

13.3. BAR EQUIPMENT

1. Blender
2. Mixer
3. Shaker
4. Citrus squeezer
5. Juice extractor
6. Jigger
7. Bar spoon
8. Fruit clips
9. Champagne stopper
10. Can opener
11. Bottle opener
12. Bar strainer
13. Ice scoop
14. Pestle (muddler)
15. Glass rimmer
16. Fruit knife
17. Juice containers
18. Bottle pourers



13.4. ACCESSORIES AND DECORATION

1. Straws (wrapped)
2. Stirrers (short, middle and long)
3. Cocktail picks
4. Cocktail umbrellas
5. Martini skewers (long picks)
6. Fancy straws
7. Fruits for cocktail decoration
8. Coasters
9. Bar napkins
10. Cotton napkins for wine service



13.5. CONDIMENTS

11. Angostura bitter
12. Worcestershire sauce
13. Tabasco
14. Sugar in bags (white, brown, artificial)
15. Sugar in cubes
16. Salt
17. Pepper
18. Nutmeg powder
19. Cacao powder
20. Cinnamon powder
21. Coffee beans
22. Cream (keep it always in cold)
23. Whipped cream (keep it always in cold)
24. Chocolate shavings (Coffee Bar, Gelateria)
25. Dry snacks (peanuts, chips, salatini)
26. Extra decoration for thematic bars (hazelnuts, grated coconut, raisins ...)



STIRRERS: We have our personalized MSC stirrers in 3 dimensions.

MARTINI SKEWERS: We have wooden picks with coloured flower on the top which are longer than classic cocktail pick; they must be used for all martini cocktails and other drinks where the recipe prescribes olives or cherries as a sole decoration.

WHICH GLASS FOR WHICH DRINK?

65 BAR GLASSES AND THE ALCOHOLIC DRINKS THEY'RE MEANT FOR

WINE



BURGUNDY
Burgundies, pinot noirs, and delicate red wines



LARGE BORDEAUX
Bordeaux wines, sirahs, malbecs, and heavier red wines



CABERNET
Cabernet sauvignon wines and other very bold, heavy red wines



ZINFANDEL
Zinfandels and heavy red wines



PINOT NOIR
Pinot noirs and light red wines



VIOGNIER
Fruity white wines



CHARDONNAY
Dry white wines



TULIP
Sparkling wines, like Champagne, prosecco, and Asti



FLUTE
Sparkling wines, like Champagne, prosecco, and Asti



FIZZIO GLASS
Sparkling wines, bubbly cocktails, and other cold cocktails



COUPE
Sparkling wines, bubbly cocktails, and other cold cocktails



SAUTERNES
Dessert wines, sweet wines, and wines affected by "noble rot" or botrytis



HOCK
German white hock wines



ROSÉ
Rosé wines and young white wines



PORT
Dessert wines, like ports



SHERRY
Dessert wines, like sherry and cordials



STEMLESS
Multiple shapes for multiple wine types

BEER



AMERICAN PINT (aka Conical Pint or Shaker Pint)
Lagers, brown ales, and most beers



IRISH IMPERIAL PINT
Lagers, brown ales, oatmeal stouts, porters, and IPAs



NONIC PINT
British ales and lagers, IPAs, amber ales, porters, and light stouts



PILSNER
Pilsners, bocks, kölsches, blond ales, and pale lagers



WEIZEN GLASS (aka Wheat Beer Glass)
Wheat ales, heloweizen, weizenbock, and other wheat beers



SNIFTER
Aromatic IPAs, barley wines, wheat wines, Belgian ales, and liquors



TULIP
Foamy Belgian ales, double IPAs, barley wines, and lambics



THISTLE
Scottish ales



GOBLET (aka Chalice)
Belgian dark ales, German bocks, dubbels, and other sipping beers



STANGE
German kölsches, gose, rye beers, bocks, and lambics



WILLI BECHER
German ales and lagers



IPA GLASS
IPAs



STOUT GLASS
Stouts



BEER STEIN
Any type of beer



BEER MUG
Any type of beer



DIMPLE MUG (aka Beer Seidel)
Many American, Irish, German, and English beers



BEER BOOT (aka Bierstiefel)
German and Bavarian beers



YARD GLASS
Lighter beers, ales, and lagers

SPIRITS



SHOT GLASS
Straight liquors like whiskey, tequilas, or small extra-strength cocktails



SHOOTER
Double shots of liquors or small, strong cocktails, like snakebites



CORDIAL
Afterdinner liqueurs and drinks



SNIFTER
Brandies, whiskeys, and some beers



SINGLE ROCKS
Spirits (like whiskey) on the rocks



NEAT GLASS
Straight whiskeys and other straight spirits



WOBBLE GLASS
Whiskey varieties, straight or on the rocks



ABSINTHE
Absinthe



GRAPPA
Grappa, aquavit, and some schnapps



GLENCAIRN WHISKY GLASS
Scotch whisky



OGCHOKO
Sake (rice wine)

COCKTAILS/ SPECIALTY



LOWBALL (aka Old Fashioned or Double Rocks Glass)

Spirits (like whiskey) on the rocks, white Russians, oldfashioneds, and Negronis



HIGHBALL

Cocktails with ice (often with garnish), like rum and Cokes, gin and tonics, and screwdrivers



COLLINS

Cocktails with ice (often with garnish), like a Tom Collins or John Collins



MARTINI

Martinis, vespers, and other cold cocktails shaken with ice



COSMOPOLITAN

Cosmopolitans and other cocktails shaken with ice



COUPE

Sparkling wines, bubbly cocktails, and other cold cocktails.



FIZZIO GLASS

Sparkling wines, bubbly cocktails, and other cold cocktails



NICK AND NORA

Cold cocktails shaken with ice, serving a smaller portion than a coupe



ZOMBIE

Zombies, mojitos, Tom Collinses, and other cocktails



SOUR

Whiskey and amaretto sours, kamikazes, sidecars, and other smaller cocktails



SLING

Long Island iced teas and other large, cold cocktails with ice



PUNCH CUP

Punches, grogs, and other cold, shared cocktails



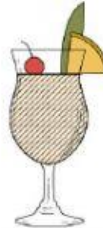
MARGARITA

Margaritas, frozen margaritas, and other frozen cocktails, like strawberry daiquiris



HURRICANE

Piña coladas, hurricanes, blue Hawaii, and tropical cocktails



POCO GRANDE

Piña coladas, daiquiris, and frozen drinks



IRISH COFFEE MUG

Irish coffees, toddies, and other hot coffee and tea cocktails



MOSCOW MULE MUG

Moscow and Kentucky mules and other iced vodka cocktails



JULEP CUP

Mint juleps



TIKI

Fog cutters, grogs, and tropical cocktails



FOUNTAIN GLASS

Spiked milkshakes and floats



<https://www.winecellarinnovations.com/>