz./29.6 cl./296 ml.  
H4½ T2½ B2½ D4¾  
3 doz./30# • 1.37 cu.ft.  
SCC 373557



**GLASS BASE**



**GLASS RIM**



**All Purpose Mug  
No. 5544**  
13½ oz./39.9 cl./399 ml.  
H4½ T3½ B2¼ D5  
1 doz./11# • .64 cu.ft.  
SCC 269673



**Square Mug  
No. 5352**  
14 oz./41.4 cl./414 ml.  
H4 T3½ B2½ D4¾  
1 doz./10# • .68 cu.ft.  
SCC 394583



**Tall Square Mug  
No. 5380**  
16 oz./47.3 cl./473 ml.  
H5 T3½ B2¾ D4¾  
1 doz./14# • .75 cu.ft.  
SCC 423518



**Georgian Irish Coffee  
No. 8054** ●  
6 oz./17.7 cl./177 ml.  
H5¾ T2½ B2¾ D2½  
3 doz./15# • 1.25 cu.ft.  
SCC 435095



**Irish Coffee  
No. 5295**  
8½ oz./25.1 cl./251 ml.  
H5½ T3½ B2¾ D4½  
2 doz./21# • 1.13 cu.ft.  
SCC 030101



**Irish Coffee with optic  
No. 5294**  
8¼ oz./24.4 cl./244 ml.  
H5½ T3½ B2¾ D4½  
2 doz./22# • 1.13 cu.ft.  
SCC 057986



**Irish Coffee  
No. 5304**  
10½ oz./31.1 cl./311 ml.  
H5 T3½ B2¾ D4¼  
1 doz./12# • .49 cu.ft.  
SCC 840298



**All Purpose Mug  
No. 5589**  
9 oz./26.6 cl./266 ml.  
H4½ T3⅝ B2⅝ D4¼  
2 doz./21# • 1.01 cu.ft.  
SCC 308160



**Irish Coffee  
No. 5293**  
8½ oz./25.1 cl./251 ml.  
H5⅞ T3 B2⅞ D3⅝  
2 doz./21# • 1.04 cu.ft.  
SCC 878154



**Irish Coffee  
No. 5292**  
8 oz./23.7 cl./237 ml.  
H6⅜ T2⅜ B2¾ D3⅝  
2 doz./25# • 1.06 cu.ft.  
SCC 878161



**Cafe Mug  
No. 5286**  
14 oz./41.4 cl./414 ml.  
H6¾ T3⅝ B2⅝ D5  
1 doz./17# • .86 cu.ft.  
SCC 592061



**Espresso  
No. 13245220**  
2¾ oz./8.1 cl./81 ml.  
H2¼ T2½ B1½ D3⅜  
1 doz./3# • .17 cu.ft.  
SCC 08002713123979



**Cappuccino  
No. 13220319**  
6 oz./17.7 cl./177 ml.  
H3 T3¼ B2 D4¼  
1 doz./7# • .34 cu.ft.  
SCC 08002713123962



**4 5/8" Espresso Saucer  
No. 13208919**  
H 5/8 T 4 5/8 B 1 3/4 D 4 5/8  
1 doz./3# • .7 cu.ft.  
SCC 08002713123955



**5 7/8" Cappuccino Saucer  
No. 13246422**  
H 3/4 T 5 7/8 B 2 3/8 D 5 7/8  
1 doz./6# • .13 cu.ft.  
SCC 08002713123986

### TABLETOPTIP

Thermal shock, taking a cold glass and pouring a hot beverage into it, can damage glassware. It is recommended to pre-heat the glassware before adding a steaming hot beverage.



Little touches *complete* the tabletop



Most of your guests take for granted how accessories provide the little touches that create just the right atmosphere, be it casual or elegant, or a little of both.

Water service is a classic example. No longer an afterthought, it's now recognized as a vital opportunity to make a stunning first impression.

**The contemporary look and feel of the Kinetix water bottle elevates water presentation, complete with an airtight lid ideal for preparing infused waters (see page 112).**



Carafes. Pitchers. Salt shakers. These everyday essentials not only complete your tabletop vision, but they set an expectation for the quality and character of the entire meal.

Make sure they coordinate beautifully as part of a complete tablescape while providing functionality and durability.

**Ask your Libbey® sales representative about how our serveware and accessories deliver the performance you need.**

Barrels	120
Bell Jar	120
Bottles	112
Bouquet	115
Candle Holders & Votives	119
Culinary Jars	114
Drinking Jars	114
Garden Jars	114
Gibraltar®	115
Hand-Made Pitchers	113
Harmony	115
Hurricane Shade	120
Miscellaneous	120
Moderno	116
Pitchers	113
Practica Bowls	115
Smoking Accessories	118
Tabletop	117-118
Tempo	116
Vases	119

Shown: Libbey® Tempo square dinner plate and bowl, Glacier water bottle, salt and pepper shakers with World® Tableware slate mug and New Charm flatware





# BOTTLES



**Water Bottle w/Wire Bail Lid**  
**No. 13151017**  
 12 oz./35.5 cl./355 ml.  
 H8½ T1¼ B2⅝ D2⅝  
 1 doz./10# • .56 cu.ft.  
**SCC 08002713088308**



**Water Bottle**  
**w/Wire Bail Lid**  
**No. 13150020**  
 33¾ oz./100.0 cl./1000 ml.  
 H12⅝ T1⅝ B3¼ D3½  
 6 pcs./9# • .63 cu.ft.  
**SCC 08002713013669**



**Glacier Bottle**  
**w/Clear Lid**  
**No. 13150120**  
 33¾ oz./100.0 cl./1000 ml.  
 H12⅝ T1⅝ B3¼ D3½  
 6 pcs./9# • .63 cu.ft.  
**SCC 8002713137945**



**NEW** **Kinetix Water Bottle**  
**w/Metal Lid**  
**No. 92169**  
 22 oz./65.1 cl./651 ml.  
 H6¾ T2½ B3 D  
 1 doz./10# • .83 cu.ft.  
**SCC 567864**



**NEW** **Kinetix Water Bottle**  
**w/Metal Lid**  
**No. 92170**  
 33¾ oz./99.8 cl./998 ml.  
 H10½ T2½ B3 D  
 1 doz./13# • 1.22 cu.ft.  
**SCC 567857**

Lid Sold Separately



**NEW** **Lid w/Fitment**  
**No. 92162**  
 H½ T1⅝ B2 D2  
 2 doz./1# • .14 cu.ft.  
**SCC 556219**  
 Fits Item 92129

Lid Sold Separately



**Glass Lid w/Fitment**  
**No. 75099**  
 H½ T2⅝ B1½ D2⅝  
 6 doz./13# • .3 cu.ft.  
**SCC 062956**  
 Fits Items 726 and 728

Lid Sold Separately



**NEW** **Lid w/Fitment**  
**No. 92168**  
 H½ T2¼ B2¼ D2¼  
 2 doz./1# • .06 cu.ft.  
**SCC 564467**  
 Fits Item 70355



**Heritage Bottle**  
**No. 70355**  
 7½ oz./22.2 cl./222 ml.  
 H5⅝ T2½ B2¼ D2¼  
 2 doz./15# • 1.21 cu.ft.  
**SCC 464682**



**Milk Bottle**  
**No. 92129**  
 33½ oz./99.1 cl./991 ml.  
 H8½ T1¼ B3¼ D3⅝  
 2 doz./31# • 1.49 cu.ft.  
**SCC 489586**



**Helio Water Bottle**  
**No. 92138**  
 28¾ oz./85.0 cl./850 ml.  
 H7⅝ T2⅝ B3½ D3½  
 1 doz./22# • 1.12 cu.ft.  
**SCC 492654**



**Helio Water Bottle**  
**No. 92139**  
 40¼ oz./119.0 cl./1190 ml.  
 H9⅝ T2½ B3⅝ D3⅝  
 1 doz./22# • 1.40 cu.ft.  
**SCC 493286**



**Hydration Bottle**  
**No. 726**  
 24 oz./71.0 cl./710 ml.  
 H9 T2 B2⅝ D2⅝  
 2 doz./16# • 1.33 cu.ft.  
**SCC 436337**



**Swerve Bottle**  
**No. 728**  
 22 oz./65.1 cl./651 ml.  
 H9 T2 B2⅝ D2⅝  
 2 doz./16# • 1.38 cu.ft.  
**SCC 436320**



# HAND-MADE PITCHERS



**Atlantis Pitcher**  
No. 1787724  $\emptyset$   
73 oz./2.2 L.  
H11 $\frac{1}{8}$  T5 $\frac{3}{4}$  B3 $\frac{1}{2}$  D7 $\frac{3}{4}$   
6 pcs./22# • 1.49 cu.ft.  
SCC 17877241



**Mario Pitcher**  
No. 1783127  $\emptyset$   
58 oz./1.7 L.  
H8 $\frac{3}{4}$  T4 $\frac{1}{4}$  B3 $\frac{1}{2}$  D7 $\frac{1}{2}$   
6 pcs./11# • 1.10 cu.ft.  
SCC 17831274



**NEW** **Aruba Pitcher**  
No. 92317  $\emptyset$   
56 oz./1665 cl./1656 ml.  
H8 $\frac{1}{2}$  T4 $\frac{1}{2}$  B3 $\frac{3}{8}$  D7  
6 pcs./21# • 1.29 cu.ft.  
SCC 555960



**NEW** **Aruba Pitcher**  
No. 92317R  $\emptyset$   
56 oz./1665 cl./1656 ml.  
H8 $\frac{1}{2}$  T4 $\frac{1}{2}$  B3 $\frac{3}{8}$  D7  
6 pcs./21# • 1.29 cu.ft.  
SCC 555977

These items are hand-made. As such, some small bubbles and other dimensional variations will be present.

These variations are inherent in the art of hand-made glassware and should not be seen as defective.

The capacities are noted as minimum-ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

Please consider this prior to purchasing.

**Careful handling and use is required with all fine hand-made pitchers.**

Handwashing is recommended for hand-made items.

# PITCHERS

8 $\frac{1}{2}$  oz./  
250 ml.  
¼ Liter  
Measured  
at fill line



**Pitcher**  
No. 13129021  
H4 $\frac{1}{2}$  T2 $\frac{5}{8}$  B2 $\frac{3}{8}$  D4  
1 doz./10# • .41 cu.ft.  
SCC 08002713007828



**Pitcher**  
No. 13112221  
50 $\frac{3}{4}$  oz./1.5 L.  
H8 $\frac{1}{2}$  T4 $\frac{1}{2}$  B5 D6 $\frac{3}{8}$   
6 pcs./12# • .97 cu.ft.  
SCC 08002713123948



**Liter Pitcher**  
No. 1792421  
37 oz./109.5 cl./1095 ml.  
H7 $\frac{3}{4}$  T4 $\frac{1}{8}$  B3 $\frac{1}{2}$  D6 $\frac{3}{8}$   
6 pcs./15# • .79 cu.ft.  
SCC 17924211



**Pitcher**  
No. 5260  
60 oz./177.4 cl./1774 ml.  
H9 $\frac{1}{4}$  T5 $\frac{3}{4}$  B4 $\frac{1}{8}$  D7 $\frac{3}{8}$   
6 pcs./27# • 1.34 cu.ft.  
SCC 574049



**Liter Pitcher**  
No. 5263  
34 oz./99.8 cl./998 ml.  
H8 $\frac{3}{8}$  T4 B4 D6 $\frac{1}{4}$   
1 doz./38# • 1.61 cu.ft.  
SCC 001408

# DRINKING JARS



**Drinking Jar  
No. 92144**  
4 oz./11.8 cl./118 ml.  
H3 $\frac{3}{8}$  T1 $\frac{1}{4}$  B1 $\frac{1}{2}$  D2  
2 doz./5# = .26 cu.ft.  
SCC 477828



NEW

**Drinking Jar  
No. 97124**  
4.75 oz./14.0 cl./140 ml.  
H3 $\frac{3}{8}$  T1 $\frac{1}{4}$  B2 $\frac{1}{2}$  D2 $\frac{1}{8}$   
1 doz./5# = .21 cu.ft.  
SCC 495259



**Gold Metal Lid  
No. 92136**  
H5 $\frac{1}{8}$  D3  
6 doz./2# = .58 cu.ft.  
SCC 479792  
Fits Items 92103,  
97084 and 97085



**Drinking Jar Lid  
No. 92159**  
H $\frac{1}{2}$  T3 $\frac{1}{2}$  B3 $\frac{3}{4}$  D3 $\frac{3}{4}$   
3 doz./2# = .34 cu.ft.  
SCC 512741  
Fits Item 92110



**Drinking Jar  
No. 92104**  
8 oz./23.7 cl./237 ml.  
H4 $\frac{1}{4}$  T2 $\frac{1}{2}$  B2 D2 $\frac{1}{2}$   
1 doz./5# = .24 cu.ft.  
SCC 483645



**Drinking Jar  
No. 97084**  
16 $\frac{1}{2}$  oz./48.8 cl./488 ml.  
H5 $\frac{1}{4}$  T2 $\frac{5}{8}$  B2 $\frac{1}{2}$  D4 $\frac{1}{8}$   
1 doz./12# = .63 cu.ft.  
SCC 871421



**Drinking Jar  
No. 97085**  
16 $\frac{1}{2}$  oz./48.8 cl./488 ml.  
H5 $\frac{1}{4}$  T2 $\frac{5}{8}$  B2 $\frac{1}{2}$  D4 $\frac{1}{8}$   
1 doz./12# = .62 cu.ft.  
SCC 866288



**Drinking Jar  
No. 92103**  
16 oz./47.3 cl./473 ml.  
H5 $\frac{1}{4}$  T2 $\frac{5}{8}$  B2 $\frac{1}{2}$  D2 $\frac{1}{8}$   
1 doz./6# = .41 cu.ft.  
SCC 472540



**Drinking Jar  
No. 92105**  
24 oz./711.0 cl./710 ml.  
H6 $\frac{1}{8}$  T3 B2 $\frac{1}{4}$  D3 $\frac{3}{8}$   
1 doz./10# = .63 cu.ft.  
SCC 483690



**Drinking Jar  
No. 92110**  
32 oz./94.6 cl./946 ml.  
H6 $\frac{3}{4}$  T3 $\frac{1}{2}$  B3 $\frac{1}{2}$  D3 $\frac{3}{4}$   
1 doz./13# = .84 cu.ft.  
SCC 496249

# GARDEN JARS



**Jar w/Clamp Lid  
No. 17207223**  
6 $\frac{3}{4}$  oz./20.0 cl./200 ml.  
H3 $\frac{1}{4}$  D4 $\frac{1}{8}$   
6 pcs./6# = .16 cu.ft.  
SCC 08002713011894



