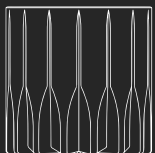
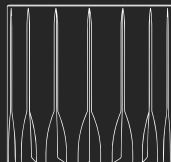


RIEDEL BAR

DRINK SPECIFIC GLASSWARE



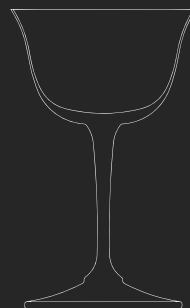
NEAT



ROCKS



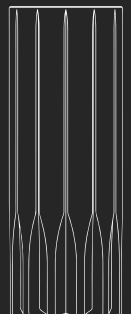
NICK & NORA



SOUR



HIGHBALL



FIZZ

NICK & NORA GLASS RECIPES

PREPARATION & SERVICE

Unless otherwise specified, the following cocktails should be stirred with ice and strained into a chilled Nick & Nora glass.

MANHATTAN

- 60 ml / 2 oz Rye Whiskey
- 30 ml / 1 oz Sweet Vermouth
- 2 dashes Angostura Bitters
- Cherries or Orange twist

(The Manhattan Club, New York City, circa 1870's)

BOULEVARDIER

- 44 ml / 1 1/2 oz Bourbon
- 22 ml / 3/4 oz Campari
- 22 ml / 3/4 oz Sweet Vermouth
- Orange twist

(Barflies and Cocktails by Harry McElhone, 1927)

WIDOWS KISS

- 44 ml / 1 1/2 oz Calvados
- 22 ml / 3/4 oz Benedictine
- 22 ml / 3/4 oz Yellow Chartreuse
- 2 dashes Angostura Bitters

(The Official Mixer's Manual by Patrick Gavin Duffy, 1940)

DOMINICANA

- 44 ml / 1 1/2 oz Añejo Rum
 - 44 ml / 1 1/2 oz Coffee Liqueur
- Float fresh sweet whipped cream

(Sasha Petroske, Milk & Honey)

MARTINI

- 60 ml / 2 oz Gin or Vodka
- 30 ml / 1 oz Dry Vermouth
- 2 dashes orange Bitters (optional)
- Lemon twist, olives, onion (Gibson)

MARTINEZ

- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Sweet Vermouth
- 1 barspoon Maraschino Liqueur
- 60 ml / 2 dashes Orange Bitters
- Lemon twist

(Byron's Modern Bartender's Guide, 1884)

ALASKA

- 66 ml / 2 1/4 oz Gin
- 22 ml / 3/4 oz Yellow Chartreuse
- 2 dashes Orange Bitters
- Lemon twist

(The Savoy Cocktail Book by Harry Craddock, 1930)

VESPER

- 60 ml / 2 oz Gin
- 15 ml / 1/2 oz Vodka
- 15 ml / 1/2 oz Lillet
- Lemon twist

(James Bond, Casino Royal by Ian Flemming, 1953)



SOUR GLASS RECIPES

PREPARATION & SERVICE

Non-Traditional (no egg white):

Unless otherwise specified, the following cocktails should be shaken with ice and strained into a chilled Sour glass.

Traditional (egg white):

Unless otherwise specified, all Sours are to be dry shaken (without ice) to emulsify the egg white, then shaken again with ice and strained into a chilled Sour glass.

WHISKEY SOUR

- 60 ml / 2 oz Bourbon
- 22 ml / 3/4 oz Fresh Lemon Juice
- 22 ml / 3/4 oz Simple syrup
- White of one egg (optional)
- Dash Angostura Bitters

(Waukesha Plain Dealer, in 1870)

CLOVER CLUB

- 60 ml / 2 oz Gin
- 22 ml / 3/4 oz Fresh Lemon Juice
- 22 ml / 3/4 oz Grenadine**
- White of one egg

(The Ideal Bartender by Tom Bullock, 1917)

