

SPIRITS OF THE PACIFIC

Libbey for Life





MIGHTY AGAVE

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GLASSWARE FOR PROFESSIONALS



"FOR ME, MEZCAL IS MORE THAN A SPIRIT TO MIX OR DRINK NEAT. IT'S POWERFUL, IT'S SMOKY AND IT'S HAPPINESS IN ALL SENSES. I CAN TRULY SAY, IT'S A GENTLEMEN'S SPIRIT."

Petar Marinov
 Monkey Beach Club, Tenerife - Canary Islands (Spain)

"ALL TEQUILA IS MEZCAL, BUT MEZCAL IS NOT TEQUILA."

MEXICAN SAYING

Mezcal and tequila share a similar relationship to whiskey and bourbon or brandy and cognac: the second is a variety of the first.

Both mezcal and tequila are made from agave plants. Tequila is made from one particular species (blue agave) while mezcal can be made from the fermented juice of over 30 other types of agave. This diversity originates a range of flavours similar to grape varieties in wine making.

Originally from the Mexican state of Oaxaca, where 80% of the production is made, mezcal is still produced under traditional roasting and distilling methods, which confers its distinct smoky flavour.

Tequila shares the name with a small Mexican town, in the state of Jalisco, where it's mainly produced. Although generally produced under more industrial methods, a new wave of artisanal high-quality tequilas is conquering fans worldwide.

Sipping, shooting or mixing:
 3 different ways of drinking mezcal or tequila.



Spirit Glass
 5.0 CL - 1.69 OZ ≈
 h105 mm · Ø51 mm ≈
 No. 155



Catalina Cordial
 5.9 CL - 2 OZ ≈
 h117 mm · Ø51 mm ≈
 No. 3826



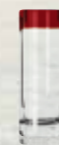
Shooter
 5.6 CL - 1.88 OZ ≈
 h88 mm · Ø51 mm ≈
 No. 5109



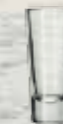
Boot Shot
 4.4 CL - 1.5 OZ ≈
 h79 mm · Ø70 mm ≈
 No. 97038



Aruba Shooter
 8.9 CL - 3 OZ ≈
 h112 mm · Ø42 mm ≈
 No. 92301



Aruba Shooter
 8.9 CL - 3 OZ ≈
 h112 mm · Ø42 mm ≈
 No. 92301R



Tequila Shooter
 4 CL - 1.5 OZ ≈
 h91 mm · Ø37 mm ≈
 No. 9862324



Stackable Shooter
 5.2 CL - 1.75 OZ ≈
 h89 mm · Ø44 mm ≈
 No. 923179

UPRISING TEQUILA



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THE MEXICAN REVOLUTION HAS JUST STARTED!



Arôme
60 CL · 20 OZ ≈
h203mm · Ø110mm ≈
No. 3713VCL60



Copacabana
60 CL · 20 OZ ≈
h194 mm · Ø110 mm ≈
No. 3658VCL60



Bolla Grande
51.8 CL · 17.5 OZ ≈
h175 mm · Ø111 mm ≈
No. 8418



Round Cocktail
47.3 CL · 16 OZ ≈
h185 mm · Ø108 mm ≈
No. 92309



Round Cocktail
47.3 CL · 16 OZ ≈
h185 mm · Ø108 mm ≈
No. 92309R



Gran Service
60 CL · 20 OZ ≈
h162 mm · Ø111 mm ≈
No. 921465



Gran Service
41.4 CL · 14 OZ ≈
h149 mm · Ø98 mm ≈
No. 921472

START LOOKING AT TEQUILA FROM A DIFFERENT PERSPECTIVE!

It used to be seen as a cheap strong spirit, but a revolution has started. There is an extreme uprise in tequila's popularity, as consumers experience finer varieties. Ultra-premium tequilas are entering the market claiming to be organic, artisanal or from a single origin. Bartenders are also going after purer and more refined Tequilas, reinventing classic cocktails.

RECIPE SUGGESTION FOR "TEQTONIC"

INGREDIENTS:

5cl barrel-aged tequila*, 20cl premium tonic water, orange peel, Sichuan pepper, chocolate bitter.

**Petar's suggestion: Tequila Don Juilo Reposado.*

METHOD:

Start by flavouring the tequila with orange peel, Sichuan pepper and chocolate bitter, into a mixing glass and stir all the ingredients. Secondly, fill the glass with big ice cubes and pour the mix over the ice. Then add the tonic water, give it a stir and decorate.

GARNISH:

Add some purple basil leaves over the cocktail and decorate the stem with orange peel.

MEZCAL MADNESS



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CRAZY POPULARITY WORLDWIDE.

TEQUILA'S BIG BROTHER FINALLY GETS ITS MOMENT!

Until recently, mezcal has been overshadowed by its most popular brother, tequila. Fortunately, bartenders are creating a new wave of popularity around this underrated spirit and it's now popping up on more and more bar menus over the world. Mezcal's particular smoky flavour, takes any cocktail to the next level.

