

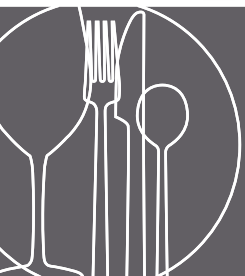
2013
TABLEWARE



SET FOR SUCCESS

GLASSWARE

Libbey[®]
FOODSERVICE



Libbey's unsurpassed glassware selection enables foodservice professionals to have the ideal glass for every beverage.





Set a mood. Set an expectation.
Set your tables for success.

Stay in front of drink and menu trends. Bring tabletop visions to life with the ideal glassware and tableware. Deliver a customer experience that builds business.

Libbey Foodservice can help you do all this and more.

Our comprehensive product offering and experienced insights help you set your tables for success – from fine dining to casual – whether it’s for a couple celebrating a special night out or the family cook taking a night off.

As America’s Glass Maker since 1818, Libbey is renowned as the leading producer of glass tableware products in the Western Hemisphere, including stemware, beer, spirits and barware. We also are proud to be the exclusive distributor of the premium Spiegelau and Nachtmann brands to the U.S. foodservice industry, exquisite Bavarian glassware and serveware that showcases your creativity and adds perceived value across your menu.

Glassware is just the beginning of the Libbey story, however. As a fully integrated tabletop provider, our dinnerware and metalware are manufactured to the same exacting standards for quality, durability and aesthetic appeal as our glassware.



Complete your tabletop visions 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.

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See page 108 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



PLEASE RECYCLE THIS CATALOG



Provide a masterful wine experience

From a special girls night out to your regulars unwinding from the day, there are plenty of reasons your customers are in the mood for a good glass of wine. Recognizing the vital role the right wine glass plays will help you get the most from your wine list.

The proper glass presents a multi-sensory experience. The clarity of the glass lets the eyes take in the wine's color and consistency. The shape of the bowl helps the nose appreciate the intensity or delicacy of the bouquet. And a quality rim properly delivers the wine to the palate to interpret the harmony of taste, texture and bouquet. All of these help you create the best wine experience possible for your customers.

Wine Master™ by Libbey helps you make the most of your wine list with expert insights on everything from pairing glassware with your varietals to optimizing pour control.



Wine Master by Libbey is dedicated to providing the right glassware for your needs – the ideal combination of beauty, durability and value for your wine service, whether by the bottle or by the glass.

More than a collection of stemware, Wine Master encompasses Libbey's decades of experience in helping foodservice professionals build their reputations for proper wine presentation, including carafes and decanters.

Ask your Libbey sales representative for insightful recommendations on the right glassware for the varietals in your wine offering.





Wine
No. 7530SR ✘
8½ oz./25.1 cl./251 ml.
H7½ T2½ B2¾ D3¾
1 doz./5# = .51 cu.ft.
SCC 433732



Wine
No. 7531SR ✘
10½ oz./30.5 cl./30.5 ml.
H7¾ 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.
H8¾ T2½ B3 D3½
1 doz./7# = .89 cu.ft.
SCC 425379



Wine
No. 7558SR ✘
19¼ 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



RECOMMENDED WINE-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



Red Wine
No. 7524SR ✘
12 oz./35.5 cl./355 ml.
H7½ T2½ B2¾ D3¾
1 doz./6# = .74 cu.ft.
SCC 437518



Balloon
No. 7522SR ✘
18 oz./53.2 cl./532 ml.
H8 T2¾ B3¼ D3¾
1 doz./8# = 1.03 cu.ft.
SCC 406248



Red Wine
No. 7535SR ✘
19¾ oz./59.2 cl./592 ml.
H8¾ T2¾ B3¾ D4¼
1 doz./8# = 1.18 cu.ft.
SCC 438072



Wine
No. 7519SR ✖
12 oz./35.5 cl./355 ml.
H8 1/8 T2 3/8 B2 3/4 D3 1/8
1 doz./6# • .68 cu.ft.
SCC 400239



Wine
No. 7553SR ✖
17 oz./50.3 cl./503 ml.
H9 1/4 T2 5/8 B3 1/4 D3 1/2
1 doz./9# • 1.00 cu.ft.
SCC 444554



Wine
No. 7520SR ✖
18 oz./53.2 cl./532 ml.
H8 7/8 T2 3/4 B3 1/4 D3 1/2
1 doz./8# • .93 cu.ft.
SCC 400246



Wine
No. 7521SR ✖
22 oz./65.1 cl./651 ml.
H9 5/8 T2 7/8 B3 1/4 D3 3/4
1 doz./8# • 1.09 cu.ft.
SCC 400253



Tall Wine
No. 7510SR ✖
16 oz./47.3 cl./473 ml.
H9 T2 5/8 B3 1/4 D3 1/2
1 doz./7# • .92 cu.ft.
SCC 365330



Grand Wine
No. 7555SR ✖
18 3/4 oz./55.5 cl./555 ml.
H9 5/8 T2 7/8 B3 5/8 D3 5/8
1 doz./8# • 1.07 cu.ft.
SCC 309297



new **Goblet**
No. 7525SR ✖
17 oz./50.3 cl./503 ml.
H6 1/4 T2 5/8 B3 1/4 D3 1/2
1 doz./8# • .69 cu.ft.
SCC 450326



Goblet
No. 8513SR ✖
16 oz./47.3 cl./473 ml.
H6 5/8 T2 7/8 B3 1/4 D3 1/2
2 doz./13# • 1.32 cu.ft.
SCC 321367



Need to upgrade beverage service while maintaining longer service life of the glass? Libbey's Sheer-Rim/D.T.E.[®] (Dura Temp Edge) stemware features a beadless edge that is polished to produce a fine, yet durable edge. A perfect combination of beauty and affordability.





Chalice Wine
No. 8565SR ✖
8½ oz./25.1 cl./251 ml.
H6⅞ T2¾ B2¾ D3
2 doz./11# = 1.05 cu.ft.
SCC 496143



Chalice Wine
No. 8572SR ✖
12½ oz./37.0 cl./370 ml.
H7½ T3½ B3¼ D3¾
2 doz./15# = 1.52 cu.ft.
SCC 493227



White Wine
No. 8564SR ✖
8½ oz./25.1 cl./251 ml.
H6¾ T2⅝ B2¾ D2⅞
2 doz./11# = .97 cu.ft.
SCC 457236



White Wine
No. 8573SR ✖
13 oz./38.5 cl./385 ml.
H7½ T2⅞ B3¼ D3⅝
2 doz./13# = 1.48 cu.ft.
SCC 457229



Round Wine
No. 8515SR ✖
13½ oz./39.9 cl./399 ml.
H6⅞ T3¼ B3¼ D3⅝
2 doz./13# = 1.56 cu.ft.
SCC 449866



Goblet
No. 8556SR ✖
12 oz./35.5 cl./355 ml.
H5½ T3 B2⅞ D3⅝
2 doz./13# = 1.01 cu.ft.
SCC 457250



Iced Tea
No. 8513SR ✖
16 oz./47.3 cl./473 ml.
H6⅝ T2⅞ B3⅞ D3½
2 doz./13# = 1.32 cu.ft.
SCC 321367



Flute
No. 8595SR ✖
6 oz./17.7 cl./177 ml.
H7¾ T1⅞ B2¾ D2¾
2 doz./10# = 1.08 cu.ft.
SCC 457267



Sherry
No. 8588SR ✖
3¾ oz./11.1 cl./111 ml.
H5⅞ T1⅞ B2¼ D2¼
2 doz./7# = .59 cu.ft.
SCC 510702



Cocktail
No. 8555SR ✖
7¾ oz./22.9 cl./229 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



new 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. 7530 ▲ ●
8½ oz./25.1 cl./251 ml.
H7½ T2½ B2¾ D3¾
1 doz./5# • .51 cu.ft.
SCC 425430



Wine No. 7531 ▲ ●
10½ oz./30.5 cl./30.5 ml.
H7¾ T2¼ B2¾ D3
1 doz./5# • .62 cu.ft.
SCC 424426



Wine No. 7532 ▲ ●
12½ oz./37.0 cl./370 ml.
H8 T2½ B2¾ D3½
1 doz./6# • .67 cu.ft.
SCC 425348



Wine No. 7534 ▲ ●
19¾ oz./59.2 cl./592 ml.
H9 T2¾ B3½ D3½
1 doz./8# • 1.01 cu.ft.
SCC 424334

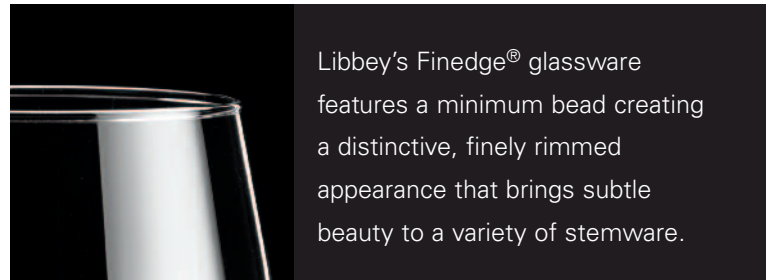


Wine No. 7533 ▲ ●
16 oz./47.4 cl./474 ml.
H8¾ T2¾ B3 D3½
1 doz./7# • .89 cu.ft.
SCC 425362



Wine w/Vino deco No. 7533-1358M ▲ ●
16 oz./47.4 cl./474 ml.
H8¾ T2¾ B3 D3½
1 doz./7# • .89 cu.ft.
SCC 428264

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



Libbey's Finedge® glassware features a minimum bead creating a distinctive, finely rimmed appearance that brings subtle beauty to a variety of stemware.





Balloon
No. 7503 ▲●
13½ oz./39.9 cl./399 ml.
H7½ T3¼ B3¼ D3¾
1 doz./7# • .86 cu.ft.
SCC 071484



Balloon
No. 7509 ▲●
16 oz./47.3 cl./473 ml.
H7½ T3¾ B3¼ D3¾
1 doz./8# • 1.00 cu.ft.
SCC 084361



Balloon
No. 7505 ▲●
18¼ oz./54.0 cl./540 ml.
H8¼ T3½ B3¼ D4
1 doz./8# • 1.21 cu.ft.
SCC 072689



Red Wine
No. 7535 ▲●
19¾ oz./59.2 cl./592 ml.
H8½ T2¾ B3¾ D4½
1 doz./7# • 1.18 cu.ft.
SCC 430625



Red Wine
No. 7524 ▲●
12 oz./35.5 cl./355 ml.
H7½ T2½ B2¾ D3¾
1 doz./6# • .74 cu.ft.
SCC 437501



Balloon
No. 7522 ▲●
18 oz./53.2 cl./532 ml.
H8 T2¾ B3¼ D3¾
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.
H8½ T2¼ B3¼ D3¼
1 doz./7# • .81 cu.ft.
SCC 362476

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.



Tall Wine
No. 7502 ▲●
12 oz./35.5 cl./355 ml.
H8½ T3 B3¼ D3¾
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 T2¾ B3¼ D3½
1 doz./7# • .92 cu.ft.
SCC 084378



Tall Wine
No. 7504 ▲●
18½ oz./54.7 cl./547 ml.
H9½ T2¾ B3¼ D3¾
1 doz./8# • 1.01 cu.ft.
SCC 071217



new Goblet
No. 7525 ▲ ●
17 oz./50.3 cl./503 ml.
H6¼ T2½ B3¼ D3½
1 doz./7# • .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.38

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.
H9¼ 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



Vina Decanter
No. 96958S1A Θ
60 oz./1.7 L.
H10¼ T3½ B5¼ D7¾
2 pcs./7# • 1.01 cu.ft.
SCC 293432





**Wine
 No. 3831** ▲ ■
 8 oz./23.7 cl./237 ml.
 H7½ T2½ B2½ D2¾
 1 doz./7# • 50 cu.ft.
SCC 419408



**Wine
 No. 3832** ▲ ■
 10 oz./29.6 cl./296 ml.
 H7¾ T2¼ B2¾ D3
 1 doz./7# • 60 cu.ft.
SCC 419415



**Wine
 No. 3833** ▲ ■
 12 oz./35.5 cl./355 ml.
 H7¾ T2½ B2¾ D3½
 1 doz./7# • 65 cu.ft.
SCC 419422



**Wine
 No. 3834** ▲ ■
 16 oz./47.3 cl./473 ml.
 H8 T2¾ B3 D3¾
 1 doz./8# • 81 cu.ft.
SCC 419439



**All Purpose
 No. 3835** ▲ ■
 12 oz./35.5 cl./355 ml.
 H6 T2½ B2¾ D3¼
 1 doz./7# • 53 cu.ft.
SCC 425423



**All Purpose
 No. 3836** ▲ ■
 16 oz./47.3 cl./473 ml.
 H6½ T2¾ B3 D3¾
 1 doz./7# • 66 cu.ft.
SCC 425416



**Tall Iced Tea
 No. 3750** ■
 16 oz./47.3 cl./473 ml.
 H8¾ T2½ B3 D3
 3 doz./24# • 2.18 cu.ft.
SCC 858934



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



One-piece stemware is specifically designed to add value to foodservice operations. Formed from one piece of glass, there are no weak points where stem and/or foot are joined with bowls – improving durability and reducing replacement costs.



Control pours, boost profits by the glass

Libbey's attractive wine glass decorating capabilities impact much more than aesthetics. It adds a sophisticated, upscale look to the presentation of wines served by the glass, which helps control pours.

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

Decorate with Libbey's portion control icon or customize with your own logo.

Ask your Libbey sales representative about custom decorating.



Carafe No. 735
4 oz./118 ml.
pour level



Carafe No. 736
6 oz./177 ml.
pour level

Stylish Libbey carafes help you manage pour amounts while beautifully showcasing any wine varietal on the tabletop.



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



**White Wine
No. 8768** ●
16 oz./47.3 cl./473 ml.
H8½ T3 B3¼ D3½
1 doz./8# • .92 cu.ft.
SCC 400567



**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.
H7⅞ T1½ B2½ D2⅞
1 doz./5# • .54 cu.ft.
SCC 574698

SPECTRA

KEEP WINE GLASSES CLEAN

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.



**Wine
No. 8564** ●
8½ oz./25.1 cl./251 ml.
H6⅞ T2¾ B2¾ D2⅞
2 doz./12# • 1.05 cu.ft.
SCC 068422

ENDURA



Wine
No. 201406 ●
 9¼ oz./29.0 cl./290 ml.
 H7½ T2¾ B3 D3
 1 doz./5# • .49 cu.ft.
SCC 8710964201406



Wine
No. 201307 ●
 11¾ oz./35.0 cl./350 ml.
 H7¾ T2½ B3½ D3¼
 1 doz./6# • .57 cu.ft.
SCC 8710964201307



Wine
No. 201208 ●
 15¼ oz./45.0 cl./450 ml.
 H8¼ T2¾ B3½ D3½
 1 doz./7# • .71 cu.ft.
SCC 8710964201208



Wine
No. 201215 ●
 18½ oz./54.5 cl./545 ml.
 H8½ T2¾ B3½ D3¾
 1 doz./7# • .82 cu.ft.
SCC 8710964201215



Champagne
No. 201703 ●
 7 oz./20.5 cl./205 ml.
 H9 T2 B2¾ D2¼
 1 doz./5# • .49 cu.ft.
SCC 8710964201703

XXL



Wine
No. 9401RL ●
 24¼ oz./73.0 cl./730 ml.
 H8¾ T2¾ B3½ D4¼
 1 doz./6# • 1.32 cu.ft.
SCC 327161



Wine
No. 9403RL ●
 20¾ oz./61.6 cl./616 ml.
 H8¾ T2¾ B3½ D3¾
 1 doz./6# • 1.08 cu.ft.
SCC 327185

ALLURE



Wine
No. 9103RL ●
 11 oz./33.0 cl./330 ml.
 H7¾ T2¼ B2½ D3
 1 doz./5# • .63 cu.ft.
SCC 326942



Wine
No. 9104RL ●
 13¾ oz./40.8 cl./408 ml.
 H8½ T2¾ B2½ D3½
 1 doz./5# • .75 cu.ft.
SCC 326935



Wine, Water
No. 9105RL ●
 18 oz./53.8 cl./538 ml.
 H8¾ T2¾ B3½ D3½
 1 doz./6# • .91 cu.ft.
SCC 326928



Wine
No. 9113RL ●
 18 oz./53.8 cl./538 ml.
 H10 T2¾ B3½ D3½
 1 doz./6# • 1.03 cu.ft.
SCC 326874





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



An industry study revealed Pinot Grigio was regarded by patrons as the best value in white wines by the glass. It is now the second most popular variety of white wine.





