



LIBBEY

# CRAFTED -WITH PRIDE-

BREWING BETTER BEER EXPERIENCES WITH LIBBEY

# DISCOVER UNTAPPED POTENTIAL

The explosion in craft breweries has turned casual drinkers into passionate pint pourers with a taste for IPAs, cream ales and dozens of styles that were largely unavailable a generation ago.

Your guests are drinking better beer. Isn't it time you gave them a better beer glass – one that shows you care about the product and the experience?

With Libbey's wide selection of durable, style-specific beer glassware, you can meet the ever-expanding tastes of your guests while untapping better aromas, better flavor, and a better presentation with every pint.

**And we'll raise a glass to that.**



## Pilsners

The conical Pilsner showcases a beer's color, clarity and carbonation. Its shape helps maintain the beer's head, while the narrow design allows aromas to reach your nose.

**Best for: Pilsners and pale lagers**

PAGE 2



## Pub glasses

For an old-school (but brilliant) beer presentation, choose a pub glass, which features a wide mouth to support the frothy head of traditional ales.

**Best for: IPAs, pale ales, brown ales or stouts**

PAGE 4



## Stemware

From specialty fruit beers to fine craft brews, tulip-shaped stemmed glassware elevates your beer – and commands a higher price point.

**Best for: Lambics, saisons, upscale ales and lagers**

PAGE 5



## Belgian

The rounded bowl of Libbey's Belgian beer glasses allows for subtle warming of the beer via heat transfer from the hand, while the inward-tapering top captures aromas.

**Best for: Belgian beers of all kinds**

PAGE 5



## Basics

These do-it-all pint glasses are a versatile option for your bar or restaurant, with features like space-saving stackability and a whimsical can shape.

**Best for: Macro brews and more**

PAGE 6



## Steins and mugs

Prost! Large, durable and perfect for a celebratory "cheers," mugs and steins are ideal for the proper serving of traditional German-style beers.

**Best for: Oktoberfest beers and other dark lagers**

PAGE 7



PL

The right glass

PILSNER



**Pinnacle Beer  
No. 527**  
16 oz./47.3 cl./473 ml.  
H8<sup>7</sup>/<sub>8</sub>" T2<sup>7</sup>/<sub>8</sub>" B2<sup>3</sup>/<sub>8</sub>" D2<sup>7</sup>/<sub>8</sub>"  
2 doz./22# - 1.30 cu. ft.  
SCC 465740



**Altitude Tall Beer  
No. 1690**  
16 oz./47.3 cl./473 ml.  
H9<sup>1</sup>/<sub>4</sub>" T2<sup>1</sup>/<sub>2</sub>" B2<sup>3</sup>/<sub>8</sub>" D2<sup>5</sup>/<sub>8</sub>"  
2 doz./22# - 1.16 cu. ft.  
SCC 443250



**Flare Pilsner  
No. 247**  
16 oz./47.3 cl./473 ml.  
H8<sup>3</sup>/<sub>8</sub>" T3<sup>1</sup>/<sub>2</sub>" B2<sup>5</sup>/<sub>8</sub>" D3<sup>1</sup>/<sub>2</sub>"  
1 doz./13# - .87 cu. ft.  
SCC 387776



**Flare Pilsner  
No. 19**  
11<sup>1</sup>/<sub>2</sub> oz./34.0 cl./340 ml.  
H7<sup>1</sup>/<sub>4</sub>" T3<sup>3</sup>/<sub>8</sub>" B2<sup>1</sup>/<sub>2</sub>" D3<sup>1</sup>/<sub>4</sub>"  
3 doz./29# - 2.13 cu. ft.  
SCC 589234



**Stacking Craft Beer  
No. 1009**  
16<sup>3</sup>/<sub>4</sub> oz./49.5 cl./495 ml.  
H5<sup>3</sup>/<sub>4</sub>" T3<sup>5</sup>/<sub>8</sub>" B2<sup>1</sup>/<sub>2</sub>" D3<sup>5</sup>/<sub>8</sub>"  
1 doz./8# - .51 cu. ft.  
SCC 648938



**Embassy Pilsner  
No. 3804**  
16 oz./47.4 cl./473 ml.  
H7<sup>5</sup>/<sub>8</sub>" T2<sup>3</sup>/<sub>4</sub>" B2<sup>3</sup>/<sub>4</sub>" D3<sup>1</sup>/<sub>8</sub>"  
2 doz./15# - 1.28 cu. ft.  
SCC 391230



PL

The right glass

PILSNEERS

Today, the number of female drinkers under the age of 25 now outnumbers male drinkers in the same age range.  
(Hop Culture)



