



The Science of Cocktails

Friday, January 31, 2020
UC Davis Tahoe Science Center



MENU, MAP, ACTIVITIES

DRINK MENU



Robert Craig Wine (*Enology & Viticulture*)

Hosted by Robert Craig Wine

Talk wine with an expert! Featuring Gap's Crown Vineyard Chardonnay and Affinity Estate, Howell Mountain, and Spring Mountain Cabernet Sauvignons.



Forest Forage (*Botany & Phenolics*)

Hosted by Tahoe Blue Vodka

Spice up your Tahoe Blue Vodka and soda with locally-foraged botanicals like white pine syrup, elderberry, mountain hemlock, and identify these local plants!

Drink Tahoe Tap (*Drinking Water Purification*)

Hosted by Tahoe Water Suppliers Association

Taste Tahoe's famously clean, pure, and delicious tap water.



Glowing Green Plant Poison (*Ultraviolet Light*)

Hosted by UNR Global Water Center

Pick your poison: Rockstar Energy Drink with vodka or rum glowing under UV light.



Gin & Tonic (*Distillation & Fluorescence*)

Hosted by Old Trestle Distillery

Old Trestle Distillery Theory Gin⁰⁰¹ or Theory Gin⁰⁰² with homemade tonic water will give you a *glowing* feeling.



Daphnia Reviver #2 (*Aquatic Ecology*)

Revive yourself with Old Trestle Theory Gin⁰⁰¹, Lillet Blanc, Cointreau, lemon juice, and a splash of Absinthe.

Sublimation Punch (*Ocean Acidification*)

Observe this non-alcoholic tropical fruit punch go straight from a solid to a gas to you!



Maharaja (*Tinctures*)

Hosted by Garden to Glass

A tincture can be medicinal, so treat yourself with ginger and Maharaja tinctures, Doorly's rum, lemon and lime juice.



Margarita Minerals (*Crystallization*)

Salt is a margarita's favorite mineral! Find out why with Espolòn Tequila, Grand Marnier, Tres Agaves margarita mix, lime, and your choice of six gourmet salts.

Jell-O Shots (*Polymers & Plastics*)

Hosted by Sierra Watershed Education Partnerships

A throwback hit, hold the plastic! Cherry, orange, lemon, lime, or berry blue Jell-O made with Tahoe Blue Vodka.

DRINK MENU



Boozy Bears (*Osmosis*)

Why do gummy bears grow as they absorb alcohol?



Flaming Cocktails (*Wildfire Preparedness*)

Hosted by the Pioneer Cocktail Club & Tahoe RCD Fire Adapted Communities

Two unique flaming cocktails, Blazing Wet Whistle and Wilbur's Punch, provide fire demonstrations for discussion of wildfire behavior and preparedness.



Dark & Stormy (*Weather & Climate*)

Hosted by the University of Nevada, Reno

How does climate change affect future dark and stormy weather patterns? With Captain Morgan's Rum, Fever Tree Ginger Beer, and lime juice.

Vaportini (*Cloud Formation*)

Hosted by University of Nevada Reno Atmospheric Science

A classic cloud in a bottle experiment with a boozy twist. Put your taste buds to the test to guess the vapor flavor.



Alibi Ale Works Beer (*Fermentation*)

Hosted by Alibi Ale Works

Kölsch, Alibi IPA, Contradiction, and a Nitro Porter, which shows how nitrogen is used to study sediment chemistry.

Anoxic Mocktail (*Dissolved Oxygen*)

Hosted by Garden to Glass

How do soda water and sugar create a solution without dissolved oxygen? Discover as you sip a refreshing locally-foraged botanical soda.



Smoked Old Fashioned or Carthusian Sazerac

Hosted by Incline Spirits

Try a smoky twist to enhance a classic or try the oldest known cocktail in America.



Whiskey (*Fermentation & Distillation*)

Hosted by Seven Troughs Distilling

Learn about the mid-19th century fermentation and distillation process and taste the end result.