**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 T1½ B2¾ D2¾
1 doz./6# • .57 cu.ft.
SCC 252340

PERCEPTION® (continued)



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 D3½
2 doz./18# • 1.05 cu.ft.
SCC 059062

CHARISMA



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



Première Goblet
No. 4111SRB/UPC00 ✕
11¼ oz./34.8 cl./348 ml.
H7½ T2¾ 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 T3¾ B3 D3½
1 doz./8# • .66 cu.ft.
SCC 259912





**Red Wine
No. 3964** ■
8½ oz./25.1 cl./251 ml.
H6½ T2¼ B2½ D3¼
3 doz./18# • 1.69 cu.ft.
SCC 449149



**White Wine
No. 3966** ■
6½ oz./19.2 cl./192 ml.
H6¼ T2¾ B2½ D2¾
3 doz./15# • 1.27 cu.ft.
SCC 455645



**White Wine
No. 3965** ■
8½ oz./25.1 cl./251 ml.
H7½ T2¾ 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 B2½ 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 T2½ B2½ 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

STEMWARE ISN'T JUST FOR SERVING WINE

It also can add value and sophistication to beer presentations, particularly darker beers, such as porter or brown ale.



**Sherry
No. 3988** ■
3 oz./8.9 cl./89 ml.
H5½ T1½ B2¼ D2¼
3 doz./10# • .76 cu.ft.
SCC 498765



**Beer
No. 3915** ■
14¾ oz./43.6 cl./436 ml.
H7 T2½ B2½ D3¼
3 doz./23# • 1.89 cu.ft.
SCC 563098



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 T2½ B2½ 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.38

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.
 H5¼ T2¾ B2¾ D3½
 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.
 H5¾ T3 B2¾ D3
 2 doz./12# • .94 cu.ft.
SCC 370075



Goblet
No. 3711 ■
 11½ oz./34.0 cl./340 ml.
 H6½ T2¾ 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



Tall Iced Tea
No. 3750 ■
 16 oz./47.3 cl./473 ml.
 H8¾ T2¾ B3 D3
 3 doz./24# • 2.18 cu.ft.
SCC 858934





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.
 H3½ T4¾ B3 D4¾
 1 doz./8# • .65 cu.ft.
SCC 418388



Mini-Martini
No. 3701 ■
 3 oz./8.9 cl./89 ml.
 H3¾ 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.
 H6¾ 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.
 H4¾ 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 D2¾
 2 doz./14# • .89 cu.ft.
SCC 370037



Poco Grande
No. 3715 ■
 10½ oz./31.1 cl./311 ml.
 H7 T2¾ B2¾ D3½
 2 doz./14# • 1.13 cu.ft.
SCC 742301



Poco Grande
No. 3717 ■
 13¼ oz./39.2 cl./392 ml.
 H7 T2½ B3 D3¾
 1 doz./7# • .69 cu.ft.
SCC 702558



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 D2½
 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



Also available with © Fizzazz® -see p.38

Pilsner
No. 3804 ■
 16 oz./47.4 cl./473 ml.
 H7¾ T2¾ B2¾ D3½
 2 doz./15# • 1.28 cu.ft.
SCC 391230



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



Cordial
No. 3790 ■
 1¼ oz./3.7 cl./37 ml.
 H4½ T1¼ B1¾ D1¾
 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 B1¾ D1¾
 1 doz./2# • .14 cu.ft.
SCC 574612



Sherry
No. 3788 ■
 3 oz./8.9 cl./89 ml.
 H4½ T2½ B2¾ D2¾
 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 B2¾ D3¾
 3 doz./14# • .32 cu.ft.
SCC 239863



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



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



Mini-Margarita
No. 3802 ■
 3¾ oz./11.1 cl./111 ml.
 H3¾ T3½ B2½ D3½
 1 doz./4# • .35 cu.ft.
SCC 440235



Brandy
No. 3702 ■
 5½ oz./16.3 cl./163 ml.
 H4½ T2 B2¾ D3¾
 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 B2¾ D3¾
 2 doz./11# • 1.13 cu.ft.
SCC 294596



Brandy
No. 3708 ■
 17½ oz./51.8 cl./518 ml.
 H5½ T2½ B2¾ D4
 2 doz./14# • 1.53 cu.ft.
SCC 573929



Brandy
No. 3709 ■
 22 oz./65.1 cl./651 ml.
 H6 T2¾ B2¾ D4¾
 1 doz./8# • .97 cu.ft.
SCC 294602





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.
H3½ 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



Juice
No. 12259 ★ ●
6 oz./17.7 cl./177 ml.
H3¾ T2½ B1½ D2½
3 doz./15# = .67 cu.ft.
SCC 427311



Hi-Ball
No. 12261 ★ ●
8 oz./23.7 cl./237 ml.
H4½ T2½ B1½ D2½
3 doz./17# = .82 cu.ft.
SCC 426970



Hi-Ball
No. 12262 ★ ●
10½ oz./31.1 cl./311 ml.
H5½ T2½ B2 D2½
3 doz./23# = 1.11 cu.ft.
SCC 426215



Cooler
No. 12263 ★ ●
12½ oz./37.0 cl./370 ml.
H5½ T2½ B2 D2½
3 doz./24# = 1.26 cu.ft.
SCC 426208



Cooler
No. 12264 ★ ●
16 oz./47.0 cl./470 ml.
H6 T3½ B2½ D3½
3 doz./28# = 1.57 cu.ft.
SCC 426192



Cooler
No. 12265 ★ ●
18 oz./53.4 cl./534 ml.
H6½ T3½ B2½ D3½
3 doz./29# = 1.70 cu.ft.
SCC 426185

STEMLESS



Stemless Martini
No. 224 ●
13½ oz./39.9 cl./399 ml.
H3½ T4½ B1½ D4½
1 doz./5# = .70 cu.ft.
SCC 291455



Stemless Red Wine
No. 222 ●
16¾ oz./49.5 cl./495 ml.
H3½ T3½ B1¾ D3½
1 doz./5# = .52 cu.ft.
SCC 287472



Stemless White Wine
No. 217 ●
11¾ oz./34.8 cl./348 ml.
H4 T2¾ B1¾ D3¼
1 doz./4# = .39 cu.ft.
SCC 298102



Stemless White Wine
No. 221 ●
17 oz./50.3 cl./503 ml.
H4½ T2¾ B2 D3½
1 doz./6# = .52 cu.ft.
SCC 287465



Stemless Flute
No. 228 ●
8½ oz./25.1 cl./251 ml.
H5¾ T1¾ B1½ D2¼
1 doz./4# = .28 cu.ft.
SCC 291509

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 ●
 15¾ oz./46.6 cl./466 ml.
 H6½ T4½ B3 D5
 1 doz./9# • 1.38 cu.ft.
SCC 113750



Fiesta Grande®
No. 8417 ●
 16¾ oz./49.6 cl./496 ml.
 H6½ T4¾ B3 D5
 1 doz./8# • 1.41 cu.ft.
SCC 515011



Bolla Grande®
No. 8418 ●
 17½ oz./51.8 cl./518 ml.
 H6½ T3½ B3¼ D4¾
 1 doz./8# • 1.10 cu.ft.
SCC 515028



Magna Grande
No. 8427 ●
 27¼ oz./80.6 cl./806 ml.
 H7½ 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



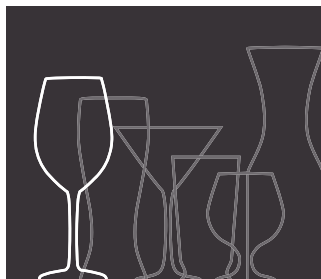
Salud Grande
No. 8480 ●
 10 oz./29.6 cl./296 ml.
 H6½ T4¾ B3 D4¾
 1 doz./8# • 1.71 cu.ft.
SCC 669479



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



SIZED TO SELL

Portion size is closely associated to value. Customers perceive drinks served in larger glasses should command a higher price point.





Dessert
No. 3825 ■
 10 oz./29.6 cl./296 ml.
 H3½ T4¼ B3 D4¼
 3 doz./25# • 1.81 cu.ft.
SCC 857371



Rocks/Sherbet
No. 3824 ■
 7 oz./20.7 cl./207 ml.
 H4¼ T3½ B3 D3½
 3 doz./24# • 1.38 cu.ft.
SCC 204205



Margarita
No. 3827 ■
 12 oz./35.5 cl./355 ml.
 H4½ T4½ B3 D4½
 3 doz./29# • 2.19 cu. ft.
SCC 586721



Wine
No. 3820 ■
 8½ oz./25.1 cl./251 ml.
 H5¼ T3½ B2¾ D3½
 3 doz./22# • 1.52 cu.ft.
SCC 182008



Goblet
No. 3821 ■
 10½ oz./31.1 cl./311 ml.
 H6¼ T3½ B3 D3½
 3 doz./27# • 1.82 cu.ft.
SCC 200740



Irish Coffee
No. 5293
 8½ oz./25.1 cl./251 ml.
 H5½ T3 B2½ D3½
 2 doz./21# • 1.04 cu.ft.
SCC 878154



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



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



Tall Beer
No. 3823 ■
 14½ oz./42.9 cl./429 ml.
 H9½ T2¾ B3¼ D3¼
 2 doz./24# • 1.72 cu.ft.
SCC 852741

Also available with © Fizzazz® - see p.38



Wine
No. 3264 ■
 8 oz./23.7 cl./237 ml.
 H6¼ T2½ B2½ D3
 3 doz./20# = 1.46 cu.ft.
SCC 717774



Banquet Goblet
No. 3211 ■
 10½ oz./31.1 cl./311 ml.
 H5¾ T2½ 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



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



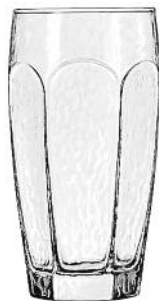
Beverage
No. 2489 ●
 10 oz./29.6 cl./296 ml.
 H4¾ T2¾ B2½ D3
 3 doz./20# = 1.13 cu.ft.
SCC 744688



ESTATE



Beverage
No. 2488 ●
 12 oz./35.5 cl./355 ml.
 H5¼ T2½ 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



Footed All Purpose Goblet
No. 3312 ■
 10½ oz./31.1 cl./311 ml.
 H5¼ T2½ B2¾ D3½
 3 doz./21# = 1.43 cu.ft.
SCC 054893



Wine
No. 3364 ■
 8½ oz./25.1 cl./251 ml.
 H5½ T2½ 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





THE BABY PERS
September 2
7:00pm

| ROW | SEAT | PRICE |
|-----|------|---------|
| 5 | 12 | \$12.00 |
| 8 | 12 | \$12.00 |

2009
SEC

Heat up sales of ice cold beer

“Let’s grab a beer” has been spoken for centuries. Appropriate for so many occasions, gathering for a glass of beer is a universal expression of camaraderie.

Beer service has changed dramatically in recent years. Where once a selection of pub or pilsner glasses may have been adequate, restaurants now are recognizing the explosion in popularity of craft beers and are looking for ways to “tap in” to the potential for increased profits.

Libbey Beer Master™ glassware provides the foodservice industry’s largest assortment so you can give your entire beer offering unique presentations – whether craft brews or classic favorites.

Libbey Beer Master glassware is specifically designed to capitalize on this trend. We offer the industry’s largest assortment of beer glasses, covering more than 140 different glasses from samplers to 23-ounce giants. Pale ales to stouts.

The right glass for the right beer really does improve a beer’s taste, aroma and aesthetic – enhancing perceived value that drives increased check averages.

Ask your Libbey sales representative to help you create the ultimate beer experience for your customers.





Beer Glass Basics

Here are the fundamentals of pairing the right glass with the right beer. Each Libbey Beer Master glass has been designed to maximize the flavor, aroma and presentation of the beer it contains.



Pilsners

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

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

Pub glasses offer the perfect presentation of classic ales, such as 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

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



Stemware

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



Belgian

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

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

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 T2¾ 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 D2¾
2 doz./12# = .47 cu.ft.
SCC 623775



Flare Shooter
No. 243 ●
2½ oz./7.4 cl./74 ml.
H3¾ T2½ B1¾ D2½
2 doz./7# = .34 cu.ft.
SCC 330093



Mini Pilsner/Shooter
No. 245 ●
2½ oz./7.4 cl./74 ml.
H4½ T1¼ B1½ D1¾
2 doz./6# = .27 cu.ft.
SCC 356222



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. 1241HT ★●
4¾ oz./14.1 cl./141 ml.
H5½ T2¾ B2 D2¾
2 doz./14# = .75 cu.ft.
SCC 317827



Flute
No. 3822 ■
5½ oz./16.3 cl./163 ml.
H6½ T2½ B2¾ D2¾
3 doz./19# = 1.22 cu.ft.
SCC 182015

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

new Wood Serving Flight
No. 96381
L16⅞" x W3½" x H1½"
1 doz./7# = .25 cu.ft.
SCC 453747



new Amber Growler w/Lid
No. 70217
64 oz./189.3 cl./1893 ml.
H11 T1¾ B4½ D5
½ doz./16# = 2.15 cu.ft.
SCC 450883



new 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.
H8½ 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 T3⅜ B2½ D3⅞
2 doz./24# • 1.56 cu.ft.
SCC 462176

ALTITUDE®



new **Altitude Beer No. 1689** ●
14 oz./41.4 cl./414 ml.
H8⅞ T2⅜ 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

PRINCIPÉ



Principé Beer No. 920239 ✕
10¾ oz./32.0 cl./320 ml.
H7⅞ T2⅞ B2⅝ D2⅝
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.38



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

GIANT BEERS



**Pilsner
No. 1604** ●
16 oz./47.3 cl./473 ml.
H8 1/8 T3 B2 3/8 D3
2 doz./23# • 1.33 cu.ft.
SCC 382924



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



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



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



**Giant Beer
No. 1611** ●
23 oz./68.0 cl./680 ml.
H8 7/8 T3 B3 1/16 D3 3/8
1 doz./15# • .99 cu.ft.
SCC 037336



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



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



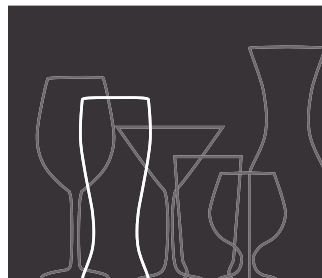
**Footed Pilsner
No. 15680** +
12 oz./35.5 cl./355 ml.
H7 1/4 T3 B2 1/2 D3
2 doz./27# • 1.14 cu.ft.
SCC 078520



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



**Footed Pilsner
No. 15673** +
16 3/4 oz./49.5 cl./495 ml.
H8 T3 3/8 B2 7/8 D3 3/8
1 doz./19# • .79 cu.ft.
SCC 071477



THE PERFECT POUR

Giant beers can test your pouring abilities. Though specific preferences vary, a general rule of thumb is to start at a 45° angle and when slightly more than half of the beer is poured, make the glass perfectly vertical to complete the pour.



FLARE PILSNERS



**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.38

DID YOU KNOW?

Pilsners, a lager beer with a strong hop flavor, take their name from where they were originally brewed – the city of Pilsen in the Czech Republic.

HEAVY BASE PILSNEERS



**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 PILSNEERS ★ 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.
H5¾ 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**






Tall Mixing Glass Fizzazz®
 No. 15385/69292 
 16 oz./47.3 cl./473 ml.
 H6¼ T3¾ B2¾ 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.
 H8¾ T3½ B2½ D3½
 1 doz./13# • .87 cu.ft.
 SCC 437792



Giant Beer Fizzazz®
 No. 1629/69292 
 20 oz./59.2 cl./592 ml.
 H8¾ T3½ B3 D3¾
 1 doz./13# • .91 cu.ft.
 SCC 437747

Add some *fizzazz* to your glass!




Libbey's Fizzazz® adds irresistible visual appeal that shows the dramatic difference a glass can make in beer presentation. Our exclusive laser etching after-process on the inside bottom accelerates the release of CO₂ creating increased effervescence that boosts the aroma and flavor of beer and promotes head retention. It's quite a show!