**Catalina Pilsner  
No. 3828**  
12 oz./35.5 cl./355 ml.  
H9" T2½" B3" D3"  
2 doz./22# • 1.43 cu. ft.  
SCC 022400



**Giant Beers Beer  
No. 1623**  
23 oz./68.0 cl./680 ml.  
H9½" T3¾" B3½" D3¾"  
1 doz./13# • .89 cu. ft.  
SCC 306593



**Giant Beers Pilsner  
No. 1604**  
16 oz./47.3 cl./473 ml.  
H8½" T3" B2½" D3"  
2 doz./23# • 1.33 cu. ft.  
SCC 382924



**Heavy Base Pilsner  
No. 16**  
6 oz./17.7 cl./177 ml.  
H5" T2½" B2½" D2½"  
6 doz./35# • 1.84 cu. ft.  
SCC 217359



**Stacking Mixing Glass  
No. 15790**  
16 oz./47.3 cl./473 ml.  
H5¾" T3½" B2¾" D3½"  
2 doz./24# • 1.24 cu. ft.  
SCC 452375



**Trends on tap: Low ABV**

The global trend toward health and wellness has made its mark in craft beer, where many brewers are now offering low- and no-alcohol alternatives for beer lovers who want to drink more mindfully – especially Millennials and Gen Z.

By 2032, the global non-alcoholic beers market is expected to surpass \$43.6 billion, according to Future Market Insights. As the “sober-curious” movement continues to grow, it will be increasingly important to offer a variety of health-conscious options, from light, low-calorie lagers to fully non-alcoholic beers.



Shown: Glass No. 15790



The right glass

# PUB GLASSES



**English Pub Glass  
No. 14806HT**  
16 oz./47.3 cl./473 ml.  
H6" T3 $\frac{1}{8}$ " B2 $\frac{1}{4}$ " D3 $\frac{1}{4}$ "  
3 doz./24# • 1.60 cu. ft.  
SCC 005144



**English Pub Glass  
No. 14801HT**  
20 oz./59.2 cl./592 ml.  
H6" T3 $\frac{3}{8}$ " B2 $\frac{5}{8}$ " D3 $\frac{1}{2}$ "  
3 doz./28# • 1.88 cu. ft.  
SCC 580118



**Pub Straight Sided Pub Glass  
No. 14816HT**  
16 oz./47.3 cl./473 ml.  
H6 $\frac{1}{2}$ " T2 $\frac{1}{8}$ " B2 $\frac{1}{4}$ " D3"  
1 doz./8# • .52 cu. ft.  
SCC 463579



**Pub Straight Sided Pub Glass  
No. 196**  
20 oz./59.1 cl./591 ml.  
H6 $\frac{7}{8}$ " T3" B2 $\frac{1}{2}$ " D3 $\frac{1}{4}$ "  
2 doz./19# • 1.21 cu. ft.  
SCC 574551



**Pub Heavy Base Pub Glass  
No. 194**  
16 oz./47.3 cl./473 ml.  
H5 $\frac{5}{8}$ " T3 $\frac{1}{8}$ " B2 $\frac{1}{2}$ " D3 $\frac{1}{8}$ "  
3 doz./28# • 1.66 cu. ft.  
SCC 574544



**Pub Heavy Base Pub Glass  
No. 195**  
19 oz./56.2 cl./562 ml.  
H7 $\frac{1}{8}$ " T3 $\frac{1}{4}$ " B2 $\frac{3}{4}$ " D3 $\frac{3}{8}$ "  
3 doz./31# • 1.98 cu. ft.  
SCC 579860



**Pub Glass  
No. 4808**  
16 oz./47.3 cl./473 ml.  
H5 $\frac{5}{8}$ " T3" B2 $\frac{3}{8}$ " D3 $\frac{1}{4}$ "  
2 doz./14# • 1.04 cu. ft.  
SCC 373922



**Footed Ale  
No. 3812**  
12 oz./35.5 cl./355 ml.  
H6 $\frac{1}{2}$ " T2 $\frac{3}{4}$ " B2 $\frac{3}{4}$ " D3"  
3 doz./23# • 1.50 cu. ft.  
SCC 110476



There are nearly  
9,000 craft  
breweries in  
the U.S. today.

Shown: Pub Glass No. 194



**BG**

The right glass

**BELGIANS & STEMS**

**Belgian Stacking Taster**  
**No. 3816**  
 5 oz./14.8 cl./148 ml.  
 H4" T2½" B1½" D2¾"  
 2 doz./8# - .57 cu. ft.  
 SCC 475367



**Belgian Stacking Beer**  
**No. 3817**  
 10 oz./29.6 cl./296 ml.  
 H5" T2½" B2¼" D3¼"  
 1 doz./7# - .49 cu. ft.  
 SCC 497680



**Belgian Beer**  
**No. 3807**  
 13 oz./38.4 cl./384 ml.  
 H5½" T2½" B3" D3½"  
 1 doz./7# - .61 cu. ft.  
 SCC 440334



**Beer**  
**No. 3808**  
 16 oz./47.3 cl./473 ml.  
 H6" T2¾" B3" D3¾"  
 1 doz./8# - .75 cu. ft.  
 SCC 440341



**Circa Beer Belgian Ale**  
**No. 9170**  
 13 oz./38.4 cl./384 ml.  
 H5¾" T2½" B3" D3½"  
 1 doz./6# - .62 cu. ft.  
 SCC 638274



**Hoffman House Footed Goblet**  
**No. 5212**  
 12 oz./35.5 cl./355 ml.  
 H6½" T4" B3¼" D4"  
 1 doz./21# - .84 cu. ft.  
 SCC 621958



Shown: Belgian No. 3807

**Trends on tap: Sours**

Sour beers – which get their unique tang from the addition of lactobacillus – have finally gone mainstream, thanks to light, fruity flavors that have attracted wine and cocktail drinkers to the craft beer scene. The refreshing zing also aligns with the low-cal, low-ABV trend making its way through the craft beer movement.



BA

The right glass

BASICS



**Stacking Mixing Glass**  
No. 15789  
14 oz./41.4 cl./414 ml.  
H5<sup>7</sup>/<sub>8</sub>" T3<sup>1</sup>/<sub>2</sub>" B2<sup>3</sup>/<sub>8</sub>" D3<sup>1</sup>/<sub>2</sub>"  
2 doz./31# - 1.24 cu. ft.  
SCC 467098



**Stacking Mixing Glass**  
No. 15791  
20 oz./59.2 cl./592 ml.  
H6<sup>7</sup>/<sub>8</sub>" T3<sup>5</sup>/<sub>8</sub>" B2<sup>1</sup>/<sub>2</sub>" D3<sup>5</sup>/<sub>8</sub>"  
2 doz./32# - 1.56 cu. ft.  
SCC 452382



**Can Glass Tumbler**  
No. 209  
16 oz./47.3 cl./473 ml.  
H5<sup>1</sup>/<sub>4</sub>" T2<sup>3</sup>/<sub>4</sub>" B2<sup>1</sup>/<sub>2</sub>" D3"  
2 doz./14# - .86 cu. ft.  
SCC 460288



**Mixing Glass**  
No. 1639HT  
No. 5139  
16 oz./47.3 cl./473 ml.  
H5<sup>7</sup>/<sub>8</sub>" T3<sup>1</sup>/<sub>2</sub>" B2<sup>3</sup>/<sub>8</sub>" D3<sup>1</sup>/<sub>2</sub>"  
2 doz./24# - 1.27 cu. ft.  
No. 1639HT-SCC 455676  
No. 5139-SCC 456499



### Trends on tap: Lagers

What's next for traditional beer styles? As drinkers continue to expand their palates, one category that is gaining momentum is the humble lager. Beer drinkers love their light, malty flavors, and brewers love their longer shelf life and low-cost ingredients.

Golden lagers – still the top seller worldwide – are also a great “gateway style” for former macro brew drinkers. Look for more German and Eastern European helles and pilsners on craft beer menus in the near future.

### Flights

Turn first-time visitors into return customers with Libbey® flight boards, a fun (and profitable) way to share your very best offerings, connect with guests and make every taste an experience.



**Wood Tasting Flight**  
No. 96381  
L16<sup>7</sup>/<sub>8</sub>" W3<sup>1</sup>/<sub>2</sub>" H1<sup>1</sup>/<sub>2</sub>"  
Well 2<sup>1</sup>/<sub>4</sub>"  
1 doz./7# - .25 cu. ft.  
SCC 453747



**Melamine**  
Cherry Wood Look Flight  
4-Well  
No. 96459  
L18" W4<sup>1</sup>/<sub>8</sub>" H1<sup>3</sup>/<sub>8</sub>"  
Well 2<sup>1</sup>/<sub>4</sub>"  
6 pcs./10# - .71 cu. ft.  
SCC 650474  
Dishwasher safe



**Melamine**  
Matte Black Flight  
4-Well  
No. 96458  
L18" W4<sup>1</sup>/<sub>8</sub>" H1<sup>3</sup>/<sub>8</sub>"  
Well 2<sup>1</sup>/<sub>4</sub>"  
6 pcs./11# - .71 cu. ft.  
SCC 650481  
Dishwasher safe



