





"Shorty is the glassware range the industry has been dying for; glasses built specifically to accommodate the tapas-style approach. They're ideal for cocktail-food combinations, flights of drinks and paired servings such as palate-cleansers."

Elliot Ball, co-founder The Cocktail Trading Co, London.

## The Bartender vs The Manager

Understanding and loving great glassware are two related, though separate things. The bartender side of us can love certain glasses, appreciating the effect they have on their creations, and their customers.

The manager side, however, has to consider profitability. Beyond the basic cost of the glass, there is the debate of whether the aesthetics match perceived quality, and, most important, whether the dimensions suit the drink.

A glass too large for its contents can look under filled, but an overfilled glass can be disastrous for profit. This, combined with the continued growth of concepts such as tapas drinks, flights and food pairing, make the Libbey Shorty range a very welcome addition to their beautiful range of glasses. The range allows bartender to have the perfect tools to give out smaller portions of drinks for various purposes, and managers can rest assured that profitability is improved and wastage reduced.

Shorty LEAFLET, indd 2-3



Glasses that impress with small serves and palate cleansers

The Libbey Shorty range accommodates smaller portions, so serves such as welcoming drinks and palate refreshers between drinks fit perfectly.

Bars and restaurants put a lot of effort into impressing guests with the menu and a small drink adds to the experience while the guests are browsing the offering.

Libbey Shorty glasses are perfect for this occasion. Simply provide a complimentary glass of soda or sparkling wine without worrying about affecting the bottom line; the cost is pennies, while the guest is surprised by the hospitality.

The Libbey Shorty Range also works well as a vessel for palate cleansers. A small serving gives the guest a cleansing rush of sweetness, acidity, salt, bitterness, astringency, savoury flavours and even excites the palate.



Martini
14 CL · 4.75 OZ ≈
h106 mm · Ø99 mm ≈
No. 2779VCL13

RECIPE SUGGESTION

## 'CTC' Rejuvenator

75ml ginger juice | 125ml rhubarb juice 75ml lime sherbet | 10ml saline solution 5ml vanilla bean paste | 200ml strong assam tea, cold 10ml Masters of Malt Aphrodite bitters

Combine all ingredients in a soda syphon, carbonate. Makes enough for 15 servings.

Shorty LEAFLET indd 4-5



# The perfect glasses for flights of cocktails

Possibly the most obvious use for driving profitability with the Libbey Shorty range is to reduce portion size while offering customers a broader taste experience. The 'flight' of cocktails embraces this concept like no other. Guests get to enjoy greater variety of a bar's offering, without health concerns, and lifestyle limitations.

#### When Life Gives You Limes

Many drinkers fail to fully understand the individuality of the human palate - the 'When Life Gives You Limes' is a fun flight of cocktails that allows people to experiment and learn about how they like their drinks. This especially works well when a new customer could become a regular - it establishes a sense of understanding between them and the bar and ensures them their personal preferences will be duly kept in mind.



Rocks
15 CL · 5 OZ ≈
h94 mm · 073 mm ≈
No. 2779VCP15

When Life Gives You Limes

Take two shakers. Into one, add the following. For the second, reverse the proportions of citrus and sugar. 30ml good white rum | 7.5ml (5ml for #2) fresh lime juice 5ml (7.5ml for #2) 1:1 sugar syrup

Arrange a flight of 3 Libbey Shorty Rocks glasses. Shake both drinks.

Pour two-thirds of the first shaker into the first glass two thirds of the second shaker in the last glass, and the remainder of each into the central glass.

Shorty LEAFLET.indd 6-7



Cocktails amd food im perfect harmony

RECIPE SUGGESTION



Margarita 14 CL · 4.75 OZ ≈ Getting cocktails to match with food can be difficult, given that drinks are naturally sweet sour and most food is not. Especially dessert canapés can seriously unbalance cocktails.

The Libbey Shorty range reduces the cocktail portion down to canapé-size and allows food and drink to be presented side-by-side. This embellishes the pairing, and can also help to establish a theme to truly impress the

The Gatsby-themed example uses simple, though delicious canapés interestingly paired with cocktails that differ in flavour, but only minimally in ingredients.

The food pairings represent a simpler cuisine experience, illustrating the cultural clash so famous in The Great Gatsby.

### Daisy Fay Trio (1 portion)

30ml freshly-sequeezd lemon juice | 30ml cointreau, 30ml water Shake hard, and strain into three Libbey Shorty Coupes. Then add: 20ml London Dry gin to the first | 20ml calvados to the second, 20ml tequila to the third.

Stir quickly, garnish all with a twist of lemon.

The first, the White Lady, is served alongside the British classic a canapé of Fish and Chips.

The second, the Calvados Sidecar, comes with an endive with bacon and croutons, grated apple and a light roquefort vinaigrette. The third is a Margarita, served with an individual nacho topped with salsa, chilli beef, guacamole, sour cream, cheese and fresh



# Libbey for Life

GLASSWARE FOR PROFESSIONALS

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