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creator of experiences.



Raise the Bar

A GUIDE TO STYLISH GLASSWARE FOR CLASSIC COCKTAILS



Mix it up!

Cocktails and their accompanying glassware are essential components of the drinking experience. Each type of glass serves a specific purpose, enhancing the presentation and enjoyment of the cocktail. The shape and style of a glass, from the elegant martini to the versatile highball, can elevate the drinking experience

Whether it's a refreshing mojito in a tall Collins glass or a velvety margarita in a classic coupe, the right glassware will help to enhance both the aesthetic and sensory pleasure of the cocktail.

Trends

Trends in the world of cocktails are always changing, influenced by factors such as seasonal ingredients, cultural influences, and evolving consumer preferences. From the resurgence of classic cocktails to the rise of innovative flavor combinations down to the presentation styles, staying current with cocktail trends can inspire creativity and elevate the drinking experience for both consumers and mixologists alike.

Experiential

These cocktails use cool presentations, tell stories, and even let you join in making them. They look awesome, smell great, and taste amazing, making drinking a whole exciting experience that you'll want to share with friends.



Nostalgia

Nostalgia often plays a powerful role in the world of cocktails, as familiar flavors and classic recipes can evoke cherished memories and create a sense of comfort and connection, making the act of enjoying a cocktail not just a drink, but a journey through time and personal experiences.

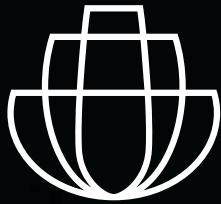
No/Lo Alcohol

The trend toward low and no-alcohol cocktails is driven by a growing consumer focus on health, wellness, and moderation. Bartenders and beverage companies are responding with creative, sophisticated, and flavorful alcohol-free options



Savory

The line between the kitchen and the bar continues to blur, with mixologists incorporating culinary techniques, savory ingredients, and gastronomic approaches into their cocktail creations.



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CREATE. CURATE. CELEBRATE.

Elevating your guest's experience is your priority. Bringing your vision to life is ours. No matter the experience, we are here to help you create a remarkable one. Our expertly crafted collections of tableware, buffetware, and accessories supports the needs of today's chefs, mixologists and sommeliers.

This visionary approach to tableware is the founding principle of our culture and brands.



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Building the Bar

When it comes to building a bar set up, having the right tools is essential for creating delicious cocktails. Shown is a curated collection of recommended tools to equip your bar with. This selection will set the bar up for delicious success. Items are intended to stock one well.

To view our full range of bar tools and accessories scan the QR code, or visit us at ArcCardinal.com/Catalog





CAP28
Shaker Tin (28 Oz.)

FP190
Bronze Copper Shaker Tin (28 Oz.)



CAP20
Shaker Tin (20 Oz.)

MT850
Black Matte Shaker Tin (20 Oz.)



MT051
Ellis Adams Jigger
Black Matte

FP198
Ellis Adams Jigger
Bronze Copper



HS001
Hawthorne Strainer Stainless

FP196
Hawthorne Strainer
Bronze Copper



FP332
Broadway Beaker (24 Oz.)



CAP09
Muddler

MT011
Dual Sided Teardrop
Bar Spoon Black Matte



CAP04
Fine Mesh Strainer



MT002
Julep Strainer
Black Matte

CAP02
Julep Strainer



CAP01
Tweezers

THE CLASSICS

Old Fashioned



In Photo

FP321
Arcoroc
Broadway Double Rocks
(12 ½ Oz.)

THE RECIPE

INGREDIENTS:

1 Tsp. Sugar
 3 dashes Angostura Bitters
 1 Tsp. Water
 2 Oz. Bourbon or Rye Whiskey

Garnish: orange twist

STEPS:

Add the sugar and bitters into a mixing glass, then add the water, and stir until the sugar is nearly dissolved.

Fill the mixing glass with ice, add the bourbon, and stir until well-chilled.

Strain into a rocks glass over one large ice cube.

Express the oil of an orange twist over the glass, then drop into the glass to garnish.

THE GLASS

THE ROCKS GLASS: A TIMELESS VINTAGE

Two nice to have features: wide rim and weighted base. Why? To stand up to muddling sugar as you build the cocktail.



