

# ALL THINGS BEER



arc  
cardinal



## ALES

Ales ferment at warmer temperatures at the TOP of the tank. Ales are robust, bold and fruity in taste.

-VS-

## LAGERS

Lagers are fermented at cooler temperatures at the BOTTOM of the tank. Lagers are crisp, smooth and subtle in taste.

**What is Craft Beer?** A U.S. craft brewer is classified as a smaller producer (making less than six million barrels of beer a year) and is independently owned.

### How to Taste Beer?

**SWIRL** it around: Gently give it a swirl in your glass to release the full body or aromas and flavors that have settled

**SMELL:** Beer's aroma is one of its greatest features. Don't make the mistake of missing out

**TASTE:** Take a sip and let it wander around your entire palate.



## CHOOSING THE RIGHT GLASS

Scientific studies show that the shape of glassware will impact head development and retention of the beer. A glass that promotes a healthy foam head may enhance the trapping of certain volatiles.



**Premium Beer Collection (Chef & Sommelier)**

Great for higher ABV Craft brew



**Barlow (Arcoroc)**

Ideal shape for aroma concentration  
Tapered top allows for foam retention



**Beer Legend and Fusion (Arcoroc)**

Unique shapes to give a lasting impression

The long walls of Fusion offer a clear view of the different colors found in beer





## STANDARD CIDER

(Fermented apple juice) which includes all styles made only with apples or pears (but not both)

-VS-

## SPECIALTY CIDER

Includes styles that incorporate other fruits and/or adjuncts

Cider is fermented juice of apples.

Cider comes in two types of flavors: **Dry and Sweet**

## CHOOSING THE RIGHT GLASS

The best vessel to use when trying to evaluate or appreciate the nuances of a good craft cider

### STEMMED GLASSES

Swirling releases the cider's aromatic compound, aromas are funneled upward and made accessible.

Large bowl allows for swirling



### TULIP GLASSES

Aromatics account for a big part of the taste experience, and the tapered top of this vessel allows the aromas to be funneled straight into your nose.

Standard Glass for Draft Cider



### SPECIALTY GLASSES



## HAZY IPA'S

THE "HAZE" CRAZE

These beers are great for consumers getting into the craft beer category. Hazy IPA's are an opaque, juice-forward brew

## CANNABIS INFUSED BEERS

Hemp and Hops go hand in hand. Cannabis-infused beers are beers that are brewed, then infused with either THC or CBD.

## LOW ABV

Health Conscious Solution

"Low or no-alcohol beers have never been better and some of the best examples are made by small independent breweries," said Neil Walker, spokesman for Siba. "It's a trend that shows no signs of wavering and means that people who choose not to drink, are driving or just want to cut down, now have plenty of tasty options."

Here is also a major spot for Seltzers. Seltzers are a lower ABV and calorie option for consumers. It's great for the crossover customer looking for something between a wine/beer/cocktail.

## SOUR BEERS

These beers are diverse and appeal to many consumers. They feature a variety of flavor profiles. Pressure Drop Brewing said, "More of all the things - more haze, more fruit, more sweet stouts, and more sours. I especially see sours on the rise, from simple kettle sours to barrel aged. It's a movement that just keeps picking up."





