



Pub Glass
No. 14816HT ★ ●
16 oz./47.3 cl./473 ml.
H6½ T2% B2¼ D3
1 doz./8# • .52 cu. ft.
SCC 463579



Pub Glass
No. 196 ●
20 oz./59.1 cl./591 ml.
H6% T3 B2½ D3¼
2 doz./19# • 1.21 cu. ft.
SCC 574551



Pub Glass
No. 194 ●
16 oz./47.3 cl./473 ml.
H6% T3½ B2½ D3¾
3 doz./28# • 1.66 cu. ft.
SCC 574544



Pub Glass
No. 195 ●
19 oz./56.2 cl./562 ml.
H7% T3¼ B2¼ D3¾
3 doz./31# • 1.98 cu. ft.
SCC 579860



English Pub Glass
No. 14806HT ★ ●
16 oz./47.3 cl./473 ml.
H6 T3½ B2¼ D3¼
3 doz./24# • 1.60 cu. ft.
SCC 005144



English Pub Glass
No. 14801HT ★ ●
20 oz./59.2 cl./592 ml.
H6 T3½ B2% D3½
3 doz./28# • 1.88 cu. ft.
SCC 580118



Pub Glass
No. 4808 ●
16 oz./47.3 cl./473 ml.
H5% T3 B2% D3¼
2 doz./14# • 1.04 cu. ft.
SCC 373922



Pub Glass
No. 4803 ●
20 oz./59.2 cl./592 ml.
H6% T3½ B2% D3¾
2 doz./16# • 1.28 cu. ft.
SCC 346230

Beer Stemware



Footed Ale
No. 3812 ■
12 oz./35.5 cl./355 ml.
H6½ T2¾ B2¾ D3
3 doz./23# • 1.50 cu. ft.
SCC 110476



Pilsner
No. 3828 ■
12 oz./35.5 cl./355 ml.
H9 T2¾ B3 D3
2 doz./22# • 1.43 cu. ft.
SCC 022400



Tall Beer
No. 3823 ■
14½ oz./42.9 cl./429 ml.
H9¾ T2¾ B3¼ D3¼
2 doz./24# • 1.72 cu. ft.
SCC 852741

Hoffman House



Goblet
No. 5210
10 oz./29.6 cl./296 ml.
H6½ T4 B3¼ D4
1 doz./24# • .84 cu. ft.
SCC 621934



Goblet
No. 5212
12 oz./35.5 cl./355 ml.
H6½ T4 B3¼ D4
1 doz./21# • .84 cu. ft.
SCC 621958



Warm Beverage



Espresso
No. 13245220
2¼ oz./8.1 cl./81 ml.
H2¼ T2½ B1½ D3%
1 doz./3# • .17 cu. ft.
SCC 08002713123979



Cappuccino
No. 13220319
6 oz./17.7 cl./177 ml.
H3 T3¼ B2 D4%
1 doz./7# • .34 cu. ft.
SCC 08002713123962



4½" Espresso Saucer
No. 13208919
H¼ T4% B1¼ D4%
1 doz./3# • .7 cu. ft.
SCC 08002713123955



5½" Cappuccino Saucer
No. 13246422
H¼ T5% B2% D5%
1 doz./6# • .13 cu. ft.
SCC 08002713123986

Nitro Coffee

Recommended glassware



Embassy Brandy
No. 3705 ■
11½ oz./34.0 cl./340 ml.
H5 T2¼ B2% D3%
2 doz./11# • 1.13 cu. ft.
SCC 294596



Pub Glass
No. 194 ●
16 oz./47.3 cl./473 ml.
H6% T3% B2½ D3%
3 doz./28# • 1.66 cu. ft.
SCC 574544

Serve

up the best of
both worlds

What's better than a refreshing iced coffee after dinner?

One that carries the rich consistency of a stout, by being infused with nitrogen from the tap. Nitro coffee has become a sensation, delivering the bold flavor of a cold brew with a velvety smooth finish.

Get the most from these caffeinated creations with the right glassware. Streamlined designs allow the bubbles to easily rise to form a rich foam, while flared designs highlight the stunning cascading effect of the nitrogen bubbles.