**Jar w/Clamp Lid  
No. 17208836**  
17 oz./50.0 cl./500 ml.  
H3 $\frac{7}{8}$  D5 $\frac{1}{8}$   
6 pcs./9# = .28 cu.ft.  
SCC 08002713002137



**Jar w/Clamp Lid  
No. 17209925**  
25 $\frac{1}{4}$  oz./75.0 cl./750 ml.  
H5 $\frac{1}{8}$  D5 $\frac{1}{8}$   
6 pcs./10# = .37 cu.ft.  
SCC 08002713002144

# CULINARY JARS



**Culinary Jar Lid  
No. 92156**  
H $\frac{3}{8}$  T2 B2 $\frac{1}{4}$  D2 $\frac{1}{4}$   
3 doz./1# = .22 cu.ft.  
SCC 497833  
Fits Item 92148



**Culinary Jar Lid  
No. 92157**  
H $\frac{1}{2}$  T2 $\frac{1}{4}$  B2 $\frac{3}{8}$  D2 $\frac{3}{8}$   
3 doz./1# = .22 cu.ft.  
SCC 497840  
Fits Item 92149



**Culinary Jar Lid  
No. 92158**  
H $\frac{1}{2}$  T2 $\frac{1}{2}$  B2 $\frac{5}{8}$  D2 $\frac{5}{8}$   
3 doz./1# = .22 cu.ft.  
SCC 497857  
Fits Item 92150



**Culinary Jar Lid  
No. 92161**  
H $\frac{3}{8}$  T3 $\frac{1}{4}$  B3 $\frac{1}{4}$  D3 $\frac{1}{4}$   
3 doz./4# = .22 cu.ft.  
SCC 530318  
Fits Item 92151



**Culinary Jar  
No. 92148**  
2 $\frac{1}{2}$  oz./7.4 cl./74 ml.  
H1 $\frac{1}{8}$  T2 B2 $\frac{1}{8}$  D2 $\frac{1}{8}$   
2 doz./5# = .19 cu.ft.  
SCC 477804



**Culinary Jar  
No. 92149**  
4 oz./11.9 cl./119 ml.  
H2 $\frac{1}{8}$  T2 $\frac{1}{8}$  B2 $\frac{3}{8}$  D2 $\frac{3}{8}$   
2 doz./7# = .29 cu.ft.  
SCC 477811



**Culinary Jar  
No. 92150**  
6 oz./17.7 cl./177 ml.  
H3 $\frac{1}{8}$  T2 $\frac{1}{2}$  B2 $\frac{3}{8}$  D2 $\frac{3}{8}$   
1 doz./5# = .21 cu.ft.  
SCC 483652



**Culinary Jar  
No. 92151**  
12 oz./35.5 cl./355 ml.  
H3 $\frac{1}{8}$  T3 B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./6# = .36 cu.ft.  
SCC 483683

# PRACTICA BOWLS



**Practica Bowl**  
**No. 14065142**  
 5 oz./14.8 cl./148 ml.  
 H2¼ D5  
 3 doz./15# = .66 cu.ft.  
**SCC 08002713130397**

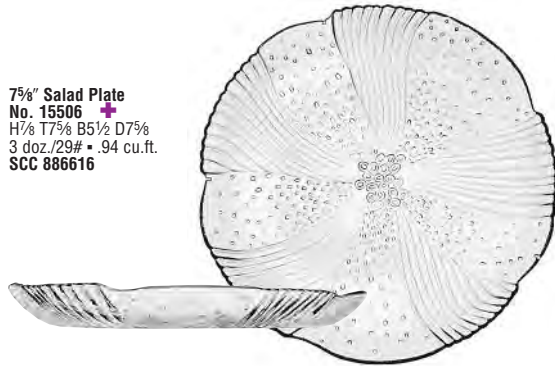
**Practica Bowl**  
**No. 14065242**  
 8½ oz./25.1 cl./251 ml.  
 H2½ D5½  
 3 doz./22# = .95 cu.ft.  
**SCC 08002713130410**

**Practica Bowl**  
**No. 14065339**  
 12¾ oz./37.7 cl./377 ml.  
 H3 D6½  
 2 doz./20# = 1.02 cu.ft.  
**SCC 08002713130434**

**Practica Bowl**  
**No. 14065520**  
 29½ oz./87.2 cl./872 ml.  
 H3½ D8½  
 6 pcs./9# = .29 cu.ft.  
**SCC 08002713130458**

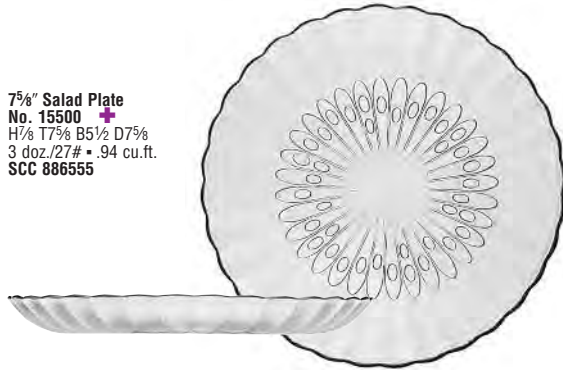
LIBBEY®  
**HARMONY +DuraTuff®**

**7½" Salad Plate**  
**No. 15506 +**  
 H7½ T7½ B5½ D7½  
 3 doz./29# = .94 cu.ft.  
**SCC 886616**



LIBBEY®  
**BOUQUET +DuraTuff®**

**7½" Salad Plate**  
**No. 15500 +**  
 H7½ T7½ B5½ D7½  
 3 doz./27# = .94 cu.ft.  
**SCC 886555**



LIBBEY®  
**GIBRALTAR® +DuraTuff®**

See pages 80 to 82 for the complete Gibraltar line.

**7½" Salad/Dessert Plate**  
**No. 15411 +**  
 H9½ T7½ B5 D7½  
 3 doz./25# = .56 cu.ft.  
**SCC 139361**



**8" Soup/Deep Salad Plate**  
**No. 15412 +**  
 17¾ oz./52.5 cl./525 ml.  
 H1¼ T8 B5 D8  
 3 doz./32# = 1.11 cu.ft.  
**SCC 139378**





# TEMPO



**4 1/4" Square Bowl**  
**No. 1796599**  
 H2 1/4 T4 1/4 D4 1/4  
 1 doz./8# • .38 cu.ft.  
**SCC 17965993**



**5 1/2" Square Bowl**  
**No. 1794710**  
 H2 1/2 T5 1/2 D5 1/2  
 1 doz./13# • .68 cu.ft.  
**SCC 17947105**



**9" Square Bowl**  
**No. 1796053**  
 H4 T9 D9  
 4 pcs./14# • .90 cu.ft.  
**SCC 17960530**



**6" Square Salad Plate**  
**No. 1797299**  
 H1 1/2 T6 D6  
 1 doz./7# • .24 cu.ft.  
**SCC 17972991**



**8" Square Salad Plate**  
**No. 1794709**  
 H9/8 T8 D8  
 1 doz./12# • .40 cu.ft.  
**SCC 17947098**



**10" Square Dinner Plate**  
**No. 1794708**  
 H7/8 T10 1/4 D10 1/4  
 1 doz./20# • .73 cu.ft.  
**SCC 17947081**



GLASS BASE

**Square Mug**  
**No. 5352**  
 14 oz./41.4 cl./414 ml.  
 H4 T3 3/8 B2 1/2 D4 3/4  
 1 doz./10# • .68 cu.ft.  
**SCC 394583**



GLASS RIM

**Tall Square Mug**  
**No. 5380**  
 16 oz./47.3 cl./473 ml.  
 H5 T3 1/2 B2 3/4 D4 3/4  
 1 doz./14# • .75 cu.ft.  
**SCC 423518**

# MODERNO



**6" Cereal Bowl**  
**No. 1789268**  
 26 3/4 oz./79 cl./790 ml.  
 H2 3/4 T6 D6  
 1 doz./15# • .84 cu.ft.  
**SCC 17892688**




**9" Deep Soup/Salad**  
**No. 1788490**  
 23 1/2 oz./69.5 cl./695 ml.  
 H1 1/8 T9 D9  
 1 doz./15# • .49 cu.ft.  
**SCC 17884904**



**6 1/4" Salad/Dessert Plate**  
**No. 5335**  
 H3/4 T6 B3 1/8 D6  
 3 doz./20# • .35 cu.ft.  
**SCC 029129**



**8" Salad/Dessert Plate**  
**No. 15427**   
 H1 1/2 T8 B3 3/8 D8  
 3 doz./29# • .64 cu.ft.  
**SCC 845194**



**7 1/2" Salad/Dessert Plate**  
**No. 1788491**  
 H7/8 T7 1/2 D7 1/2  
 1 doz./9# • .36 cu.ft.  
**SCC 17884911**



**10 1/2" Dinner Plate**  
**No. 1788489**  
 H1 T10 1/2 D10 1/2  
 1 doz./17# • .50 cu.ft.  
**SCC 17884898**

# TABLETOP



**Cruet w/Stopper**  
**No. 75305**  
 6 oz./17.7 cl./177 ml.  
 H4<sup>3</sup>/<sub>8</sub> T1<sup>1</sup>/<sub>2</sub> B1<sup>3</sup>/<sub>4</sub> D2<sup>7</sup>/<sub>8</sub>  
 1 doz./7# • 44 cu.ft.  
**SCC 849086**



**Oil and Vinegar Cruet**  
**Stainless Steel Top**  
**No. 75391**  
 4 oz./11.8 cl./118 ml.  
 H5<sup>3</sup>/<sub>8</sub> T1<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>8</sub> D2<sup>3</sup>/<sub>8</sub>  
 1 doz./7# • 24 cu.ft.  
**SCC 039746**



**3-pc. Cruet Set**  
**No. 80371**  
 H7<sup>5</sup>/<sub>8</sub> T1<sup>1</sup>/<sub>8</sub> B7 D7  
 6 sets/shipper/13# • 1.95 cu.ft.  
**SCC 849093**



**Black Server Lid**  
**No. 96073**  
 6 doz./15#  
 27 cu.ft.  
**SCC 074624**



**Server**  
**No. 5065**  
 11<sup>1</sup>/<sub>2</sub> oz./34.5 cl./345 ml.  
 H4<sup>3</sup>/<sub>4</sub> T2<sup>1</sup>/<sub>8</sub> B2<sup>3</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>4</sub>  
 2 doz./8# • .94 cu.ft.  
**SCC 171866**



**Ramekin**  
**No. 15445**  
 1<sup>1</sup>/<sub>2</sub> oz./4.4 cl./44 ml.  
 H1<sup>1</sup>/<sub>8</sub> T2<sup>3</sup>/<sub>8</sub> B1<sup>7</sup>/<sub>8</sub> D2<sup>3</sup>/<sub>8</sub>  
 3 doz./4# • .34 cu.ft.  
**SCC 187003**



**Ramekin**  
**No. 15446**  
 3 oz./8.9 cl./89 ml.  
 H1<sup>3</sup>/<sub>8</sub> T3 B2<sup>1</sup>/<sub>4</sub> D3  
 3 doz./7# • .37 cu.ft.  
**SCC 187010**



**Oyster Cocktail**  
**No. 5160**  
 2<sup>1</sup>/<sub>4</sub> oz./6.6 cl./66 ml.  
 H1<sup>7</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>2</sub> B1<sup>3</sup>/<sub>4</sub> D2<sup>1</sup>/<sub>2</sub>  
 12 doz./26# • 1.26 cu.ft.  
**SCC 016563**



**Supreme Liner**  
**No. 5119**  
 5 oz./14.8 cl./148 ml.  
 H1<sup>3</sup>/<sub>4</sub> T3<sup>3</sup>/<sub>4</sub> B1<sup>5</sup>/<sub>8</sub> D3<sup>3</sup>/<sub>4</sub>  
 6 doz./20# • 1.40 cu.ft.  
**SCC 015917**



**4<sup>1</sup>/<sub>4</sub>" Sugar Package Holder**  
**No. 5460**  
 H2<sup>1</sup>/<sub>8</sub> T4<sup>1</sup>/<sub>4</sub> B3<sup>7</sup>/<sub>8</sub> D4<sup>1</sup>/<sub>4</sub>  
 2 doz./16# • .47 cu.ft.  
**SCC 846368**



**3<sup>1</sup>/<sub>2</sub>" Sugar Package Holder**  
**No. 5258**  
 H2<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>2</sub> B3<sup>1</sup>/<sub>2</sub> D3<sup>1</sup>/<sub>2</sub>  
 2 doz./11# • .35 cu.ft.  
**SCC 177363**

# TABLETOP (continued)



**Gibraltar Shaker**  
Stainless Steel Top  
No. 75351  
2½ oz./8.5 cl./85 ml.  
H3½ T1¾ B2½ D2½  
6 doz./19# = .86 cu.ft.  
SCC 086375



**Shaker**  
Stainless Steel Top  
No. 97052  
2 oz./5.7 cl./57 ml.  
H4½ T1½ B1½ D1½  
6 doz./22# = .61 cu.ft.  
SCC 143221



**Shaker**  
Aluminum Top  
No. 5045  
2 oz./5.9 cl./59 ml.  
H3½ T1¼ B1½ D1½  
6 doz./13# = .76 cu.ft.  
SCC 334742

**Replacement Lids:**  
Lid No. 96983  
Pack 12 doz./2#  
.14 cu.ft.  
SCC 847853



**Winchester Shaker**  
Chrome Plated Brass Top  
No. 70022  
1½ oz./4.3 cl./43 ml.  
H4½ T1 B2 D2  
2 doz./7# = .38 cu.ft.  
SCC 134656



**Summit Shaker**  
Chrome Plated Metal Top  
No. 75301  
2¼ oz./6.7 cl./67 ml.  
H5½ T¾ B1½ D1½  
6 doz./21# = 1.18 cu.ft.  
SCC 868506



**Shaker**  
Chrome Plated Plastic Top  
No. 5221  
1¼ oz./3.7 cl./37 ml.  
H3¾ T1½ B1½ D1¼  
2 doz./9# = .25 cu.ft.  
SCC 656738

**Replacement Lids:**  
Lid No. 96021  
Pack 12 doz./2#  
.19 cu.ft.  
SCC 092963



**Shaker**  
Chrome Plated Plastic Top  
No. 5037  
1½ oz./4.4 cl./44 ml.  
H4½ T1½ B1½ D2¼  
2 doz./11# = .30 cu.ft.  
SCC 334643

