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

Libby Ball, co-founder
The Cereal Boxing 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 dissatisfying for profit. This, combined with the continued growth of concepts such as tapas drinks, flights and food pairing, makes the Libby Shorty range a very welcome addition to their beautiful range of glasses. The range allows a 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.
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.

‘CTC’ Rejuvenator

15ml ginger juice | 12ml rhubarb juice
70ml lime sherbert | 15ml saline solution
2ml vanilla bean paste | 200ml strong assam tea, cold
15ml Masters of Malt Aperol Bitters

Combine all ingredients in a soda syphon, carbonate. Makes enough for 10 servings.
The perfect glasses for flights of cocktails

Possibly the most obvious use for driving profitability with the Libbey Sherry 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.

Establishes a sense of understanding between them and the bar and ensures them their personal preferences will be duly kept in mind.

Recipe Suggestion

When Life Gives You Limes

Take two shakers. Into one, add the following. For the second, reverse the proportions of citrus and sugar.

Shake until cold. Strain into a tall glass.

1 oz white rum
1 oz lime juice
1 oz sugar syrup

Arrange a flight of 3 Libbey Sherry Rocks glasses. Shake both shakers. Pour two-thirds of the first shaker into the first glass. Two-thirds of the second shaker in the last glass. The remainder of each into the central glass.
Cocktails and food in perfect harmony

Getting cocktails to match with food can be difficult, given that drinks are naturally sweet sour and most food is not. Especially dessert canapes can seriously unbalance cocktails.

The Libbey Sherry range reduces the cocktail portion down to canape-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 guest.

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

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

**Daisy Fay Trio** (1 portion)

**RECIPE SUGGESTION**

Add to a shaker:
- 30ml freshly squeezed lemon juice
- 30ml mint syrup
- 30ml water
- Crush hard, and strain into three Libbey Sherry coupes. Then add:
- 10ml London Dry gin to the first
- 10ml camomile to the second
- 10ml rocks to the third.

For finishing, garnish all with a twist of lemon.

The first, the White Lady, is served alongside the British classic 9 crumpet with tea and clotted cream. The second, the Calvados Sauce, comes with an entree with bacon and, essentially, smoked pork and a light roasted veggie salad. The third is a mushroom, served with an individual mushroom topped with sautéed shallots, basil, gouda, sauce, cream, cheese and fresh herbs.
Shorty
Libbey for Life
GLASSWARE FOR PROFESSIONALS

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