Tall Beer Fizzazz®
 No. 3823/69292 
 14½ oz./42.9 cl./429 ml.
 H9¾ 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



Munique Beer
No. 920291 ✕
13½ oz./39.9 cl./399 ml.
H7½ T2½ B2½ D3¼
1 doz./7# = .55 cu.ft.
SCC 5601875150392



Also available with © Fizzazz™ - see p.38

Munique Beer
No. 920284 ✕
16½ oz./49.0 cl./490 ml.
H7½ T2¾ B2½ D3¾
1 doz./7# = .69 cu.ft.
SCC 5601875150408



new Munique Beer
No. 7822SR ✕
21¼ oz./62.8 cl./628 ml.
H8¼ T3½ B3 D3¾
1 doz./9# = .95 cu.ft.
SCC 472564

GRAND SERVICE



Abbey Goblet
No. 921472 ●
14 oz./41.4 cl./414 ml.
H5½ T3½ B3½ D3¾
1 doz./7# = .67 cu.ft.
SCC 5601875115490



Abbey Goblet
No. 921465 ●
20 oz./60.0 cl./600 ml.
H6½ T3½ B3½ D4¾
1 doz./8# = .94 cu.ft.
SCC 5601875115506



Belgian Beer
No. 3807 ■
13 oz./38.4 cl./384 ml.
H5½ T2¾ 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

BELGIAN BEERS



SCHOONERS



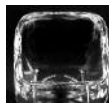
Schooner
No. 1785473
18 oz./53.2 cl./532 ml.
H7¼ T4½ B4¼ D4¾
1 doz./32# = 1.32 cu.ft.
SCC 17854730



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 B3½ D5¼
1 doz./31# = 1.13 cu.ft.
SCC 17001578



GLASS BASE



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. 3062 ■
 19¼ oz./56.9 cl./569 ml.
 H6 T3½ B3¼ D4½
 1 doz./9# • .89 cu.ft.
SCC 443748



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



Also available with © Fizzazz® -see p.38

Pilsner
No. 3804 ■
 16 oz./47.4 cl./473 ml.
 H7¾ T2¾ B2¾ D3½
 2 doz./15# • 1.28 cu.ft.
SCC 391230

HOFFMAN HOUSE



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



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



Footed Cooler
No. 3813 ■
 12 oz./35.5 cl./355 ml.
 H6½ T2½ B2¾ 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. 3828 ■
 12 oz./35.5 cl./355 ml.
 H9 T2¾ B3 D3
 2 doz./22# • 1.43 cu.ft.
SCC 022400

Also available with @ Fizzazz™ -see p.38



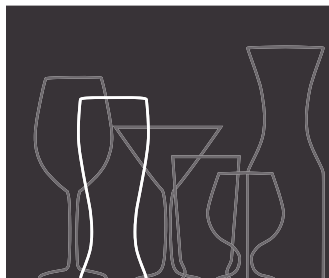
Tall Beer
No. 3823 ■
 14½ oz./42.9 cl./429 ml.
 H9¾ T2¾ B3¼ D3¼
 2 doz./24# • 1.72 cu.ft.
SCC 852741



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 T2¾ B2¾ D2½
 2 doz./16# • 1.46 cu.ft.
SCC 104437



A TOUCH OF CLASS
 Consider using footed glassware to dress up pale ales for a more upscale presentation.





new 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



new Stacking Mixing Glass
No. 15791 +
20 oz./59.2 cl./592 ml.
H6¾ T3¾ B2½ D3¾
2 doz./32# • 1.56 cu.ft.
SCC 452382



new 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



Mixing Glass
No. 1639HT +
No. 5139
16 oz./47.3 cl./473 ml.
H5¾ 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.38



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

SPORTSWARE



**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



new 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



OUR UNIQUE GLASS CAN

is a great way to differentiate your beer and beverage service. Designed to replicate a beer can, its unique appeal makes it a popular choice for premium "Keep the Glass" promotions.





**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



new **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.
H6¾ 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

Help command a higher check average by using beer glasses that complement your higher priced beers, such as import, craft and specialty beers.

DRINKING JARS



**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



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

MUGS & TANKARDS

FRONT VIEW



Sintra Mug
No. 2187X1155
18½ oz./55.0 cl./550 ml.
H4⅞ T3¾ B2½ D5⅝
1 doz./17# • .67 cu.ft.
SCC 370877



new **Oktoberfest Mug**
No. 12029521
16¾ oz./50.0 cl./500 ml.
H6½ T3⅞ B3½ D5¼
1 doz./20# • .95 cu.ft.
SCC 08002713132117



new **Oktoberfest Mug**
No. 12030021
33¾ oz./100.0 cl./1000 ml.
H8 T4 B4⅝ D6½
½ doz./18# • .71 cu.ft.
SCC 08002713132117



CUSTOM DECORATING
Make your restaurant brand synonymous with the enjoyment of beer, even when your customers are at home! Custom decorating raises your restaurant's profile on-site and is ideal for "Keep the Glass" promotions.



Dimple Stein
No. 5355
19¼ oz./56.9 cl./569 ml.
H4⅞ T3⅞ B2¾ D5⅝
2 doz./33# • 1.64 cu.ft.
SCC 508365



Vienna Stein
No. 5305
11½ oz./34.0 cl./340 ml.
H5¼ T2⅞ B2⅝ D4½
2 doz./22# • 1.20 cu.ft.
SCC 508358



Frankfurt Sampler
No. 5003
4 oz./11.8 cl./118 ml.
H5 T1⅞ B2 D2⅝
2 doz./12# • .47 cu.ft.
SCC 623775



Frankfurt Mug
No. 5001
21 oz./62.1 cl./621 ml.
H9 T3 B3⅝ D4⅝
1 doz./28# • 1.03 cu.ft.
SCC 571949



Muscle Mug
No. 12021519
20¾ oz./61.4 cl./614 ml.
H8½ T3 B3⅝ D5½
½ doz./14# • .71 cu.ft.
SCC 08002713082238



Mug
No. 5307
8½ oz./25.1 cl./251 ml.
H5⅝ T2⅞ B2¾ D4⅝
2 doz./36# • 1.05 cu.ft.
SCC 039869



Mug
No. 5309
12 oz./35.5 cl./355 ml.
H5⅝ T3 B2⅞ D4⅝
2 doz./40# • 1.26 cu.ft.
SCC 047826



Mug
No. 5364
12 oz./35.5 cl./355 ml.
H5½ T3¼ B3¼ D5⅝
1 doz./24# • .75 cu.ft.
SCC 053725



Mug
No. 5362
10 oz./29.6 cl./296 ml.
H5¾ T3⅞ B3 D4¾
1 doz./23# • .66 cu.ft.
SCC 063311



Mug
No. 5360
22 oz./65.1 cl./651 ml.
H8 T3⅞ B3¼ D5⅝
1 doz./27# • 1.10 cu.ft.
SCC 021168



MUGS & TANKARDS (continued)



**Maxim Mug
No. 2130SA628**
9¾ oz./28.5 cl./285 ml.
H4¾ T2¾ B3¼ D4½
1 doz./16# • .67 cu.ft.
SCC 368157



**Maxim Mug
No. 2130SA662**
23 oz./68.0 cl./680 ml.
H6 T3¾ B4½ D5½
1 doz./27# • .99 cu.ft.
SCC 368133



**Maxim Mug
No. 2329SA450**
17½ oz./52.0 cl./520 ml.
H6½ T3¼ B3½ D5¼
1 doz./26# • 1.17 cu.ft.
SCC 368140



**Scandinavia
No. 5297**
12 oz./35.5 cl./355 ml.
H5¾ T3½ B3¾ D4¾
1 doz./20# • .77 cu.ft.
SCC 031962



**Scandinavia
No. 5298**
15 oz./44.4 cl./444 ml.
H6¼ T3¾ B3½ D5¼
1 doz./24# • .93 cu.ft.
SCC 031979



**Mug
No. 5202**
10 oz./29.6 cl./296 ml.
H5¾ T3½ B2½ D5¾
2 doz./28# • 1.19 cu.ft.
SCC 759583



**Mug
No. 5203**
11 oz./32.5 cl./325 ml.
H5¾ T3½ B2¾ D5¾
2 doz./26# • 1.24 cu.ft.
SCC 759590



**Paneled Mug
No. 5019**
10 oz./29.6 cl./296 ml.
H5¾ T3¼ B3¼ D4¾
1 doz./25# • .58 cu.ft.
SCC 894352



**Paneled Mug
No. 5016**
12 oz./35.5 cl./355 ml.
H5¾ T3¾ B3¼ D5¼
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 T2⅝ B2⅝ D4½
2 doz./32# • 1.28 cu.ft.
SCC 344536



**Handled Mug
No. 5011**
15 oz./44.4 cl./444 ml.
H5½ T3 B3⅝ 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 T3⅝ B2⅝ D6⅞
2 doz./32# • 1.62 cu.ft.
SCC 520275



**Cafe Mug
No. 5286**
14 oz./41.4 cl./414 ml.
H6¾ T3⅝ B2⅝ D5
1 doz./17# • .86 cu.ft.
SCC 592064



**Boot Mug
No. 97036**
17 oz./50.0 cl./500 ml.
H6½ T3¼ B3⅝ D5⅝
1 doz./17# • .98 cu.ft.
SCC 032693



**Tankard
No. 5092**
16 oz./47.3 cl./473 ml.
H6⅝ T3⅝ B3⅝ 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 T2⅝ B2⅝ D4⅝
1 doz./15# • .62 cu.ft.
SCC 467235



**Sport Mug
No. 5272**
25 oz./73.9 cl./739 ml.
H7⅝ T3⅝ B3⅝ D5⅝
1 doz./34# • 1.13 cu.ft.
SCC 863884



**Stein
No. 5205**
10 oz./29.6 cl./296 ml.
H5⅝ T2⅝ B3¼ D4½
1 doz./26# • .76 cu.ft.
SCC 625178



**Stein
No. 5206**
12 oz./35.5 cl./355 ml.
H5⅝ T2⅝ 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





Make memorable presentations your specialty

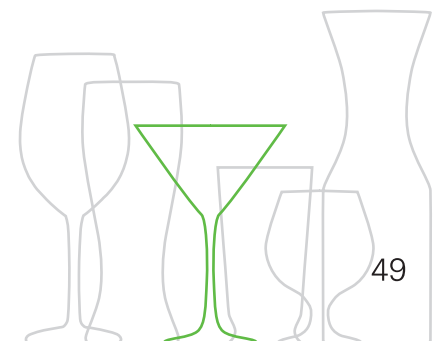
Sometimes an occasion calls for something special. Maybe your customer is celebrating a new job, or just feels the need to break the routine. This is your chance to make a statement.

Signature drinks demand signature glassware. After all, the first impression a customer has of their drink is with their eyes. When you create specialty cocktails, choosing the right glass makes all the difference. By enhancing a drink's perceived value, specialty glassware is an investment that pays for itself quickly.

From classic cocktails to martinis and champagne flutes, Libbey offers a comprehensive selection of unique shapes and designs to inspire your creativity.

Ask your Libbey sales representative for reputation-making ideas to elevate the value of your signature drinks.

Libbey understands that signature drinks are about more than a unique flavor, they require signature glassware for a one-of-a-kind presentation.



RETRO COCKTAILS



Coupe
No. 601602 ●
 8¼ oz./24.7 cl./247 ml.
 H6 T3¾ B2½ D3¾
 1 doz./5# • .73 cu.ft.
SCC 10615905601602



Martini
No. 601404 ●
 6½ oz./19.3 cl./193 ml.
 H6½ T3¾ B2½ D3¾
 1 doz./5# • .84 cu.ft.
SCC 10615905601404



new **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.
 H7¾ T3 B2½ D3
 1 doz./5# • .63 cu.ft.
SCC 10615905603064



Cocktail
No. 8882 ●
 4½ oz./13.3 cl./133 ml.
 H5¾ 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

Using regional and artisanal ingredients are a great way to differentiate your drink menu and add local flavor.

COUPES



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

Z-STEMS



**Z-Stem Martini
No. 37719** ■
5 oz./14.8 cl./148 ml.
H5 $\frac{3}{8}$ T3 $\frac{1}{8}$ B2 $\frac{3}{4}$ D3 $\frac{3}{8}$
1 doz./6# • .71 cu.ft.
SCC 018007



**Z-Stem Martini
No. 37339** ■
7 $\frac{1}{2}$ oz./22.2 cl./222 ml.
H6 $\frac{3}{8}$ T4 $\frac{1}{4}$ B3 D4 $\frac{1}{4}$
1 doz./7# • .99 cu.ft.
SCC 315243



**Z-Stem Martini
No. 37799** ■
9 $\frac{1}{4}$ oz./27.4 cl./274 ml.
H6 $\frac{1}{2}$ T4 $\frac{3}{8}$ B3 D4 $\frac{3}{8}$
1 doz./7# • 1.13 cu.ft.
SCC 019585



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




**Z-Stem Poco Grande
No. 37179** ■
13 $\frac{1}{2}$ oz./39.9 cl./399 ml.
H7 $\frac{9}{8}$ T3 B2 $\frac{1}{2}$ D3 $\frac{3}{8}$
1 doz./7# • .75 cu.ft.
SCC 019776



**Z-Stem Flute
No. 37959** ■
6 oz./17.7 cl./177 ml.
H8 $\frac{1}{8}$ T2 B2 $\frac{3}{4}$ D2 $\frac{3}{4}$
1 doz./6# • .55 cu.ft.
SCC 019769





"I WANT ONE OF THOSE!"

A great way to promote cocktail sales is to serve them in glassware that gets noticed by patrons as they're being served to other customers.

MARTINIS



**Bravura Martini
No. 7700** ●
6¾ oz./20.0 cl./200 ml.
H6¾ T4½ B3¼ D4½
1 doz./8# • 1.28 cu.ft.
SCC 315229



**Bravura Martini
Cobalt Stem
No. 7700BS** ●
6¾ oz./20.0 cl./200 ml.
H6¾ T4½ B3¼ D4½
1 doz./8# • 1.28 cu.ft.
SCC 318107



**Omega Martini
No. 8883** ●
6¾ oz./20.0 cl./200 ml.
H6½ T4½ B3¼ D4½
1 doz./8# • 1.35 cu.ft.
SCC 319739



**Z-Stem Martini
No. 37719** ■
5 oz./14.8 cl./148 ml.
H5¾ T3½ B2¾ D3½
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

BOOST SALES

Use specialty glasses to serve mocktails or cocktails to boost sales and profits.



**Citation Cocktail
No. 8454** ●
4½ oz./13.3 cl./133 ml.
H5¾ T3½ B2¾ D3½
3 doz./15# • 2.01 cu.ft.
SCC 093854



**Citation Cocktail
No. 8455** ●
6 oz./17.7 cl./177 ml.
H5¾ 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.
H6¾ 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



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



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



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

PIECES NOT SOLD SEPARATELY



Stemless Martini
No. 224 ●
 13½ oz./39.9 cl./399 ml.
 H3½ T4½ B1¾ D4½
 1 doz./5# = .70 cu.ft.
SCC 291455



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

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 ©Fizazz® -see p.38

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.
H9¼ T2¾ B3¼ D3¼
1 doz./7# • .87 cu.ft.
SCC 329530



Stemless Flute
No. 228 ●
8½ oz./25.1 cl./251 ml.
H5¼ T1¼ B1¾ D2¼
1 doz./4# • .28 cu.ft.
SCC 291509



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



Z-Stem Flute
No. 37959 ■
6 oz./17.7 cl./177 ml.
H8½ T2 B2¾ D2¾
1 doz./6# • .55 cu.ft.
SCC 019769



Embassy Flute
No. 3794 ■
 4½ oz./13.3 cl./133 ml.
 H7¾ 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 T1¾ 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.38


Embassy Royale 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

PERFECT PRESENTATION

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.