Fermentation Station (*Microbiology*)

Get funky with Prickly Pear-Meyer Lemon Kombucha, Blackberry-Jalapeño Kombucha, Ginger Beer, and Cider.



Sedi-Mint Hot Cocoa (*Turbidity & Lake Clarity*)

Hosted by League to Save Lake Tahoe

Measure the turbidity of your spiked hot cocoa!

FIRST FLOOR EVENT MAP



■ Table ● Cocktail Table ● Lounge/Seating ♿ ♂ Bathrooms

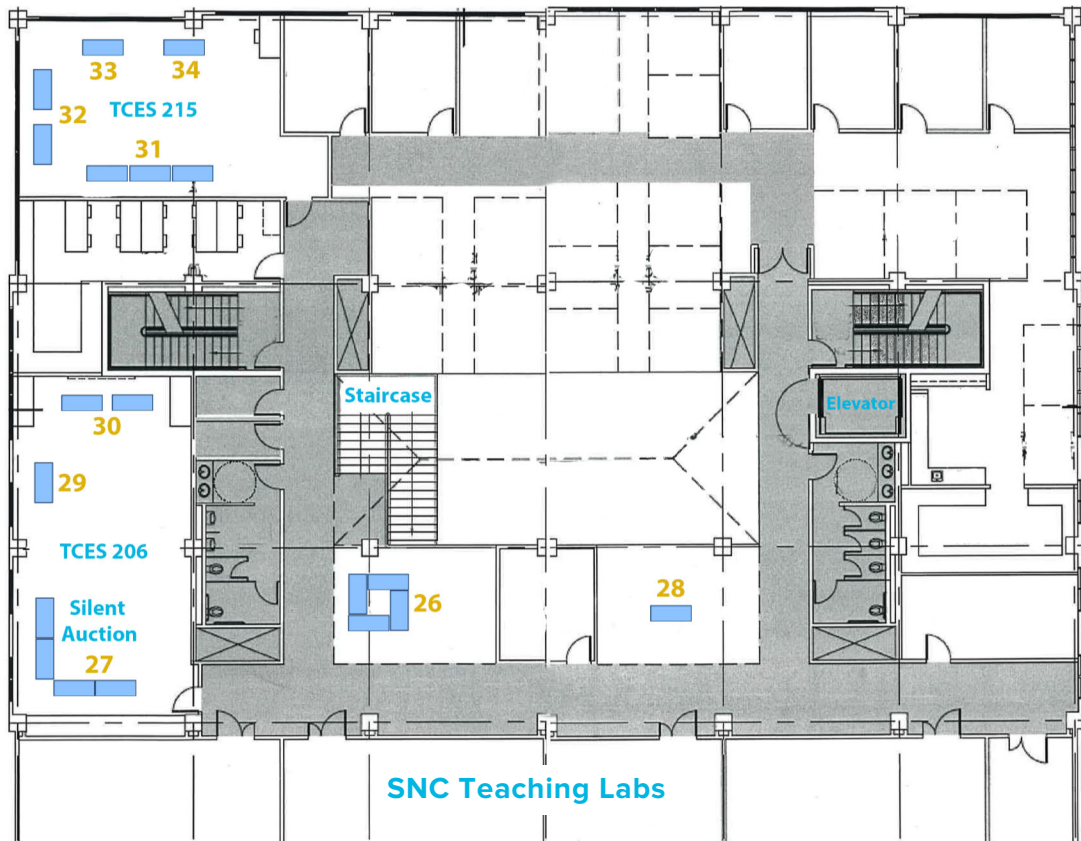
To Access Second Floor:

Take the stairs or elevator for more food at top of stairs, beer pong, desserts, and silent auction in room 206, and whiskey bar, kombucha, cider, and ginger beer in room 215.

