



LIBBEY

Cheers to
sober happy hours



A special thanks to:
Bar: Juniper & Kin at QO Amsterdam
Bartenders: Yoël van Eer, Alex Figuéroa



Cheers to healthy pleasures

Across the globe, consumers of all ages are becoming more health conscious. Moderation, fitness and wellness are key trends. And in the drinks industry, the low/no-alcohol movement has become one of the biggest trends in years.

But while people may be more aware of what they eat and drink, and embracing a healthy lifestyle, that doesn't mean they want to compromise on taste or experience. On the contrary, more than ever, people are looking for something special, something memorable from their visit to a bar.

So what better opportunity for bartenders to come up with new ways to satisfy the tastes of this growing group of health-conscious consumers? Filling the current gap between alcoholic drinks and standard soft drinks with great mocktails and other recipes that show people that low/no alcohol doesn't have to mean low/no taste or fun.

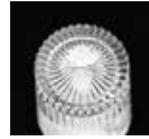
At Libbey, we can offer you a wide range of fine glassware to put the finishing touch on your innovative drinks. From robust and no-nonsense to elegant and distinctive. Cheers to your groundbreaking recipes!

RECIPE SUGGESTION FOR "SPECTOR & TONIC"

INGREDIENTS:
40 ml Spector vermouth, 150 ml premium tonic water,
2 dashes grapefruit bitters, ice cubes.

METHOD:
build in the glass over ice.

GARNISH:
slice of yellow and red Chioggia beet.



GLASS BASE



Rocks
26.6 CL · 9 OZ ≈
h92 mm · Ø76 mm ≈
No. 15626



Linq
35.5 CL · 12 OZ ≈
h98 mm · Ø88 mm ≈
No. 2854VCP35/0000C1



Linq
41.4 CL · 14 OZ ≈
h133 mm · Ø84 mm ≈
No. 2854VCP41/0000C1



Inverness
36.2 CL · 12.25 OZ ≈
h100 mm · Ø96 mm ≈
No. 2902VCP36 (15482)



Inverness
35.5 CL · 12 OZ ≈
h143 mm · Ø81 mm ≈
No. 2902VCP35 (15483)



Galão
22 CL · 7.3 OZ ≈
h106 mm · Ø73 mm ≈
No. 2004VCP22



Paneled Tumbler
47.3 CL · 16 OZ ≈
h153 mm · Ø84 mm ≈
No. 2903VCP47 (15642)

HEALTHIER CHOICES SHOULDN'T BE BORING

The rise in popularity of low/no-alcohol drinks is being driven by 3 trends in particular. First, there has been a greater focus on health and wellbeing in recent years. At the same time, people are thirsty for memorable new experiences. And finally, folks are also determined to squeeze the most they can out of everything they do: quality time, all the time. Which in turn has led to greater curiosity about different flavors and a wider choice being offered.

RECIPE SUGGESTION FOR "YO SOY PEDRO"

INGREDIENTS:
100 ml slow drip coffee, 60 ml soy milk,
10 ml almond syrup, 5 ml sage syrup,
ice cubes.

METHOD:
Fill the glass with ice cubes and then pour
the coffee over the ice. Shake all the other
ingredients and pour over the coffee.

GARNISH:
Sage.

Stay cool...
with these sturdy glasses



Toast to something special...
with these stand-out glasses



new
Aether Water
35 CL · 12 OZ ≈
h94 mm · Ø91 mm ≈
No. 2977VCP35



new
Aether Rock
32.4 CL · 10.75 OZ ≈
h94 mm · Ø91 mm ≈
No. 2976VCP32



No-Nik
29.6 CL · 10 OZ ≈
h98 mm · Ø73 mm ≈
No. 1910HT



Glass Can
47.3 CL · 16.75 OZ ≈
h133 mm · Ø77 mm ≈
No. 3864VCP47 (209)



new
Aether Wood
41 CL · 14 OZ ≈
h136 mm · Ø83 mm ≈
No. 2979VCP41



new
Aether Cracked
41 CL · 14 OZ ≈
h136 mm · Ø83 mm ≈
No. 2980VCP41



Farmhouse
35.5 CL · 12 OZ ≈
h127 mm · Ø86 mm ≈
No. 92183



Bravura
49.5 CL · 16.75 OZ ≈
h159 mm · Ø86 mm ≈
No. 2212



Chivalry
47.3 CL · 16 OZ ≈
h156 mm · Ø83 mm ≈
No. 2486

MEMORABLE EXPERIENCES

People today expect the same qualities in low/no-alcoholic drinks as they would in a cocktail or spirit: complex flavors, meticulous preparation and some real thought behind the presentation. By offering high-quality low/no-alcoholic drinks, and presenting them with all the passion and flair you put into one of your alcoholic cocktails, you treat low/no-alcohol drinkers with the respect they deserve and give people a truly memorable experience.

RECIPE SUGGESTION FOR "A ROSE WITHOUT THORNS"

INGREDIENTS:

50 ml Hendrick's Gin, 10 ml Roosje Zonder Doornen likeur, 3 dashes Bitter Truth Cucumber Bitters, ice cube.

METHOD:

stir and serve over crystal clear ice cube.

Strike a pose...
with these elegant glasses



Ana
25 CL · 8.5 OZ ≈
h132 mm · Ø83 mm ≈
No. 2098VCL25



new
Ronda
72 CL · 24.25 OZ ≈
h107 mm · Ø109 mm ≈
No. 25280
Royal Leerdam branded item



Shorty
14 CL · 4.75 OZ ≈
h102 mm · Ø88 mm ≈
No. 2779VCL14



Country
31 CL · 10.5 OZ ≈
h167 mm · Ø88 mm ≈
No. 2247VCL31



Perception
25.1 CL · 8.5 OZ ≈
h152 mm · Ø105 mm ≈
No. 3055



Vintage
19.2 CL · 6.5 OZ ≈
h152 mm · Ø108 mm ≈
No. 8876



Chivalry
35.5 CL · 12 OZ ≈
h165 mm · Ø92 mm ≈
No. 3212



Embassy
34 CL · 11.5 OZ ≈
h156 mm · Ø83 mm ≈
No. 3711



Embassy
29.6 CL · 10 OZ ≈
h152 mm · Ø73 mm ≈
No. 3737

ENJOYING QUALITY

If someone isn't drinking alcohol, that shouldn't lower their expectations – it may even raise them! Venue, menu, garnish, ice, glass... everything from the tiny details to the overall ambiance and sense of occasion are vital. And by offering everyone the same experience and quality means, people can enjoy low/no-alcoholic drinks and feel as much a part of the evening as their friends who have chosen an alcoholic drink. And your bar will be a venue they're unlikely to forget next time.

RECIPE SUGGESTION FOR "GARDEN OF EDEN"

INGREDIENTS:
5 ml Seedlip Garden, 30 ml Spector Vermouth, 30 ml Italicus, ice cube.

METHOD:
Stir and serve over crystal clear ice cube.

GARNISH:
Sprig of thyme, edible flower.

CURIOSITY AND CHOICE

Greater choice and heightened curiosity are working together to make people more adventurous on the one hand and more demanding on the other. In any bar worth its name, a standard soft drink no longer cuts the ice. If some of the people in a group want to drink low/no-alcohol and there's no choice, the whole party will simply move on to a bar where more interesting combinations and options are available. The time has come to cater to all guests' needs and wishes. Here's to the new age of discovery and the spirit of experimentation!

RECIPE SUGGESTION FOR "NO FIG DEAL"

INGREDIENTS:
30 ml Seedlip Spice, 5 ml cinnamon/fig syrup, top off with Three Cents Pink Grapefruit, ice cube.

METHOD:
build in the glass over ice.



new

Aether

41 CL · 14 OZ ≈
h135.5 mm · Ø83 mm ≈
No. 2975VCP41



new

Aether

35 CL · 12 OZ ≈
h94 mm · Ø91.4 mm ≈
No. 2975VCP35



Cidra

22 CL · 7.25 OZ ≈
h60 mm · Ø82.5 mm ≈
No. 3282VCP22



Footed

41.4 CL · 14 OZ ≈
h149.2 mm · Ø79.4 mm ≈
No. 1452HT



Stark

35 CL · 11.75 OZ ≈
h161.7 mm · Ø61.9 mm ≈
No. 3789VCP35



Stark

35 CL · 11.75 OZ ≈
h98 mm · Ø83.5 mm ≈
No. 3789VCP36



Chicago

28.8 CL · 9.75 OZ ≈
h145 mm · Ø63 mm ≈
No. 3710VCP29



Chicago

30.3 CL · 10.5 OZ ≈
h93 mm · Ø80 mm ≈
No. 3710VCP30



Envy

38 CL · 13 OZ ≈
h159 mm · Ø67 mm ≈
No. 3590VCP35



Envy

32.5 CL · 11 OZ ≈
h105 mm · Ø79 mm ≈
No. 3590VCP32

Enjoy the best...
with these basic glasses