PILSNERS **ARCOROC**



**N2644**  
Classic Pilsner (14 Oz.)  
H: 9" T: 3 1/8"  
B: 3 1/4" M: 3 1/4"  
1 Dz.



**D0129**  
Specialty Pilsner (15 Oz.)  
H: 8 3/8" T: 2 5/8"  
B: 2 7/8" M: 2 7/8"  
2 Dz.



**H6283**  
Oslo (16 Oz.)  
H: 8" T: 2 7/8"  
B: 2 7/8" M: 2 7/8"  
2 Dz.



**25263**  
Linz (13 1/2 Oz.)  
H: 8 1/8" T: 2 3/4"  
B: 2 1/16" M: 2 3/4"  
2 Dz.



**H9211**  
Linz (18 1/2 Oz.)  
H: 7 1/2" T: 3 1/8"  
B: 3 1/4" M: 3 1/4"  
2 Dz.



**25275**  
Linz (23 Oz.)  
H: 8 1/2" T: 3 3/16"  
B: 3 1/4" M: 3 3/16"  
2 Dz.



**04900**  
Martignes (16 Oz.)  
H: 8 5/8" T: 3 1/4"  
B: 2 1/2" M: 3 1/4"  
2 Dz.



**E6141**  
Outdoor Perfect Pilsner (23 Oz.)  
H: 10" T: 3 1/4"  
B: 2 7/8" M: 3 1/4"  
3 Dz.



**36230**  
Pub Pilsner (20 Oz.)  
H: 8 1/2" T: 3 1/4"  
B: 2 7/8" M: 3 3/8"  
2 Dz.



**36229**  
Pub Pilsner (23 Oz.)  
H: 9" T: 3 1/8"  
B: 2 7/8" M: 3 3/8"  
2 Dz.

PREMIUM BEER **NEW**



**N8280**  
Exalt (11 3/4 Oz.)  
H: 7 3/4" T: 3"  
B: 3 1/4" M: 3 1/2"  
2 Dz.



**N8281**  
Reveal Up (13 1/2 Oz.)  
H: 8" T: 2 1/4"  
B: 3 1/4" M: 3 1/8"  
2 Dz.



**N8279**  
Sublym (15 Oz.)  
H: 8 3/4" T: 2 3/8"  
B: 3" M: 3 1/2"  
2 Dz.

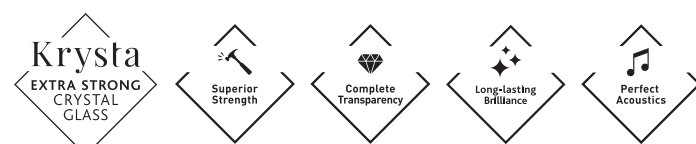


**E2790**  
Young Wine (16 Oz.)  
H: 8 1/2" T: 2 3/8"  
B: 3 1/4" M: 3 13/16"  
2 Dz.



**U1013**  
Tannic (18 1/2 Oz.)  
H: 9 1/8" T: 2 3/4"  
B: 3 1/4" M: 4 1/8"  
2 Dz.

TECHNOLOGY & MATERIAL



TECHNOLOGY & MATERIAL





**NEW**



**P0089**  
 Belgian Beer (12 ½ Oz.)  
 H: 5 7/8" T: 2 1/2"  
 B: 2 7/8" M: 3 1/4"  
 2 Dz.

**NEW**



**N5368**  
 Beer/All Purpose (13 Oz.)  
 H: 7 1/4" T: 2 1/4"  
 B: 3" M: 3 1/8"  
 2 Dz.



**G3573**  
 Beer/All Purpose (13 ½ Oz.)  
 H: 6 9/16" T: 2 7/8"  
 B: 3 1/16" M: 3 3/16"  
 2 Dz.



**FL337**  
 Belgium Beer (13 Oz.)  
 H: 5 1/2" T: 2 5/8"  
 B: 3" M: 3 1/8"  
 2 Dz.



**FL338**  
 Belgium Beer (16 Oz.)  
 H: 6" T: 2 7/8"  
 B: 3 3/8" M: 3 3/4"  
 2 Dz.



**07134**  
 Cervoise (10 ½ Oz.)  
 H: 6 1/2" T: 2 3/8"  
 B: 2 2/16" M: 2 7/8"  
 2 Dz.

**NEW**



**N5500**  
 Beer/Cognac (16 Oz.)  
 H: 6 1/4" T: 2 5/8"  
 B: 3" M: 3 7/8"  
 1 Dz.



**G3570**  
 Beer/Iced Tea (16 Oz.)  
 H: 7 7/16" T: 2 5/8"  
 B: 3 1/16" M: 3 3/16"  
 2 Dz.

**NEW**



**N9711**  
 Beer/Iced Tea (16 Oz.)  
 H: 7 1/4" T: 2 3/4"  
 B: 3" M: 3 3/8"  
 2 Dz.



**07132**  
 Cervoise (12 ½ Oz.)  
 H: 7" T: 2 9/16"  
 B: 2 3/4" M: 3"  
 2 Dz.



**07131**  
 Cervoise (16 ½ Oz.)  