MARGARITAS



Mini-Margarita
No. 3802 ■
3¾ oz./11.1 cl./111 ml.
H3¾ T3½ B2½ D3½
1 doz./4# • .35 cu.ft.
SCC 440235



Catalina Margarita
No. 3827 ■
12 oz./35.5 cl./355 ml.
H4½ T4½ B3 D4½
3 doz./29# • 2.19 cu. ft.
SCC 586721



Splash Dessert
No. 3419 ■
12 oz./35.5 cl./355 ml.
H4½ T4¾ B3 D3¾
1 doz./8# • .71 cu.ft.
SCC 395924



Splash Margarita
No. 3429 ■
12 oz./35.5 cl./355 ml.
H6½ T4¾ B3 D4¾
1 doz./8# • 1.13 cu.ft.
SCC 395931



Z-Stem Margarita
No. 30299 ■
12 oz./35.5 cl./355 ml.
H7 T4½ B2½ D4½
1 doz./8# • 1.12 cu.ft.
SCC 394033



Midtown Margarita
No. 7511 ▲●
13 oz./38.5 cl./385 ml.
H7½ T4¾ B3¾ D4¾
1 doz./8# • 1.50 cu.ft.
SCC 312013



Cactus Margarita
Juniper Stem
No. 3619JS ●
12 oz./35.5 cl./355 ml.
H6½ 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 T4¾ B3 D4¾
1 doz./8# • 1.00 cu.ft.
SCC 617729



new **Yucatan Margarita**
No. 5784
13½ oz./39.9 cl./399 ml.
H6½ T4¾ B3¾ D4¾
1 doz./16# • 1.26 cu.ft.
SCC 460370



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



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



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



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 ●
15¾ oz./46.6 cl./466 ml.
H6½ T4½ B3 D5
1 doz./9# • 1.38 cu.ft.
SCC 113750



Fiesta Grande®
No. 8417 ●
16¾ oz./49.6 cl./496 ml.
H6¼ T4¾ B3 D5
1 doz./8# • 1.41 cu.ft.
SCC 515011



Bolla Grande®
No. 8418 ●
17½ oz./51.8 cl./518 ml.
H6½ T3¾ 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

COSMOPOLITAN



Cosmopolitan
No. 400 ●
8¼ oz./24.4 cl./244 ml.
H3⅞ T4 B2¼ D4
1 doz./8# • 60 cu.ft.
SCC 364098



Cosmopolitan Wine
No. 401 ●
10 oz./29.6 cl./296 ml.
H4⅝ T3⅞ B2¼ D3⅞
1 doz./9# • 65 cu.ft.
SCC 336187



Cosmopolitan D.O.F.
No. 402 ●
14 oz./41.4 cl./414 ml.
H4⅝ T4⅜ B2⅝ D4⅜
1 doz./12# • 93 cu.ft.
SCC 337757



Cosmopolitan Beverage
No. 403 ●
14 oz./41.4 cl./414 ml.
H5⅝ T4 B2½ D4
1 doz./11# • 77 cu.ft.
SCC 347336



Pilsner
No. 409 ●
16½ oz./48.8 cl./488 ml.
H7⅞ T3⅞ B2¾ D3⅞
1 doz./11# • 69 cu.ft.
SCC 395634

DRINKING JARS



Drinking Jar
No. 97085
16½ oz./48.8 cl./488 ml.
H5¼ T2⅝ B2½ D4⅞
1 doz./12# • 62 cu.ft.
SCC 866288



Drinking Jar
No. 97084
16½ oz./48.8 cl./488 ml.
H5¼ T2⅝ B2½ D4⅞
1 doz./12# • 63 cu.ft.
SCC 871421



new Drinking Jar
No. 92103
16½ oz./48.8 cl./488 ml.
H5⅝ T2⅝ B2½ D3⅞
1 doz./6# • 41 cu.ft.
SCC 472540

HURRICANES



Hurricane Shot Glass
No. 3789 ■
1⅝ oz./4.1 cl./41 ml.
H4¼ T1⅝ B1¾ D1¼
3 doz./6# • 41 cu.ft.
SCC 073990



Squall
No. 3616 ●
14½ oz./42.9 cl./429 ml.
H8¼ T3⅞ B3 D3⅞
1 doz./9# • 73 cu.ft.
SCC 492527



Cyclone
No. 3617 ●
15 oz./44.4 cl./444 ml.
H8¼ T3⅞ B3 D3⅞
1 doz./9# • 73 cu.ft.
SCC 174867



Hurricane
No. 3623 ●
23½ oz./69.5 cl./695 ml.
H9⅝ T3½ B3 D3½
1 doz./11# • 1.00 cu.ft.
SCC 894017



Cooler
No. 32802 ●
16 oz./47.3 cl./473 ml.
H6¾ T2⅝ B2⅝ D2⅝
3 doz./22# • 1.43 cu.ft.
SCC 690107



Napoli Grande
No. 1619 ●
15½ oz./45.8 cl./458 ml.
H8½ T3⅞ B2½ D3⅞
1 doz./11# • 70 cu.ft.
SCC 668427

SHOOTERS & SPECIALTY SHOTS



Sorbet
No. 3801 ■
2¾ oz./8.1 cl./81 ml.
H2¾ T3¼ B2½ D3¼
2 doz./8# • 59 cu.ft.
SCC 387738



Mini-Martini
No. 3701 ■
3 oz./8.9 cl./89 ml.
H3¾ T3¼ B2½ D3¼
1 doz./4# • 37 cu.ft.
SCC 351548



Mini-Margarita
No. 3802 ■
3¾ oz./11.1 cl./111 ml.
H3¾ T3¼ B2½ D3¼
1 doz./4# • 35 cu.ft.
SCC 440235



Hurricane Shot Glass
No. 3789 ■
1¾ oz./4.1 cl./41 ml.
H4¼ T1¾ B1¼ D1¾
3 doz./6# • 41 cu.ft.
SCC 073990



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



Stacking Shooter
No. 923179
1¾ oz./5.5 cl./55 ml.
H3½ T1¼ B1¼ D1¾
2 doz./5# • 19 cu.ft.
SKU 5601875149204



Cordial
No. 1650 ●
2½ oz./7.4 cl./74 ml.
H4½ T1½ B1½ D1½
4 doz./12# • 42 cu.ft.
SCC 878147



Cordial
No. 1650SR ✘
2½ oz./7.4 cl./74 ml.
H4½ T1½ B1½ D1½
2 doz./6# • 21 cu.ft.
SCC 135837

WHAT'S THE DIFFERENCE?

A shooter glass is approximately ½" taller than a standard shot glass.
A shooter's slightly larger size accommodates the mixed drinks often served in them.



Tequila Shooter
No. 1709712
1 oz./3.0 cl./30 ml.
H3 T1½ B1½ D1½
6 doz./16# • .56 cu.ft.
SCC 17097120



Tequila Shooter
No. 9862324
1½ oz./4.4 cl./44 ml.
H3¾ T1½ B1¼ D1½
6 doz./16# • .58 cu.ft.
SCC 98623244



Tequila Shooter
No. 9562269
2 oz./5.9 cl./59 ml.
H4½ T1½ B1½ D1½
6 doz./23# • .76 cu.ft.
SCC 95622691



Troyano Shooter
No. 1787386
5¾ oz./15.9 cl./159 ml.
H5¾ T2¾ B1¾ D2¾
2 doz./21# • .54 cu.ft.
SCC 17873861



Shooter
No. 5109
1 7/8 oz./5.6 cl./56 ml.
H3 1/2 T2 B1 3/4 D2
2 doz./7# • .28 cu.ft.
SCC 907106



Spirit Glass
No. 155 ●
1 3/4 oz./5.0 cl./50 ml.
H4 1/8 T2 B1 1/2 D2
2 doz./9# • .31 cu.ft.
SCC 914104



Biconic Baby
No. 11161524
1 3/8 oz./4.2 cl./42 ml.
H3 1/2 T1 1/8 B1 1/2 D1 1/8
4 doz./13# • .43 cu.ft.
SCC 08002713051210



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



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 1/8 B1 3/4 D2 1/8
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 5/8 D1 3/4
2 doz./6# • .27 cu.ft.
SCC 356222



Pilsner
No. 1241HT ★●
4 3/4 oz./14.1 cl./141 ml.
H5 7/8 T2 5/8 B2 D2 5/8
2 doz./14# • .75 cu.ft.
SCC 317827



Shot
No. 11006521
1 3/4 oz./5.2 cl./52 ml.
H2 1/8 T1 1/8 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 6943949906986



Maritime Shot
No. 5026
1 1/4 oz./3.7 cl./37 ml.
H2 5/8 T1 5/8 B2 D2 5/8
3 doz./10# • .30 cu.ft.
SCC 515868



Boot Shot
No. 97038
1 1/2 oz./4.4 cl./44 ml.
H3 1/8 T1 5/8 B2 1/8 D2 3/4
3 doz./9# • .44 cu.ft.
SCC 166210

WHISKEY SERVICE



**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**
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**
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



**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



**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.
0.96 oz. to line
SCC 435033



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



**Prism Shot
No. 5277**
2 oz./5.9 cl./59 ml.
H2 3/8 T1 3/8 B1 3/8 D1 7/8
6 doz./26# • .58 cu.ft.
SCC 048618



**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



**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**
1 1/2 oz./4.4 cl./44 ml.
1 oz. A0007
6-1 doz. cartons/17#
.58 cu.ft.
SCC 133772

COBALT



**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

BLACK



**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



**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 3/8 T2 1/4 B1 3/4 D2 1/4
4-1 doz. cartons/24#
.59 cu.ft.
SCC 133604



**Fluted Lined
No. 5126**
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**
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**
1 1/4 oz./3.7 cl./37 ml.
1/2 oz. S0617
4-1 doz. cartons/29#
.59 cu.ft.
SCC 133475

SUPER STEMS



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



Super Thistle
No. 3402 Θ
 15 oz./44.4 cl./444 ml.
 H8½ T3⅞ B3¼ D3⅞
 1 doz./15# • 1.09 cu.ft.
SCC 784332



Super Globe
No. 3408 Θ
 51 oz./1.5 L.
 H7⅞ T4½ B4 D6¼
 ½ doz./11# • 1.14 cu.ft.
SCC 784356



Super Schooner
No. 3407 Θ
 53 oz./1.6 L.
 H8⅞ T4½ B4 D6¼
 ½ doz./10# • 1.37 cu.ft.
SCC 779840



Super Bowl
No. 3403 Θ
 38 oz./1.1 L.
 H10⅞ T5¾ B4 D6¼
 ½ doz./10# • 1.59 cu.ft.
SCC 732811



Super Martini
No. 9570101 Θ
 44 oz./1.3 L.
 H10⅞ T9¼ B5¼ D9¼
 ½ doz./18# • 3.76 cu.ft.
SCC 17810026



Super Margarita
No. 1721361 Θ
 56 oz./1.7 L.
 H10⅞ T7½ B5¼ D7½
 ½ doz./18# • 2.89 cu.ft.
SCC 17213612

THESE ITEMS ARE HAND-MADE
 As such, some small bubbles and other dimensional variations will be present. The capacities are noted as minimum-ounce capacities and could vary upward considerably. They should not be used as a standard of measure.
 These variations are inherent in the art of hand-made glassware and should not be seen as defective.
 Please consider this prior to purchasing.



Create an environment for spending quality time

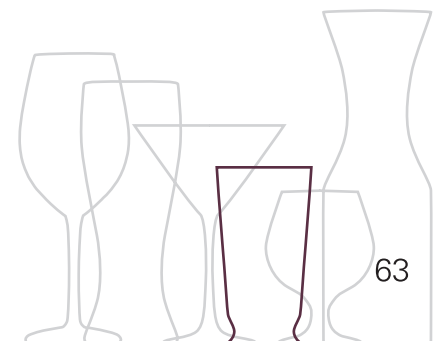
With today's hectic schedules, more and more meals are occurring in restaurants instead of at home. From special celebrations to regular school nights, relief from meal prep and cleanup can mean more quality time for today's busy families.

This trend means your glassware is getting more of a workout than ever before. Steaming hot dishwashers. Ice cold beverages. Daily handling by servers or bus staff. If your glassware isn't made to hold up, breakage and chipping from this everyday abuse can drive up replacement costs.

Libbey's exclusive DuraTuff® treatment increases resistance to thermal shock (sudden temperature change) and mechanical impact (clanking against plates and other glasses). It produces some of the most durable glassware in the foodservice industry.

Libbey's decades of experience in meeting the needs of foodservice professionals includes exclusive manufacturing technologies to enhance glassware performance.

Ask your Libbey sales representative how our exclusive manufacturing technology means longer life for your glassware.





Rocks
No. 924114 ✖
 9 oz./26.6 cl./266 ml.
 H3¾ T3¾ B2½ D3¾
 1 doz./7# • .39 cu.ft.
SCC 5601875188203



Rocks
No. 924121 ✖
 12 oz./35.5 cl./355 ml.
 H3¾ T3¾ B2½ D3¾
 1 doz./7# • .46 cu.ft.
SCC 5601875188210



Hi-Ball
No. 920444 ✖
 7¼ oz./21.0 cl./210 ml.
 H4½ T2½ B2 D2½
 1 doz./6# • .28 cu.ft.
SCC 5601875188593



Hi-Ball
No. 920529 ✖
 8¼ oz./24.9 cl./249 ml.
 H4¾ T3 B2 D3
 1 doz./7# • .32 cu.ft.
SCC 5601875096010



Hi-Ball
No. 920437 ✖
 9¼ oz./27.0 cl./270 ml.
 H4¾ T3 B2 D3
 1 doz./7# • .35 cu.ft.
SCC 5601875173056



Beverage
No. 920512 ✖
 10½ oz./30.9 cl./309 ml.
 H4¾ T3½ B2 D3½
 1 doz./7# • .39 cu.ft.
SCC 5601875096003



Beverage
No. 920420 ✖
 12¼ oz./36.5 cl./365 ml.
 H5½ T3¼ B2 D3¼
 1 doz./7# • .46 cu.ft.
SCC 5601875188609



Cooler
No. 920413 ✖
 15¾ oz./46.9 cl./469 ml.
 H5¾ T3½ B2¼ D3½
 1 doz./8# • .57 cu.ft.
SCC 5601875190268



Rocks
No. 2290SR ✖
 7 oz./20.7 cl./207 ml.
 H3¾ T2½ B1½ D2½
 1 doz./8# • .23 cu.ft.
SCC 5601875143356



Rocks
No. 2291SR ✖
 9 oz./26.6 cl./266 ml.
 H3¾ T3 B2 D3
 1 doz./8# • .27 cu.ft.
SCC 5601875143509



Rocks
No. 2292SR ✖
 11 oz./32.5 cl./325 ml.
 H4½ T3 B2 D3
 1 doz./9# • .33 cu.ft.
SCC 5601875142465



Hi-Ball
No. 2293SR ✖
 10 oz./29.5 cl./295 ml.
 H5¾ T2½ B1½ D2½
 1 doz./8# • .32 cu.ft.
SCC 5601875143554



Beverage
No. 2294SR ✖
 12 oz./35.4 cl./354 ml.
 H6¼ T2¾ B1½ D2¾
 1 doz./9# • .34 cu.ft.
SCC 5601875143578



Beverage
No. 2295SR ✖
 14 oz./41.4 cl./414 ml.
 H6½ T2¾ B1½ D2¾
 1 doz./9# • .39 cu.ft.
SCC 5601875143639



Cooler
No. 2296SR ✖
 16 oz./47.3 cl./473 ml.
 H6¾ T2¾ B1¾ D2¾
 1 doz./10# • .45 cu.ft.
SCC 5601875143653

The Sheer-Rim/D.T.E.® guarantee covers all products with a crack-off rim. The beadless edge creates a rare combination of elegance and affordability, all while maintaining longer service life.

SUPER SHAM



Cordial
No. 1650SR ✘
2½ oz./7.4 cl./74 ml.
H4½ T1½ B1¾ D1½
2 doz./6# • .21 cu.ft.
SCC 135837



Rocks
No. 1654SR ✘
7 oz./20.7 cl./207 ml.
H3¾ T2¾ B2¾ D2¾
2 doz./16# • .49 cu.ft.
SCC 135844



Rocks
No. 1653SR ✘
9 oz./26.6 cl./266 ml.
H3¾ T3¼ B2¾ D3¼
2 doz./18# • .65 cu.ft.
SCC 387769



Rocks
No. 1660SR ✘
10½ oz./31.1 cl./311 ml.
H4½ T3¾ B2¾ D3¼
2 doz./19# • .71 cu.ft.
SCC 135820



Hi-Ball
No. 1656SR ✘
10 oz./29.6 cl./296 ml.
H5¾ T2¾ B2¾ D2¾
2 doz./18# • .68 cu.ft.
SCC 387752



Beverage
No. 1661SR ✘
12 oz./35.5 cl./355 ml.
H6¾ T2½ B2¼ D2½
2 doz./17# • .79 cu.ft.
SCC 147335



Beverage
No. 1664SR ✘
15 oz./44.4 cl./444 ml.
H6¾ T2¾ B2½ D2¾
2 doz./24# • .91 cu.ft.
SCC 389336



élan® +DuraTuff®

LIBBEY®



Rocks
No. 15807 +
7 oz./20.7 cl./207 ml.
H3¾ T3¼ B2 D3¼
1 doz./8# • .37 cu.ft.
SCC 391889



Rocks
No. 15809 +
9 oz./26.6 cl./266 ml.
H3¾ T3½ B2¼ D3½
1 doz./8# • .45 cu.ft.
SCC 391896



Double Old Fashioned
No. 15811 +
12 oz./35.5 cl./355 ml.
H4½ T3¾ 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.
H6¾ T3¾ B2¾ D3½
1 doz./14# • .57 cu.ft.
SCC 391865



Cooler
No. 15816 +
16 oz./47.3 cl./473 ml.
H7 T3¼ B2¾ D3¼
1 doz./15# • .64 cu.ft.
SCC 391872





Espresso
No. 15733 +
 3.7 oz./11 cl./110 ml.
 H3 T2¾ B1¼ D2¾
 1 doz./5# = .35 cu.ft.
SCC 6943949906986



Rocks
No. 15709 +
 7 oz./20.7 cl./207 ml.
 H3¾ 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

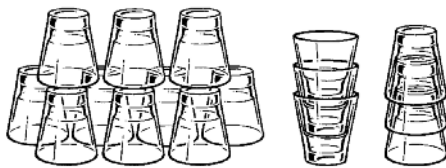


Beverage
No. 15713 +
 12 oz./35.5 cl./355 ml.
 H6¼ T3 B2¼ D3
 1 doz./13# = .50 cu.ft.
SCC 367143



Beverage
No. 15714 +
 14 oz./41.4 cl./414 ml.
 H6¾ T3¾ B2¼ D3½
 1 doz./14# = .57 cu.ft.
SCC 367150

Improper stacking shortens the service life of glassware. Pyramiding is the best method of stacking to minimize wear.



