RIEDELE
THE WINE GLASS COMPANY
RIEDEL BAR
DRINK SPECIFIC GLASSWARE
Rocks Glass
6417/02
OLD FASHIONED
- One white sugar cube
- 2-4 Dashes of Angostura bitters
- 60 ml / 2 oz Bourbon
- Lemon & orange twist

Neat Glass
6417/01
SAZERAC COCKTAIL
- One white sugar cube
- 3-4 dashes of Peychaud’s bitters
- 60 ml / 2 oz Rye Whiskey
- 7.5 ml / 1/4 oz Herbsaint or Absinthe rinse
Place a white sugar cube in a chilled mixing glass and add bitters to saturate. Muddle. Add Whiskey and stir with ice. Strain into a chilled Neat glass with an Herbsaint or Absinthe rinse. Spray (zest) the glass with a lemon twist.

Mixing Glass
0417/23

Nick & Nora Glass
6417/05
vesper
- 60 ml / 2 oz Gin
- 15 ml / 1/2 oz Vodka
- 15 ml / 1/2 oz Lillet
- Lemon twist

Sour Glass
6417/06
DAIQUIRI
- 60 ml / 2 oz Blanco rum
- 30 ml / 1 oz Fresh lime juice
- 22 ml / 3/4 oz Simple syrup

Highball Glass
6417/04
TOM COLLINS
- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup

Fizz Glass
6417/03
RAMOS GIN FIZZ
- 44 ml / 1 1/2 oz Gin
- 15 ml / 1/2 oz Fresh lemon juice
- 15 ml / 1/2 oz Fresh lime juice
- 22 ml / 3/4 oz Simple syrup *
1:1 sugar to water by volume
- 30 ml / 1 oz Heavy cream
- White of one egg
- Two drops of orange blossom water

All Purpose Glass
6417/0
CHAMPAGNE PROSECCO
RED WINE
WHITE WINE
BEER

**SAZERAC COCKTAIL**
- One white sugar cube
- 3-4 dashes of Peychaud’s bitters
- 60 ml / 2 oz Rye Whiskey
- 7.5 ml / 1/4 oz Herbsaint or Absinthe rinse
Place a white sugar cube in a chilled mixing glass and add bitters to saturate. Muddle. Add Whiskey and stir with ice. Strain into a chilled Neat glass with an Herbsaint or Absinthe rinse. Spray (zest) the glass with a lemon twist.

**NEAT COCKTAIL**
- One white sugar cube
- 3-4 dashes of Peychaud’s bitters
- 60 ml / 2 oz Rye Whiskey
- 7.5 ml / 1/4 oz Herbsaint or Absinthe rinse
Place a white sugar cube in a chilled mixing glass and add bitters to saturate. Muddle. Add Whiskey and stir with ice. Strain into a chilled Neat glass with an Herbsaint or Absinthe rinse. Spray (zest) the glass with a lemon twist.

**HIGHBALL COCKTAIL**
- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup

**FIZZ COCKTAIL**
- 44 ml / 1 1/2 oz Gin
- 15 ml / 1/2 oz Fresh lemon juice
- 15 ml / 1/2 oz Fresh lime juice
- 22 ml / 3/4 oz Simple syrup *
1:1 sugar to water by volume
- 30 ml / 1 oz Heavy cream
- White of one egg
- Two drops of orange blossom water

**ALL PURPOSE COCKTAIL**
- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup *
1:1 sugar to water by volume
- 30 ml / 1 oz Heavy cream
- White of one egg
- Two drops of orange blossom water

**SAZERAC COCKTAIL**
- One white sugar cube
- 3-4 dashes of Peychaud’s bitters
- 60 ml / 2 oz Rye Whiskey
- 7.5 ml / 1/4 oz Herbsaint or Absinthe rinse
Place a white sugar cube in a chilled mixing glass and add bitters to saturate. Muddle. Add Whiskey and stir with ice. Strain into a chilled Neat glass with an Herbsaint or Absinthe rinse. Spray (zest) the glass with a lemon twist.

**NEAT COCKTAIL**
- One white sugar cube
- 3-4 dashes of Peychaud’s bitters
- 60 ml / 2 oz Rye Whiskey
- 7.5 ml / 1/4 oz Herbsaint or Absinthe rinse
Place a white sugar cube in a chilled mixing glass and add bitters to saturate. Muddle. Add Whiskey and stir with ice. Strain into a chilled Neat glass with an Herbsaint or Absinthe rinse. Spray (zest) the glass with a lemon twist.

**HIGHBALL COCKTAIL**
- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup

**FIZZ COCKTAIL**
- 44 ml / 1 1/2 oz Gin
- 15 ml / 1/2 oz Fresh lemon juice
- 15 ml / 1/2 oz Fresh lime juice
- 22 ml / 3/4 oz Simple syrup *
1:1 sugar to water by volume
- 30 ml / 1 oz Heavy cream
- White of one egg
- Two drops of orange blossom water

**ALL PURPOSE COCKTAIL**
- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup *
1:1 sugar to water by volume
- 30 ml / 1 oz Heavy cream
- White of one egg
- Two drops of orange blossom water

**SAZERAC COCKTAIL**
- One white sugar cube
- 3-4 dashes of Peychaud’s bitters
- 60 ml / 2 oz Rye Whiskey
- 7.5 ml / 1/4 oz Herbsaint or Absinthe rinse
Place a white sugar cube in a chilled mixing glass and add bitters to saturate. Muddle. Add Whiskey and stir with ice. Strain into a chilled Neat glass with an Herbsaint or Absinthe rinse. Spray (zest) the glass with a lemon twist.

**NEAT COCKTAIL**
- One white sugar cube
- 3-4 dashes of Peychaud’s bitters
- 60 ml / 2 oz Rye Whiskey
- 7.5 ml / 1/4 oz Herbsaint or Absinthe rinse
Place a white sugar cube in a chilled mixing glass and add bitters to saturate. Muddle. Add Whiskey and stir with ice. Strain into a chilled Neat glass with an Herbsaint or Absinthe rinse. Spray (zest) the glass with a lemon twist.

**HIGHBALL COCKTAIL**
- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup

**FIZZ COCKTAIL**
- 44 ml / 1 1/2 oz Gin
- 15 ml / 1/2 oz Fresh lemon juice
- 15 ml / 1/2 oz Fresh lime juice
- 22 ml / 3/4 oz Simple syrup *
1:1 sugar to water by volume
- 30 ml / 1 oz Heavy cream
- White of one egg
- Two drops of orange blossom water

**ALL PURPOSE COCKTAIL**
- 60 ml / 2 oz Gin or Old Tom Gin
- 22 ml / 3/4 oz Fresh lemon juice
- 22 ml / 3/4 oz Simple syrup *
1:1 sugar to water by volume
- 30 ml / 1 oz Heavy cream
- White of one egg
- Two drops of orange blossom water
Mix it in Riedel

RIEDEL.COM
ITEM-NUMBER: 3334/54