**Glass Can Taster**  
No. 265  
5 oz./14.8 cl./148 ml.  
H3<sup>3</sup>/<sub>8</sub>" T1<sup>1</sup>/<sub>4</sub>" B1<sup>5</sup>/<sub>8</sub>" D2<sup>1</sup>/<sub>8</sub>"  
2 doz./6# - .31 cu. ft.  
SCC 586919



**Flare Shooter**  
No. 243  
2<sup>1</sup>/<sub>2</sub> oz./7.4 cl./74 ml.  
H3<sup>3</sup>/<sub>4</sub>" T2<sup>1</sup>/<sub>8</sub>" B1<sup>1</sup>/<sub>4</sub>" D2<sup>1</sup>/<sub>8</sub>"  
2 doz./7# - .34 cu. ft.  
SCC 330093



# MS

The right glass

# MUGS & STEINS



**Dimple Stein**  
No. 5355  
19¼ oz./56.9 cl./569 ml.  
H4⅞" T3⅝" B2¾" D5⅝"  
2 doz./33# - 1.64 cu. ft.  
SCC 508365



**Beer Mug**  
No. 5362  
10 oz./29.6 cl./296 ml.  
H5¾" T3⅝" B3" D4¾"  
1 doz./23# - .66 cu. ft.  
SCC 063311



**Beer Mug**  
No. 5360  
22 oz./65.1 cl./651 ml.  
H8" T3⅝" B3¼" D5⅝"  
1 doz./27# - 1.10 cu. ft.  
SCC 021168



**Gibraltar Super Mug**  
No. 5262  
34 oz./99.8 cl./998 ml.  
H8" T4" B4" D6"  
1 doz./39# - 1.50 cu. ft.  
SCC 001392



**Maxim Mug**  
No. 2329SA450  
17½ oz./52.0 cl./520 ml.  
H6⅞" T3¼" B3⅝" D5⅝"  
1 doz./26# - 1.17 cu. ft.  
SCC 368140



**Paneled Mug**  
No. 5016  
12 oz./35.5 cl./355 ml.  
H5⅞" T3⅝" B3¼" D5⅝"  
1 doz./26# - .81 cu. ft.  
SCC 572366



**Beer Mug**  
No. 5011  
15 oz./44.4 cl./444 ml.  
H5½" T3" B3⅝" D4½"  
1 doz./17# - .73 cu. ft.  
SCC 492503



**Stein Mug**  
No. 5206  
12 oz./35.5 cl./355 ml.  
H5⅞" T2⅞" B3¼" D4½"  
1 doz./23# - .76 cu. ft.  
SCC 625185



**Maritime Mug**  
No. 5027  
15 oz./44.4 cl./444 ml.  
H5⅞" T3¼" B3¾" D5"  
1 doz./21# - .80 cu. ft.  
SCC 495993



**Oktoberfest 0.5L Mug**  
Item No. 1009318  
Overflow Capacity 22 oz.  
H 6½" T 3⅝" B 3½" D 5⅝"  
1 doz./26.1# - .83 cu. ft.  
SCC L727510







## EXPLORE THE COMPLETE LIBBEY TABLEWARE COLLECTION

A diverse family of Libbey® brands provide versatile options designed to enliven any dining experience. Discover the possibilities at [libbeyfoodservice.com](https://libbeyfoodservice.com)

<sup>1</sup> Libbey® Foodservice is the exclusive distributor of Spiegelau and Nachtmann to the foodservice industry in the United States and its territories.



For questions or concerns, please email: [customer@libbey.com](mailto:customer@libbey.com)

Or contact your Sales Rep: <https://libbeyfoodservice.com/find-a-rep>

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Luxury made to last, for the mavericks making their mark and the innovators who are anything but ordinary.



Setting the standard in glass tableware expertise and innovation since 1818, including its newest premium collection, Reserve® by Libbey.



Premium European brands crafted to exceed the expectations of discerning diners and foodservice professionals.



Dinnerware with a distinctive look and feel, artfully designed for building vibrant table setting.



Award-winning dinnerware designed for unparalleled creative expression and exceptional durability.



Unique materials of wood, slate and marble in playful, inspiring dinnerware and accessories.



Innovative, beautiful buffet and serveware selection, brilliantly designed around the way you work.



Glassware refined to enhance every nuance, from pure raw materials to carefully crafted final form.<sup>1</sup>



Fine Bavarian glassware with a modern take on luxury and brilliance.<sup>1</sup>