**Replacement Lids:**  
Lid No. 96021  
Pack 12 doz./2#  
.19 cu.ft.  
SCC 092963

# SMOKING ACCESSORIES



**Triangle Ashtray**  
No. 1709020  
3"  
3 doz./14# = .41 cu.ft.  
SCC 17090206



**Ashtray**  
No. 5156  
4¼"  
4 doz./22# = .77 cu.ft.  
SCC 757626



**Nob Hill Ashtray**  
No. 5154  
4"  
3 doz./18# = .61 cu.ft.  
SCC 656684



**Square Ashtray**  
No. 5143  
3¾"  
3 doz./22# = .48 cu.ft.  
SCC 016334



**Safety Ashtray**  
No. 5164  
5"  
3 doz./22# = .35 cu.ft.  
SCC 603435



**Cigar Ashtray**  
No. 1783682  
L7¼ W4¼ H2  
6 pcs./21# = .27 cu.ft.  
SCC 17836828



# CANDLE HOLDERS & VOTIVES



**Oyster Cocktail  
No. 5160**  
2 1/4 oz./6.6 cl./66 ml.  
H1 1/8 T2 1/2 B1 3/4 D2 1/2  
12 doz./26# • 1.26 cu.ft.  
SCC 016563



**Votive  
No. 1965 ●**  
4 3/4 oz./14.1 cl./141 ml.  
H2 1/2 T2 1/2 B1 3/8 D2 3/8  
3 doz./7# • .47 cu.ft.  
SCC 843210



**Votive  
No. 763 ●**  
3 1/4 oz./9.6 cl./96 ml.  
H2 1/2 T2 B2 D2  
3 doz./7# • .33 cu.ft.  
SCC 669998



**Votive Pot  
No. 5159**  
4 1/4 oz./12.6 cl./126 ml.  
H2 3/8 T2 3/4 B1 3/4 D2 3/4  
3 doz./11# • .62 cu.ft.  
SCC 704088



**Cube Votive  
No. 5474**  
7 1/2 oz./22.4 cl./224 ml.  
H3 1/8 T2 1/8 B2 1/2 D2 1/8  
1 doz./10# • .3 cu.ft.  
SCC 064943



**Cube Votive  
No. 5475**  
14 oz./41.4 cl./414 ml.  
H3 3/8 T3 1/2 B3 1/8 D3 1/2  
1 doz./13# • .4 cu.ft.  
SCC 069764



**Cube Votive  
No. 5476**  
22 oz./65.1 cl./651 ml.  
H4 T4 B3 1/2 D4  
1 doz./18# • .6 cu.ft.  
SCC 068149



# VASES



**Pinch Decanter/Bud Vase  
No. 5058**  
1 1/2 oz./4.4 cl./44 ml.  
H3 1/2 T1 1/8 B1 1/2 D2  
12 doz./24# • 1.45 cu.ft.  
SCC 014309



**Flute/Bud Vase  
No. 3822 ■**  
5 1/2 oz./16.3 cl./163 ml.  
H6 1/2 T2 1/8 B2 5/8 D2 3/8  
3 doz./19# • 1.22 cu.ft.  
SCC 182015



**7 1/2" Cylinder Bud Vase  
No. 2824 ●**  
6 3/4 oz./20.0 cl./200 ml.  
H7 1/2 T1 1/8 B1 1/8 D1 1/8  
2 doz./13# • .45 cu.ft.  
SCC 881024



**7 1/2" Elite Bud Vase  
No. 2854 ●**  
12 oz./35.5 cl./355 ml.  
H7 1/2 T1 3/4 B1 1/8 D2 3/8  
1 doz./9# • .38 cu.ft.  
SCC 278005



**Sabrina 8" Bud Vase  
No. 9860112**  
H8 1/8 T2 1/8 D2 1/8  
8 pcs./6# • .33 cu.ft.  
SCC 17897250



# MISCELLANEOUS



**Storage Jar #16**  
**No. 70996** ●  
 22 oz./65.1 cl./651 ml.  
 H5½ T3¼ B4 D4  
 1 doz./10# • .79 cu.ft.  
 (height includes lid)  
**SCC 181674**



**3 7/8" Square Jewelry Box**  
**No. 75186**  
 H2 T3 7/8 B3 7/8 D3 7/8  
 1 doz./12# • .37 cu.ft.  
**SCC 899968**



**Vibe Jar w/Lid**  
**No. 71355** ●  
 4½ oz./13.3 cl./133 ml.  
 H2¼ T2¼ B3 D3  
 1 doz./5# • .20 cu.ft.  
**SCC 281586**



**Bell Jar**  
**No. 55230**  
 1¼ Gallon  
 H13 3/8 D7 3/8  
 2 sets/20# • 1.10 cu.ft.  
 (height does not include lid)  
**SCC 282408**

# HURRICANE SHADE



**Hurricane Shade**  
**No. 9860477**  
 H14 T5¼ B5¼ D6  
 4 pcs./6# • 1.30 cu.ft.  
**SCC 17576601**

# BARRELS



**Barrel**  
**No. 9520003**  
 10 Liter  
 H15 T5¾ B9 D9  
 2 pcs./17# • 1.52 cu.ft.  
 (height does not include lid)  
**SCC 17060629**

**BARRELS  
 SHOWN AT  
 15% OF THEIR  
 ACTUAL SIZE!**



**Barrel**  
**No. 9520004**  
 20 Liter  
 H18½ T6½ B8½ D11½  
 1 pc./15# • 1.52 cu.ft.  
 (height does not include lid)  
**SCC 17061015**

## Make a statement with custom decorating

One goal of food and beverage presentation is to make a lasting impression – to stand out in your customers' minds. With custom decorating, you can separate yourself from the competition and make an impression that lasts all the way to your customers' homes.

We'll fire your name and logo onto your glassware or dinnerware, creating a permanent visual impression that refuses to scratch, chip or wash off. It's an inexpensive way to add variety and spark to your beverage service and it becomes a memorable, cost-effective advertising vehicle when used in "Keep the Glass" promotions.

### How custom decorating works


Simply select up to eight colors from the thousands available in our color palette. Provide us the name and/or logo you want to appear and we take it from there. We'll design and produce the final artwork and apply the approved design to your exact specifications.

**Ask your Libbey® sales representative about building your brand with custom decorating.**







# GLASSWARE GUIDE



**No. 9862324**  
1 1/2 oz. **Tequila Shooter**  
For "good measure"  
...or serving straight.



**No. 15809**  
9 oz. **Rocks**  
The classic glass  
for the classic  
Manhattan.




**No. 15485**  
9 oz. **Hi-Ball**  
An elegant way  
to serve any type  
of mixed drink.




**No. 15822**  
11 oz. **Double Old Fashioned**  
A great glass for  
all traditional  
mixed cocktails.




**No. 15680**  
12 oz. **Footed Pilsner**  
An appropriate  
glass for all  
beers, ales  
and stouts.




**No. 15715**  
16 oz. **Cooler**  
The perfect glass  
for soft drinks,  
iced teas, and as  
an alternative for  
beers and ales.



**No. 7525SR**  
17 oz. **Goblet**  
Ideal for water,  
soda, iced tea,  
or any other  
chilled beverage  
your guests may  
request.



**No. 3709**  
22 oz. **Brandy**  
The wide bowl and  
narrow top help  
evaporate the liquor  
and concentrate  
aromas, while the  
rounded bottom  
is ideal for cupping  
with your hand to  
warm the brandy.



**No. 3088**  
4 oz. **Cordial**  
Perfect for use  
with liqueurs  
and cordials.

**No. 7511**  
13 oz. **Margarita**  
The ideal glass  
for the ever popular  
margarita cocktail.



**No. 7500**  
8 oz. **Flute**  
Designed for  
bubbly champagne,  
refreshing mimosas  
or fruity fizzes.



**No. 7519SR**  
12 oz. **Small Wine**  
The smaller capacity  
is perfect for wine  
by the glass  
presentations of  
red or white wine.



**No. 7520SR**  
18 oz. **Large Wine**  
The larger capacity  
is ideal for elegant  
bottle presentations  
of either red or  
white wine.



**No. 7507**  
12 oz. **Martini**  
This is the glass for the  
multitude of martinis,  
including the trendy  
Cosmopolitan and the  
classic gin martini.



## GLASSWARE REQUIREMENTS

To determine the quantity of each item, multiply the number of seats times the ordering factor shown for each item. Example: Juice glasses, 150 seats x 1 1/2 = 225 glasses.

Items and order quantities are for reference and should be adjusted to accommodate your establishment.

Item	Formal	Semi-Formal	Bar Service
Juice	1 1/2	1 1/2	1 1/2
Hi-Ball	1 1/2	1 1/2	1 1/2
Beverage	3	3	3
Rocks	3	3	3
Double Old Fashioned	3	3	3
Water/Goblet	3	3	2
Wine, large	1 1/2	1 1/2	1
Wine, small	1	1 1/2	1 1/2
Beer, small	3	3	3
Beer, large	1 1/2	2	3
Martini	1 1/2	1 1/2	1 1/2
Cocktail Coupe	1	1	1
Margarita	1/2	1	1 1/2
Flute	1	1	1/2
Sherry/Cordial	1	1	1
Shooter	1/2	1/2	1 1/2
Shot	1/2	1/2	1 1/2
Brandy/Cognac	1	1	1
Dessert/Fountainware	1 1/2	1 1/2	1/2
Coffee or Tea	1	1	1
Carafe	1/2	1/2	1/2
Pitcher	1/2	1/2	1/2



# GUARANTEES



● **SAFEDGE® RIM GUARANTEE.** For over 86 years, Libbey's proven commitment to quality has been backed by our well-known guarantee, "a new glass if the rim of a Safedge® glass

chips." If the rim of any glass covered by the Safedge® guarantee chips, Libbey will replace or refund the price of the glass when it is returned to the dealer/distributor from whom it was originally purchased. Of course, this guarantee does not cover breakage.



■ **SAFEDGE® RIM AND FOOT GUARANTEE.** If the rim or foot of any one-piece stemware item chips, Libbey guarantees to replace or refund the price of the glass when it is returned

to the dealer/distributor from whom it was originally purchased.

⊖ **Hand Blown.** Manufactured by hand, giving the glass uniquely individual characteristics. The capacities are noted as minimum-ounce capacities and could vary upward considerably. They should not be used as a standard of measure.



✕ **SHEER RIM®/D.T.E. GUARANTEE.** Libbey's Sheer Rim/D.T.E. (Dura Temp Edge) stemware and tumblers feature a beadless edge that is first cracked off then polished to produce a fine, yet durable edge.

This creates a combination of elegance and affordability in glassware for operators looking to upgrade their beverage service while still maintaining longer service life. Sheer Rim/D.T.E. tumblers and stemware are guaranteed against chippage of the rim.

Lined versions of items have same dimensions as unlined glass.

The individual product images reproduced throughout this catalog are shown at approximately 25% actual size.

## Suffix Identifications

Letter suffix "B" means Cobalt

Letter suffix "HT" means glass is Heat Treated

Letter suffix "CD" means glass has Finedge®

Letter suffix "SR" means glass has Sheer Rim/D.T.E. (Dura Temp Edge)

Glassware capacities are stated in U.S. ounces and are approximate and should not be used as a standard of measure. All fluid capacities are figured to overflow, except for those items decorated with a stated capacity line. Our capacity specifications allow for a tolerance of plus or minus 5%.

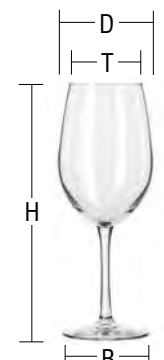

Example: a 12 oz. rocks glass could range in over-flow capacity from a minimum of 11.4 ounces to a maximum of 12.6 ounces. For more information regarding product specifications, contact your Libbey sales representative.

1 U.S. fl. oz. = 29.5727 ml. = 1.04084 Imp. fl. oz.

1 Imp. fl. oz. = 28.4123 ml. = 0.96075 U.S. fl. oz.

Hand-made product capacities are noted as minimum-ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

PRODUCT NAME/DESCRIPTION (Red Print Means New Product)	<b>Wine</b>	(See Suffix Identifications Above)
PRODUCT ORDER NUMBER	<b>No. 7519SR</b> ✕	SPECIAL PROCESS SYMBOLS (See Explanations Above Left)
PRODUCT DIMENSIONS: "H" MEANS HEIGHT "T" MEANS TOP DIAMETER "B" MEANS BOTTOM DIAMETER "D" MEANS MAXIMUM DIAMETER	<b>11 oz./32.6 cl./326 ml.</b> <b>H7½ T2½ B2¾ D3⅛</b>	PRODUCT FLUID CAPACITY (US ounces. See Notation In Colored Type Above.)
	<b>2 doz./20# ■ 1.50 cu. ft.</b>	CARTON SIZE/CUBIC FOOT
		CARTON WEIGHT
		QUANTITY PER SHIPPER CARTON

## Dimensions/Capacities

(listed under each item)

"H" means height.

"T" means top diameter.

"B" means bottom diameter.

"D" means maximum diameter.

H-T-B dimensions are listed to the nearest 1/8 inch.

"D" dimension is listed to the higher 1/8 inch.

Listed dimensions should not be construed as specifications. Exact specifications available from:

Libbey Inc. • P.O. Box 10060

300 Madison Ave. • Toledo, Ohio 43699-0060

©2015 Libbey Inc.



Offering the *full* spectrum  
of tableware products from  
fine dining to casual, Libbey  
glassware, dinnerware, flatware  
and holloware sets the standard  
in the foodservice industry for  
design, quality and service.

**SET FOR SUCCESS®**





**FOODSERVICE**

## Literature

In addition to our catalogs, we release powerful, supplemental materials throughout the year to help communicate the variety of ways in which Libbey® Foodservice can help customers Set for Success®. To view these materials online, please scan the QR code below or visit our website at libbey.com. To request catalogs or other printed literature, please contact Libbey Customer Service at the toll-free numbers provided.



L-6665



Please scan to view a PDF of the Libbey Foodservice catalogs.

## Libbey Customer Service

Call toll-free from anywhere in the U.S.

Alabama	.866 407-2049	Nebraska	.800 233-2910
Alaska	.888 277-4109	Nevada	.800 261-0192
Arizona	.800 585-6080	New Hampshire	.888 277-5014
Arkansas	.800 233-2910	New Jersey	.888 277-5810
California	.800-585-6080	New Mexico	.800 585-6080
Colorado	.800 585-6080	New York	.888 277-5810
Connecticut	.888 277-5014	North Carolina	.800 585-6080
Delaware	.866 407-2049	North Dakota	.877 878-0886
District of Columbia	.888 277-4111	Ohio	.888 277-4111
Florida	.800 585-6080	Oklahoma	.888 277-4050
Georgia	.888 277-5810	Oregon	.888 277-4109
Hawaii	.888 277-3910	Pennsylvania	.866 407-2049
Idaho	.888 277-4109	Rhode Island	.888 277-5014
Illinois	.800 233-2910	South Carolina	.800 585-6080
Indiana	.888 277-3910	South Dakota	.877 878-0886
Iowa	.800 233-2910	Tennessee	.866 407-2049
Kansas	.888 277-4109	Texas	.800 233-2910
Kentucky	.888 277-3910	Utah	.800 261-0192
Louisiana	.888 277-5014	Vermont	.800 261-0192
Maine	.888 277-5014	Virginia	.888 277-4111
Maryland	.888-277-4111	Washington	.888 277-4109
Massachusetts	.888 277-5014	West Virginia	.888 277-3910
Michigan	.888 277-3910	Wisconsin	.800 233-2910
Minnesota	.877 878-0886	Wyoming	.800 585-6080
Mississippi	.866 407-2049		
Missouri	.888 277-4109		
Montana	.888 277-4109		



The Libbey 2015 Glassware Catalog is only one of two presented by Libbey Foodservice. Ask about the Libbey 2015 Syracuse® China/World® Tableware Catalog for your complete tabletop needs.