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 B2¾ 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

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

BICONIC

**Biconic Baby****No. 11161524**

1¾ oz./4.2 cl./42 ml.
 H3½ T1¾ B1½ D1¾
 4 doz./13# • .43 cu.ft.
 SCC 08002713051210

**Biconic Double Old Fashioned****No. 11162020**

9½ oz./28.0 cl./280 ml.
 H3¾ T3½ B3 D3½
 1 doz./11# • .41 cu.ft.
 SCC 08002713097287

**Biconic Double Old Fashioned****No. 11162322**

11¾ oz./35.0 cl./350 ml.
 H4¼ T3¾ B3¾ D3¾
 1 doz./12# • .54 cu.ft.
 SCC 08002713085437

**Biconic Beverage/Hi-Ball****No. 11162622**

14¼ oz./42.0 cl./420 ml.
 H6½ T3½ B2½ D3½
 1 doz./17# • .69 cu.ft.
 SCC 08002713085468



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.
 H5½ T3 B2¾ D3¾
 1 doz./12# • .46 cu.ft.
SCC 08002713119309



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
 7¾ 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 T3¾ B2 D3¾
 1 doz./12# • .44 cu.ft.
SCC 08002713056345



Series V325 Rocks
No. 11106421
 11 oz./32.5 cl./325 ml.
 H4½ T3¾ B2¼ D3¾
 1 doz./12# • .44 cu.ft.
SCC 08002713092916



Series V350
Double Old Fashioned
No. 11106520
 11¾ oz./35.0 cl./350 ml.
 H4¾ T3¾ B2¼ D3¾
 1 doz./12# • .60 cu.ft.
SCC 08002713097362



Series V140 Tall Rocks
No. 11126021
 4¾ oz./14.0 cl./140 ml.
 H4¾ T2¾ B1½ D2¾
 1 doz./7# • .27 cu.ft.
SCC 08002713001253



Series V350 Beverage
No. 11058521
 11¾ oz./35.0 cl./350 ml.
 H6¾ T3¼ 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 B2½ D3¾
 1 doz./13# • .62 cu.ft.
SCC 08002713092923



**Rocks
No. 15748 +**
9 oz./26.6 cl./266 ml.
H3% T3% B2¼ D3%
1 doz./8# • .45 cu.ft.
SCC 6943949912734



**Double Old Fashioned
No. 15746 +**
12 oz./35.5 cl./355 ml.
H4 T4 B2½ D4
1 doz./10# • .58 cu.ft.
SCC 6943949912741



**Beverage
No. 15755 +**
10 oz./29.6 cl./296 ml.
H4¼ T3% B2¼ D3%
1 doz./9# • .48 cu.ft.
SCC 6943949912758



**Beverage
No. 15747 +**
12 oz./35.5 cl./355 ml.
H5¼ T3½ B2¼ D3½
1 doz./10# • .56 cu.ft.
SCC 6943949912765



**Beverage
No. 15754 +**
14 oz./41.4 cl./414 ml.
H5% T3% B2¼ D3%
1 doz./12# • .66 cu.ft.
SCC 6943949912772



**Beverage
No. 15756 +**
16 oz./47.3 cl./473 ml.
H6 T3% B2% D3%
1 doz./15# • .78 cu.ft.
SCC 473219

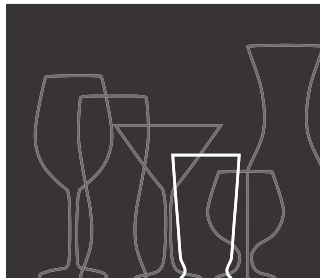
+DuraTuff®

increases resistance to thermal and mechanical shock.

Libbey's exclusive DuraTuff® treatment is a special thermal after-process for "pressed" tumblers and stemware that produces durable glassware with prolonged service life for the foodservice industry. Look for the DuraTuff® name embossed on all Libbey DuraTuff® tumbler and stemware products, such as élan®, Endeavor®, Quadra V, Gibraltar®, Everest, Paneled Tumblers, Inverness, Dakota, Restaurant Basics, Casual Coolers and Winchester.



Libbey's exclusive glassware manufacturing processes provide both durability and safety, helping the restaurateur increase profits. Please scan to learn more.



Ideal for trendy, casual dining, Libbey's sensational new Gibraltar Twist glassware adds intrigue to any beverage presentation, a perfect way to differentiate from the competition – and it's made for space-saving stacking.



LIBBEY®
STACKABLE GIBRALTAR® +DuraTuff®



GLASS BASE



Rocks
No. 15661 +
 7 oz./20.7 cl./207 ml.
 H3 1/16 T3 1/16 B1 1/8 D3 1/16
 3 doz./17# • .79 cu.ft.
SCC 604302



Rocks
No. 15659 +
 9 oz./26.6 cl./266 ml.
 H3 3/8 T3 1/4 B2 3/8 D3 1/4
 3 doz./20# • .97 cu.ft.
SCC 604296



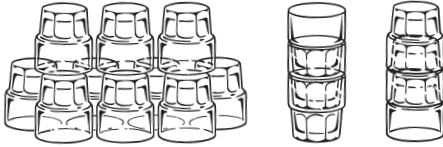
Hi-Ball
No. 15656 +
 9 oz./26.6 cl./266 ml.
 H4 3/8 T3 B2 1/4 D3
 3 doz./24# • 1.02 cu.ft.
SCC 010391



Beverage
No. 15654 +
 12 oz./35.5 cl./355 ml.
 H5 T3 1/8 B2 3/8 D3 1/8
 3 doz./26# • 1.27 cu.ft.
SCC 604289



Cooler
No. 15651 +
 16 oz./47.3 cl./473 ml.
 H6 3/8 T3 1/4 B2 1/2 D3 1/4
 3 doz./36# • 1.68 cu.ft.
SCC 608683



Pyramiding is the best method
of stacking to minimize wear.



LIBBEY®
FOOTED GIBRALTAR® +DuraTuff®



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



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



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

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.
 H8 3/8 T4 B4 D6 1/4
 1 doz./38# • 1.61 cu.ft.
SCC 001408



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.
 H3½ T3¼ B2½ D3¼
 3 doz./26# • .97 cu.ft.
SCC 109012



Rocks
No. 15240 +
 8 oz./23.7 cl./237 ml.
 H3½ T3½ B2½ D3¾
 3 doz./27# • 1.07 cu.ft.
SCC 007691



Rocks
No. 15242 +
 9 oz./26.6 cl./266 ml.
 H3½ T3½ B2½ D3¾
 3 doz./22# • 1.07 cu.ft.
SCC 733187



Tall Rocks
No. 15231 +
 9 oz./26.6 cl./266 ml.
 H3½ T3½ B2½ D3½
 3 doz./29# • 1.19 cu.ft.
SCC 105366



Rocks
No. 15232 +
 10 oz./29.6 cl./296 ml.
 H3½ 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



Hi-Ball
No. 15239 +
 7 oz./20.7 cl./207 ml.
 H4½ T2¾ B2¼ D2¾
 3 doz./20# • .83 cu.ft.
SCC 019007



Hi-Ball
No. 15236 +
 9 oz./26.6 cl./266 ml.
 H4¼ 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 T3¼ B2¾ 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



Beverage
No. 15383 +
 10½ oz./31.1 cl./311 ml.
 H5½ T3 D3
 1 doz./10# • .43 cu.ft.
SCC 6943949907051



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 D3½
 3 doz./30# • 1.65 cu.ft.
SCC 790739



Goblet
No. 15247 +
 11½ oz./34.0 cl./340 ml.
 H6½ T3¾ B3½ D3¾
 3 doz./35# • 2.11 cu.ft.
SCC 790746



3½" Sugar Package Holder
No. 5258
 H2½ T3½ B3½ D3½
 2 doz./11# • .35 cu.ft.
SCC 177363



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





GLASS BASE



Juice
No. 15431 +
 5 oz./14.8 cl./148 ml.
 H2 $\frac{1}{8}$ T2 $\frac{1}{8}$ B1 $\frac{1}{8}$ D2 $\frac{1}{8}$
 3 doz./18# • .76 cu.ft.
SCC 844623



Rocks
No. 15432 +
 7 oz./20.7 cl./207 ml.
 H3 $\frac{1}{8}$ T3 B2 $\frac{1}{2}$ D3
 3 doz./18# • .76 cu.ft.
SCC 173921



Rocks
No. 15433 +
 8 oz./23.7 cl./237 ml.
 H3 $\frac{1}{8}$ T3 $\frac{1}{8}$ B2 $\frac{1}{8}$ D3 $\frac{1}{8}$
 3 doz./18# • .82 cu.ft.
SCC 844616



Rocks
No. 15434 +
 9 oz./26.6 cl./266 ml.
 H3 $\frac{1}{4}$ T3 $\frac{3}{8}$ B2 $\frac{3}{4}$ D3 $\frac{3}{8}$
 3 doz./24# • .99 cu.ft.
SCC 173938



Rocks
No. 15435 +
 12 oz./35.5 cl./355 ml.
 H3 $\frac{3}{4}$ T3 $\frac{3}{8}$ B3 D3 $\frac{3}{8}$
 3 doz./30# • 1.28 cu.ft.
SCC 173945



Hi-Ball
No. 15430 +
 9 oz./26.6 cl./266 ml.
 H4 $\frac{1}{2}$ T3 B1 $\frac{1}{8}$ D3
 3 doz./25# • 1.03 cu.ft.
SCC 325481

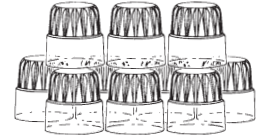


Beverage
No. 15436 +
 12 oz./35.5 cl./355 ml.
 H4 $\frac{3}{8}$ T3 $\frac{1}{8}$ B2 $\frac{3}{8}$ D3 $\frac{3}{8}$
 3 doz./26# • 1.20 cu.ft.
SCC 173730



Cooler
No. 15437 +
 14 oz./41.4 cl./414 ml.
 H4 $\frac{3}{4}$ T3 $\frac{3}{8}$ B2 $\frac{3}{4}$ D3 $\frac{3}{8}$
 3 doz./28# • 1.38 cu.ft.
SCC 173747

Pyramiding is the best
 method of stacking
 to minimize wear.



LIBBEY®
PANELED TUMBLERS +DuraTuff®



GLASS BASE



Juice
No. 15640 +
 8 $\frac{1}{2}$ oz./25.1 cl./251 ml.
 H4 $\frac{1}{8}$ T3 B2 $\frac{1}{4}$ D3
 3 doz./21# • .92 cu.ft.
SCC 612113



Tumbler
No. 15641 +
 12 oz./35.5 cl./355 ml.
 H5 $\frac{5}{8}$ T3 $\frac{1}{8}$ B2 $\frac{3}{8}$ D3 $\frac{1}{8}$
 3 doz./30# • 1.31 cu.ft.
SCC 005182



Cooler
No. 15642 +
 16 oz./47.3 cl./473 ml.
 H6 $\frac{1}{8}$ T3 $\frac{3}{8}$ B2 $\frac{1}{2}$ D3 $\frac{3}{8}$
 3 doz./33# • 1.70 cu.ft.
SCC 612120



Iced Tea
No. 15643 +
 20 oz./59.2 cl./592 ml.
 H6 $\frac{3}{8}$ T3 $\frac{3}{8}$ B2 $\frac{3}{8}$ D3 $\frac{3}{8}$
 2 doz./31# • 1.45 cu.ft.
SCC 612137



Jumbo Cooler
No. 15645 +
 24 oz./71.0 cl./710 ml.
 H7 T3 $\frac{3}{4}$ B2 $\frac{1}{8}$ D3 $\frac{3}{4}$
 1 doz./15# • .82 cu.ft.
SCC 028655

LIBBEY®
INVERNESS +DuraTuff®



GLASS BASE



Rocks
No. 15480 +
 7 oz./20.7 cl./207 ml.
 H3¼ T3½ B2⅝ D3⅜
 2 doz./18# • .60 cu.ft.
SCC 366078



Rocks
No. 15481 +
 9 oz./26.6 cl./266 ml.
 H3½ T3⅝ B3⅝ D3⅝
 3 doz./35# • 1.07 cu.ft.
SCC 831104



Double Old Fashioned
No. 15482 +
 12¼ oz./36.2 cl./362 ml.
 H3⅝ T3¾ B3⅝ D3¾
 2 doz./28# • 1.01 cu.ft.
SCC 366085



Hi-Ball
No. 15485 +
 9 oz./26.6 cl./266 ml.
 H5⅝ T2⅝ B2⅝ D2⅝
 3 doz./26# • 1.17 cu.ft.
SCC 875542



Beverage
No. 15478 +
 10 oz./29.6 cl./296 ml.
 H5⅝ T3 B2⅝ D3
 3 doz./33# • 1.31 cu.ft.
SCC 485895



Beverage
No. 15483 +
 12 oz./35.5 cl./355 ml.
 H5⅝ T3⅝ B2¾ D3⅝
 3 doz./35# • 1.46 cu.ft.
SCC 831142



Beverage
No. 15479 +
 14 oz./41.4 cl./414 ml.
 H5¼ T3½ B2⅝ D3½
 3 doz./40# • 1.63 cu.ft.
SCC 485901



Cooler
No. 15477 +
 15¼ oz./45.1 cl./451 ml.
 H6⅝ T3½ B2⅝ D3½
 2 doz./29# • 1.31 cu.ft.
SCC 063342

LIBBEY®
DAKOTA® Design Patented +DuraTuff®



GLASS BASE



Rocks
No. 15602 +
 9 oz./26.6 cl./266 ml.
 H3⅝ T3⅝ B2⅝ D3⅝
 3 doz./24# • 1.08 cu.ft.
SCC 526567



Beverage
No. 15603 +
 12 oz./35.5 cl./355 ml.
 H4⅝ T3⅝ B2⅝ D3⅝
 3 doz./36# • 1.41 cu.ft.
SCC 526574



Cooler
No. 15605 +
 16 oz./47.3 cl./473 ml.
 H6¼ T3½ B2⅝ D3½
 2 doz./29# • 1.30 cu.ft.
SCC 063281





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



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



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



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



new **Stacking Mixing Glass**
No. 15792 +
22 oz./65.1 cl./651 ml.
H7 T3 3/4 B2 5/8 D3 3/4
2 doz./34# • 1.68 cu.ft.
SCC 452436



Double Old Fashioned
No. 15587 +
12 oz./35.5 cl./355 ml.
H3 3/4 T3 1/2 B2 3/4 D3 1/2
2 doz./17# • .89 cu.ft.
SCC 308184



Hi-Ball
No. 15585 +
9 oz./26.6 cl./266 ml.
H4 1/2 T3 1/8 B2 1/8 D3 1/8
2 doz./17# • .82 cu.ft.
SCC 084323



Beverage
No. 15588 +
12 oz./35.5 cl./355 ml.
H5 T3 1/4 B2 1/8 D3 1/4
2 doz./19# • 1.00 cu.ft.
SCC 308191



Cooler
No. 15141 +
14 oz./41.4 cl./414 ml.
H5 7/8 T3 1/2 B2 3/8 D3 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 7/8 T3 1/2 B2 3/8 D3 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 1/4 T3 3/8 B2 3/8 D3 3/8
2 doz./27# • 1.25 cu.ft.
No. 15385-SCC 426444
No. 5385-SCC 426451

Also available with Fizzazz® -see p.38



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



Mixing Glass
No. 1637HT +
No. 5137
20 oz./59.2 cl./592 ml.
H6 3/8 T3 3/4 B2 1/2 D3 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 3/4 T3 3/8 B2 1/2 D3 3/8
2 doz./34# • 1.58 cu.ft.
SCC 061386



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

CASUAL COOLERS ^{LIBBEY®} + **DuraTuff®**



Casual Cooler Lines
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

WINCHESTER ^{LIBBEY®} + **DuraTuff®**



GLASS BASE



Rocks
No. 15453 +
5½ oz./16.3 cl./163 ml.
H3½ T2½ B2¼ D2½
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 B2½ D3¾
3 doz./23# • .93 cu.ft.
SCC 030125



Hi-Ball
No. 15451 +
6¾ oz./20.0 cl./200 ml.
H4¾ T2½ B1¾ 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



Wine
No. 15463 +
6½ oz./19.2 cl./192 ml.
H5¼ T2¾ B2¼ D2¾
3 doz./23# • 1.04 cu.ft.
SCC 032204



Wine
No. 15464 +
8½ oz./25.1 cl./251 ml.
H5¾ 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



Ramekin
No. 15445
1½ oz./4.4 cl./44 ml.
H1½ T2¾ B1¾ D2½
3 doz./4# • .34 cu.ft.
SCC 187003



Ramekin
No. 15446
3 oz./8.9 cl./89 ml.
H1¾ T3 B2¼ D3
3 doz./7# • .37 cu.ft.
SCC 187010



4¼" Sugar Package Holder
No. 5460
H2½ T4¼ B3¾ D4¼
2 doz./16# • .47 cu.ft.
SCC 846368



Shaker Chrome Plated Brass Top
No. 70022
1½ oz./4.4 cl./44 ml.
H4½ T1 B2 D2
2 doz./7# • .38 cu.ft.
SCC 134656





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 T2¾ B2½ D2¾
 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

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 T2¾ 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



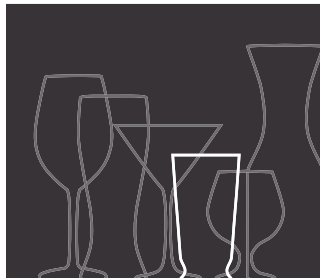
**Tall Hi-Ball
No. 2519** ●
9¾ oz./28.8 cl./288 ml.
H5½ T2½ B2¾ D2½
1 doz./9# • .33 cu.ft.
SCC 6943949902735



**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



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.