Classic

P8500
 Arcoroc
 Precision Rocks (10 ½ Oz.)
 Armorim + Sheer Rim



Modern

Q4353
 Chef & Sommelier
 Architecte Rocks (10 ¾ Oz.)
 Krysta

Check out all of our specialty glassware selection.
 Scan the QR code on the back cover to see all available SKUs.

THE CLASSICS

Dry Martini



In Photo

Q1325

Arcoroc

Monti Martini (7 Oz.)

THE RECIPE

INGREDIENTS:

2 ½ Oz. Gin or Vodka
 ½ Oz. Dry Vermouth
 ½ Oz. Olive Brine

Garnish: 2 to 4 olives

STEPS:

Add the gin or vodka, vermouth and olive brine to a shaker filled with ice.

Shake for 15–20 seconds until well chilled.

Double strain through fine mesh strainer into a chilled cocktail glass.

Garnish with a skewer of olives.

THE GLASS

DO YOU KNOW WHY JAMES BOND ASKS FOR A “SHAKEN, NOT STIRRED.” MARTINI?

Because Ian Fleming once tried a martini served stirred and found it quite enjoyable. It's a rumor though. We are dying to know the real reason.



Classic

P3882
 Chef & Sommelier
 Cabernet Cocktail (7 ½ Oz.)
 Krysta



Modern

L5641
 Chef & Sommelier
 Sequence Coupe Cocktail (7 ¾ Oz.)
 Krysta

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THE CLASSICS

Espresso Martini



In Photo

Q1325

Arcoroc

Monti Martini (7 Oz.)

THE RECIPE

INGREDIENTS:

2 Oz. Vodka
 ½ Oz. Coffee Liqueur
 1 Oz. Espresso, freshly brewed
 (or cold brew concentrate)
 ¼ Oz. Simple Syrup

Garnish: coffee beans

STEPS:

Add vodka, coffee liqueur, espresso and simple syrup to a shaker filled with ice and shake until well-chilled.

Strain into a chilled cocktail glass.

Garnish with 3 coffee beans.

THE GLASS



ESPRESSO MARTINIS HAVE INCREASED IN POPULARITY.

Do you know that the three beans placed on top of the Espresso Martini are for? They represent “health, wealth, and happiness.”



Classic

00213
 Arcoroc
 Excalibur Cocktail
 (10 Oz.)
Fully Tempered



Transitional

N6815
 Chef & Sommelier
 Cabernet Champagne
 Coupe (10 Oz.)
Krysta



Modern

P8796
 Arcoroc
 Broadway Coupe Cocktail
 (8 Oz.)

*Check out all of our specialty glassware selection.
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THE CLASSICS

Manhattan



In Photo

V2760
Arcoroc
Romeo Cocktail (5 ½ Oz.)
Armorim + Sheer Rim

THE RECIPE

INGREDIENTS:

2 Oz. Rye Whiskey
1 Oz. Sweet Vermouth
2 Dashes Angostura Bitters

Garnish: brandied cherry
(or lemon twist, if preferred)

STEPS:

Add the rye whiskey, sweet vermouth, and bitters into a mixing glass with ice and stir until well-chilled.

Strain into a chilled Nick & Nora glass or coupe glass.

Garnish with a brandied cherry
(or a lemon twist, if preferred).

THE GLASS

WHAT TO GIVE A DIFFERENT LOOK TO YOUR MANHATTAN COCKTAIL?

Serve it over ice in an Old Fashioned glass, which allows the cocktail to be diluted further making it a little less boozy.



Classic

Q3702
Chef & Sommelier
Sequence Nick and Nora Cocktail (5 ¼ Oz.)
Krysta



Modern

L3678
Chef & Sommelier
Sublym Coupe Cocktail (8 Oz.)
Krysta

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THE CLASSICS
Negroni



In Photo

FN159
Chef & Sommelier
Villeneuve Sweet Wine (9 Oz.)
Krysta

THE RECIPE

INGREDIENTS:

1 Oz. Gin
1 Oz. Campari
1 Oz. Sweet Vermouth

Garnish: orange peel

STEPS:

Add the gin, Campari and sweet vermouth to a mixing glass filled with ice, and stir until well-chilled.

Strain into a rocks or stemmed glass over a large ice cube.

Garnish with an orange peel.

THE GLASS

IDEAL CAPACITY?

8 oz

WHY?

With about 3 Oz. of liquors, an 8 Oz. rocks glass leaves plenty of room for extra-large ice cubes and appealing garnishes!