PISCO SOUR

- 60 ml / 2 oz Pisco
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup*

(Victor Vaughen Morris, Morris Bar, 1920)

DAIQUIRI

- 60 ml / 2 oz Blanco Rum
- 30 ml / 1 oz Fresh lime juice
- 22 ml / 3/4 oz Simple syrup*

(Jennings Cox, Santiago de Cuba, late 1890's)

BOURBON CRUSTA

- 44 ml / 1 1/2 oz Bourbon
- 15 ml / 1/2 oz Fresh lemon juice
- 15 ml / 1/2 oz Orange Curaçao
- 15 ml / 1/2 oz Maraschino liqueur

(The Bon Vivant's Companion, or
How to Mix Drinks by Jerry Thomas, 1862)

SIDECAR

- 44 ml / 1 1/2 oz Cognac
- 15 ml / 1/2 oz Fresh lemon juice
- 30 ml / 1 oz Orange Curaçao
- Spray with a lemon twist & discard

(Harry's ABC of Mixing Cocktails by Harry MacElhone, 1919)

* 1:1 sugar to water by volume

**Raspberry syrup could be used



NEAT GLASS RECIPES

PREPARATION & SERVICE

Neat: Fill the Neat glass to the top of the thicker oar design on the glass. This is the 60 ml or 2 oz line.

Cocktail: Unless otherwise specified, the following cocktails should be stirred with ice and strained into a chilled Neat glass.

SAZERAC COCKTAIL

- One white sugar cube
- 3-4 dashes of Peychaud's bitters
- 60 ml / 2 oz Rye Whiskey
- 7.5 ml / 1/4 oz Herbsaint or Absinthe rinse

Place a white sugar cube in a chilled mixing glass and add bitters to saturate. Muddle.

Add Whiskey and stir with ice.

Strain into a chilled Neat glass with an Herbsaint or Absinthe rinse Spray (zest) the glass with a lemon twist.

(The World's Drinks and How to Mix Them
by William T. "Cocktail" Boothby, 1908)

ALLAN DARCY

- 60 ml / 2 oz Aged rum
- 7.5 ml / 1/4 oz Crème de Cacao
- 7.5 ml / 1/4 oz Crème de Griotte
- 3 dashes Peychaud's Bitters
- 44 ml / 1 1/2 oz Still water
- Build in Neat glass. Serve at room temperature

(Zane Harris)

PINK GIN

- 60 ml / 2 oz Gin or Old Tom Gin
- 2-4 dashes Angostura Bitters

(The Gentleman's Companion: Being an Exotic Drinking Book or Around
The World With Jigger, Beaker, and Flask, by Charles H. Baker Jr., 1939)

IMPROVED COCKTAIL

- Six-to-eight dashes of a 2:2:2:1 combination of Angostura bitters, simple syrup*, Maraschino liqueur, and Absinthe
- 60 ml / 2 oz Any spirit
- Garnish with a long lemon twist

(adapted from a recipe in Jerry Thomas'
The Bar-Tender's Guide, 1876 ed.)

* 1:1 sugar to water by volume

**Raspberry syrup could be used



ROCKS GLASS RECIPES

PREPARATION & SERVICE

- Old Fashioned Style: Build in a room temperature Rocks glass. Saturate the sugar cube with the bitters, add a barspoon (or 3.75 ml / 1/8 oz) of soda water, and gently muddle. Add spirit, and ice. If there are no sugar cube or bitters components to the cocktail, then build each drink directly in a Rocks glass over ice.
- Shaken Over Ice: Unless otherwise specified, the following cocktails should be shaken with ice and strained into a chilled Rocks glass over ice.

