

Types of Cocktail Glasses Chart

26 glasses: shape, size and what to pour in each



Old Fashioned

7-10 oz • 200-300 ml
Old Fashioned, Negroni



Double rocks

12-14 oz • 350-400 ml
Caipirinha, White Russian



Highball

8-12 oz • 250-350 ml
Gin and Tonic, Cuba Libre



Collins

10-14 oz • 300-400 ml
Tom Collins, Mojito



Martini

5-8 oz • 150-240 ml
Dry Martini, Cosmopolitan



Coupe

5-7 oz • 150-200 ml
Daiquiri, Manhattan



Nick & Nora

4-5 oz • 120-150 ml
Martinez, Bijou



Champagne flute

5-7 oz • 150-200 ml
French 75, Mimosa



White wine glass

10-13 oz • 300-380 ml
Aperol Spritz, Hugo



Red wine glass / goblet

14-20 oz • 400-600 ml
Sangria, Kalimotxo



Copita / sherry

3-5 oz • 100-150 ml
Bamboo, Adonis



Shot glass

1.5-2 oz • 40-60 ml
Kamikaze, Lemon Drop



Shooter

2-3 oz • 60-90 ml
B-52, Slippery Nipple



Snifter

10-20 oz • 300-600 ml
Brandy Alexander, Stinger



Hurricane

15-20 oz • 440-590 ml
Hurricane, Singapore Sling



Tiki mug

14-20 oz • 400-600 ml
Mai Tai, Painkiller



Copper mug

16 oz • 450 ml
Moscow Mule



Julep cup

10-12 oz • 300-350 ml
Mint Julep



Margarita glass

8-12 oz • 250-350 ml
Margarita



Poco grande

12-14 oz • 350-400 ml
Piña Colada, Blue Hawaiian



Irish coffee mug

8-10 oz • 240-300 ml
Irish Coffee, Hot Toddy



Punch cup

4-6 oz • 120-180 ml
Fish House Punch, Eggnog



Absinthe glass

7-8 oz • 200-250 ml
Absinthe Drip, Sazerac



Zombie glass

14-15 oz • 400-450 ml
Zombie, Long Island Iced Tea



Pilsner / beer glass

12-17 oz • 350-500 ml
Michelada



Sour glass

4-5 oz • 120-150 ml
Whiskey Sour, Pisco Sour

CHOOSING A GLASS

- Served up (no ice): a stemmed glass, so your hand does not warm the drink.
- On the rocks: a heavy tumbler; tall and narrow for anything with soda.
- Bubbles: a flute or wine glass keeps them longer.
- No special glass? A coupe, a rocks glass and a highball cover most drinks.

Why Each Glass Has Its Shape

Capacity, shape and what it does for the drink



Old Fashioned (rocks) 7–10 oz • 200–300 ml

A short, heavy tumbler with a thick base. The wide mouth lets the aroma of a stirred, spirit-forward drink reach you, and the mass of the glass keeps a single large cube cold.



Double rocks 12–14 oz • 350–400 ml

The same shape one size up: room for a big cube and a long pour, or for a drink you top with crushed ice.



Highball 8–12 oz • 250–350 ml

The tall workhorse for spirit plus filler. Narrow enough to keep the bubbles from going flat, tall enough to hold ice all the way up.



Collins 10–14 oz • 300–400 ml

Taller and narrower than a highball, made for long sours lengthened with soda — the extra height keeps the head of foam.



Martini (cocktail glass) 5–8 oz • 150–240 ml

The conical stem glass. The stem keeps your hand off the bowl, the cone shows the drink's clarity — and spills at the slightest nudge.



Coupe 5–7 oz • 150–200 ml

The rounded, shallow bowl on a stem: less spillage than a martini glass, and it flatters a foamed sour. The house glass for anything served straight up.



Nick & Nora 4–5 oz • 120–150 ml

A small bell-shaped stem glass from the 1930s. Modern bars pour stirred classics into it precisely because it holds less: the last sip is as cold as the first.



Champagne flute 5–7 oz • 150–200 ml

The narrow tall bowl slows the bubbles down and sends the aroma straight up. For anything topped with sparkling wine.



White wine glass 10–13 oz • 300–380 ml

A modest bowl on a long stem. In a bar it is the spritz glass: room for ice, wine and soda without crowding.



Red wine glass / goblet 14–20 oz • 400–600 ml

The big round bowl gives aromatics room to open. Sangria, wine punches and the oversized spritz live here.



Copita / sherry 3–5 oz • 100–150 ml

A small tulip on a stem, built to concentrate aroma. Sherry, fortified wine and low-ABV aperitifs.



Shot glass 1.5–2 oz • 40–60 ml

One mouthful, thick glass, flat base. Straight spirit or a mixed shot meant to be drunk in one go.



Shooter (tall shot) 2–3 oz • 60–90 ml

A narrow tall shot glass. The height is what makes layering possible — density lines stay visible.



Snifter 10–20 oz • 300–600 ml

A wide bowl that narrows sharply, held in the palm so the drink warms. Brandy, aged rum, and cocktails you want to smell before you taste.



Hurricane 15–20 oz • 440–590 ml

The curved tall glass of the tropics, named after a lamp. Big enough for a rum blend, juices and a mountain of crushed ice.



Tiki mug 14–20 oz • 400–600 ml

Opaque ceramic, carved as an idol. It hides the colour of the drink and keeps crushed ice cold longer than glass.



Copper mug 16 oz • 450 ml

The Moscow Mule vessel: copper takes the cold instantly, so the first sip is colder than the same drink in glass.



Julep cup 10–12 oz • 300–350 ml

Pewter or silver, packed with crushed ice until it frosts on the outside — the frost is the point.



Margarita glass 8–12 oz • 250–350 ml

The two-tier bowl with a broad rim, made for a salt crust. Frozen drinks fill it without spilling.



Poco grande 12–14 oz • 350–400 ml

The stemmed tulip of the frozen-drink era: piña coladas and daiquiri slushes, garnished to excess.



Irish coffee mug 8–10 oz • 240–300 ml

Heat-proof glass with a handle. The clear body shows the line between coffee and cream, which is half the drink.



Punch cup 4–6 oz • 120–180 ml

The small handled cup that goes with a punch bowl: a share of the batch, not a drink of its own.



Absinthe glass 7–8 oz • 200–250 ml

A reservoir in the stem measures the pour; iced water is dripped over a sugar cube until the drink louches.



Zombie glass 14–15 oz • 400–450 ml

A tall narrow chimney for overproof tiki drinks — the shape keeps a float of rum sitting on top.



Pilsner / beer glass 12–17 oz • 350–500 ml

For beer cocktails and micheladas: tall, tapered, and wide enough at the mouth to take a salted rim.



Sour glass (delmonico) 4–5 oz • 120–150 ml

A small stemmed glass from the era when a sour was served straight up and undecorated.