Classic

L5757
Chef & Sommelier
Sequence Rocks (8 ½ Oz.)
Krysta



Modern

V3871
Arcoroc
EssentialsRocks (7 ½ Oz.)
Fully Tempered

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THE CLASSICS

Aperol Spritz



In Photo

FN161
Chef & Sommelier
Villeneuve Universal Wine (18 Oz.)
Krysta

THE RECIPE

INGREDIENTS:

3 Oz. Prosecco
2 Oz. Aperol
1 Oz. Club Soda

Garnish: Orange Slice

STEPS:

Add the prosecco, Aperol and club soda to a wine glass filled with ice and stir.

Garnish with an orange slice.

THE GLASS

DID YOU KNOW AN APEROL SPRITZ IS AN APERTIVO?

An aperitivo is an appetite-whetting beverage designed to be consumed before dinner. Its bittersweet flavor, aromatic botanicals and easygoing alcohol content (it's only 11% ABV) is a perfect choice for a pre-dinner drink.



Classic

P8790
Arcoroc
Romeo Wine (19 Oz.)
Armorim + Sheer Rim



Modern

N1738
Chef & Sommelier
Reveal Up Soft Wine (17 ½ Oz.)
Krysta

Check out all of our specialty glassware selection.
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THE CLASSICS

Margarita



In Photo

V4222

Arcoroc

Romeo Margarita (12 Oz.)

Armorim + Sheer Rim

THE RECIPE

INGREDIENTS:

2 Oz. Blanco Tequila
 ½ Oz. Orange Liqueur
 1 Oz. Lime Juice, freshly squeezed
 ½ Oz. Agave Syrup

Garnish: lime wheel
 Garnish: kosher salt (optional)

STEPS:

Add tequila, orange liqueur, lime juice and agave syrup to a cocktail shaker filled with ice, and shake until well-chilled.

Strain into glass of choice over fresh ice.

Garnish with a lime wheel and kosher salt rim (optional).

THE GLASS

DID YOU KNOW THAT THE MARGARITA IS AMERICA'S FAVORITE COCKTAIL?

An American drinks about 30 Margaritas each year. But 41% of them said they sent a message they shouldn't have after drinking margaritas.



Classic

V4222
 Arcoroc
 Romeo Margarita (12 Oz.)
 Armorim + Sheer Rim



Modern

V3470
 Arcoroc
 Essentials Rocks (12 ½ Oz.)
 Fully Tempered

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THE CLASSICS

Mojito



In Photo

Q1774

Arcoroc

Essentials Collins (13 Oz.)

Fully Tempered

THE RECIPE

INGREDIENTS:

3 Mint Leaves
 ½ Oz. Simple Syrup
 2 Oz. White Rum
 ¾ Oz. Lime Juice, freshly squeezed
 Club soda, to top

Garnish: mint sprig, lime wheel

STEPS:

Lightly muddle the mint with the simple syrup in a shaker.

Add the rum, lime juice and ice, and give it a brief shake, then strain into a highball glass over fresh ice. Alternatively, you can use pebble ice instead and gently swizzle it all together.

Top with the club soda.

Garnish with a mint sprig and lime wheel.

THE GLASS

DO YOU KNOW WHY A TALL GLASS IS THE BEST OPTION?

The tall, slender shape of the glass helps to preserve the carbonation and gives a nice presentation.



Classic

P8494
 Arcoroc
 Precision Collins/Beverage (13 Oz.)
 Armorim + Sheer Rim



Modern

L8110
 Chef & Sommelier
 Lima Beverage (13 ½ Oz.)
 Krysta

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FROM OUR BAR
NON-ALCOHOLIC
Tea Time

THE RECIPE

INGREDIENTS:

2.5 Oz. Infused Tea
1 Oz. Simple Syrup 1:1
.5 Oz. Fresh Lime Juice

Garnish: Mint Leaves

Tea Infusion:

2 Tbls. chamomile tea
5 Rose Buds
Handful of fresh mint

TEA INFUSION STEPS:

Combine all ingredients in a pitcher large enough for 4 cups.

Prep .5 cup water to almost boiling and 3.5 cups room temp or cold water.

Pour hot water over ingredients and wait 10 seconds before adding remaining 3.5 cups water

Let infuse 4-6 hours and strain infusion

STEPS:

Combine ingredients

Shake and double strain into an iced glass.