Shown: Syracuse® Solario® dinnerware, World® Quartet flatware and Libbey® Briossa® and Aromé glassware.



**LIBBEY INC.**  
Corporate Headquarters  
300 Madison Avenue  
P.O. Box 10060  
Toledo, OH 43699-0060

**libbey.com**

**LIBBEY INTERNATIONAL**  
For sales outside USA & Canada  
Libbey Inc.  
300 Madison Avenue  
P.O. Box 10060  
Toledo, OH 43699-0060, USA  
(888) 825-0610  
Fax: (888) 886-1706



**SPIEGELAU**  
THE CLASS OF GLASS



**Nachtmann**  
FINE BAVARIAN CRYSTAL



SPIEGELAU | NACHTMANN

## Saturating every sense in luxury

An uncompromising sparkle. The precise delivery of delicate aromas. Every subtlety of flavor optimized.

Glassware speaks on so many sensory levels.

Spiegelau is the class of glass for industry-leading performance. With glassmaking roots dating back to 1521, the ultra-thin walls and finest sheer rims are prime examples of detailed craftsmanship. Exquisite crystalline beauty that is guaranteed for lasting brilliance.

Nachtmann is equally committed to advancing the craft of fine Bavarian crystal. Since 1834, it has earned a sterling reputation as a glassware innovator. In the finest German tradition, expert craftsmanship is united with a relentless desire for captivating presentation.

## Contents

<b>SPIEGELAU</b>	<b>128</b>
Willsberger	128
Adina Prestige	129
Hybrid	130
Vino Grande	131-133
Authentis	134
Authentis Casual	135
Soiree	136-137
Style	138
Beverly Hills	139
Festival	140
Classic Bar	141
Carafes & Decanters	142-143
Club	143
Havana	144
Specialty Glasses	145
Beer Classics	146-147
<b>NACHTMANN</b>	<b>148</b>
Vivendi	148
Aspen	149
Noblesse	149
Sixties Stella	150
Serveware	151
Samba	151
Mambo	151
Jazz	151
Bossa Nova	152-153
<b>INDEX</b>	<b>158</b>

Stemware/Tumblers shown 1/4 scale.

◆ Product is made from lead crystal. See information on California Prop. 65 on page 158.

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



# Willsberger Spiegelau

Developed over 30 years ago in cooperation with Johann Willsberger, the collection that bears his name still commands respect in the realms of top gastronomy. Revered on both sides of the Atlantic as “the ultimate in wine presentation,” the distinctive profile is timeless, and to this day, unduplicated.



**Brandy**  
No. 141 61 78 ♦  
6½ oz./192 ml.  
H8¼ T2¼ B2½ D3  
16 pcs./9# = 1.4 cu. ft.  
SCC 4003322240792



**Whisky**  
No. 141 61 86 ♦  
11½ oz./340 ml.  
H5½ T2¾ B3½ D3¾  
16 pcs./9# = 1.1 cu. ft.  
SCC 4003322240785



**Martini**  
No. 141 61 50 ♦  
8¾ oz./259 ml.  
H8¼ T4 B3 D4  
16 pcs./10# = 2.0 cu. ft.  
SCC 4003322240815



**Stemmed Pilsner**  
No. 141 61 74 ♦  
12 oz./355 ml.  
H8¼ T2¼ B2½ D3  
16 pcs./8# = 1.0 cu. ft.  
SCC 4003322240808



**Burgundy**  
No. 141 61 80 ♦  
24½ oz./725 ml.  
H9¾ T3½ B3¾ D4¾  
16 pcs./12# = 2.6 cu. ft.  
SCC 4003322237297



**Bordeaux**  
No. 141 61 77 ♦  
21½ oz./636 ml.  
H9¾ T2¾ B3¾ D3¾  
16 pcs./11# = 1.8 cu. ft.  
SCC 4003322237280



**White Wine**  
No. 141 61 82 ♦  
12¼ oz./362 ml.  
H9¾ T2¾ B3½ D3¼  
16 pcs./9# = 1.3 cu. ft.  
SCC 4003322237303



**Champagne Flute**  
No. 141 61 75 ♦  
8¼ oz./244 ml.  
H9¾ T2½ B2½ D2¾  
16 pcs./8# = 1.1 cu. ft.  
SCC 4003322237273

♦ Product is made from lead crystal. See information on California Prop. 65 on page 158.



**Red Wine/Water Goblet**  
**No. 490 01 01**  
 14¾ oz./435 ml.  
 H9¾ T2½ B3¼ D3¾  
 6 pcs./3# • 0.57 cu. ft.  
**SCC 4003322203674**



**Burgundy**  
**No. 490 01 00**  
 20¾ oz./615 ml.  
 H9½ T3¼ B3¾ D4½  
 6 pcs./4# • .78 cu. ft.  
**SCC 4003322203650**



**Sparkling Wine/Flute**  
**No. 490 01 07**  
 5½ oz./160 ml.  
 H10¼ T1¾ B2½ D2¼  
 6 pcs./3# • 0.46 cu. ft.  
**SCC 4003322203711**



**Bordeaux**  
**No. 490 01 35**  
 22 oz./650 ml.  
 H10¼ T2½ B3¾ D3¾  
 6 pcs./4# • 0.66 cu. ft.  
**SCC 4003322203735**



WILLISBERGER | ADINA PRESTIGE SPIEGELAU | NACHTMANN



## Adina Prestige Spiegelau

A must-have for a sophisticated presentation. One of Spiegelau's most extravagant stemware series, its characteristic tulip-shaped bowl atop a slim, high stem is ideal for many occasions and styles of wine.



**White Wine**  
**No. 432 01 01**  
 12¾ oz./380 ml.  
 H9½ T2⅝ B3⅛ D3⅛  
 6 pcs./3# • .57 cu. ft.  
**SCC 4003322217275**



**Bordeaux**  
**No. 432 01 35**  
 23 oz./680 ml.  
 H9½ T2⅝ B3⅝ D4⅛  
 6 pcs./4# • .78 cu. ft.  
**SCC 4003322217251**



**Burgundy**  
**No. 432 01 00**  
 28½ oz./840 ml.  
 H9½ T2⅝ B3½ D4¾  
 6 pcs./4# • .87 cu. ft.  
**SCC 4003322217237**



**Champagne Flute**  
**No. 432 01 29**  
 9½ oz./280 ml.  
 H9½ T2⅝ B3⅛ D2¾  
 6 pcs./3# • .57 cu. ft.  
**SCC 4003322217299**



**Cognac XL**  
**No. 432 01 18**  
 28½ oz./840 ml.  
 H6½ T2⅝ B3½ D4¾  
 6 pcs./4# • .62 cu. ft.  
**SCC 4003322223535**

## Hybrid Spiegelau

Fine stemware is never a mere triviality – only an appropriately shaped glass can ensure maximum enjoyment for the drinker, allowing the wine to develop perfectly without its essence being lost. With a uniform design and shapes that redefine our way of thinking, crystal clear Hybrid embraces the vital function of the wine glass as mediator between wine and its appreciation.



**Decanter**  
**No. 432 01 89**  
 60¾ oz./1800 ml.  
 H10⅝ T3 B3 D6½  
 1 pc./2# • .29 cu. ft.  
**SCC 4003322223528**







# Vino Grande

## Spiegelau

An international presence in the finest restaurants and hotels is testament to Vino Grande's undeniable sophistication and versatility. An elegant range of stemware, beer and specialty glasses lets you express your creativity in presentation across your drink menu.



HYBRID | VINO GRANDE SPIEGELAU | NACHTMANN



**Port**  
**No. 451 00 04**  
 6½ oz./190 ml.  
 H7¼ T2 B2¾ D2¾  
 6 pcs./2# • .30 cu. ft.  
**SCC 4003322030096**



**White Wine**  
**No. 451 00 03**  
 10¾ oz./315 ml.  
 H7¾ T2¾ B2¾ D2¾  
 6 pcs./3# • .30 cu. ft.  
**SCC 4003322030072**



**White Wine**  
**No. 451 00 02**  
 11½ oz./340 ml.  
 H8¼ T2½ B3 D3½  
 6 pcs./3# • .36 cu. ft.  
**SCC 4003322030058**



**Burgundy**  
**No. 451 00 00**  
 24 oz./710 ml.  
 H8½ T3 B3½ D4½  
 6 pcs./4# • .64 cu. ft.  
**SCC 4003322029991**



**Bordeaux**  
**No. 451 00 35**  
 21 oz./620 ml.  
 H8½ T2½ B3½ D3¾  
 6 pcs./4# • .64 cu. ft.  
**SCC 4003322030010**



**Red Wine/Water Goblet**  
**No. 451 00 01**  
 14¼ oz./424 ml.  
 H8½ T2½ B3½ D3¾  
 6 pcs./3# • .57 cu. ft.  
**SCC 4003322030034**



**Tasting**  
**No. 451 00 31**  
 12¼ oz./365 ml.  
 H8 T2¼ B2½ D3½  
 6 pcs./3# • .47 cu. ft.  
**SCC 4003322072638**



**Decanter**  
**No. 706 01 59**  
 33¾ oz./1000 ml.  
 H7½ T2½ B3¼ D7½  
 1 pc./3# • .45 cu. ft.  
**SCC 4003322065210**



**Destillate**  
**No. 451 00 20**  
 4 oz./120 ml.  
 H8 T1½ B2½ D2¼  
 6 pcs./2# = .30 cu. ft.  
**SCC 4003322052432**



**Spirit**  
**No. 451 00 26**  
 3½ oz./102 ml.  
 H7½ T1¼ B2½ D1½  
 6 pcs./2# = .30 cu. ft.  
**SCC 4003322036050**



**Sparkling Wine/Flute**  
**No. 451 00 07**  
 6 oz./178 ml.  
 H8½ T1¼ B2½ D2½  
 6 pcs./3# = .35 cu. ft.  
**SCC 4003322030157**



**Champagne Flute**  
**No. 451 00 29**  
 8¾ oz./258 ml.  
 H9 T2 B2½ D2½  
 6 pcs./3# = .35 cu. ft.  
**SCC 4003322030355**



**Vino Grande Brandy**  
**No. 451 00 37**  
 8 oz./237 ml.  
 H7½ T1½ B2½ D2¾  
 6 pcs./2# = .30 cu. ft.  
**SCC 4003322030379**



**Cognac**  
**No. 451 00 18**  
 18¾ oz./558 ml.  
 H6½ T2½ B2½ D4  
 6 pcs./3# = .54 cu. ft.  
**SCC 4003322030294**



**Champagne Saucer**  
**No. 451 00 08**  
 9¾ oz./288 ml.  
 H6¾ T3½ B3 D3¾  
 6 pcs./3# = .28 cu. ft.  
**SCC 4003322030171**



**Martini/Cocktail**  
**No. 451 00 25**  
 6½ oz./195 ml.  
 H6½ T4½ B3½ D4½  
 6 pcs./4# = .69 cu. ft.  
**SCC 4003322052258**



**Margarita**  
**No. 451 00 33**  
 11½ oz./340 ml.  
 H7¼ T4½ B3½ D4¾  
 6 pcs./4# = .69 cu. ft.  
**SCC 4003322095057**



**Shot**  
**No. 451 00 20**  
 2 oz./60 ml.  
 H2½ T1½ B1½ D2  
 6 pcs./1.04# = .23 cu. ft.  
**SCC 4003322030317**



**On the Rocks**  
**No. 451 00 16**  
 10¼ oz./300 ml.  
 H3¾ T2¾ B2¾ D3¼  
 6 pcs./4# = .23 cu. ft.  
**SCC 4003322030270**



**Longdrink**  
**No. 451 00 12**  
 13¾ oz./410 ml.  
 H6½ T2½ B2½ D2½  
 6 pcs./4# = .30 cu. ft.  
**SCC 4003322030218**



VINO GRANDE SPIEGELAU | NACHTMANN



**Pilsner**  
No. 451 00 24  
12½ oz./368 ml.  
H67/8 T2¼ B27/8 D27/8  
6 pcs./3# • .30 cu. ft.  
SCC 4003322030331



**Beer Glass**  
No. 952 00 50  
12¾ oz./380 ml.  
H85/8 T2½ B2½ D2½  
6 pcs./5# • 0.36 cu. ft.  
SCC 4003322043539



**Pitcher**  
No. 748 01 53  
42¼ oz./1250 ml.  
H8 T5½ B3 D6½  
1 pc./3# • .17 cu. ft.  
SCC 4003322029298





# Authentis

Spiegelau

Highly specialized production processes meet an in-depth understanding of wine appreciation. A very-fine-blown bowl and rim ensure that the aroma and bouquet of wine are transferred to the taster in a purely authentic way. It makes Authentis a preferred choice for sommeliers.



**Digestive**  
**No. 440 01 70**  
 5¾ oz./170 ml.  
 H7¾ T1¾ B2½ D2½  
 16 pcs./7# • .64 cu. ft.  
**SCC 4003322236924**



**Tasting**  
**No. 440 01 91**  
 10¾ oz./320 ml.  
 H7¾ T2½ B2¾ D3  
 16 pcs./8# • .84 cu. ft.  
**SCC 4003322236917**



**White Wine**  
**No. 440 01 83**  
 12¼ oz./360 ml.  
 H7⅞ T2⅞ B2⅞ D3¼  
 16 pcs./8# • 1.15 cu. ft.  
**SCC 4003322236986**



**White Wine**  
**No. 440 01 82**  
 14¼ oz./420 ml.  
 H8¼ B2¼ B3 D3⅝  
 16 pcs./8# • 1.15 cu. ft.  
**SCC 4003322236979**



**Red Wine/Water Goblet**  
**No. 440 01 81**  
 16¼ oz./480 ml.  
 H8⅞ T2⅞ B3⅞ D3½  
 16 pcs./10# • 1.29 cu. ft.  
**SCC 4003322236962**



**Burgundy**  
**No. 440 01 80**  
 25¼ oz./750 ml.  
 H8⅞ T2⅞ B3⅞ D4⅞  
 16 pcs./11# • 1.81 cu. ft.  
**SCC 4003322236955**



**Bordeaux**  
**No. 440 01 77**  
 22 oz./650 ml.  
 H9⅞ T2¾ B3⅞ D3¾  
 16 pcs./8# • 1.57 cu. ft.  
**SCC 4003322236948**



**Champagne Flute**  
**No. 440 01 85**  
 9¼ oz./270 ml.  
 H8⅞ T2 B2⅞ D2¾  
 16 pcs./7# • .88 cu. ft.  
**SCC 4003322236993**

## Authentis Casual Spiegelau

Sometimes, less is more. Great looking and astonishingly durable, Authentis Casual glasses distinguish themselves through a remarkable style element: the missing stem. This unique silhouette brings memorable visual appeal to the presentation of wines, specialty drinks, even water! All with the peace of mind of superior break and scratch resistance.



