



# The COP-tail 26

**25ml sustainable gin**

**50ml enriched clementine juice\***

\*Enriched with Citric acid, approx 3g for 200ml and about 5g of sugar

**Top-up with fizz**

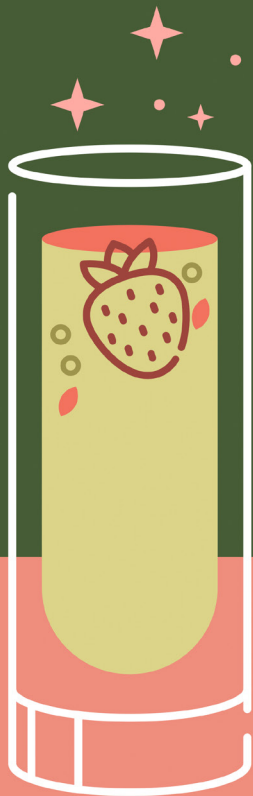
**Shake and strain into highball  
or a flute glass**

**Garnish with clementine peel**

In association with:

GLASGOW  
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CENTRE!**  
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# Zero Waste Woo Woo

**40ml strawberry infused sustainable vodka**

**50ml enriched citrus juice\***

\*Enriched with citric acid, approx 3g for 200ml with 5g of sugar

**25ml elderflower cordial**

**Top-up with light tonic**

**Shake and strain into highball glass**

**Garnish with strawberry powder\*\***

\*\*Dehydrate strawberries that aren't appealing to eat.  
Takes about 8-10hours in a dehydrator on 60°C.  
Make sure the strawberries are completely dry  
before blending them to the fine dust.

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# Spruce Vodka Martini

**12.5ml extra dry Martini**

**50ml sustainable spruce vodka\***

\*Add vodka, clementine slices and spruce tree sprigs into a sealable container and leave for a month.

**Stir for 30 seconds and strain into an ice cold martini glass.**

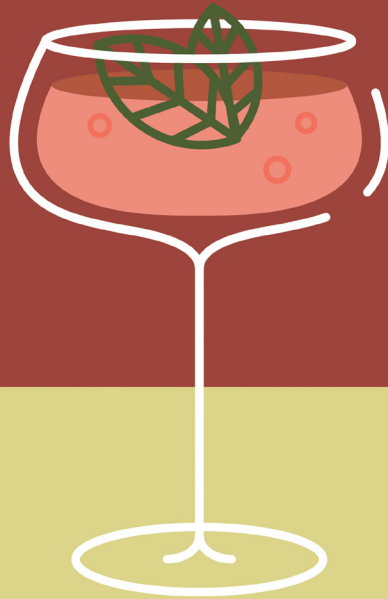
**Shake and strain into highball glass**

**Garnish with olives and pickled garlic**

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# Raspberry and Basil Fizz

50ml sustainable gin

50ml raspberry shrub

Shake and strain into a large glass with lots of ice

Top-up with soda

Garnish with some basil leaves

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