 H: 7 1/2" T: 2 3/4"  
 B: 2 15/16" M: 3 1/4"  
 2 Dz.



**24941**  
 Cervoise (22 Oz.)  
 H: 8 1/4" T: 2 15/16"  
 B: 3 1/8" M: 3 1/2"  
 2 Dz.

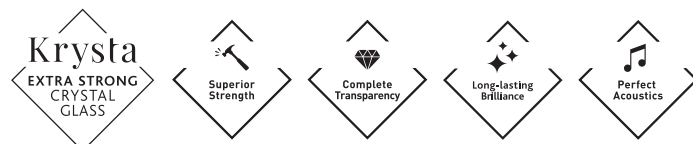


**C0673**  
 Goblet (10 Oz.)  
 H: 6 1/4" T: 3 7/8"  
 B: 3 1/4" M: 3 7/8"  
 1 Dz.



**C3544**  
 Schooner (18 Oz.)  
 H: 7 1/4" T: 4 1/16"  
 B: 3 1/2" M: 4 3/4"  
 1 Dz.

TECHNOLOGY & MATERIAL







● **43716**  
Nonic Tumbler (10 Oz.)  
H: 4 1/2" T: 2 1/16"  
B: 2 1/16" M: 2 7/8"  
4 Dz.



●● **H3856**  
Beverage (14 Oz.)  
H: 5 1/16" T: 3 1/4"  
B: 2 1/4" M: 3 1/4"  
1 Dz.



● **N3950**  
Mixing Glass (14 Oz.)  
H: 5 3/4" T: 3 1/2"  
B: 2 3/8" M: 3 1/2"  
2 Dz.



● **J4089**  
Mixing Glass (14 Oz.)  
H: 5 3/4" T: 3 1/2"  
B: 2 3/8" M: 3 1/2"  
2 Dz.



**43100**  
Heavy Sham (14 Oz.)  
H: 5 3/4" T: 3 1/2"  
B: 2 3/8" M: 3 7/16"  
2 Dz.



NEW

**C5872**  
Willi Tumbler (16 Oz.)  
H: 6 3/8" T: 2 15/16"  
B: 2 1/4" M: 3 1/16"  
1 Dz.



**L5711**  
Barlow (16 Oz.)  
H: 5 3/8" T: 3"  
B: 2 1/2" M: 3 1/2"  
2 Dz.



**J8821**  
Party Mixing Glass (16 Oz.)  
H: 4 7/8" T: 3 3/4"  
B: 2 1/2" M: 3 3/4"  
2 Dz.



**44273**  
Heavy Sham (18 Oz.)  
H: 6 3/4" T: 3 1/16"  
B: 2 3/8" M: 3 1/16"  
2 Dz.



● **19343**  
Mixing Glass (16 Oz.)  
H: 5 3/4" T: 3 1/2"  
B: 2 3/8" M: 3 1/2"  
2 Dz.



●● **H3089**  
Cooler (16 Oz.)  
H: 5 3/4" T: 3 7/16"  
B: 2 3/8" M: 3 7/16"  
1 Dz.



●●● **E8792**  
Nonic Tumbler (16 Oz.)  
H: 5 5/8" T: 3 1/8"  
B: 2 1/2" M: 3 3/16"  
4 Dz.



●● **J0825**  
Tulip Tumbler (16 Oz.)  
H: 5 3/4" T: 3 1/16"  
B: 2 1/2" M: 3 3/16"  
2 Dz.



●●● **52643**  
Tulip Tumbler (16 Oz.)  
H: 5 3/4" T: 3 1/16"  
B: 2 1/2" M: 3 3/16"  
2 Dz.



●● **49357**  
Nonic Tumbler (20 Oz.)  
H: 5 15/16" T: 3 3/8"  
B: 2 5/8" M: 3 7/16"  
4 Dz.



●● **22032**  
Mixing Glass (20 1/2 Oz.)  
H: 6 3/4" T: 3 3/8"  
B: 2 3/8" M: 3 3/8"  
2 Dz.



●●● **P3008**  
Tulip Tumbler (20 Oz.)  
H: 6 3/8" T: 3 1/16"  
B: 2 3/8" M: 3 3/16"  
2 Dz.



● **J4106**  
Mixing Glass (16 Oz.)  
H: 5 3/4" T: 3 1/2"  
B: 2 3/8" M: 3 1/2"  
2 Dz.



**G3960**  
Mixing Glass (16 Oz.)  
H: 5 3/4" T: 3 1/2"  
B: 2 3/8" M: 3 1/2"  
2 Dz.



**E5458**  
Can Cooler (16 Oz.)  
H: 5 1/4" T: 2 5/8"  
B: 2 1/2" M: 3"  
3 Dz.



**L4865**  
Tall Can Cooler (16 Oz.)  
H: 6 1/2" T: 2 1/4"  
B: 2 1/2" M: 2 5/8"  
2 Dz.



● **L9941**  
Beer Legend (20 Oz.)  
H: 5 7/8" T: 2 5/16"  
B: 2 3/4" M: 3 1/2"  
1 Dz.