THE GLASS

NO TO LOW ALCOHOL IS IN!

More and more restaurants are adding No/Lo sections to their drinks menu. With an increased amount of people becoming sober curious No/Lo drinks offer a versatile addition to menus.



Trendy

P4188
Arcoroc
Brixton Rocks (10 ½ Oz.)

CUT GLASSWARE OFFERS A TRENDY INSTAGRAMMABLE MOMENT.

Arcoroc Broadway and Brixton collections offer classic and trendy cut designs that will amplify any drink, alcohol or none!

Check out all of our specialty glassware selection.
Scan the QR code on the back cover to see all available SKUS.

FROM OUR BAR

Carajillo



THE RECIPE

INGREDIENTS:

2 Oz. Licor 43
2 Oz. Cold Brew

Garnish: Orange Peel Curl

STEPS:

Add the Licor 43 and cold brew into the mixer.

Shake and double strain into an iced glass.

Garnish with expressed orange peel, twisted onto a metal garnish pick.

THE GLASS

ROCKS GLASSES

Rocks glasses offer versatility in presentation. The wide mouth of the glass offers ample room for garnishes and foam.



Trendy

FP321

Arcoroc

Broadway Double Rocks (12 ½ Oz.)

CUT GLASSWARE OFFERS A TRENDY INSTAGRAMMABLE MOMENT.

Arcoroc Broadway's modern decorative cut design, offers an impressive cocktail experience everytime!

FROM OUR BAR

Coconut Daiquiri



THE RECIPE

INGREDIENTS:

2 Oz. Rum
1 Oz. Fresh Lime Juice
1 Oz. Simple Syrup 1:1

Garnish: Fresh Lime Wheel

Coconut Foam:

2 Oz. Coconut Syrup
2 Oz. Egg Whites
.5 Oz. Heavy Cream
6 Oz. Coconut Milk
1 Oz. Fresh Lime Juice

STEPS:

Add the rum, lime juice and simple syrup to a mixing glass.

Shake and double strain into an iced glass.

Add Coconut foam on top.

Garnish with a fresh lime wheel.
Optional: Coconut-soaked emerald green finger lime caviar.

THE GLASS

MOUTH BLOWN ELEGANCE

Thin, mouth blown glasses are growing in popularity for their elegant feel and classy presence.



Trendy

FP303

Chef & Sommelier
Zephyr Specialty Cocktail (7 ½ Oz.)
Aeris Handmade

TASTE & APPEARANCE MATTERS

Get ready for your guests to want to photograph this one, with a long, thin pulled stem Zephyr will be sure to wow.

*Check out all of our specialty glassware selection.
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FROM OUR BAR

Sundown

THE RECIPE

INGREDIENTS:

1 Oz. Blanco Tequila
 1.25 Oz. Passion Fruit
 2.5 Oz. Aperol
 1.5 Oz. Vanilla-bean Infused Agave
 1.25 Oz. Lime

Garnish: Fresh Lime Wheel

STEPS:

Add the tequila, passion fruit, aperol, vanilla-bean infused agave, and lime into the mixer.

Shake and double strain into an iced glass.

Garnish with fresh lime wheel.

THE GLASS

DID YOU KNOW?

The martini glass was popular before martinis entered the scene and was actually quite popular during the prohibition era.



Trendy

Q1325
 Arcoroc
 Monti Martini (7 Oz.)

NOSTALGIA

The ornate stem of the Monti collection evokes a vintage feel transporting the customer back in time.

*Check out all of our specialty glassware selection.
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Martini

The martini glass is a symbol of elegance and sophistication. Its long stem and triangular bowl showcase the martini's enticing hue while keeping the drink chilled. The shape concentrates the aroma, enhancing the sensory experience.



Shown Cabernet Cocktail (10 Oz.)

OUR CUSTOMERS LOVE



N6831
Chef & Sommelier
Cabernet Cocktail (10 Oz.)
Krysta



V4025
Arcoroc
Romeo Martini (5 Oz.)
Armorim + Sheer Rim



09232
Arcoroc
Excalibur Cocktail (7 ½ Oz.)
(non-tempered)



P8795
Arcoroc
Broadway Cocktail (7 Oz.)



Q1325
Arcoroc
Monti Martini (7 Oz.)