OLD FASHIONED

- One white sugar cube
- 2-4 Dashes of Angostura bitters
- 60 ml / 2 oz Bourbon
- Lemon & orange twist

Colonel James E. Pepper, Pendennis Club, 1880's)

NEGRONI

- 30 ml / 1 oz Gin
- 30 ml / 1 oz Campari
- 30 ml / 1 oz Sweet Vermouth

(created for Count Camillo Negroni by
Gloomy Scarselli at the Bar Casoni)

PENICILLIN

- 60 ml / 2 oz Scotch Whisky
- 22 ml / 3/4 oz Fresh lemon juice
- 11 ml / 3/8 oz Honey syrup
- 11 ml / 3/8 oz Ginger syrup
- Float 7.5 ml / 1/4 oz of Islay scotch

(Samuel J. Ross, Milk & Honey)

SMASH

- 60 ml / 2 oz Any spirit
- 3-4 Lemon wedges
- 4-6 Mint leaves
- 22 ml / 3/4 oz Simple syrup
- Muddle lemons, mint, and simple syrup

Add spirit and shake with ice.
Strain into a chilled rocks glass over ice.
Garnish with a lemon wedge and a mint sprig.

VIEUX CARRE

- 2 dashes of Angostura bitters
- 2 dashes of Peychaud's bitters
- 7.5 ml / 1/4 oz Benedictine
- 22 ml / 3/4 oz Sweet Vermouth
- 30 ml / 1 oz Rye Whiskey
- 30 ml / 1 oz Cognac
- Garnish with a long lemon twist

(Famous New Orleans Drinks And
How To Mix 'Em, by Stanley Clisby Arthur, 1937)



HIGHBALL GLASS RECIPES

PREPARATION & SERVICE

All Bucks, Collins, and Highballs are to be shaken with a small ice and strained into a chilled Highball glass over ice and topped with soda water – unless otherwise specified.

TOM COLLINS

- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup*

(The Bar-Tender's Guide, by Jerry Thomas, 1876)

MOSCOW MULE

- 60 ml / 2 oz Vodka
- 15 ml / 1/2 oz Fresh lime juice
- 22 ml / 3/4 oz Ginger syrup

(Wes Price, Chatham Hotel, 1941)

FISH HOUSE PUNCH

- 22 ml / 3/4 oz Jamaican rum
- 22 ml / 3/4 oz Cognac
- 15 ml / 1/2 oz Fresh lemon juice
- 30 ml / 1 oz Peach liqueur
- Lemon wedge

(The Gentleman's Companion: Being an Exotic Drinking Book or Around the World with Jigger, Beaker and Flask by Charles H. Baker, 1946 - dating back to 1732, the State in Schuylkill Classic)

EL DIABLO

- 60 ml / 2 oz Blanco Tequila
- 15 ml / 1/2 oz Fresh lime juice
- 22 ml / 3/4 oz Ginger syrup
- Float 7.5 ml / 1/4 oz Crème de Cassis

(The Gentleman's Companion: Being an Exotic Drinking Book or Around the World With Jigger, Beaker, and Flask, by Charles H. Baker Jr., 1939)

GIN-GIN MULE

- 4-6 Mint leaves
- 60 ml / 2 oz Gin
- 30 ml / 1 oz Fresh lime juice
- 15 ml / 1/2 oz Simple syrup
- 15 ml / 1/2 oz Ginger syrup
- Bouquet of mint and a piece of candied ginger

(Audrey Saunders, Pegu Club)

SUFFERING BASTARD

- 30 ml / 1 oz Gin
- 30 ml / 1 oz Bourbon
- 30 ml / 1 oz Fresh lime juice
- 15 ml / 1/2 oz Simple syrup*
- 15 ml / 1/2 oz Ginger syrup
- Two dashes of Angostura Bitters
- Orange wheel, three cucumbers, & bouquet of mint

(Joe Scialom at The Shepherd's Hotel, Cairo Egypt, 1942)

* 1:1 sugar to water by volume

**Raspberry syrup could be used



FIZZ GLASS RECIPES

PREPARATION & SERVICE

Unless otherwise specified, all Fizzes are to be dry shaken (without ice) to emulsify the egg white, shaken again with ice, then strained into a chilled Fizz glass and topped with soda.