**White Wine**  
**No. 480 80 02**  
 14¼ oz./420 ml.  
 H4¼ T2⅞ B1⅞ D3⅝  
 1 doz./5# • .49 cu. ft.  
**SCC 4003322127635**



**Red Wine**  
**No. 480 80 01**  
 15½ oz./460 ml.  
 H4½ T2½ B2 D3½  
 1 doz./5# • .49 cu. ft.  
**SCC 4003322127857**



**Burgundy**  
**No. 480 80 00**  
 21¼ oz./625 ml.  
 H4⅞ T2¾ B2 D4  
 1 doz./4# • .72 cu. ft.  
**SCC 4003322127659**



**Bordeaux**  
**No. 480 80 35**  
 21¼ oz./630 ml.  
 H5⅞ T2⅞ B2 D3¾  
 1 doz./4# • .72 cu. ft.  
**SCC 4003322127871**



# Soiree

Spiegelau

Soiree is the classic definition of enduring beauty. While made to be a functional and durable glass series, it delivers the exquisite touch of Spiegelau glassware ideal for enhancing the tabletops of fine dining establishments.



**Burgundy**  
**No. 407 00 00**  
 17 oz./500 ml.  
 H7¾ T3¾ B3½ D4  
 6 pcs./3# • .64 cu. ft.  
**SCC 4003322024132**



**White Wine**  
**No. 407 00 03**  
 8 oz./240 ml.  
 H7¾ T1½ B2½ D2¾  
 6 pcs./3# • .30 cu. ft.  
**SCC 4003322024194**



**White Wine**  
**No. 407 00 02**  
 9¾ oz./288 ml.  
 H7¾ T2¾ B2½ D2¾  
 6 pcs./3# • .03 cu. ft.  
**SCC 4003322024170**



**Red Wine/Water Goblet**  
**No. 407 00 01**  
 12¼ oz./360 ml.  
 H7¾ T2½ B2½ D3½  
 6 pcs./3# • .47 cu. ft.  
**SCC 4003322024156**



**Bordeaux**  
**No. 407 00 35**  
 17½ oz./515 ml.  
 H8¾ T2¾ B3½ D3½  
 6 pcs./3# • .49 cu. ft.  
**SCC 4003322024538**





SOIREE SPIEGELAU | NACHTMANN



**Champagne Flute**  
No. 407 00 29  
7¼ oz./230 ml.  
H8¾ T1½ B2½ D2½  
6 pcs./3# • .36 cu. ft.  
SCC 4003322057239



**Sparkling Wine/Flute**  
No. 407 00 07  
6½ oz./190 ml.  
H8¾ T1¼ B2½ D2½  
6 pcs./3# • .36 cu. ft.  
SCC 4003322024231



**Sherry**  
No. 407 00 22  
3¾ oz./111 ml.  
H7 T1½ B2½ D2  
6 pcs./3# • .30 cu. ft.  
SCC 4003322024453



**Martini/Cocktail**  
No. 407 00 25  
6 oz./175 ml.  
H5½ T4 B2½ D4  
6 pcs./3# • .54 cu. ft.  
SCC 4003322024491



**Double Cocktail**  
No. 407 00 31  
10¼ oz./300 ml.  
H6¾ T4¾ B3½ D4¾  
6 pcs./3# • .84 cu. ft.  
SCC 4003322098133



**Cognac**  
No. 407 00 18  
15¼ oz./450 ml.  
H5¾ T2½ B2½ D3¼  
6 pcs./3# • .38 cu. ft.  
SCC 4003322024415



**Mineral Water**  
No. 407 00 21  
13½ oz./400 ml.  
H6½ T2½ B2½ D3¼  
6 pcs./3# • .38 cu. ft.  
SCC 4003322092599



**Pilsner**  
No. 407 00 24  
12¾ oz./375 ml.  
H6½ T2¼ B2½ D2¼  
6 pcs./3# • .30 cu. ft.  
SCC 4003322024477



**Shot**  
No. 407 00 20  
1¼ oz./50 ml.  
H2½ T1½ B1½ D1½  
6 pcs./2# • .05 cu. ft.  
SCC 4003322024439



**Whisky**  
No. 407 00 15  
9½ oz./280 ml.  
H3¼ T3 B2¾ D3½  
6 pcs./4# • .23 cu. ft.  
SCC 4003322024378



**On the Rocks**  
No. 407 00 16  
10¾ oz./315 ml.  
H3¾ T3½ B2½ D3¼  
6 pcs./5# • .23 cu. ft.  
SCC 4003322024392



**Juice**  
No. 407 00 14  
7¼ oz./218 ml.  
H4½ T2½ B2½ D2½  
6 pcs./3# • .18 cu. ft.  
SCC 4003322024354



**Tumbler**  
No. 407 00 09  
11¼ oz./336 ml.  
H5 T2½ B2½ D2¼  
6 pcs./4# • .25 cu. ft.  
SCC 4003322024279



**Highball**  
No. 407 00 13  
11½ oz./342 ml.  
H5½ T2½ B2½ D2½  
6 pcs./3# • .25 cu. ft.  
SCC 4003322024330



**Longdrink**  
No. 407 00 12  
14 oz./414 ml.  
H6¼ T2½ B2¼ D2½  
6 pcs./4# • .30 cu. ft.  
SCC 4003322024316

Style  
Spiegelau

A modern shape emanates aesthetics and self-confidence. They've simply got style – a classy look with broad appeal for every occasion.



**Burgundy**  
No. 467 52 00  
21¼ oz./640 ml.  
H8⅞ T2⅞ B3⅞ D4¼  
6 pcs./3# • .61 cu. ft.  
SCC 4003322226949



**Red Wine/Water**  
No. 467 52 01  
21¼ oz./630 ml.  
H8⅞ T2⅞ B3⅞ D3¾  
6 pcs./3# • .51 cu. ft.  
SCC 4003322226963



**White Wine**  
No. 467 52 02  
15 oz./440 ml.  
H8¾ T2½ B2⅞ D3⅝  
6 pcs./3# • .39 cu. ft.  
SCC 4003322226987



**Sparkling Wine/Flute**  
No. 467 52 07  
8 oz./240 ml.  
H8⅞ T1¼ B2⅞ D2⅝  
6 pcs./3# • .29 cu. ft.  
SCC 4003322227007



Beverly Hills  
Spiegelau

Beverly Hills glasses combine the aesthetics of a pulled, slightly shorter stem and a bowl that allows plenty of room for the wine to breathe and release its aromas. These glasses are an attractive and economical addition to the table.



**White Wine**  
No. 456 01 02  
15¾ oz./465 ml.  
H9 T2½ B3 D3¾  
6 pcs./3# • .57 cu. ft.  
SCC 4003322082590



**Red Wine/Water Goblet**  
No. 456 01 01  
18½ oz./550 ml.  
H9½ T2½ B3½ D3¾  
6 pcs./4# • .66 cu. ft.  
SCC 4003322082576



**Bordeaux**  
No. 456 01 35  
24 oz./710 ml.  
H10½ T2½ B3¾ D3¾  
6 pcs./4# • .66 cu. ft.  
SCC 4003322082552



**Burgundy**  
No. 456 01 00  
27½ oz./810 ml.  
H9¾ T3 B3¾ D4¼  
6 pcs./3# • .78 cu. ft.  
SCC 4003322082538



STYLE | BEVERLY HILLS SPIEGELAU | NACHTMANN





**Red Wine/Water Goblet**  
**No. 402 01 01**  
 13½ oz./402 ml.  
 H7¾ T2½ B3½ D3½  
 6 pcs./3# • 47 cu. ft.  
**SCC 4003322073536**



**Bordeaux**  
**No. 402 01 35**  
 15½ oz./456 ml.  
 H8¾ T2½ B3½ D3½  
 6 pcs./3# • 49 cu. ft.  
**SCC 4003322073697**



**Burgundy**  
**No. 402 01 00**  
 21¾ oz./640 ml.  
 H8¾ T2¾ B3½ D4  
 6 pcs./4# • 64 cu. ft.  
**SCC 4003322216544**



**Sparkling Wine/Flute**  
**No. 402 01 07**  
 5¾ oz./168 ml.  
 H8¾ T2¼ B2½ D3  
 6 pcs./3# • 36 cu. ft.  
**SCC 4003322073598**

# Festival

## Spiegelau

Perfect for banquets and catering, Festival is synonymous with simple luxury. Extremely durable and breakage resistant, this series also provides an excellent wine-by-the-bottle presentation.



**Champagne Flute**  
**No. 402 01 29**  
 8 oz./238 ml.  
 H7½ T2 B2½ D2½  
 6 pcs./3# • 30 cu. ft.  
**SCC 4003322073659**



**Pilsner**  
**No. 402 01 24**  
 13½ oz./400 ml.  
 H6¾ T1½ B2½ D17/8  
 6 pcs./3# • 30 cu. ft.  
**SCC 4003322082712**



**Mineral Water**  
**No. 402 01 11**  
 9¼ oz./275 ml.  
 H5¾ T2¾ B2½ D2¾  
 6 pcs./3# • 25 cu. ft.  
**SCC 4003322077138**



**Whisky Tumbler**  
**No. 402 01 16**  
 11¾ oz./350 ml.  
 H3¾ T2¾ B2¾ D3¼  
 6 pcs./3# • 15 cu. ft.  
**SCC 4003322229780**



**Longdrink**  
**No. 402 01 12**  
 11¾ oz./350 ml.  
 H6¾ T2¾ B2½ D27/8  
 6 pcs./3# • 30 cu. ft.  
**SCC 4003322229766**



FESTIVAL CLASSIC BAR SPIEGELAU | NACHTMANN



**Shot**  
**No. 900 01 20**  
 1½ oz./55 ml.  
 H3 T1½ B1½ D1½  
 6 pcs./2# = .05 cu. ft.  
**SCC 4003322066613**



**Tumbler**  
**No. 900 01 15**  
 9½ oz./280 ml.  
 H3¾ T3½ B 2¾ D3½  
 6 pcs./4# = .23 cu. ft.  
**SCC 4003322066576**



**Tumbler XL**  
**No. 900 01 16**  
 14 oz./415 ml.  
 H4¼ T3¾ B3½ D3¾  
 6 pcs./5# = .23 cu. ft.  
**SCC 4003322103936**

# Classic Bar

## Spiegelau

Ernst Lechthaler, a renowned German barkeeper, assisted in the design of this classic barware made in Spiegelau's brilliant crystalline. It features solid glass bases, strong sides and beveled-edge rims.



**Juice**  
**No. 900 01 46**  
 6 oz./180 ml.  
 H4½ T2½ B2 D2½  
 6 pcs./2# = .15 cu. ft.  
**SCC 4003322066637**



**Longdrink**  
**No. 900 01 12**  
 12¼ oz./360 ml.  
 H6½ T2¾ B2¼ D2¾  
 6 pcs./4# = .30 cu. ft.  
**SCC 4003322066514**



**Longdrink XL**  
**No. 900 01 10**  
 17¼ oz./510 ml.  
 H6½ T3¾ B2¾ D3¾  
 6 pcs./4# = .30 cu. ft.  
**SCC 4003322066491**



7 oz./  
207 ml. →



**Carafe**  
**No. 900 10 53**  
 9.25 oz./270 ml.  
 H6¾ T2 B 2¼ D2¼  
 6 pcs./3# = .17 cu. ft.  
**SCC 400332207924**



**Carafe**  
**No. 900 10 55**  
 20¼ oz./600 ml.  
 H8¾ T2½ B3¼ D3¼  
 6 pcs./4# = .49 cu. ft.  
**SCC 400332207948**



**Carafe**  
**No. 900 10 57**  
 37¼ oz./1100 ml.  
 H10¼ T3¼ B3¾ D3¾  
 6 pcs./6# = .66 cu. ft.  
**SCC 400332207962**

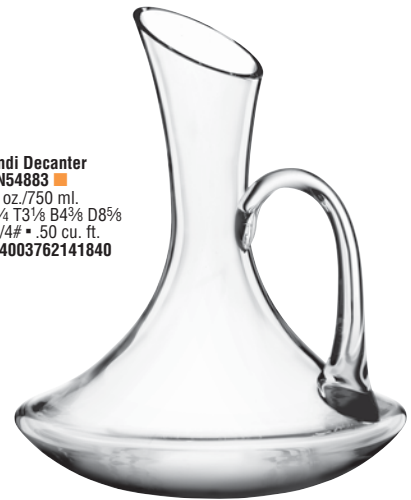
# Carafes & Decanters

Spiegelau

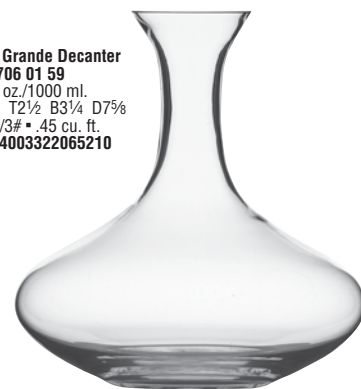
Spiegelau glassware, carafes and decanters are specifically designed to enhance your customers' wine experience. Often, this begins with the decanting process. Decanting removes the sediment from the wine and adds oxygen. This allows the scents and aromas to develop better and more quickly – an ideal accompaniment to Spiegelau's meticulously crafted glasses.



