

# Glassware

Half the fun of cocktails is the presentation, and glassware is a big part of that. Cocktails are traditionally served in certain types of glasses — a good example is the martini glass, made to suit its namesake drink.



You don't have to be dogmatic about glassware though; there's always room for experimentations, and sometimes, you will see cocktails being served in vessels that were not originally meant for cocktails at all, like Mason jars or teacups.

## TRADITIONAL GLASSES

### Highball/Collins glass

Highball and Collins glasses are very similar and are often used interchangeably. Both are tall, narrow glasses meant for serving mixed drinks (though the Collins glass is somewhat narrower and taller).

### Martini/cocktail glass

Like highball and Collins glasses, martini and cocktail glasses are not much different from one another, and you likely already think of them both as martini glasses. They are conical in shape and meant for cocktails served straight up without ice.

### Old fashioned/rocks glass

Old fashioned glasses (sometimes called lowball glasses) are short and typically used for drinks served on ice—hence the name rocks glasses.

### Coupe

Coupe glasses were originally designed to serve champagne, but the wide mouth is not that great for bubbles. Today, they are a popular choice for mixed drinks, served straight up.

### Champagne flute

Flutes are tall, slender glasses with small mouths, designed to retain the bubbles in sparkling drinks. They are great for any cocktail made with sparkling wine.

### Margarita glass

This type of glass is a more curvaceous version of a cocktail glass.

### Moscow mule mug

A Moscow mule is traditionally served in a copper mug with a handle. Make sure you get one that's lined with another metal, like stainless steel, as acidic drinks erode the copper.

### Hurricane glass

Hurricane glasses have a distinct tulip shape and are used to serve tropical or tiki drinks. Their little cousin is the Poco Grande, a slightly smaller glass often used for Piña Colodas.

### Wine glass

Sure, wine glasses are for wine, but they are used for fun fruity mocktails too.

## NON-TRADITIONAL GLASSES

### Mason jar

Mason jars are used for canning and preserving food, but lately, they have become a hip vessel for serving mocktails. Bonus tip — if you pop a lid on, you can take your drink with you for a picnic.

### Teacup

During the 1920s prohibition era in the US, alcohol was sometimes sneakily served in teacups. Now, it's a trendy serving choice that's less about subterfuge and more about making your mocktail Instagram-worthy.

Source: *Free the Tipple, Kickass Cocktails Inspired by Iconic Women by Jennifer Croll, with illustrations by Kelly Shami*

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