QUARTET



GLASS RIM



GLASS BASE



**Rocks
No. 2209** ●
6 $\frac{3}{8}$ oz./18.9 cl./189 ml.
H3 $\frac{1}{16}$ T2 $\frac{7}{8}$ B2 $\frac{1}{8}$ D2 $\frac{7}{8}$
1 doz./6# • 25 cu.ft.
SCC 6943949906443



**Rocks
No. 2207** ●
9 $\frac{1}{4}$ oz./27.7 cl./277 ml.
H3 $\frac{1}{2}$ T3 $\frac{1}{4}$ B2 $\frac{1}{2}$ D3 $\frac{1}{4}$
1 doz./9# • 35 cu.ft.
SCC 6943949906429



**Double Old Fashioned
No. 2205** ●
12 oz./35.5 cl./355 ml.
H3 $\frac{3}{4}$ T3 $\frac{1}{2}$ B2 $\frac{3}{4}$ D3 $\frac{1}{2}$
1 doz./10# • 42 cu.ft.
SCC 6943949906856



**Beverage
No. 2208** ●
10 $\frac{1}{2}$ oz./31.0 cl./310 ml.
H5 $\frac{1}{2}$ T2 $\frac{5}{8}$ B2 D2 $\frac{5}{8}$
1 doz./8# • 34 cu.ft.
SCC 6943949906436



**Cooler
No. 2206** ●
16 oz./47.3 cl./473 ml.
H6 $\frac{3}{8}$ T3 B2 $\frac{1}{8}$ D3
1 doz./10# • 52 cu.ft.
SCC 6943949907075

IMPRESSIONS



**Old Fashioned
No. 1767580** ●
8 oz./23.7 cl./237 ml.
H3 $\frac{1}{4}$ T3 $\frac{1}{8}$ B3 D3 $\frac{1}{8}$
1 doz./8# • 27 cu.ft.
SCC 024848



**Double Old Fashioned
No. 1767591** ●
11 $\frac{1}{4}$ oz./34.7 cl./347 ml.
H4 T3 $\frac{3}{8}$ B3 $\frac{3}{8}$ D3 $\frac{3}{8}$
1 doz./11# • 41 cu.ft.
SCC 024855



**Beverage
No. 9550715** ●
10 oz./29.6 cl./296 ml.
H4 $\frac{3}{4}$ T2 $\frac{5}{8}$ B2 $\frac{5}{8}$ D2 $\frac{5}{8}$
1 doz./10# • 29 cu.ft.
SCC 95507158



**Beverage
No. 9860594** ●
13 oz./38.8 cl./388 ml.
H5 $\frac{1}{2}$ T3 B3 D3
1 doz./10# • 41 cu.ft.
SCC 95525848



**Cooler
No. 1767790** ●
16 $\frac{3}{4}$ 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 $\frac{1}{4}$ oz./36.2 cl./362 ml.
H4 T2 $\frac{3}{4}$ B3 $\frac{3}{8}$ D3 $\frac{1}{2}$
1 doz./8# • 46 cu.ft.
SCC 340498



**Cooler
No. 2212** ●
16 $\frac{3}{4}$ oz./49.5 cl./495 ml.
H6 $\frac{1}{4}$ T2 $\frac{1}{2}$ B3 $\frac{1}{8}$ D3 $\frac{3}{8}$
1 doz./9# • 61 cu.ft.
SCC 332974

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 ●
7¼ oz./22.9 cl./229 ml.
H3½ T2½ B2¼ D2½
3 doz./20# = .80 cu.ft.
SCC 264100



Old Fashioned
No. 2338 ●
10¼ oz./30.3 cl./303 ml.
H3½ T3¼ B3½ D3¼
3 doz./28# = 1.07 cu.ft.
SCC 486182



Double Old Fashioned
No. 2339 ●
12½ oz./37.0 cl./370 ml.
H4 T3¼ 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 T2½ B2½ D2½
3 doz./19# = .76 cu.ft.
SCC 710782



Hi-Ball
No. 2325 ●
9 oz./26.6 cl./266 ml.
H4¼ 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 ●
7¼ 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
4 doz./36# = 1.18 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 B2½ D2½
4 doz./23# = .91 cu.ft.
SCC 364357



GLASS BASE



Hi-Ball
No. 23186 ●
8 oz./23.7 cl./237 ml.
H4½ T2½ B2½ D2½
4 doz./25# = 1.01 cu.ft.
SCC 369833



Hi-Ball
No. 23256 ●
9 oz./26.6 cl./266 ml.
H4½ 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 063239





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 pages 20 and 21 for the complete Perception line.



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 T2½ 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.
H6¾ T2½ B2¾ D3½
2 doz./18# = 1.05 cu.ft.
SCC 059062

VIBE

GEO



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 D3¾
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

HEAVY BASE



**Old Fashioned
No. 124** ●
5½ oz./16.3 cl./163 ml.
H2⅞ T2⅞ B2⅞ D2⅞
6 doz./32# • 1.32 cu.ft.
SCC 129263



**Old Fashioned
No. 127** ●
6½ oz./19.2 cl./192 ml.
H3¼ T3 B2⅞ D3
4 doz./21# • 1.14 cu.ft.
SCC 365576



**Old Fashioned
No. 128** ●
9 oz./26.6 cl./266 ml.
H3¼ T3⅞ B2⅞ D3⅞
3 doz./19# • 1.04 cu.ft.
SCC 063533



**English Hi-Ball
No. 139** ●
13 oz./38.5 cl./385 ml.
H4 T3⅞ B2¼ D3⅞
4 doz./35# • 1.79 cu.ft.
SCC 005178



**English Hi-Ball
No. 170** ●
14¼ oz./42.1 cl./421 ml.
H4⅞ T3⅞ B2¼ D3⅞
4 doz./35# • 2.00 cu.ft.
SCC 008858



**Side Water
No. 149** ●
5½ oz./16.3 cl./163 ml.
H3½ T2⅞ B2⅞ D2⅞
6 doz./29# • 1.06 cu.ft.
SCC 005826



**Split
No. 151** ●
6 oz./17.8 cl./178 ml.
H4 T2⅞ B2⅞ D2⅞
6 doz./31# • 1.22 cu.ft.
SCC 006069



**Hi-Ball
No. 123** ●
7 oz./20.7 cl./207 ml.
H4⅞ T2½ B2⅞ D2½
4 doz./20# • .98 cu.ft.
SCC 369871



**Diplomat Hi-Ball
No. 131** ●
6½ oz./19.2 cl./192 ml.
H4⅞ T2½ B1¼ D2½
6 doz./35# • 1.54 cu.ft.
SCC 508303



**Hi-Ball
No. 132** ●
8 oz./23.7 cl./237 ml.
H4⅞ T2⅞ B2⅞ D2⅞
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 T2⅞ B2⅞ D2⅞
3 doz./21# • 1.15 cu.ft.
SCC 063458



**Beverage
No. 159** ●
12½ oz./37.0 cl./370 ml.
H5½ T2⅞ B2½ D2⅞
4 doz./34# • 1.61 cu.ft.
SCC 369918



**Cooler
No. 158** ●
20 oz./59.2 cl./592 ml.
H6¼ T3⅞ B2¼ D3⅞
1 doz./10# • .63 cu.ft.
SCC 167388





GLASS BASE



Rocks
No. 2485 ●
10 oz./29.6 cl./296 ml.
H3½ T3¼ B2½ D3¾
3 doz./24# • 1.12 cu.ft.
SCC 753819



Juice
No. 2481 ●
6 oz./17.7 cl./177 ml.
H3¾ T2½ B2½ D2½
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 T2½ B2¼ D3½
3 doz./26# • 1.33 cu.ft.
SCC 753857



Cooler
No. 2486 ●
16 oz./47.3 cl./473 ml.
H6½ T3 B2½ 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 T2½ B2 D2½
6 doz./26# • .93 cu.ft.
SCC 016259



Old Fashioned
No. 5130
5 oz./14.8 cl./148 ml.
H3½ T2½ B2¼ D2½
3 doz./19# • .74 cu.ft.
SCC 073221



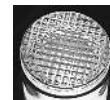
Old Fashioned
No. 5131
4 oz./11.8 cl./118 ml.
H3½ T2½ B2¼ D2½
4 doz./33# • .99 cu.ft.
SCC 370129



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

ROOM TUMBLERS



Rocks
No. 15434 +
9 oz./26.6 cl./266 ml.
H3¾ T3¾ B2¼ D3¾
3 doz./24# = .99 cu.ft.
SCC 173938



Rocks
No. 15626 +
9 oz./26.6 cl./266 ml.
H3¾ T3 B2¾ D3
3 doz./23# = .87 cu.ft.
SCC 005168



Rocks
No. 15457 +
10 oz./29.6 cl./296 ml.
H3¾ T3¾ B2¾ D3¾
3 doz./23# = .93 cu.ft.
SCC 030125



Rocks
No. 15481 +
9 oz./26.6 cl./266 ml.
H3½ T3¾ B3¼ 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 B2¼ D3¾
3 doz./24# = 1.08 cu.ft.
SCC 526567



Rocks
No. 924114 ✖
9 oz./26.6 cl./266 ml.
H3¾ T3¾ B2½ D3¾
1 doz./7# = .39 cu.ft.
SCC 5601875188203



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



Old Fashioned
No. 23386 ●
10¼ oz./30.3 cl./303 ml.
H3¾ T3¼ B3¼ D3¼
2 doz./16# = .69 cu.ft.
SCC 370181



Rocks
No. 9171CD ▲●
11 oz./32.5 cl./325 ml.
H3½ T3¼ B3¼ D3¼
3 doz./26# = 1.05 cu.ft.
SCC 087051



Rocks
No. 917CD ▲●
11 oz./32.5 cl./325 ml.
H3½ T3¼ B3¼ D3¼
3 doz./26# = 1.06 cu.ft.
SCC 756513



Rocks
No. 1514 ★●
7 oz./20.7 cl./207 ml.
H2½ T3 B1¾ 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 T3¾ B2¼ D3¾
1 doz./8# = .30 cu.ft.
SCC 121847



Room Tumbler
No. 135 ●
8 oz./23.7 cl./237 ml.
H3¾ T2¾ B2¾ D2¾
4 doz./23# = 1.02 cu.ft.
SCC 369901



Water
No. 1910HT ★●
10 oz./29.6 cl./296 ml.
H3¾ T2¾ B2¾ D2¾
4 doz./15# = 1.17 cu.ft.
SCC 369963



Hi-Ball
No. 125 ●
9 oz./26.6 cl./266 ml.
H4¼ T2¾ B2¼ D2¾
4 doz./27# = 1.26 cu.ft.
SCC 369888





Rocks
No. 1514 ★ ●
7 oz./20.7 cl./207 ml.
H2 $\frac{7}{8}$ T3 B1 $\frac{1}{8}$ D3
3 doz./12# • .74 cu.ft.
SCC 410177



Rocks
No. 1513 ★ ●
9 oz./26.6 cl./266 ml.
H3 $\frac{1}{8}$ T3 $\frac{1}{4}$ B2 D3 $\frac{1}{4}$
3 doz./16# • 1.0 cu.ft.
SCC 409751



Rocks
No. 1512 ★ ●
10 $\frac{1}{2}$ oz./31.1 cl./311 ml.
H3 $\frac{1}{2}$ T3 $\frac{1}{4}$ B2 D3 $\frac{1}{4}$
3 doz./16# • 1.08 cu.ft.
SCC 409133



Juice
No. 12259 ★ ●
6 oz./17.7 cl./177 ml.
H3 $\frac{3}{4}$ T2 $\frac{1}{2}$ B1 $\frac{1}{8}$ D2 $\frac{1}{2}$
3 doz./15# • .67 cu.ft.
SCC 427311



Hi-Ball
No. 12261 ★ ●
8 oz./23.7 cl./237 ml.
H4 $\frac{1}{2}$ T2 $\frac{1}{2}$ B1 $\frac{1}{8}$ D2 $\frac{1}{2}$
3 doz./17# • .82 cu.ft.
SCC 426970



Hi-Ball
No. 12262 ★ ●
10 $\frac{1}{2}$ oz./31.1 cl./311 ml.
H5 $\frac{1}{8}$ T2 $\frac{1}{8}$ B2 D2 $\frac{1}{8}$
3 doz./23# • 1.11 cu.ft.
SCC 426215



Cooler
No. 12263 ★ ●
12 $\frac{1}{2}$ oz./37.0 cl./370 ml.
H5 $\frac{7}{8}$ T2 $\frac{1}{8}$ B2 D2 $\frac{3}{8}$
3 doz./24# • 1.26 cu.ft.
SCC 426208



Cooler
No. 12264 ★ ●
16 oz./47.0 cl./470 ml.
H6 T3 $\frac{1}{8}$ B2 $\frac{1}{8}$ D3 $\frac{1}{8}$
3 doz./28# • 1.57 cu.ft.
SCC 426192



Cooler
No. 12265 ★ ●
18 oz./53.4 cl./534 ml.
H6 $\frac{1}{2}$ T3 $\frac{1}{8}$ B2 $\frac{1}{8}$ D3 $\frac{1}{8}$
3 doz./29# • 1.70 cu.ft.
SCC 426185



Juice
No. 633HT ★ ●
5 oz./14.8 cl./148 ml.
H3 $\frac{3}{4}$ T2 $\frac{1}{8}$ B1 $\frac{1}{4}$ D2 $\frac{1}{4}$
6 doz./17# • 1.01 cu.ft.
SCC 011711



Beverage
No. 618HT ★ ●
8 oz./23.7 cl./237 ml.
H3 $\frac{3}{8}$ T2 $\frac{1}{8}$ B2 $\frac{3}{8}$ D2 $\frac{3}{4}$
4 doz./18# • 1.05 cu.ft.
SCC 364487



Water
No. 610HT ★ ●
9 $\frac{1}{2}$ oz./28.1 cl./281 ml.
H3 $\frac{7}{8}$ T2 $\frac{1}{8}$ B2 $\frac{1}{2}$ D2 $\frac{1}{8}$
6 doz./27# • 1.62 cu.ft.
SCC 058501



Iced Tea
No. 606HT ★ ●
12 oz./35.5 cl./355 ml.
H5 $\frac{1}{8}$ T2 $\frac{1}{2}$ B2 $\frac{1}{8}$ D2 $\frac{1}{8}$
4 doz./22# • 1.48 cu.ft.
SCC 369949



Soda
No. 1713HT ★ ●
15 $\frac{1}{2}$ oz./45.8 cl./458 ml.
H6 $\frac{1}{2}$ T3 B2 $\frac{1}{8}$ D3 $\frac{1}{4}$
3 doz./20# • 1.72 cu.ft.
SCC 063489



Smoothie Glass
No. 3722 ■
16 oz./47.3 cl./473 ml.
H7 $\frac{1}{8}$ T3 $\frac{3}{8}$ B3 $\frac{1}{4}$ D3 $\frac{3}{8}$
 $\frac{1}{2}$ doz./5# • .38 cu.ft.
SCC 266255

FOOTED ^{LIBBEY®} ★ 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 Beverage 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

★ **HEAT TREATED**
recommended for fast
service cycle operations

Libbey's heat-treated tumblers and stemware are created through a special heating and rapid cooling process after the glass is formed. This secondary process on "blown" glassware is performed only on the upper portion of the glass where most abuse occurs. Libbey's heat-treated glassware offers increased resistance to thermal and mechanical shock.