**Toscana Decanter**  
**No. 743 00 59**  
 50¾ oz./1500 ml.  
 H10¼ T2⅞ B4½ D10  
 1 pc./3# \* .67 cu. ft.  
**SCC 4003322093794**



**Vivendi Decanter**  
**No. N54883** ■  
 25¼ oz./750 ml.  
 H10¼ T3⅞ B4⅞ D8⅞  
 1 pc./4# \* .50 cu. ft.  
**SCC 4003762141840**



**Vino Grande Decanter**  
**No. 706 01 59**  
 33¾ oz./1000 ml.  
 H7⅞ T2½ B3¼ D7⅞  
 1 pc./3# \* .45 cu. ft.  
**SCC 4003322065210**





**Hybrid Decanter**  
No. 432 01 89  
60¾ oz./1800 ml.  
H10½ T3 B3 D6½  
1 pc./2# • .29 cu. ft.  
SCC 400332223528



**Casual Entertaining Decanter**  
No. 480 01 88  
47¼ oz./1400 ml.  
H9½ T2¾ B2½ D5¾  
1 pc./3# • .18 cu. ft.  
SCC 4003322124818

7 oz./  
207 ml. →



**Carafe**  
No. 900 10 53  
9.25 oz./270 ml.  
H6¾ T2 B 2¼ D2¼  
6 pcs./3# • .17 cu. ft.  
SCC 4003322207924



**Classic Bar Carafe**  
No. 900 10 55  
20¼ oz./600 ml.  
H8½ T2½ B3¼ D3¼  
6 pcs./4# • .49 cu. ft.  
SCC 4003322207948



**Classic Bar Carafe**  
No. 900 10 57  
37¼ oz./1100 ml.  
H10¼ T3¼ B3¾ D3¾  
6 pcs./6# • .66 cu. ft.  
SCC 4003322207962



Club NEW  
Spiegelau

Like an afternoon at the club, these are comfortably sophisticated. A cut above the ordinary while possessing a relaxing familiarity.



**Whiskey**  
No. 266 01 15  
9¾ oz./288 ml.  
H3¾ T3 B2¾ D3  
1 doz./8# • .55 cu. ft.  
SCC 4003322243274



**DOF**  
No. 266 01 16  
12½ oz./370 ml.  
H3¾ T3¾ B3 D3¾  
1 doz./9# • .55 cu. ft.  
SCC 4003322217398



**Highball**  
No. 266 01 14  
9¾ oz./288 ml.  
H4¾ T2½ B2¾ D2¾  
1 doz./9# • .41 cu. ft.  
SCC 4003322217411



**Highball**  
No. 266 01 13  
11¾ oz./347 ml.  
H5¾ T2½ B2¾ D2¾  
1 doz./11# • .66 cu. ft.  
SCC 4003322243311



# Havanna

## Spiegelau

The Havanna bar series with its modern elegance fits into every environment and bestows a Cuban flair to every room. Whether Mojito or Cuba Libre – Havanna has a matching glass for every beverage.



**Water Tumbler**  
**No. 264 01 15** ♦  
 6 oz./176 ml.  
 H3½ T2⅞ B2¼ D2⅞  
 6 pcs./5# • .18 cu. ft.  
**SCC 4003322202936**



**Whisky**  
**No. 264 01 16**  
 11¾ oz./345 ml.  
 H4⅞ T3½ B2⅝ D3½  
 6 pcs./7# • .30 cu. ft.  
**SCC 4003322202950**



**Liqueur Tumbler**  
**No. 264 01 31** ♦  
 5¼ oz./171 ml.  
 H5⅝ T2¼ B1⅞ D2¼  
 6 pcs./5# • .13 cu. ft.  
**SCC 4003322202998**



**Longdrink**  
**No. 264 01 12**  
 12½ oz./366 ml.  
 H6¾ T2⅞ B2⅞ D2⅞  
 6 pcs./7# • .39 cu. ft.  
**SCC 4003322202912**



**Martini/Cocktail**  
**No. 264 01 25** ♦  
 9¼ oz./270 ml.  
 H4⅞ T5⅞ B1⅞ D5⅞  
 6 pcs./6# • .66 cu. ft.  
**SCC 4003322202974**

♦ Product is made from lead crystal. See information on California Prop. 65 on page 158.



**Whisky Tumbler Special**  
**No. 446 00 16**  
 11½ oz./340 ml.  
 H4¾ T2½ B2½ D3¼  
 6 pcs./4# • .25 cu. ft.  
**SCC 4003322088219**



**Cocktail**  
**No. 410 00 31**  
 18 oz./530 ml.  
 H7¼ T3½ B3½ D3½  
 6 pcs./3# • .47 cu. ft.  
**SCC 4003322088035**

# Specialty Glasses

Spiegelau

You can build a reputation, and plenty of loyal customers, on the quality of your specialty drinks. Showcasing them in the best glassware enhances the perceived value of your signature offerings. Let your creativity flow!



**Taper Champagne**  
**No. 400 01 17**  
 5½ oz./165 ml.  
 H9½ T2¾ B2½ D2¾  
 6 pcs./3# • .36 cu. ft.  
**SCC 4003322214359**



**Martini/Cocktail**  
**No. 471 00 25**  
 8½ oz./250 ml.  
 H6½ T4¾ B3¾ D4¾  
 6 pcs./3# • .59 cu. ft.  
**SCC 4003322132592**



**Cognac XL**  
**No. 528 01 18**  
 28½ oz./840 ml.  
 H5½ T2½ B3¾ D47/8  
 6 pcs./3# • .76 cu. ft.  
**SCC 4003322083375**



**L&S Diamonds**  
**Martini/Cocktail**  
**No. 265 03 25** ♦  
 11½ oz./340 ml.  
 H4¾ T5½ B1¾ D5½  
 8 pcs./10# • .75 cu. ft.  
**SCC 4003322126256**



**Martini/Cocktail**  
**No. 264 01 25** ♦  
 9¼ oz./270 ml.  
 H4¾ T5½ B1¾ D5½  
 6 pcs./6# • .66 cu. ft.  
**SCC 4003322202974**



**Martini Footed**  
**No. N78531** ♦  
 11½ oz./340 ml.  
 H4¾ T5½ B1¾ D5½  
 8 pcs./9# • .82 cu. ft.  
**SCC 4003762186827**







## Beer Classics

### Spiegelau

Made in Bavaria, beer's ancestral home, this extraordinary collection represents Spiegelau's pedigreed, 500-year commitment to technical excellence and aesthetic beauty in glassmaking.

Leverage the popularity of craft beers by pairing local favorites with this brilliantly clear, functional glassware – specifically designed to enhance the appearance, aroma and flavor of fine beer.



**Pilsner**  
**No. 451 00 24**  
 12½ oz./368 ml.  
 H6⅞ T2¼ B2⅞ D2⅞  
 6 pcs./3# • .30 cu. ft.  
**SCC 4003322030331**



**Stemmed Pilsner**  
**No. N91721** ■  
 14½ oz./428 ml.  
 H7¼ T2¼ B2⅞ D3  
 1 doz./5# • .61 cu. ft.  
**SCC 4003762233842**



**Pilsner**  
**No. 407 00 24**  
 12¾ oz./375 ml.  
 H6⅞ T2¼ B2⅞ D2¼  
 6 pcs./3# • .30 cu. ft.  
**SCC 4003322024477**



**Pilsner**  
**No. 402 01 24**  
 13½ oz./400 ml.  
 H6⅞ T1⅞ B2⅞ D1⅞  
 6 pcs./3# • .30 cu. ft.  
**SCC 4003322082712**



**Stemmed Pilsner**  
No. 499 10 24  
14¾ oz./440 ml.  
H6½ T2½ B3⅝ D3½  
6 pcs./3# • .38 cu. ft.  
SCC 4003322132196



**Stemmed Pilsner**  
No. 141 61 74 ♦  
12 oz./355 ml.  
H8¼ T2¼ B2⅝ D3  
16 pcs./8# • 1.0 cu. ft.  
SCC 4003322240808



**NEW Stout Beer**  
No. 499 10 51  
20¼ oz./599 ml.  
H7 T2⅝ B2⅝ D3⅝  
6 pcs./4# • .47 cu. ft.  
SCC 4003322242871



**IPA Beer**  
No. 499 10 52  
18¼ oz./540 ml.  
H7⅝ T2½ B2¼ D3¼  
6 pcs./3# • .47 cu. ft.  
SCC 4003322234654



**Beer**  
No. 952 00 50  
12¾ oz./380 ml.  
H8⅝ T2½ B2½ D2½  
6 pcs./5# • 0.36 cu. ft.  
SCC 4003322043539



BEER CLASSICS SPIEGELAU | NACHTMANN



**Lager**  
No. 499 10 54  
19 oz./560 ml.  
H7⅝ T3¼ B2⅝ D3¼  
6 pcs./3# • .47 cu. ft.  
SCC 4003322132158



**Tall Pilsner**  
No. 499 10 50  
14¼ oz./425 ml.  
H8⅝ T2½ B2½ D2½  
6 pcs./2# • .36 cu. ft.  
SCC 4003322208075



**Wheat Beer**  
No. 499 10 55  
23¾ oz./700 ml.  
H9⅝ T2⅝ B2⅝ D3¼  
6 pcs./4# • .46 cu. ft.  
SCC 4003322132172



♦ Product is made from lead crystal.  
See information on California Prop. 65 on page 158.

■ Nachtmann product

# Vivendi

Nachtmann

Vivendi are elegant, contemporary glasses conceived for professional use. The design is committed to the clear Bauhaus style set down by Walther Gropius.

Gropius (1883 – 1969) said, “Modern man, who no longer dresses in historical garments but wears modern clothes, also needs modern items for daily use which are firstly functional, secondly beautiful, thirdly durable and lastly affordable.” Vivendi’s functionality, design, quality and moderate price would make him proud, indeed.



**White Wine**  
**No. N91719**  
 13 oz./387 ml.  
 H8½ T2½ B3 D3¼  
 1 doz./5# • .91 cu. ft.  
**SCC 4003762233903**



**Red Wine**  
**No. N91722**  
 24½ oz./727 ml.  
 H9½ T3 B3½ D4  
 1 doz./7# • 1.58 cu. ft.  
**SCC 4003762233866**



**Bordeaux**  
**No. N91723**  
 25¼ oz./763 ml.  
 H9½ T3 B3½ D3¾  
 1 doz./7# • 1.70 cu. ft.  
**SCC 4003762233804**



**Burgundy**  
**No. N91724**  
 30¼ oz./897 ml.  
 H9½ T3½ B3¾ D4¾  
 1 doz./7# • 1.58 cu. ft.  
**SCC 4003762233828**



**Champagne Flute**  
**No. N91720**  
 9¼ oz./272 ml.  
 H9¼ T2 B2½ D2½  
 1 doz./5# • .92 cu. ft.  
**SCC 4003762233927**



**Stemmed Pilsner**  
**No. N91721**  
 14½ oz./428 ml.  
 H7¼ T2¼ B2½ D3  
 1 doz./5# • .61  
**SCC 4003762233842**



**Decanter**  
**No. N54883**  
 25¼ oz./750 ml.  
 H10¼ T3½ B4¾ D8¾  
 1 pc./4# • .50 cu. ft.  
**SCC 4003762141840**





Aspen NEW  
Nachtmann

With its dignified, multi-faceted design, Aspen expands the sensory experience well beyond the palate. The complex cuts in the sparkling lead crystal create stunning optics while providing a one-of-a-kind feel in the hand. An ideal presentation to complement the layered flavors of rich whiskies.



**Whisky**  
**No. N92052** ♦  
11 oz./325 ml.  
H3 7/8 T3 1/2 B3 1/4 D3 1/2  
1 doz./13# • .55 cu. ft.  
**SCC 4003762235242**



**Longdrink**  
**No. N92053** ♦  
10 1/2 oz./311 ml.  
H6 T2 3/4 B2 1/2 D2 3/4  
1 doz./14# • .66 cu. ft.  
**SCC 4003762235266**

Noblesse  
Nachtmann

Opulent in shape, Noblesse, consisting of a Whisky and a Longdrink tumbler, brings the brilliance of high-quality crystal glass to its full advantage.



**Whisky**  
**No. N91710**  
9 3/4 oz./290 ml.  
H4 T3 1/4 B3 D3 1/4  
1 doz./12# • .50 cu. ft.  
**SCC 4003762233491**



**Longdrink**  
**No. N91703**  
13 1/4 oz./395 ml.  
H6 T3 B2 3/4 D3  
1 doz./15# • .61 cu. ft.  
**SCC 4003762233514**

♦ Product is made from lead crystal. See information on California Prop. 65 on page 158.



## Sixties Stella

Nachtmann

Sixties Stella makes a breathtaking design statement that can only be crafted in the finest cut glass. The opulence of the brilliant crystal is complemented masterfully by ultra-thin stems, delivering timeless elegance to your most luxurious tabletops.



**White Wine**  
No. N88415  
10<sup>1</sup>/<sub>4</sub> oz./300 ml.  
H8<sup>7</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>4</sub> B3<sup>1</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>4</sub>  
8 pcs./8# • 1.24 cu. ft.  
SCC 4003762220415



**Red Wine/Water**  
No. N88411  
12<sup>3</sup>/<sub>4</sub> oz./380 ml.  
H9<sup>1</sup>/<sub>4</sub> T3<sup>3</sup>/<sub>8</sub> B3<sup>3</sup>/<sub>8</sub> D3<sup>5</sup>/<sub>8</sub>  
8 pcs./8# • 1.24 cu. ft.  
SCC 4003762220330



**Sparkling Wine**  
No. N88412  
6<sup>1</sup>/<sub>2</sub> oz./190 ml.  
H10<sup>1</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>4</sub> B3<sup>1</sup>/<sub>8</sub> D2<sup>1</sup>/<sub>4</sub>  
8 pcs./7# • 1.16 cu. ft.  
SCC 4003762220354



**Longdrink**  
No. N88409  
15<sup>1</sup>/<sub>4</sub> oz./450 ml.  
H5<sup>5</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>2</sub> B2<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>2</sub>  
8 pcs./6# • .45 cu. ft.  
SCC 4003762220293



**Decanter**  
No. N88369  
25<sup>1</sup>/<sub>4</sub> oz./750 ml.  
H11<sup>1</sup>/<sub>4</sub> T3<sup>3</sup>/<sub>8</sub> B4<sup>1</sup>/<sub>2</sub> D4<sup>1</sup>/<sub>2</sub>  
4 pcs./11# • .73 cu. ft.  
SCC 4003762220040



# Serveware

Nachtmann

Your choice of serveware represents the very essence of your presentation. These stunning pieces exquisitely complement the best laid dining table. Their designs are as diverse and pleasing as the delicious cuisine to be served upon them. They are made to amaze each and every time.