RAMOS GIN FIZZ

- 44 ml / 1 1/2 oz Gin
- 15 ml / 1/2 oz Fresh lemon juice
- 15 ml / 1/2 oz Fresh lime juice
- 22 ml / 3/4 oz Simple syrup*
- 30 ml / 1 oz Heavy cream
- White of one egg
- Two drops of orange blossom water

(Henry C. Ramos, Meyer's Restaurant and adapted from Around The World With Jigger, Beaker, and Flask by Charles H. Baker, Jr., 1939)

MORNING GLORY FIZZ

- 60 ml / 2 oz Rye Whiskey
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup*
- White of one egg
- Absinthe rinse on glass
- Four-to-five dashes of Angostura bitters over completed cocktail
- Garnish with a star anise

(Harry's ABC of Mixing Cocktails by Harry MacElhone, 1919)

GOLDEN FIZZ

- 60 ml / 2 oz Rye Whiskey
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup*
- Yolk of one egg

(Harry Johnson's New and Improved Bartender's Manual by Harry Johnson, 1900)

DERBY FIZZ

- 60 ml / 2 oz Rye Whiskey
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Curaçao
- White of one egg white
- Orange wedge

(The Fine Art of Mixing Drinks by David Embury, 1948)

PEACH BLOW FIZZ

- 4-6 Strawberry halves
- 44 ml / 1 1/2 oz Gin
- 15 ml / 1/2 oz Fresh lemon juice
- 15 ml / 1/2 oz Simple syrup*
- 15 ml / 1/2 oz Heavy cream

(adapted from Modern American Drinks by George J. Kappeler, 1895)

* 1:1 sugar to water by volume

**Raspberry syrup could be used



INTRODUCTION

All drinks can be traced back to 7 Classics. The Old Fashioned, Manhattan, Daiquiri, Sour, Peasant, Buck and Julep.

With the six glasses you will be able to make thousands of drinks based off those original 7 Classics.

PROJECT OVERVIEW

The first known print of the word "cocktail" in the context of an alcoholic beverage was in the May 13, 1806, edition of "Balance and Columbian Repository", a newspaper in Hudson, New York, where the editor printed an answer to the question „What is a cocktail?“ To which he answered: "A

cocktail, then, is a stimulation liquor composed of spirits of any kind – sugar, water and bitters – it is vulgarly called a bittered sling and is supposed to be an excellent electioneering potion, in as much as it renders the heart stout and bold, at the same time that it fuddles the head.

COCKTAIL BREAK DOWN

Spirit – Any distilled, alcoholic liquid

Sugar – Refers to a sweetener. Sugar, honey, agave, etc.

Water – Used for dilution, most cocktails use ice as their water component.

Bitters – Bitters are traditionally an alcoholic preparation flavored with botanical matter such that the end result is characterized by a bitter, sour, or bittersweet flavor. Think of them as the salt & pepper of the drink world.

Though all of these elements are important, **ice** is the one that influences the glassware design the most.

ICE & WHY IT'S IMPORTANT TO CONSIDER

Ice is in every drink, not just cocktails. In the hospitality industry, having high quality ice made by machines is quickly becoming the standard. The cubes made by these machines are much larger than regular ice cubes and, therefore, displace more liquid in the glass. They also don't properly stack in

most other glassware. This may sound trivial, but displacement goes a long way with customer perception. If only one cube fits on the bottom of a glass, less displacement occurs and the wash line or level of liquid is lower, making the guest or customer think they are being under served.

GLASS DIMENSIONS

Most high-end ice machines produce ice cubes which are 1 1/4" (3.25 cm). If the goal is to stack 2 cubes side by side, the inside diameter of the bottom of the glass needs to be 2 7/8" (7 cm). The next level of ice in bars and res-

taurant is referred to as "large format" ice. This is crystal clear ice, cut from large blocks of ice or made in molds. They can be cut to any size, but the standard is no smaller than 2" (5 cm).





