

Spirit Glass Guide

Many spirit glasses are named after the drink that made them famous. Here we explain why the shape of each glass is particularly suited to the beverage it holds.



Cordial

A small, narrow glass that concentrates aromas.

Designed for sweet cordials such as Amaretto and Grand Marnier.



Snifter

A short glass with a rounded shape.

Hold the bowl of the glass in your palm to warm the contents.

Use for brandy, Cognac or Scotch.



Martini

Holding the glass by its long stem keeps cocktails cold.

Intended for chilled cocktails that are served neat, such as Martinis, Manhattans or Cosmopolitans.



Margarita

A large glass with a wide rim that is perfect for dipping in salt.

Adds a festive note to frozen Margaritas.



Hurricane

Named for its distinctive shape, which resembles an old-fashioned hurricane lamp.

Great for tropical fruit drinks.



Collins

A Collins glass is narrower than a highball glass.

Named after the Tom Collins cocktail.

Used to serve many mixed drinks.



Highball

A large tumbler that can hold 8 to 12 ounces.

Intended for drinks that combine a lot of mixers in addition to the alcohol.



Rocks

A small glass with a wide mouth that allows the spirit to breathe.

Just enough room for one shot and a few ice cubes.



Old Fashioned

A short tumbler named after the Old Fashioned cocktail.

Used for many mixed drinks.



Shot

A small glass that is often used to measure liquor.

Holds one serving of straight spirits.



Shooter

A little taller than a shot glass.

Used for shots of mixed spirits.