CASCADE ^{LIBBEY®} ★ 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

NO-NIK ^{LIBBEY®} ★ HEAT TREATED



Beverage No. 1917HT ★ ●
7 3/4 oz./22.9 cl./229 ml.
H3 3/4 T2 1/2 B2 3/8 D2 5/8
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

Non-Heat Treated



Collins
No. 53/11680 ●
 10 oz./29.6 cl./296 ml.
 H4¾ T2¾ B2¼ 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 B2¼ 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 B2¼ D2¾
 6 doz./26# • 1.22 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

COCA-COLA®

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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 Footed Flare
No. 5703CC
16 oz./47.3 cl./473 ml.
H6¾ T3¾ B3 D3¾
1 doz./18# • .87 cu.ft.
SCC 280190



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

BELL SODAS



Bell Fountain Tumbler
No. 30 ●
6¾ oz./20.0 cl./200 ml.
H4 T2½ B1¾ D2½
6 doz./24# • 1.24 cu.ft.
SCC 508297

new



Bell Soda
No. 535HT ★●
16 oz./47.3 cl./473 ml.
H6½ T3¾ B2¾ 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



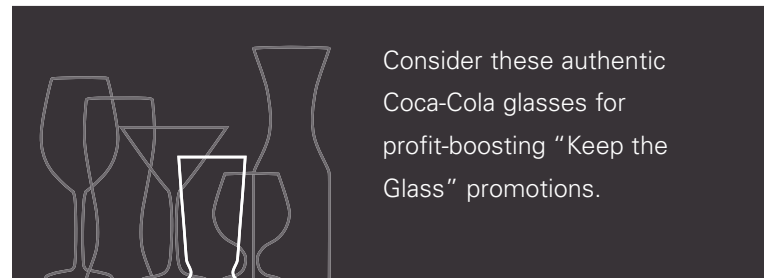
SPLASH



Splash Dessert
No. 3419 ■
12 oz./35.5 cl./355 ml.
H4½ T4¾ B3 D34¾
1 doz./8# • .71 cu.ft.
SCC 395924



Splash Margarita
No. 3429 ■
12 oz./35.5 cl./355 ml.
H6½ T4¾ B3 D4¾
1 doz./8# • 1.13 cu.ft.
SCC 395931



Consider these authentic Coca-Cola glasses for profit-boosting "Keep the Glass" promotions.





The versatility to inspire your creativity

What makes an event like a birthday or anniversary special is the many unique, memorable things that go along with it. For many people, this includes a special dessert they might not order on an “ordinary” day.

Use glassware to showcase special foods – like desserts or appetizers – and draw attention to signature items. Glassware is ideal for multi-purpose use, which reduces the amount of tableware you need to have on hand and saves you storage space and money.

Libbey’s broad assortment of glassware provides the versatility to create truly extraordinary presentations – the kind of visual impact that makes a statement, and makes a celebration memorable.

Ask your Libbey sales representative for tips on using glassware for unique presentations that create real revenue-generating opportunities.

Libbey’s unmatched glassware selection gives you more flexibility to express your creativity in presentation.



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



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



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



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



Bristol Valley Sherry
No. 8588SR ✨
 3¾ oz./11.1 cl./111 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



Spirits
No. 3502FCP21 ✕
 7 oz./21.0 cl./210 ml.
 H3½ T2 B1¾ D2½
 1 doz./5# • 25 cu.ft.
SCC 5601875191173



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 D3½
 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



DISTINCT BY DESIGN

The distinctive shape of the brandy glass, a wide bottom and narrow rim, is specifically designed to concentrate its fragrance and fit in the palm of the hand, which warms the brandy for drinking.

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 B1½ 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 B1¾ 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



**Mini-Margarita
No. 3802** ■
3¾ oz./11.1 cl./111 ml.
H3¾ T3½ B2½ D3½
1 doz./4# • .35 cu.ft.
SCC 440235



**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** ■
4½ 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 064973



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



Splash Dessert
No. 3419 ■
12 oz./35.5 cl./355 ml.
H4⅞ T4⅞ B3 D3¼
1 doz./8# • .71 cu.ft.
SCC 395924



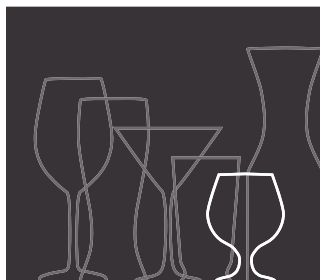
Catalina Margarita
No. 3827 ■
12 oz./35.5 cl./355 ml.
H4⅞ T4⅞ B3 D4⅞
3 doz./29# • 2.19 cu. ft.
SCC 586721



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



THE BIG FINISH

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."



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



Piccadilly Gelato Dish
No. 14000521
 6½ oz./19.5 cl./195 ml.
 H3¼ T3¾ B2½ D3¾
 1 doz./5# • .44 cu.ft.
SCC 08002713006081



Splash Dessert
No. 3419 ■
 12 oz./35.5 cl./355 ml.
 H4½ T4¾ B3 D3¾
 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 T5¾ B3½ D5½
 ½ doz./6# • .60 cu.ft.
SCC 08002713007354



Deliss 275 Sundae Dish
No. 14034021
 9½ oz./27.0 cl./270 ml.
 H4½ T6¾ B3½ D6½
 ½ doz./6# • .64 cu.ft.
SCC 08002713002588



EVERYDAY VERSATILITY
 How you create and present ice cream specialties is limited only by your imagination when using our broad selection of sundae glasses.



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
 ½ doz./5# • .38 cu.ft.
SCC 266255

WARM BEVERAGE

COBALT



**Mug
No. 5213**
13 oz./38.5 cl./385 ml.
H3¾ T3¾ B3¾ D4¾
1 doz./13# • .52 cu.ft.
SCC 886531



**Mug
No. 5213B**
13 oz./38.5 cl./385 ml.
H3¾ T3¾ B3¾ D4¾
1 doz./13# • .52 cu.ft.
SCC 310869



**All Purpose Mug
No. 5724**
10 oz./29.6 cl./296 ml.
H4½ T2½ B2¾ 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 B2¾ D4¾
3 doz./30# • 1.37 cu.ft.
SCC 373557



**All Purpose Mug
No. 5589**
9 oz./26.6 cl./266 ml.
H4½ T3½ B2½ D4¼
2 doz./21# • 1.01 cu.ft.
SCC 308160



GLASS RIM



GLASS BASE



**Mug
No. 5201**
10 oz./29.6 cl./296 ml.
H3½ T3½ B2¾ D4½
1 doz./10# • .44 cu.ft.
SCC 708673



**Tall Mug w/Starburst
No. 5091**
10 oz./29.6 cl./296 ml.
H4½ T2½ B2¼ D4
1 doz./13# • .46 cu.ft.
SCC 498468



**All Purpose Mug
No. 5544**
13½ oz./39.9 cl./399 ml.
H4½ T3½ B2¾ D5
1 doz./11# • .64 cu.ft.
SCC 269676



**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 423511

CAUTION:

Before pouring "steaming" hot drinks, always pre-heat the glass or be sure to insert a metal spoon to help absorb the heat.



**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

CUPS & SAUCERS SOLD SEPARATELY

**Espresso
No. 13245220**
2¾ oz./8.1 cl./81 ml.
H2¼ T2½ B1½ D3¾
1 doz./3# • .17 cu.ft.
SCC 08002713123979



**4½" Espresso Saucer
No. 13208919**
H½ T4% B1¾ D4%
1 doz./3# • .7 cu.ft.
SCC 08002713123955

**Cappuccino
No. 13220319**
6 oz./17.7 cl./177 ml.
H3 T3¼ B2 D4¼
1 doz./7# • .34 cu.ft.
SCC 08002713123962



**5½" Cappuccino Saucer
No. 13246422**
H¾ T5% B2¾ D5%
1 doz./6# • .13 cu.ft.
SCC 08002713123986



**Irish Coffee
No. 5293**
8½ oz./25.1 cl./251 ml.
H5½ T3 B2¾ D3¾
2 doz./21# • 1.04 cu.ft.
SCC 878154



**Irish Coffee
No. 5292**
8 oz./23.7 cl./237 ml.
H6¾ T2¾ B2¾ D3¾
2 doz./25# • 1.06 cu.ft.
SCC 878161



**Cafe Mug
No. 5286**
14 oz./41.4 cl./414 ml.
H6¾ T3½ B2¾ D5
1 doz./17# • .86 cu.ft.
SCC 592064

SERVINGWARE & ACCESSORIES

Complete your tabletop vision

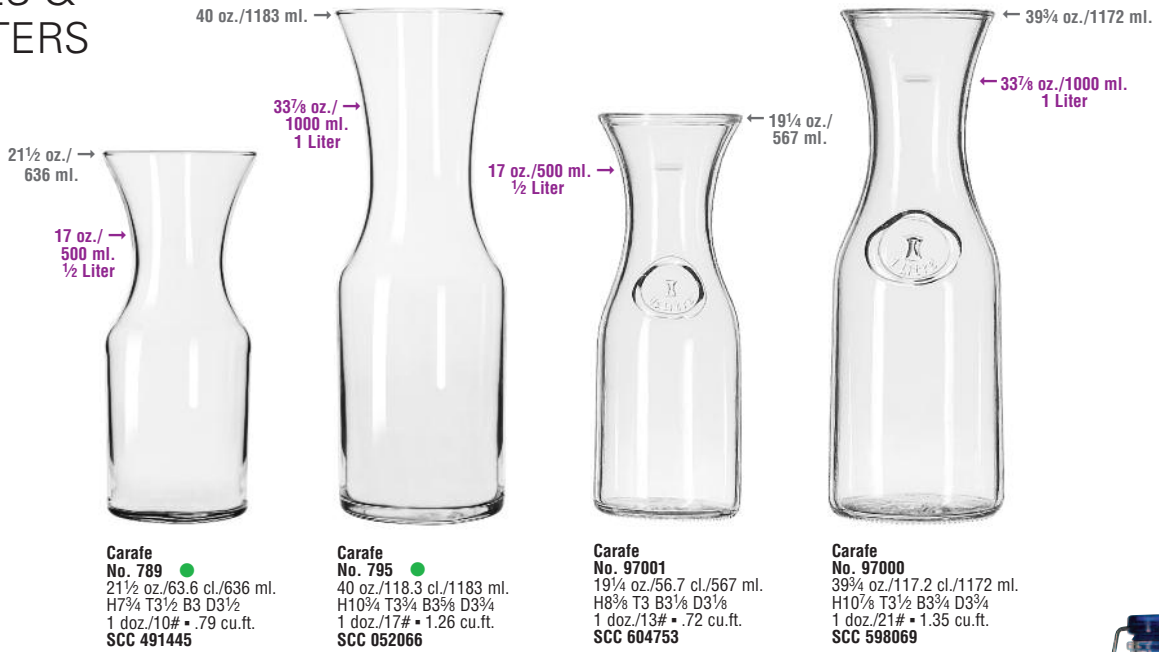
Whether returning from a round of golf or gathering for a business meeting, most customers take for granted how tabletop accessories provide the little touches that create atmosphere and mood, be it casual or elegant, or a little of both.

Serving plates. Carafes. Pitchers. Salt shakers. They all have a job to do. But their primary role is to coordinate beautifully as part of a complete tablescape while providing functionality and durability.

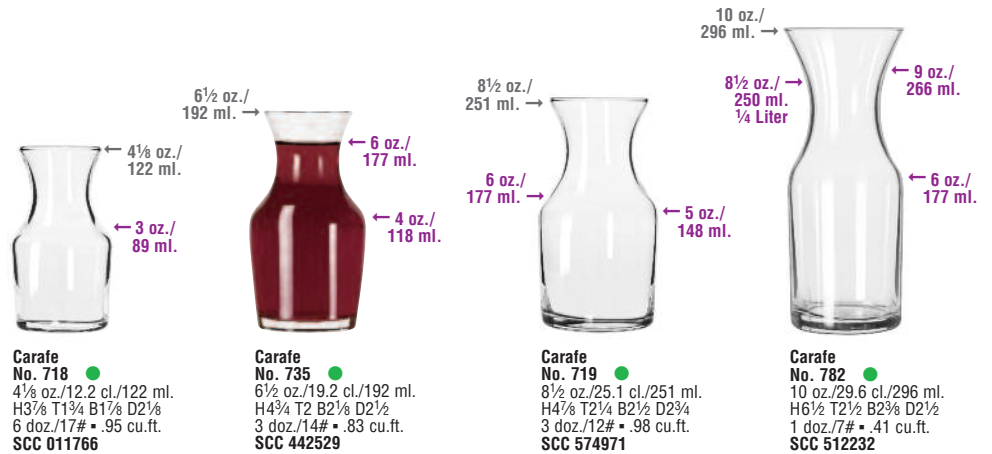
Ask your Libbey sales representative about how our serveware and accessories deliver both the utility and durability you need.



CARAFES & DECANTERS



Carafes can make a unique presentation for any number of beverages, including water, soft drinks and iced tea.



PITCHERS

8½ oz./ →
250 ml.
¼ Liter
Measured
at fill line



Pitcher
No. 13129021
H4½ T2¾ B2¾ D4
1 doz./10# • .41 cu.ft.
SCC 08002713007828



Pitcher
No. 13112221
50¾ oz./1.5 L.
H8½ T4½ B5 D6¾
½ doz./12# • .97 cu.ft.
SCC 08002713123948



Liter Pitcher
No. 1792421
37 oz./109.5 cl./1095 ml.
H7¾ T4¾ B3½ D6¾
½ doz./15# • .79 cu.ft.
SCC 17924211



Pitcher
No. 5260
60 oz./177.4 cl./1774 ml.
H9¼ T5¾ B4¼ D7¼
½ doz./27# • 1.34 cu.ft.
SCC 574049



Liter Pitcher
No. 5263
1 Liter
H8¾ T4 B4 D6¼
1 doz./38# • 1.61 cu.ft.
SCC 001408

HYDRATION BOTTLES

Lid Sold
Separately



Glass Lid w/Fitment
No. 75099
H7½ T2¾ B1½ D2¾
6 doz./13# • .3 cu.ft.
SCC 062956



Hydration Bottle
No. 726 ●
24 oz./710 cl./710 ml.
H9 T2 B2¾ D2¾
2 doz./16# • 1.33 cu.ft.
SCC 436337



Swerve Bottle
No. 728 ●
22 oz./65.1 cl./651 ml.
H9 T2 B2¾ D2¾
2 doz./16# • 1.38 cu.ft.
SCC 436320



Atlantis Pitcher
No. 1787724 ◊
73 oz./2.2 L.
H11½ T5¾ B3½ D7¾
½ doz./22# • 1.49 cu.ft.
SCC 17877241



Mario Pitcher
No. 1783127 ◊
58 oz./1.7 L.
H8¾ T4¼ B3½ D7½
½ doz./11# • 1.10 cu.ft.
SCC 17831274

HAND-MADE PITCHERS

These items are hand-made. As such, some small bubbles and other dimensional variations will be present.

The capacities are noted as minimum-ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

These variations are inherent in the art of hand-made glassware and should not be seen as defective.

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.