ZANE HARRIS

SPIRITS SPECIALIST, BEVERAGE CONSULTANT, BAR DESIGNER

For almost 2 decades I've been working in the spirits industry in one form or another. At the age of 24 I opened my first bar in Seattle, Rob Roy. It's been listed as Esquire's top 50 bars on 2 occasions, Playboy's Top American bars, GQ's Great American Bar Crawl and featured on Anthony Bourdain's The Layover. This is largely to do with a bartender exchange program that we started for the sole purpose of sharing information and experience. In 2009 I, along with a few other bartenders, started the large format ice movement that is found in many of the top bars around the world. Six years ago, I moved to New York to help the Milk & Honey family of bars with their ice programs and ended up working with them until going into private consulting.

Riedel Introduces the **RIEDEL BAR** DRINK SPECIFIC GLASSWARE Collection

Continually innovative and at the forefront of design, RIEDEL presents the RIEDEL BAR DRINK SPECIFIC GLASSWARE collection, conceived in collaboration with spirits specialist Zane Harris, known for his mixology at cocktail meccas including Dutch Kills, Maison Premiere, and Rob Roy. In union of past and present, this new collection answers the need for cocktail-specific glassware among restaurants and bars, with six glasses, which have been perfected for thousands of cocktails.

The glasses are based off the traditional serves for the seven classic cocktails: The Old Fashioned, Manhattan, Daiquiri, Sour, Peasant, Buck and Julep. Working in partnership with RIEDEL, Harris created each glass giving specific attention to its size, shape, volume and capacity for ice, a concept in its totality never before explored by any glassware brand.

"RIEDEL has always been a great proponent in helping to identify and create consumer and hospitality demand for better glassware, as we believe that elevating any experience elevates all experiences," notes RIEDEL CEO and President Maximilian J RIEDEL. "Every RIEDEL series has resulted from our keen pulse on consumer tastes and a drive for constant innovation to meet these demands. RIEDEL Bar Drink Specific Glassware is no different." The **Highball** and **Rocks Glasses** are specially made for the standard ice cube, as well as for the large format ice; a growing favorite amongst restaurants and bars. The **Fizz Glass**, with its straight, parallel sides, captures the perfect frothy and pillowy "push-pop" head of foam with its parallel sides in cocktails such as the gin sour. Sized to be cradled in the hand of the imbiber, with ultimate comfort, the **Neat Glass** is proportionally smaller than the Rocks glass, and so appears full when the ideal amount

of spirit or cocktail is added. The **Nick & Nora** glass is famously named after the characters in the timeless thriller "The Thin Man," – a film remembered for its mystery and it's Martini-loving husband and wife detective team. The glass ensures an effortless and chic sip, delivering the drink without forcing the tilt of the head perfect. Equipped with an outward flared lip, which is essential for the traditional sour, the **Sour Glass** delivers a silky smoothness to the entire palate, directing the otherwise strong flavor profile to the tip of the tongue, where it will be most enjoyed: all in keeping with RIEDEL's form-follows-function ethos.

"Ice has the greatest influence in glassware design as it is in practically every drink, not just the cocktail," notes Harris. RIEDEL BAR DRINK SPECIFIC GLASSWARE glasses are designed to seamlessly answer two of hospitality's greatest frustrations – liquid displacement and the resulting consumer perception of being underserved. Created to accommodate the industry's preferred luxury, "large format" ice, as well as standard ice cube dimensions, the glasses effortlessly allow both types to either fall centered or side by side.

Ultimately, it is crucial to understand the finest points of luxury hospitality's classic and trendy serves, by factoring in bartender efficiency, guest perception and pour cost. We even consider carbon footprint reduction in our designs. This is the only line of glassware that combines all of these important issues and gives you peace of mind that these glasses were made with your business in mind." Each unique glass in the RIEDEL BAR DRINK SPECIFIC GLASSWARE collection is crafted in RIEDEL's family owned factories. For more information on the collection, visit riedel.com.