**C3522**  
Willi Tumbler (21 1/2 Oz.)  
H: 7 1/4" T: 3"  
B: 2 3/16" M: 3 1/4"  
1 Dz.



● **L8970**  
Mixing Glass (22 Oz.)  
H: 7" T: 3 5/8"  
B: 2 1/2" M: 3 5/8"  
2 Dz.

TECHNOLOGY & MATERIAL



TECHNOLOGY & MATERIAL





# ARCOROC SAMPLERS

NEW



**L5708**  
Barlow Taster (5 1/2 Oz.)  
H: 3 7/8" T: 2 1/8"  
B: 1 7/8" M: 2 1/2"  
3 Dz.



**D2443**  
Bell Taster (7 1/4 Oz.)  
H: 4" T: 2 1/2"  
B: 1 7/8" M: 2 5/8"  
6 Dz.

NEW



**L6119**  
Kenzie Taster (5 3/4 Oz.)  
H: 4" T: 2"  
B: 2 1/8" M: 2 5/8"  
3 Dz.



**\*FG688** Beer Paddle 16" x 3 1/4" 1 Dz.  
Hole Dimension: 2"  
\*Hand Wash ONLY

Glassware Recommendations:  
L5708, D2443, L6119, N0529, J4238, J4094



**\*FK856** Hollow Beer Paddle 16" x 3 1/4" 1 Dz.  
Hole Dimension: 2"  
\*Hand Wash ONLY

Glassware Recommendations:  
L5708, D2443, L6119, N0529, J4238, J4094

# ARCOROC MUGS



**C0790**  
Dayton Mug (22 Oz.)  
H: 8 5/8" T: 3"  
B: 3 3/8" M: 3 3/8"  
1 Dz.



**53404**  
Sport Mug (25 Oz.)  
H: 6 5/8" T: 3 5/8"  
B: 4" M: 6"  
1 Dz.



**C1643**  
Mug (10 Oz.)  
H: 5 7/8" T: 2 7/8"  
B: 3 1/4" M: 3 1/4"  
1 Dz.

# CUSTOM DECORATED GLASSWARE/ NUCLEATION



Custom Decorated Glassware is a great way to increase the perceived value of a visit to your establishment —AND TO STAND OUT FROM THE COMPETITION.

Decorated glass draws attention to your beverage selections. If combined with a take home program, it is an especially **EFFECTIVE MARKETING METHOD.**

## WE ALSO OFFER NUCLEATION DECOR!

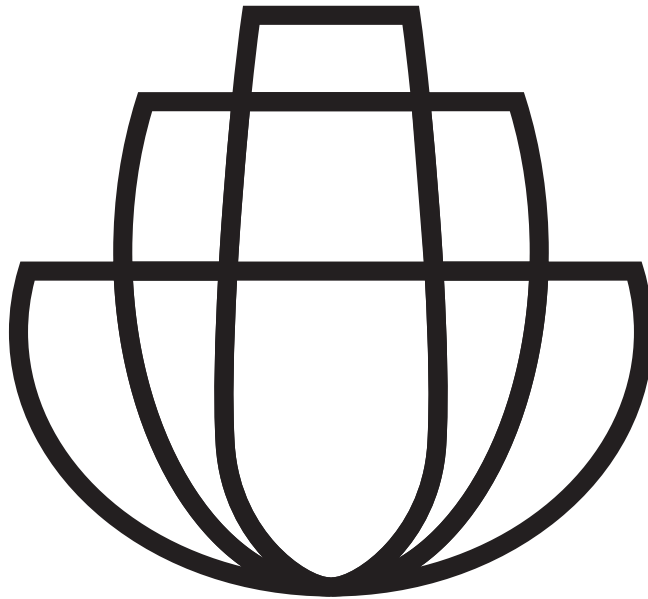
Nucleation enhances the aromas and flavor of the beer by keeping a constant flow of bubbles.

This is achieved by tiny laser etching at the base of the glass.

To find out how simple and easy the process can be contact your Arc Cardinal representative or send an email to:  
**custom.deco@arc-intl.com**







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