E6132
Arcoroc
Outdoor Perfect Cocktail (10 Oz.)
S.A.N Outdoor Plastic



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the QR code or visit us at [ArcCardinal.com/Catalog](https://www.arccardinal.com/Catalog),



Coupes

The coupe glass, known for its distinctive wide and shallow bowl, evokes a sense of old Hollywood glamour and vintage charm.

The wide surface area of the bowl allows for the appreciation of the cocktail's nuanced flavors and aromas. Savoring a cocktail from a coupe glass brings an air of sophistication and nostalgia, making each sip a moment to be enjoyed and remembered.

OUR CUSTOMERS LOVE



Q3702
Chef & Sommelier
Sequence Nick & Nora Cocktail (5 ¼ Oz.)
Krysta



L5641
Chef & Sommelier
Sequence Coupe Cocktail (7 ¾ Oz.)
Krysta



Q7785*
Chef & Sommelier
Sequence Coupe Cocktail (7 Oz.)
Krysta



V1171
Chef & Sommelier
Symétrie Coupe (8 Oz.)
Krysta



V2761
Arcoroc
Romeo Cocktail (8 Oz.)
Armorim + Sheer Rim



P8796
Arcoroc
Broadway Coupe Cocktail (8 Oz.)



L0371
Arcoroc
Excalibur Coupe Cocktail (8 Oz.)
Fully Tempered



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Hi Balls/Collins

Hi-ball and Collins glasses are versatile and can accommodate a wide range of cocktails, making them a staple for any bar. With their straightforward, cylindrical design, hi-ball glasses are ideal for showcasing the vibrant colors and layered ingredients.



OUR CUSTOMERS LOVE



L8110
Chef & Sommelier
Lima Beverage (13 ½ Oz.)
Krysta



FP357
Chef & Sommelier
Aska Tumbler (12 ¾ Oz.)
Krysta



L5754
Chef & Sommelier
Sequence Hi Ball (11 ½ Oz.)
Krysta



N5994
Arcoroc
V. Juliette Hi Ball (13 ½ Oz.)
Armorim + Sheer Rim



P8494
Arcoroc
Precision Collins/Beverage (13 Oz.)
Armorim + Sheer Rim



20865
Arcoroc
Excalibur Beverage (12 ½ Oz.)
Fully Tempered



H3839
Arcoroc
Stack Up Hi Ball (10 Oz.)
Fully Tempered



L7255
Arcoroc
Broadway Hi Ball
(12 Oz.)



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Rocks

Rocks glasses, also known as old fashioned glasses, are sturdy and low-profile, making them perfect for serving spirits over ice or classic cocktails like the old fashioned or whiskey sour. Their wide mouth allows for easy access to the drink, while the heavy base provides stability and a comfortable grip, making them a timeless and essential addition to any bar setup.

OUR CUSTOMERS LOVE



L5758
Chef & Sommelier
Sequence Rocks (10 ½ Oz.)
Krysta



Q4353
Chef & Sommelier
Architecte Rocks (10 ¾ Oz.)
Krysta



G3666
Chef & Sommelier
Cabernet Rocks (10 ½ Oz.)
Krysta



P8500
Arcoroc
Precision Rocks (10 ½ Oz.)
Armorim + Sheer Rim



N5995
Arcoroc
V. Juliette Double Old
Fashioned (11 ¾ Oz.)
Armorim + Sheer Rim



L7254
Arcoroc
Broadway Rocks (10 ½ Oz.)



FP321
Arcoroc
Broadway Double Rocks (12 ½ Oz.)



P4188
Arcoroc
Brixton Rocks (10 ½ Oz.)



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the QR code or visit us at ArcCardinal.com/Catalog,



Specialty

Specialty glasses bring an extra level of flair and sophistication to cocktails, making them stand out and creating a memorable drinking experience. These glasses come in various shapes and sizes, specifically designed to enhance the aroma, presentation, and overall enjoyment of specific cocktails.

OUR CUSTOMERS LOVE



P8821
Arcoroc
Broadway Gin Cocktail (19 ½ Oz.)



N2760
Arcoroc
G&T Cocktail (24 Oz.)



V4222
Arcoroc
Romeo Margarita (12 Oz.)
Armorim + Sheer Rim



C2172
Arcoroc
Hurricane (15 Oz.)



E6127
Arcoroc
Outdoor Perfect Margarita (12 Oz.)
S.A.N Outdoor Plastic



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