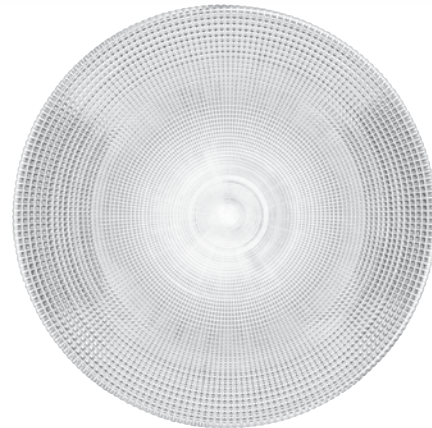


SIXTIES STELLA | SERVEWARE SPIEGELAU | NACHTMANN



## Samba

9<sup>7</sup>/<sub>8</sub>" Bowl  
No. N77671  
H1<sup>5</sup>/<sub>8</sub> W2<sup>1</sup>/<sub>2</sub>  
2 pcs./5# • .54 cu. ft.  
SCC 4003762184953

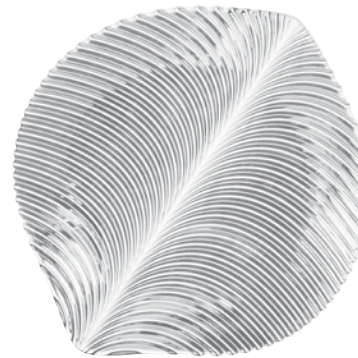


## Jazz

12<sup>5</sup>/<sub>8</sub>" Chargerplate  
No. N91707  
H1<sup>1</sup>/<sub>4</sub> W12<sup>5</sup>/<sub>8</sub>  
6 pcs./19# • .88 cu. ft.  
SCC 4003762233477



12<sup>5</sup>/<sub>8</sub>" Chargerplate  
No. N75059  
H1<sup>1</sup>/<sub>4</sub> W12<sup>5</sup>/<sub>8</sub>  
4 pcs./14# • .88 cu. ft.  
SCC 4003762180016



## Mambo

10<sup>5</sup>/<sub>8</sub>" Dinner Plate  
No. N91313  
H1<sup>1</sup>/<sub>4</sub> L10<sup>5</sup>/<sub>8</sub> W7<sup>1</sup>/<sub>2</sub>  
6 pcs./15# • .59 cu. ft.  
SCC 4003762233316

Serveware shown 1/8 scale.



# Bossa Nova

Nachtmann

The joyful, artistic experimentation and unique flair of Brazil's "New Wave" movement is brought to show-stopping glass. Characterized by an intricate braid pattern, this tabletop collection is a bold expression of personal style.



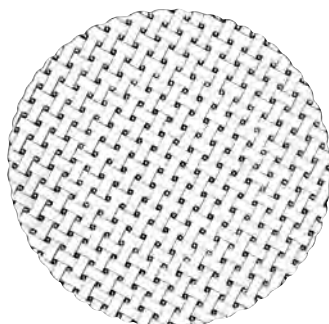
**4¾" Square Bowl**  
**No. N89694**  
 H1⅞ W4¼ B2⅜  
 4 pcs./3# • .11 cu. ft.  
**SCC 4003762227506**



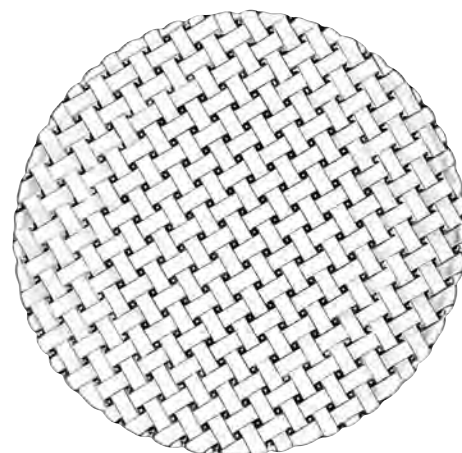
**Martini Footed**  
**No. N78531** ♦  
 11½ oz./340 ml.  
 H4¼ T5½ B1⅞ D5½  
 8 pcs./9# • .82 cu. ft.  
**SCC 4003762186827**



**4⅞" Bowl**  
**No. N78535**  
 H1¼ W4⅞ B1⅝  
 4 pcs./3# • .19 cu. ft.  
**SCC 4003762186810**



**9" Salad Plate**  
**No. N78635**  
 H¾ W9  
 8 pcs./13# • .41 cu. ft.  
**SCC 4003762187282**



**12⅝" Chargerplate**  
**No. N78636**  
 H¼ W12⅝  
 4 pcs./14# • .88 cu. ft.  
**SCC 4003762187305**



**5⅞" Bowl**  
**No. N91310**  
 H1⅞ W5⅞ B1⅝  
 6 pcs./5# • .23 cu. ft.  
**SCC 4003762233057**



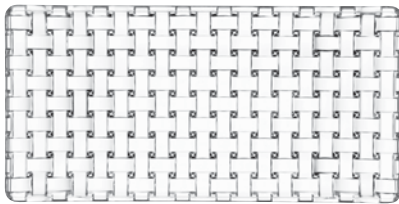
**9⅞" Bowl**  
**No. N77672**  
 H1⅝ W9⅞  
 2 pcs./5# • .54 cu. ft.  
**SCC 4003762184946**



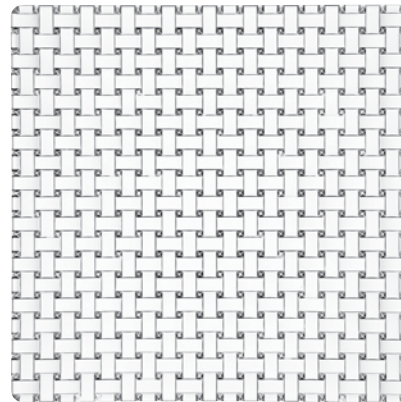
**11¾" Bowl**  
**No. N91319**  
 H3⅞ W11¼  
 2 pcs./8# • .61 cu. ft.  
**SCC 4003762233071**



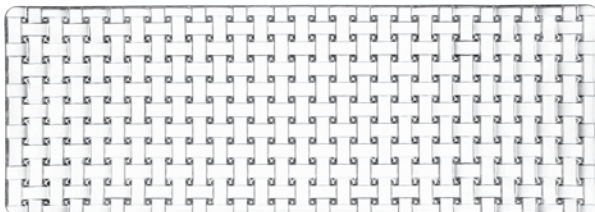
BOSSA NOVA SPIEGELAU | NACHTMANN



**11" Rectangular Plate**  
**No. N91316** ♦  
H $\frac{3}{8}$  L11 W4  
6 pcs./13# • .29 cu. ft.  
SCC 4003762233231



**11" Square Plate**  
**No. N91315**  
H $\frac{7}{8}$  W11  
6 pcs./23# • .44 cu. ft.  
SCC 4003762233217



**16½" Rectangular Plate**  
**No. N91317** ♦  
H $\frac{1}{4}$  L16½ W5 $\frac{7}{8}$   
6 pcs./22# • .41 cu. ft.  
SCC 4003762233255

♦ Product is made from lead crystal.  
See information on California Prop. 65 on page 158.  
Serveware shown 1/8 scale.

# NUMERICAL INDEX

CENTIMETERS

These rulers can be helpful in checking glass dimensions for glassware verification, storage tray requirements, etc.

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
● 12	.42	● 260	.33	✚ 1639/1918M	.69
● 13	.42	● 280	.104	● 1647	.38
● 14	.42	● 400	.59, 60, 105	● 1650	.68, 91, 104
● 15	.42	● 401	.60	✘ 1650SR	.68, 74
● 16	.39, 42	● 402	.60	✘ 1653SR	.74
● 18	.41	● 403	.60	✘ 1654SR	.74
● 19	.41	● 409	.40, 60	✘ 1656SR	.74
● 30	.99	● 494	.93	✘ 1660SR	.74
● 44	.98	● 525	.38	✘ 1661SR	.74
● 48	.69, 104	● 526	.38	✘ 1664SR	.74
● 51	.98	● 527	.38	✘ 1676SR	.74
● 53	.98	● 528	.38	✘ 1677SR	.74
● 53/11680	.98	● 529	.38	● 1688	.38
● 56	.39, 98	★ ● 535HT	.99	● 1689	.38
● 58	.98	★ ● 539HT	.99	● 1690	.38
● 77	.98	540	.37, 39	✘ 1690SR	.38
● 94	.98	545	.37	● 1691	.38
● 95	.98	545/69292	.43	● 1692	.38
● 96	.98	★ ● 551HT	.98	★ ● 1713HT	.96
● 96/11680	.98	★ ● 556HT	.98	★ ● 1906HT	.97
● 115	.98	★ ● 606HT	.96	★ ● 1907HT	.97
● 123	.89	★ ● 610HT	.96	★ ● 1910HT	.93, 97
● 124	.89, 105	★ ● 618HT	.96	★ ● 1917HT	.97
● 125	.89, 93	★ ● 633HT	.96	● 1965	.104, 119
● 126	.89	● 718	.20	● 2116	.99
● 127	.89	● 719	.21	2130SA662	.52
● 128	.89	● 726	.112	● 2205	.90
● 131	.89	● 728	.112	● 2206	.90
● 132	.89	● 735	.20	● 2207	.90
● 133	.89	● 763	.104, 119	● 2208	.90
● 135	.93	● 782	.21	● 2209	.90
● 139	.89	● 789	.20	● 2211	.90
● 149	.39, 89	● 795	.20	● 2212	.90
● 151	.89	▲ ● 814CD	.88	● 2216CC	.99
● 155	.68	▲ ● 816CD	.88	● 2233	.49
● 158	.89	▲ ● 817CD	.88	✘ 2290SR	.74
● 159	.89	▲ ● 916CD	.88	✘ 2291SR	.74, 93
● 161	.89	▲ ● 917CD	.88, 93	✘ 2292SR	.74
● 170	.89	▲ ● 918CD	.88	✘ 2294SR	.74
● 171B	.13	★ ● 1013HT	.42	✘ 2295SR	.74
● 172	.89	● 1037	.57, 91	✘ 2296SR	.74
● 176	.42	● 1038	.57, 91	● 2303	.69, 87
● 178	.42	★ ● 1176HT	.42	● 2307	.92
● 179	.42	★ ● 1178HT	.42	● 2308	.92
● 181	.42	★ ● 1181HT	.42	● 2310	.87
● 181/1605G	.42	★ ● 1183HT	.42	● 2311	.92
● 183	.42	★ ● 1240HT	.41	● 2312	.92
● 194	.50	★ ● 1241HT	.39, 41, 68	● 2313	.92
● 195	.50	★ ● 1242HT	.41	● 2318	.87
● 196	.50	★ ● 1451HT	.97	● 2323	.87
● 209	.49	★ ● 1452HT	.97	● 2325	.87
● 217	.33	★ ● 1453HT	.97	● 2328	.87
● 221	.33	★ ● 1454HT	.97	2329SA450	.52
● 222	.33	★ ● 1512	.93, 96	● 2338	.87
● 223	.88	★ ● 1513	.93, 96	● 2339	.87
● 224	.33, 59	★ ● 1514	.93, 96	● 2349	.87
● 225	.88	● 1604	.40	● 2359	.87
● 226	.88	● 1610	.40	● 2369	.87
● 227	.88	● 1611	.40	● 2391	.92
● 228	.30, 33	● 1612	.40	● 2392	.92
● 231	.33, 103	● 1614	.40	● 2393	.92
● 232	.88	● 1619	.66	● 2394	.92
● 238	.33, 103	● 1623	.40	● 2395	.92
● 243	.39, 41, 68, 104	● 1629	.40	● 2396	.92
● 245	.39, 68	● 1631	.38	● 2478	.40, 94
● 247	.41	● 1629/69292	.43	● 2481	.94
● 247/69292	.43	✚ 1632HT	.48, 79	● 2485	.94
● 249	.39, 88	✚ 1637HT	.48, 79	● 2486	.94
● 259	.88	✚ 1639HT	.48, 79	● 2488	.94



ITEM NO.	PAGE
● 2489	.94
● 2518	.91
● 2519	.91
● 2520	.91
● 2522	.91
● 2523	.91
● 2524	.91
● 2824	.30, 91, 119
● 2854	.119
✕ 2999SR	.57, 91
■ 3010	.24
■ 3011	.24
■ 3014	.24
■ 3055	.24, 59
■ 3056	.24
■ 3057	.24
■ 3058	.24
■ 3060	.24
■ 3061	.24
■ 3062	.27, 44
■ 3064	.24
■ 3065	.24
■ 3088	.24, 102, 104
■ 3096	.24, 31
■ 3211	.19
■ 3212	.19
■ 3228	.19, 45
■ 3264	.19
■ 3312	.19
■ 3328	.19, 45
■ 3364	.19
θ 3402	.61
θ 3403	.61
θ 3407	.61
θ 3408	.61
■ 3419	.64, 105, 107
■ 3429	.64
✕ 3502FCP21	.33, 57, 103
■ 3556	.87
● 3616	.66
● 3617	.66
● 3619JS	.65
● 3620JS	.65
● 3623	.66
● 3629	.61, 66
■ 3701	.28, 59, 68, 104
■ 3702	.29, 103
■ 3704	.29, 103
■ 3705	.29, 103
■ 3708	.29, 103
■ 3709	.29, 103
■ 3711	.27
■ 3712	.27
✕ 3713SCP29	.57, 91
■ 3715	.28
■ 3716	.27
■ 3717	.28
■ 3721	.27
■ 3722	.96, 107
■ 3725	.27, 44
■ 3727	.27, 44
■ 3728	.27, 44
■ 3730	.27, 44
■ 3733	.28, 59
■ 3736	.28
■ 3737	.28
■ 3746	.28
■ 3747	.28
★ ■ 3752HT	.27

ITEM NO.	PAGE
■ 3756	.27
■ 3757	.26
■ 3764	.26
■ 3765	.26
■ 3766	.26
■ 3769	.26
■ 3770	.29, 104
■ 3771	.28, 59
■ 3773	.29, 59
■ 3775	.29
■ 3777	.29, 59
■ 3779	.28, 59
■ 3783	.26
■ 3784	.26
■ 3787	.29, 59
■ 3788	.29, 102
■ 3790	.29, 102
■ 3792	.29, 102
■ 3793	.29, 102
■ 3794	.26, 31, 63
■ 3795	.26, 31, 63
■ 3796	.26, 31
⊙ 3796/69292	.43
■ 3801	.28, 68, 104
■ 3803	.28, 105
■ 3804	.27, 45
⊙ 3804/69292	.43
■ 3807	.46
■ 3808	.46
■ 3810	.45
■ 3812	.45
■ 3813	.45
■ 3815	.45
■ 3816	.39, 46
■ 3817	.46
■ 3820	.19
■ 3821	.19
■ 3822	.30, 39, 47, 105, 119
■ 3823	.47
⊙ 3823/69292	.43
■ 3824	.105
■ 3825	.105
■ 3826	.47, 68, 102, 104
■ 3827	.64, 105
■ 3828	.47
■ 3908	.25, 45
■ 3911	.25
■ 3914	.25
■ 3915	.25, 44
■ 3957	.25
■ 3964	.25
■ 3965	.25
■ 3966	.25
■ 3988	.25, 102
■ 3996	.25, 31
✕ ■ 4111SRB/UPC00	.13
✕ ■ 4116SR	.13
✕ ■ 4116SRB/UPC00	.13
✕ ■ 4196SR	.13, 31
● 4803	.50
● 4808	.50
● 4809	.39
5001	.51
5003	.39, 51
5005	.94
5011	.53
5012	.53
5016	.52
5018	.52