RECIPE SUGGESTION FOR "LUPITA"

INGREDIENTS:

4cl artisanal mezcal*, 3cl passion fruit liqueur, 1 scoop of mango in cubes, 2 cl freshly squeezed lime juice, mango puree, lime peel, red chilli.

**Petar's suggestion: Mezcal Los Danzantes Joven.*

METHOD:

Add all the ingredients inside a blender, with crushed ice and pour it into a large cocktail stemware.

GARNISH:

Decorate with a red chilli and sage leaves.



Z-stem Martini

22.2 CL · 7.5 OZ ≈
h162 mm · Ø108 mm ≈
No. 37339



Bravura Martini

20 CL · 6.75 OZ ≈
h162 mm · Ø124 mm ≈
No. 7700



Cosmopolitan

24.4 CL · 8.25 OZ ≈
h102 mm · Ø98 mm ≈
No. 400



Shorty Martini

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



Aruba Cocktail

71 CL · 24 OZ ≈
h194 mm · Ø165 mm ≈
No. 92307R



Aruba Cocktail

29.6 CL · 10 OZ ≈
h162 mm · Ø131 mm ≈
No. 92305R



Aruba Cocktail

71 CL · 24 OZ ≈
h194 mm · Ø165 mm ≈
No. 92307



Aruba Cocktail

29.6 CL · 10 OZ ≈
h162 mm · Ø131 mm ≈
No. 92305



RECREATE A CLASSIC

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FLIGHT TO MEXICO.



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



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



Citation Margarita
26.6 CL - 9 OZ ≈
h156 mm · Ø114 mm ≈
No. 8429



Citation Margarita
20.7 CL - 7 OZ ≈
h149 mm · Ø114 mm ≈
No. 8428



Aruba Margarita
35.5 CL - 12 OZ ≈
h162 mm · Ø118 mm ≈
No. 92308



Aruba Margarita
35.5 CL - 12 OZ ≈
h162 mm · Ø118 mm ≈
No. 92308R



Cactus Margarita
35.5 CL - 12 OZ ≈
h156 mm · Ø102 mm ≈
No. 3619JS



Yucatan Margarita
39.9 CL - 13.5 OZ ≈
h161 mm · Ø121 mm ≈
No. 5784

A COMPLEX AND SMOKY FLAVOUR

Mezcal is becoming a most required ingredient for the recreation of classic cocktails, replacing obvious spirits like rum or vodka. This trend, due to the recent rediscovery of mezcal, is here to stay. Reinventing classics like the "margarita" can be a challenge, though mezcal is the perfect spirit to take it to the next level, thanks to its quality, complexity and authenticity.

"Para todo el mal, Mezcal y para todo el bien, también." - Mexican saying (Mezcal for the god and for the bad)

RECIPE SUGGESTION FOR "MEZCALITA"

INGREDIENTS:

4cl alipús mezcal*, 2cl orange flavoured cognac, 4cl freshly squeezed lime juice, 1cl sugar syrup, 1 dash of blue curaçao, fine salt.

**Petar's suggestion: Mezcal Alipús San Baltazar.*

METHOD:

Moisten the rim of the glass with lime juice and, holding the glass upside down, dip the rim into fine salt. Combine all ingredients in a cocktail shaker filled with ice, shake and strain into the glass. Add a dash of blue curaçao before serving.

GARNISH:

For a complete Mexican experience, serve the "mezcalita" with some nachos and guacamole.

SPOTLIGHT OVER PISCO



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NEIGHBOURS ARE STILL SOUR OVER PISCO...



Stark DOF

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



Optiva DOF

35.5 CL - 12 OZ ≈
h92 mm · Ø92 mm ≈
No. 15963



Gibraltar Twist DOF

35.5 CL - 12 OZ ≈
h101 mm · Ø101 mm ≈
No. 15746



Inverness DOF

36.2 CL - 12.25 OZ ≈
h100 mm · Ø96 mm ≈
No. 15482



Aruba Rocks

35.5 CL - 12 OZ ≈
h92 mm · Ø86 mm ≈
No. 92302



Aruba Rocks

35.5 CL - 12 OZ ≈
h92 mm · Ø86 mm ≈
No. 92302R



Shorty Rocks

15 CL - 5 OZ ≈
h94 mm · Ø73 mm ≈
No. 2279VCP15

A FLAGSHIP COCKTAIL TURNS POPULAR WORLDWIDE

Pisco is a clear brandy obtained from distilling white Muscat grapes, grown in Peru and Chile. Although both countries claim the liquor as their own, Peruvian Pisco is considered the original and more popular than its neighbour.

"Pisco Sour" has become the signature drink of both Peru and Chile. Created almost 100 years ago, by the American Victor Morris, its recipe has remained virtually the same, though every mixologist adds his personal touch. This rich and refreshing cocktail has experienced a meteoric rise in popularity over the last few years.