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 17947104



9" Square Bowl
No. 1796053
 H4 T9 D9
 4 pc./14# • .90 cu.ft.
SCC 17960530



6" Square Salad Plate
No. 1797299
 H 1/2 T6 D6
 1 doz./7# • .24 cu.ft.
SCC 17972991



8" Square Salad Plate
No. 1794709
 H 3/8 T8 D8
 1 doz./12# • .40 cu.ft.
SCC 17947098

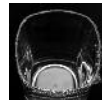


10" Square Dinner Plate
No. 1794708
 H 3/8 T10 1/4 D10 1/4
 1 doz./20# • .73 cu.ft.
SCC 17947081



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 423511

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
 H 3/4 T6 B3 1/8 D6
 3 doz./20# • .35 cu.ft.
SCC 029129



8" Salad/Dessert Plate
No. 15427 +
 H 1/2 T8 B3 3/8 D8
 3 doz./29# • .64 cu.ft.
SCC 845194



7 1/2" Salad/Dessert Plate
No. 1788491
 H 1/8 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 $\frac{3}{8}$ T1 $\frac{1}{2}$ B1 $\frac{3}{4}$ D2 $\frac{7}{8}$
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 $\frac{3}{8}$ T1 $\frac{1}{8}$ B2 $\frac{1}{2}$ D2 $\frac{5}{8}$
1 doz./7# • .24 cu.ft.
SCC 039746



**3-pc. Cruet Set
No. 80371**
H7 $\frac{7}{8}$ T $\frac{1}{8}$ B7 D7
6 sets/shipper/13# • 1.95 cu.ft.
SCC 849093



**Cheese Shaker
Stainless Steel Top
No. 70132**
5 $\frac{3}{4}$ oz./17.0 cl./170 ml.
H3 $\frac{5}{8}$ T2 $\frac{3}{8}$ B2 $\frac{1}{2}$ D2 $\frac{3}{4}$
3 doz./13# • .83 cu.ft.
SCC 093892



**Cheese Shaker
Stainless Steel Top
No. 70140**
12 oz./35.5 cl./355 ml.
H5 $\frac{3}{4}$ T3 B3 D3
2 doz./20# • 1.00 cu.ft.
SCC 112913



**Sugar Pourer
Stainless Steel Top
No. 70141**
12 oz./35.5 cl./355 ml.
H5 $\frac{3}{4}$ T3 B3 D3
2 doz./20# • 1.00 cu.ft.
SCC 112920



**Black Server Lid
No. 96073**
6 doz./5#
27 cu.ft.
SCC 074624



**Stacking Bowl
No. 15850 +**
1 $\frac{1}{4}$ oz./3.7 cl./37 ml.
H1 $\frac{1}{8}$ T2 $\frac{3}{8}$ B1 $\frac{1}{4}$ D2 $\frac{3}{8}$
3 doz./3# • .10 cu.ft.
SCC 422682



**Stacking Bowl
No. 15851 +**
2 $\frac{3}{4}$ oz./8.1 cl./81 ml.
H1 $\frac{1}{8}$ T3 $\frac{1}{4}$ B1 $\frac{1}{2}$ D3 $\frac{1}{4}$
3 doz./5# • .16 cu.ft.
SCC 422699



**Stacking Bowl
No. 15852 +**
5 oz./14.8 cl./148 ml.
H1 $\frac{1}{8}$ T3 $\frac{1}{8}$ B2 D3 $\frac{3}{8}$
3 doz./9# • .25 cu.ft.
SCC 422705



**Ramekin
No. 15445**
1 $\frac{1}{2}$ oz./4.4 cl./44 ml.
H1 $\frac{1}{8}$ T2 $\frac{3}{8}$ B1 $\frac{1}{2}$ D2 $\frac{3}{8}$
3 doz./4# • .34 cu.ft.
SCC 187003



**Ramekin
No. 15446**
3 oz./8.9 cl./89 ml.
H1 $\frac{1}{8}$ T3 B2 $\frac{1}{4}$ D3
3 doz./7# • .37 cu.ft.
SCC 187010



**Oyster Cocktail
No. 5160**
2 $\frac{1}{4}$ oz./6.6 cl./66 ml.
H1 $\frac{1}{8}$ T2 $\frac{1}{2}$ B1 $\frac{3}{4}$ D2 $\frac{1}{2}$
12 doz./26# • 1.26 cu.ft.
SCC 016563



**Supreme Liner
No. 5119**
5 oz./14.8 cl./148 ml.
H1 $\frac{1}{4}$ T3 $\frac{3}{4}$ B1 $\frac{3}{4}$ D3 $\frac{3}{4}$
6 doz./20# • 1.40 cu.ft.
SCC 015917



**1/4" Sugar Package Holder
No. 5460**
H2 $\frac{1}{8}$ T4 $\frac{1}{4}$ B3 $\frac{3}{8}$ D4 $\frac{1}{4}$
2 doz./16# • .47 cu.ft.
SCC 846368



**3/2" Sugar Package Holder
No. 5258**
H2 $\frac{1}{8}$ T3 $\frac{1}{2}$ B3 $\frac{1}{2}$ D3 $\frac{1}{2}$
2 doz./11# • .35 cu.ft.
SCC 177363



Shaker
Stainless Steel Top
No. 70017
 1 oz./3.0 cl./30 ml.
 H3½ T1¼ B1½ D1½
 12 doz./21# = .84 cu.ft.
SCC 406104



Gibraltar Shaker
Stainless Steel Top
No. 75351
 2½ oz./7.5 cl./85 ml.
 H3½ T1¾ B2½ D2½
 6 doz./19# = .86 cu.ft.
SCC 086375

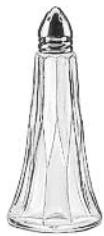


Shaker
Stainless Steel Top
No. 97052
 2 oz./5.7 cl./57 ml.
 H4½ T1½ B1½ D1½
 6 doz./22# = .61 cu.ft.
SCC 143221



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
 3-2 doz./21# = 1.18 cu.ft.
SCC 868506



Shaker
Chrome Plated Plastic Top
No. 5221
 1¼ oz./3.7 cl./37 ml.
 H3½ 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
 ½ doz./21# = .27 cu.ft.
SCC 17836828



CANDLE HOLDERS & VOTIVES



**Oyster Cocktail
No. 5160**
2¼ oz./6.6 cl./66 ml.
H1⅞ T2½ B1¾ D2½
12 doz./26# • 1.26 cu.ft.
SCC 016563



**Votive
No. 1965 ●**
4¾ oz./14.1 cl./141 ml.
H2½ T2½ B1¾ D2¾
3 doz./7# • .47 cu.ft.
SCC 843210



**Votive
No. 763 ●**
3¼ oz./9.6 cl./96 ml.
H2½ T2 B2 D2
3 doz./7# • .33 cu.ft.
SCC 669998



**Votive Pot
No. 5159**
4¼ oz./12.6 cl./126 ml.
H2¾ T2¾ B1¾ D2¾
3 doz./11# • .62 cu.ft.
SCC 704088



**Cube Votive
No. 5474**
7½ oz./22.4 cl./224 ml.
H3⅞ T2½ B2½ D2⅞
1 doz./10# • .3 cu.ft.
SCC 064943



**Cube Votive
No. 5475**
14 oz./41.4 cl./414 ml.
H3¾ T3½ B3⅞ D3½
1 doz./13# • .4 cu.ft.
SCC 069764



**Cube Votive
No. 5476**
22 oz./65.1 cl./651 ml.
H4 T4 B3½ D4
1 doz./18# • .6 cu.ft.
SCC 068149



VASES



**Pinch Decanter/Bud Vase
No. 5058**
1½ oz./4.4 cl./44 ml.
H3½ T1½ B1½ D2
12 doz./24# • 1.45 cu.ft.
SCC 014309



**Flute/Bud Vase
No. 3822 ■**
5½ oz./16.3 cl./163 ml.
H6½ T2½ B2¾ D2¾
3 doz./19# • 1.22 cu.ft.
SCC 182015



**7½" Cylinder Bud Vase
No. 2824 ●**
6¾ oz./20.0 cl./200 ml.
H7½ T1½ B1½ D1⅞
2 doz./13# • .45 cu.ft.
SCC 881024



**7½" Elite Bud Vase
No. 2854 ●**
12 oz./35.5 cl./355 ml.
H7½ T1¼ B1½ D2¾
1 doz./9# • .38 cu.ft.
SCC 278005



**Sabrina 8" Bud Vase
No. 9860112**
H8½ T2½ D2½
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 T3¼ 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.
 H2¾ T2¼ B3 D3
 1 doz./5# = .20 cu.ft.
SCC 281586



Bell Jar
No. 55230
 1¼ Gallon
 H13¾ D7¾
 2 sets/20# = 1.10 cu.ft.
 (height does not include lid)
SCC 282408

HURRICANE SHADES



Hurricane Shade
No. 9861112
 H11½ T4¾ B4¾ D6
 ½ doz./5# = 1.02 cu.ft.
SCC 17570814



Hurricane Shade
No. 9860477
 H14 T5¼ B5¼ D6
 ½ doz./6# = 1.30 cu.ft.
SCC 17576601

BARRELS



Barrel
No. 9520003
 10 Liter
 H15 T5¾ B9 D9
 2 sets/17# = 1.52 cu.ft.
 (height does not include lid)
SCC 17060629



Barrel
No. 9520004
 20 Liter
 H18½ T6½ B8½ D11½
 1 set/15# = 1.52 cu.ft.
 (height does not include lid)
SCC 17061015

**BARRELS
 SHOWN AT
 15% OF THEIR
 ACTUAL SIZE!**



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

Bar Service

Minimum assortment required for service of 50 to 75 guests during a two-hour rush period.



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
Rocks
A great glass for all
traditional mixed
cocktails.



No. 15680
12 oz. Footed
Pilsner
An appropriate
glass for all
beers, ales
and stouts.



No. 126
11 oz. Collins
Great for all kinds
of collins drinks or
for a cool, sleek look
for fruity concoctions.



No. 15715
16 oz. Cooler
The perfect glass for
soft drinks, iced teas,
and as an alternative
for beers and ales.



No. 3775
4 1/2 oz. Whiskey Sour
For all sours, whether
made with whiskey, rum,
brandy, vodka or gin.



No. 3088
4 oz. Cordial
Specially for brandy...
can be used with
liqueurs & 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. 7535
19 3/4 oz. Red Wine
Proper for serving
a wide variety of
red table wines,
such as cabernet
sauvignon or merlot.



No. 7520
18 oz. Wine
Whether imported or
domestic, a perfect
glass for chardonnay
or chenin blanc.



No. 7507
12 oz. Martini
This is the glass for the
multitude of martinis,
including the trendy
Cosmopolitan and the
classic gin martini.



Table Service Restaurants, Hotels & Bars

Glassware Required Based on Seating Capacity

Glassware Required Based on Seating Capacity

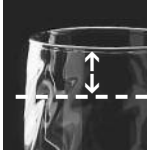
| | 100 SEATS | 200 SEATS | 300 SEATS | | 100 SEATS | 200 SEATS | 300 SEATS |
|---------------------|-----------|-----------|-----------|-------------------------------|-----------|---------------------|-----------|
| CAFÉ ITEMS | | | | BAR & TAVERN ITEMS | | | |
| 5 oz. Juice | 12 doz | 24 doz | 36 doz | 1 1/2 oz. Shooter | 12 doz | 24 doz | 36 doz |
| 10 oz. Water | 24 doz | 36 doz | 72 doz | 9 oz. Rocks | 24 doz | 36 doz | 72 doz |
| 12 oz. Iced Tea | 12 doz | 24 doz | 36 doz | 12 oz. Double Rocks | 24 doz | 36 doz | 72 doz |
| Sugar Packet Holder | 10 doz | 20 doz | 30 doz | 14 oz. Beverage | 24 doz | 36 doz | 72 doz |
| Salt & Pepper | 3 doz | 6 doz | 9 doz | 11 oz. Hi-Ball | 12 doz | 24 doz | 36 doz |
| Ashtrays | 2 doz | 4 doz | 6 doz | 12 oz. Pilsner | 24 doz | 36 doz | 72 doz |
| DINING ROOM | | | | 16 oz. Beer | 24 doz | 36 doz | 72 doz |
| 5 oz. Juice | 12 doz | 24 doz | 36 doz | 8 1/2 oz. Wine | 12 doz | 24 doz | 36 doz |
| 12 oz. Iced Tea | 12 doz | 24 doz | 36 doz | 12 oz. Martini | 12 doz | 24 doz | 36 doz |
| 10 oz. Water Goblet | 24 doz | 48 doz | 72 doz | 6 oz. Martini | 12 doz | 24 doz | 36 doz |
| 6 oz. Sherbet | 12 doz | 24 doz | 36 doz | 13 oz. Margarita | 12 doz | 24 doz | 36 doz |
| 5 1/2 oz. Flute | 12 doz | 24 doz | 36 doz | 8 oz. Flute | 12 doz | 24 doz | 36 doz |
| Sugar Packet Holder | 10 doz | 20 doz | 30 doz | 4 1/2 oz. Whiskey Sour | 12 doz | 24 doz | 36 doz |
| Salt & Pepper | 3 doz | 6 doz | 9 doz | 4 oz. Cordial | 12 doz | 24 doz | 36 doz |
| Ashtrays | 2 doz | 4 doz | 6 doz | Ashtrays | 3 doz | 6 doz | 9 doz |
| BANQUET | | | | ROOM SERVICE | | | |
| 5 oz. Juice | 12 doz | 24 doz | 36 doz | 8 oz. Room Tumbler | | minimum 2 to a room | |
| 12 oz. Iced Tea | 12 doz | 24 doz | 36 doz | Ashtray | | minimum 2 to a room | |
| 10 oz. Water Goblet | 24 doz | 48 doz | 72 doz | Floral Accessories | | | |
| 5 1/2 oz. Sherbet | 12 doz | 24 doz | 36 doz | i.e. Bud Vase | | minimum 1 to a room | |
| 6 oz. Flute | 12 doz | 24 doz | 36 doz | | | | |
| 8 1/2 oz. Wine | 12 doz | 24 doz | 36 doz | | | | |
| Sugar Packet Holder | 10 doz | 20 doz | 30 doz | | | | |
| Salt & Pepper | 3 doz | 6 doz | 9 doz | | | | |
| Ashtrays | 2 doz | 4 doz | 6 doz | | | | |

CODING



LIBBEY®
+DuraTuff®

Libbey's exclusive DuraTuff® treatment is a special thermal after-process for "pressed" tumblers and stemware that produces durable glassware with prolonged service life for the foodservice industry. Look for the DuraTuff® name embossed on all Libbey DuraTuff® products.



LIBBEY®
★ HEAT TREATED

Libbey's heat-treated tumblers and stemware are created through a special heating and rapid cooling process after the glass is formed. This secondary process on "blown" glassware is performed only on the upper portion of the glass where most abuse occurs. Libbey's heat-treated glassware offers increased resistance to thermal and mechanical shock and is recommended for fast service cycle operations.



● 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.

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 "E" means Black
- Letter suffix "J" means Juniper
- 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)



LIBBEY®
▲ FINEDGE®

Libbey's Finedge® glassware features a minimum bead and is available on a variety of tumblers and stemware. This finely rimmed glassware brings subtle beauty to any establishment.



✕ SHEER-RIM/D.T.E.®

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.

θ 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.



LIBBEY®
○ fizzazz®

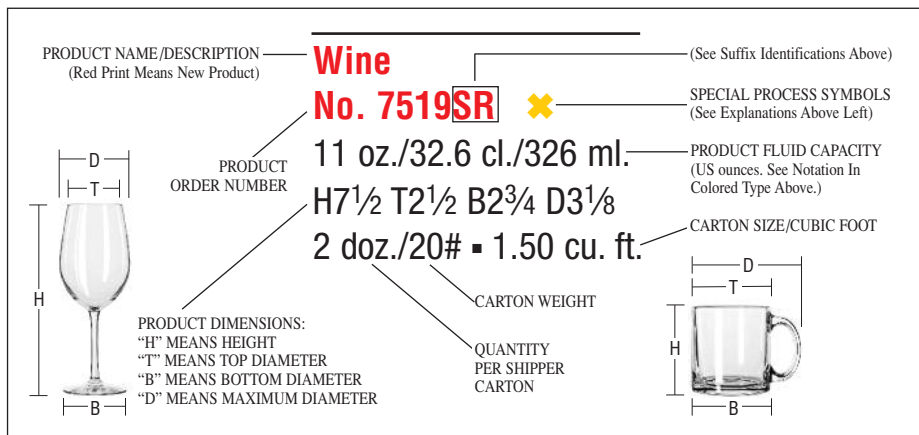
Libbey's Fizzazz® is an after-process which applies a laser etch to the inside bottom of glassware to accelerate the release of CO₂ of any carbonated beverage, particularly beer and sparkling wine. Choose from Libbey's selection of Fizzazz items, or choose a glass and create a custom logo to highlight your brand. Use Libbey's Fizzazz to increase effervescence, release aromas and flavors, promote head retention, and enhance presentation by adding "theatre" to the drink.

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.



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.*

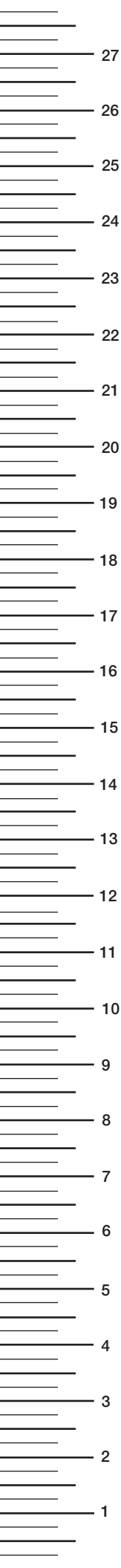
*Exact Specifications available from:

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

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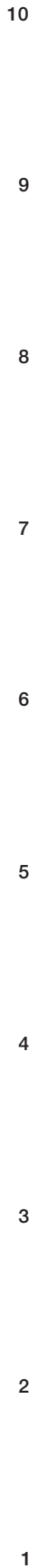
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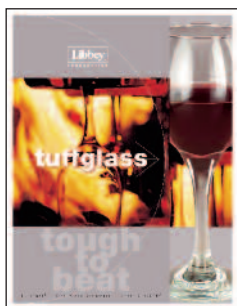
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