ITEM NO.	PAGE
5019	.52
5020	.52
5026	.68
5027	.53
5030	.69
5031	.69
5033	.69
5037	.118
5045	.118
5058	.119
5065	.117
5092	.53
5101	.107
5102	.106
5103	.106
5109	.68
5110	.106
5114	.69
5115	.106
5118	.106
5119	.106, 117
5120	.69
5120/A0007	.69
5120B	.69
5120E	.69
5121	.69
5121/S0711	.69
5122	.69
5122/S0709	.69
5126	.69
5126/A0007	.69
5126/S0711	.69
5127	.69
5127/S0710	.69
5127/S0711	.69
5128	.69
5130	.94
5131	.94
5134	.94
5134/1124N	.69
5135	.69
5135/S0617	.69
5137	.48, 79
5138	.69
5139	.48, 79
5143	.118
5154	.118
5156	.118
5159	.119
5160	.104, 117, 119
5161	.106
5162	.106
5164	.118
5201	.108
5202	.52
5203	.52
5205	.53
5206	.53
5210	.45
5212	.45
5213	.108
5213B	.108
5221	.118
5258	.117
5260	.113
5262	.53, 81
5263	.81, 113
5272	.53
5273	.53

ITEM NO.	PAGE
5277	.69, 104
5279	.94
5286	.53, 109
5292	.109
5293	.105, 109
5294	.108
5295	.108
5297	.52
5298	.52
5303	.53
5304	.108
5305	.51
5307	.51
5309	.51
5310	.107
5314	.107
5315	.107
5317	.106
5327	.52
5329	.49
5330	.49
5332	.49
5333	.49
5335	.116
5336	.105, 106
5352	.108, 116
5355	.51
5360	.51
5362	.51
5364	.51
5380	.108, 116
5385	.48, 79
5460	.117
5474	.105, 119
5475	.119
5476	.119
5544	.108
5589	.109
5705CC	.99
5724	.108
5725	.108
5732CC	.99
5784	.65
● 6425	.45
● ▲ 7500	.17, 30
● ⊙ 7500/69292	.43
✕ 7500SR	.11, 30
● ▲ 7502	.16
● ▲ 7503	.16
● ▲ 7504	.16
● ▲ 7505	.16
● ▲ 7507	.17, 58
● ▲ 7508	.17
● ▲ 7509	.16
● ▲ 7510	.16
✕ 7510SR	.12
● ▲ 7511	.64
● ▲ 7512	.17, 59
● ▲ 7513	.17
● ▲ 7515	.16
● ▲ 7516	.16
● ▲ 7517	.16
● ▲ 7518	.17, 59
● ▲ 7519	.15
✕ 7519SR	.12
● ▲ 7520	.15
✕ 7520SR	.12
● ▲ 7521	.15
✕ 7521SR	.12

# NUMERICAL INDEX

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
▲ 7522	.16	✕ 8595SR	.14, 30	15446	.117	✕ 15789	.48, 78
✕ 7522SR	.11	● 8716	.19	✕ 15451	.84	✕ 15790	.48, 78
● 7525	.17	● 8756	.19	✕ 15453	.84	✕ 15791	.48, 78
✕ 7525SR	.12	● 8764	.19	✕ 15454	.84	✕ 15792	.48, 78
● 7531	.15	● 8766	.19	✕ 15456	.84	✕ 15793	.76
✕ 7531SR	.11	● 8795	.19, 30	✕ 15457	.84, 93	✕ 15794	.76
● 7532	.15	● 8876	.60	✕ 15458	.84	✕ 15795	.76
● 7533	.15	● 8882	.60	✕ 15459	.84	✕ 15796	.76
● 7533/1178N	.15	● 8883	.58	✕ 15463	.84	✕ 15797	.76
● 7533/1358M	.15	● 8895	.30	✕ 15464	.84	✕ 15799	.78
● 7534	.15	● 8978	.58	✕ 15465	.84	✕ 15807	.83
● 7535	.16	● 8995	.30	✕ 15477	.85	✕ 15809	.83, 93
✕ 7535SR	.11	● 9103RL	.18	✕ 15478	.85	✕ 15810	.83
● 7552	.17, 30	● 9104RL	.18	✕ 15479	.85	✕ 15811	.83
● 7553	.15	● 9105RL	.18	✕ 15480	.85	✕ 15812	.83
✕ 7553SR	.12	● 9171CD	.93, 94	✕ 15481	.85, 93	✕ 15814	.83
✕ 7555SR	.12	● 9401RL	.18	✕ 15482	.85	✕ 15816	.83
✕ 7556SR	.11	● 9403RL	.18	✕ 15483	.85	✕ 15821	.85, 93
✕ 7557SR	.11	★ ● 12259	.96	✕ 15485	.85	✕ 15822	.85
✕ 7558SR	.11	★ ● 12261	.96	✕ 15500	.115	✕ 15824	.85
● 7700	.58	★ ● 12262	.96	✕ 15506	.115	✕ 15825	.85
● 7700BS	.58	★ ● 12263	.96	✕ 15585	.79	✕ 15826	.85
✕ 7822SR	.46	★ ● 12264	.96	✕ 15587	.79	✕ 15842	.68, 76
● 8054	.102, 108	★ ● 12265	.96	✕ 15588	.79	✕ 15959	.75
● 8089	.102	★ ● 12266	.39, 95	✕ 15602	.84, 93	✕ 15960	.75
● 8402	.22, 103	★ ● 12267	.95	✕ 15603	.84	✕ 15961	.75
● 8405	.22, 103	★ ● 12268	.95	✕ 15605	.84	✕ 15962	.75
● 8411	.22	★ ● 12269	.95	✕ 15626	.93, 94	✕ 15963	.75
● 8412	.23	★ ● 14801HT	.50, 97	✕ 15640	.83	✕ 15964	.75
● 8414	.22	★ ● 14806HT	.50, 97	✕ 15641	.83	✕ 15965	.75
● 8415	.23	★ ● 14810HT	.50	✕ 15642	.83	✕ 15966	.75
● 8416	.32	★ ● 14816HT	.50	✕ 15643	.83	✕ 15967	.75
● 8417	.32, 64	✕ 15141	.48, 79	✕ 15645	.83	● 23106	.87
● 8418	.32, 64	✕ 15144	.48, 79	✕ 15646	.84	● 23186	.87
● 8420	.32	✕ 15231	.80	✕ 15647	.84	● 23236	.87
● 8422	.32, 64	✕ 15232	.80, 93	✕ 15648	.84	● 23256	.87
● 8423	.32, 64	✕ 15233	.80	✕ 15649	.84	● 23286	.87
● 8425	.22, 45	✕ 15235	.81	✕ 15651	.77	● 23386	.87, 93
● 8427	.32, 64	✕ 15236	.81	✕ 15654	.77	● 23396	.87
● 8428	.23, 64	✕ 15237	.81	✕ 15656	.77	● 23396	.87
● 8429	.23, 64	✕ 15238	.81	✕ 15659	.77	● 23496	.87
● 8430	.23, 64	✕ 15239	.81	✕ 15661	.77	● 23596	.87
● 8439	.22	✕ 15240	.80	✕ 15665	.81	★ ● 29011HT	.97
● 8454	.22, 58	✕ 15241	.80	✕ 15673	.40, 82	★ ● 29211HT	.97
● 8455	.22, 58	✕ 15242	.80	✕ 15680	.40, 82	★ ● 29411HT	.97
● 8456	.22	✕ 15243	.80	✕ 15709	.76	★ ● 29511HT	.97
● 8464	.22	✕ 15244	.81	✕ 15710	.76, 93	★ ● 29811HT	.97
● 8466	.22	✕ 15245	.80	✕ 15711	.76	★ ● 29911HT	.97
● 8472	.22	✕ 15246	.81	✕ 15712	.76	■ 30299	.64
● 8476	.23, 31	✕ 15247	.81	✕ 15713	.76	● 32802	.66
● 8477	.23, 31	✕ 15248	.80	✕ 15714	.76	■ 37179	.66
● 8480	.32, 58	✕ 15249	.80	✕ 15715	.76	■ 37339	.58
● 8485	.32, 58	✕ 15253	.81	✕ 15717	.76	■ 37719	.58, 104
● 8491	.23, 102	✕ 15256	.81	✕ 15720	.48, 76	■ 37799	.58
● 8495	.22, 30	✕ 15385	.48, 79	✕ 15722	.48, 79	52733	.53
● 8512A4	.13	✕ 15385/69292	.43	✕ 15730	.48, 78	55230	.120
✕ 8513SR	.12, 14	✕ 15411	.115	✕ 15733	.68, 76, 104	70022	.118
✕ 8515SR	.14	✕ 15412	.115	✕ 15746	.82	70217	.47
● 8550	.17	✕ 15427	.116	✕ 15747	.82	70355	.112
● 8551	.17	✕ 15429	.40, 82	✕ 15748	.82	● 70855	.59
● 8552	.17	✕ 15430	.77	✕ 15754	.82	● 70996	.120
✕ 8555SR	.14, 58	✕ 15431	.77	✕ 15755	.82	● 71355	.120
✕ 8556SR	.14	✕ 15432	.77	✕ 15756	.82	75099	.112
● 8564	.18	✕ 15433	.77	✕ 15757	.82	75186	.120
✕ 8564SR	.14	✕ 15434	.77, 93	✕ 15763	.78	75301	.118
✕ 8565SR	.14	✕ 15435	.77	✕ 15764	.77	75305	.117
✕ 8572SR	.14	✕ 15436	.77	✕ 15765	.77	75351	.118
✕ 8573SR	.14	✕ 15437	.77	✕ 15766	.78	75391	.117
✕ 8588SR	.14, 102	15445	.117	✕ 15769	.78	80371	.117
				✕ 15781	.78	88709	.57

ITEM NO.	PAGE
92103	.50, 114
92104	.50, 114
92105	.50, 114
92110	.50, 114
92129	.112
92136	.50, 114
92138	.112
92139	.112
92142	.67
92143	.67
92144	.50, 114
92148	.114
92149	.114
92150	.114
92151	.114
92156	.114
92157	.114
92158	.114
92159	.50, 114
92161	.114
92162	.112
92163	.67
92164	.67
92165	.67
92167	.67
92168	.112
92169	.112
92170	.112
92181	.95
92182	.95
92183	.95
92184	.95
92185	.95
⊖ 92301	.62, 68
⊖ 92301R	.63, 68
⊖ 92302	.62
⊖ 92302R	.63
⊖ 92303	.62
⊖ 92303R	.63
⊖ 92304	.62
⊖ 92304R	.63
⊖ 92305	.62
⊖ 92305R	.63
⊖ 92306	.62
⊖ 92306R	.63
⊖ 92307	.62
⊖ 92307R	.63
⊖ 92308	.62, 65
⊖ 92308R	.63, 65
⊖ 92309	.62
⊖ 92309R	.63
⊖ 92311	.62
⊖ 92312	.62
⊖ 92313	.62
⊖ 92314	.62
⊖ 92316	.62
⊖ 92317	.62, 113
⊖ 92317R	.63, 113
92400	.71
92401	.71
92402	.71
92403	.71
92404	.71
92405	.71
92407	.71
92408	.71
92410	.71
92412	.71
92414	.71

ITEM NO.	PAGE
92415	.71
92417	.71
92418	.71
92419	.71
92421	.71
92423	.71
92424	.71
96021	.118
96073	.117
96379	.47
96381	.39
⊖ 96763	.21
⊖ 96958S1A	.21
96983	.118
97000	.21
97001	.21
97036	.53
97038	.68
97052	.118
97084	.50, 114
97085	.50, 114
97124	.39, 50, 114
● 201208	.18
● 201215	.18
● 201307	.18
● 201703	.18
● 601008	.60, 102
● 601404	.60
● 601602	.60
● 603064	.60
✘ 920239	.38
✘ 920284	.46
✘ ⊕ 920284/69292	.43
✘ 920291	.46
● 921465	.47
● 921472	.47
923179	.68, 78
✘ 924169	.38
✘ ⊕ 924169/69292	.43
✘ 924176	.38
925500	.57, 91
926774	.57, 91
926781	.57
1700157	.46, 60
1702967	.46, 60
1709020	.118
1709712	.68
⊖ 1721361	.61
1722471	.46, 60
● 1767580	.90
● 1767591	.90
● 1767790	.90
⊖ 1783127	.113
1783682	.118
1785473	.46, 60
1787386	.68
⊖ 1787724	.113
1788489	.116
1788490	.116
1788491	.116
1789268	.116
⊖ 1789306	.61
1789819	.92
1789821	.92
1790845	.92
1792421	.113
1794708	.116
1794709	.116
1794710	.116

ITEM NO.	PAGE
1795430	.92
1795441	.92
1796053	.116
1796599	.116
1797299	.116
9520003	.120
9520004	.120
● 9550715	.90
9562269	.68
⊖ 9570101	.61
9860112	.119
9860477	.120
● 9860594	.90
9862324	.68
11006521	.68, 86
11006721	.86
11006821	.86
11006921	.86
11007021	.86
11057822	.86, 105
11058021	.86
11058521	.86
11106421	.86
11106520	.86
11106721	.86
11110722	.68, 86
11126021	.68, 86
12021519	.51
12029521	.51
12030021	.51
13112221	.113
13129021	.113
13150020	.112
13150120	.112
13151017	.112
13172621	.20
13173021	.20
13208919	.109
13220319	.109
13230520	.59
13245220	.109
13246422	.109
14034021	.107
14065142	.115
14065242	.115
14065339	.115
14065520	.115
14080020	.107
17207223	.114
17208836	.114
17209925	.114
17214624	.67
CMM-100	.65
CMM-101	.65
CMM-200	.65
MM-100	.65
MM-200	.65
JC-25	.65
JC-26	.65
TMB-16	.67
TMG-16	.67
TMR-16	.67
TTB-20	.67
TTG-20	.67
TTR-20	.67





# Introducing the Artistry Collection

## Express yourself

Chefs. Mixologists. Sommeliers. You are true artisans, immersing guests in every sense. Flavors. Aromas. Textures. Colors.

The Artistry Collection™ from Libbey® Foodservice inspires fine dining masterpieces with exclusive offerings of SCHÖNWALD dinnerware, Spiegelau and Nachtmann glassware, and Reed & Barton flatware.

This rich and varied palette of elements helps you build your reputation for creating vivid experiences through awe-inspiring moments. Contact your Libbey representative and see for yourself.



Visit [libbey.com](http://libbey.com) or scan for the complete Artistry Collection catalog.





libbey.com



PLEASE RECYCLE THIS CATALOG

L-6971 Printed in the USA

1st Printing 5/15

©2015 Libbey Inc.

Please scan to receive a PDF of  
the Libbey Foodservice catalogs.