RECIPE SUGGESTION FOR "PISCO SOUR"

INGREDIENTS:

5cl pisco*, 3cl egg white, 4cl freshly squeezed lime juice, 1,5cl sugar syrup, 4 dashes of original angostura bitter, 1 thin slice of dehydrated orange.

**Petar's suggestion: Pisco Demonio de los Andes.*

METHOD:

Combine pisco, egg white, lime juice and sugar syrup in a cocktail shaker filled with ice, shake and strain into a glass, previously chilled with crushed ice. Pour the drink in 3 parts to keep the foam with the right consistency.

GARNISH:

Decorate the top with 4 dashes of angostura bitter and a thin slice of dehydrated orange.

ALIVE & KICKING



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TIKI IS HERE TO STAY!



Tiki Cooler

59.1 CL - 20 OZ ≈
h165 mm - Ø76,2 mm ≈
No. 92143



Tiki Rocks

47.3 CL - 16 OZ ≈
h117 mm - Ø70 mm ≈
No. 92142



Napoli Grande

45.8 CL - 15.5 OZ ≈
h216 mm - Ø78 mm ≈
No. 1619



Hurricane Squall

42.9 CL - 14.5 OZ ≈
h208 mm - Ø78 mm ≈
No. 3616



Aruba Zombie

47.3 CL - 16 OZ ≈
h185 mm - Ø70 mm ≈
No. 92304

*available in red



Aruba Cooler

47.3 CL - 16 OZ ≈
h143 mm - Ø83 mm ≈
No. 92303R

*available in blue



Bamboo Cooler

47.3 CL - 16 OZ ≈
h171 mm - Ø73 mm ≈
No. 32802



Bravura Cooler

49.5 CL - 16.75 OZ ≈
h159 mm - Ø86 mm ≈
No. 2212

THE TRUE SPIRIT OF THE PACIFIC

In 1933, inspired by a trip to the South Pacific, Ernest Gantt opened a Polynesian-themed bar in Hollywood. The original "Don the Beachcomber" soon became famous for serving colourful and potent cocktails, starting a craze that spread across the restaurant industry in the USA. Although by the '70s this trend had gone from kitschy to tacky, the Tiki culture is back to the cocktail scene. Best known for rum drinks, Tiki glasses are perfect to recreate classic tequila based cocktails.

Tiki and tequila are both alive and kicking!

RECIPE SUGGESTION FOR "MEXIKI"

INGREDIENTS:

6cl tequila*, 2cl falernum syrup, 2cl freshly squeezed lime juice, 3cl grape juice, 1cl pineapple juice, 4 dashes of lavender bitter, cinnamon.

*Petar's suggestion: Tequila Don Julio.

METHOD:

Combine all ingredients in a cocktail shaker filled with ice, shake and strain into a tiki glass, previously filled with ice cubes.

GARNISH:

Decorate with fresh herbs or sliced dehydrated fruit. Add a flower on top of the cocktail for a tropical look.

EXOTIC & KINKY

WEIRDEST CREATIONS!

COLOURFUL AND TASTEFUL EXOTICISM

These exotic cocktails are also known for their amazing garnishing (flaming torches, flower leis and bright colours) that creative bartenders serve in weird and kinky glasses. These strange looking pieces are inspired by the traditional Maori totems and represent faces of Polynesian Gods.

A new wave of themed cocktails bars, recently popping up in major cities, is reviving historic cocktails and Tiki is becoming a very popular choice. You'll find weekly Tiki-nights at bars all over the world.

RECIPE SUGGESTION FOR "HOT DANCE"

INGREDIENTS:

5cl organic mezcal*, 2cl elderflower liqueur, 1,5cl falernum syrup, 6cl pineapple juice, 2cl passion fruit juice or puree, 1,5 freshly squeezed limes, 3 dashes of hot and spice bitters, cloves, cinnamon.

**Petar's suggestion: Mezcal Del Maguey*

METHOD:

Combine all ingredients in a cocktail shaker filled with ice, shake and strain into a ceramic Tiki, previously filled with ice cubes.

GARNISH:

Add some exuberant decorations on the top of the cocktail, like a smoky cinnamon stick or exotic flowers and fruits.



Tiki Tumbler

59.1 CL - 20 OZ ≈
h152 mm - Ø76.2 mm ≈
No. TTR - 20



Tiki Tumbler

59.1 CL - 20 OZ ≈
h152 mm - Ø76.2 mm ≈
No. TTB - 20



Tiki Tumbler

59.1 CL - 20 OZ ≈
h152 mm - Ø76.2 mm ≈
No. TTG - 20



Tiki Mug

47.3 CL - 16 OZ ≈
h101.6 mm - Ø127 mm ≈
No. TMR - 16



Tiki Mug

47.3 CL - 16 OZ ≈
h101.6 mm - Ø127 mm ≈
No. TMB - 16



Tiki Mug

47.3 CL - 16 OZ ≈
h101.6 mm - Ø127 mm ≈
No. TMG - 16

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SPIRITS OF THE PACIFIC

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G L A S S W A R E F O R P R O F E S S I O N A L S

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