FIRST FLOOR (TCES 106, 139, 141, and Lobby)

1. Welcome, Tickets, and Glass Pick-Up
2. Robert Craig Wine (*Enology & Viticulture*)
3. Appetizers
4. Perception of Taste (*Neuroscience*)
5. Coat Check, Photo Booth, and Lounge
6. Forest Forage (*Botany & Phenolics*)
7. Drink Tahoe Tap (*Drinking Water Purification*)
8. Glowing Green Plant Poison (*Ultraviolet Light*)
9. Old Trestle Gin & Tonic (*Distillation*)
10. Daphnia Reviver #2 (*Aquatic Ecology*)
11. Sublimation Punch (*Ocean Acidification*)
12. Maharaja (*Tinctures*)
13. DRI Stories in the Snow (*Snow Crystallization*)
14. Margarita Minerals (*Crystallization*)
15. Jell-O Shots (*Polymers & Plastics*)
16. Boozy Bears (*Osmosis*)
17. Flaming Cocktail (*Wildfire Preparedness*)
18. Climate Change Activities (*Climate Change*)
19. Dark & Stormy (*Weather & Climate*)
20. Dangerous Atmosphere (*Storm Patterns*)
21. Vaportini (*Cloud Formation*)
22. Autonomous Underwater Vehicle (*Density*)
23. Beer Served on Nitro (*Sediment Chemistry*)
24. Alibi Ale Works Beer (*Fermentation*)
25. Anoxic Mocktail (*Dissolved Oxygen*)

SECOND FLOOR EVENT MAP



SECOND FLOOR (TCES 206 and 215)

26. Appetizers

27. Silent Auction

28. Beer Pong (*Physics*)

29. Sedi-Mint Hot Cocoa (*Turbidity & Lake Clarity*)

30. I Scream, You Scream, Ice Cream Bar (*Space Science*)

31. Seven Troughs Whiskey (*Distillation & Evaporation*)

32. Kombucha, Cider, and Snacks (*Microbiology*)

33. Organic Granola Parfaits (*Organic Farming*)

34. Smoked Old Fashioned and Carthusian Sazerac

HORS D'OEUVRES

Served in TCES 106:

Artisan Cheese Board

Assorted cheeses, crackers, and sliced fresh fruit

Charcuterie Platter

Assorted meats and treats

Grilled Vegetables

Assorted vegetables, including grilled mushrooms and dips

Perception of Taste (*Neuroscience*)

Hosted by Sierra Nevada College

Test your sense of smell and taste

Served on the Second Floor:

Vegetable egg rolls

Served with Hoisin dipping sauce

Deviled eggs

Classically prepared deviled eggs

Sesame chicken skewers

Bite-sized grilled chicken breast in a marinade of soy, fresh garlic, ginger, cilantro, and scallions

Fermentation Station (*Microbiology*)

Hosted by Emily Carlson in room 215

Aide your digestion with fermented fare such as Belly Good Sourdough Crostini and homemade Kimchi

DESSERTS

Served in TCES 206

Assortment of Bite-Sized Treats

Homemade treats

I Scream, You Scream, Ice Cream Bar

Hosted by Susie Scoops

Vanilla ice cream with assorted toppings to create your own out-of-this-world sundae.

Organic Granola Parfaits (*Choosing Organic*)

Hosted by Tahoe Waterman

Enjoy an organic and delicious granola and yogurt parfait



Thank you for attending the 2020 Science of Cocktails!

Enjoy the night knowing that proceeds directly support the UC Davis Tahoe Science Center and our innovative science education programs.

This program is for adults 21 years of age and older. We encourage our adult audience to drink responsibly.

Your feedback is welcome. Contact Heather Segale at (775) 881-7562 or hmsgale@ucdavis.edu with your comments or suggestions.

Don't forget to submit your bids for the Silent Auction:

Prizes donated by: Classical Tahoe Festival, Diamond Peak, Lake Tahoe Shakespeare Festival, Mondavi Center for the Performing Arts, Mt. Rose, North Lake Tahoe Visitor Center, Ritz-Carlton Lake Tahoe, Robert Mondavi Institute for Wine and Food Science, Squaw Valley Alpine Meadows, and UC Davis TERC. **Silent auction closes at 7:45 p.m.**

Special thanks to our event partners:

