

# Hubble

Hubble has a special way of making cocktails since it has it's own price calculation. Normally, a cocktail in Hubble has 2 shots and 1 bottle of soda.

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# Seasonal Cocktail Guidelines

Hubble is more focussed on beer and for this has focussed and also doesn't offer a lot of different cocktails & mocktails if you compare it with Meteor. Cocktails are often more expensive than Meteor and the cocktails need to be made by hand.

We normally don't shake our cocktails in Hubble. We normally go for a recipe that is easy to understand for bartenders that have only bartended twice in their life. They should be able to understand how to make it by only reading the instructions.

## Cocktail calculation:

The cocktail in Hubble is calculated to contain:

2 shots + bottle of soda

The price of a cocktail is equal to if someone would order 2 separate shots and a separate soda bottle.

## Mocktail calculation:

The mocktail in Hubble is calculated to contain:

2 bottles of soda + (optional) syrup/garnish

Or

1 bottle of soda + syrup(s) and garnish

The price of a mocktail is equal to buying 2 separate bottles of soda.

## Use of ingredients:

### Liquor

For cocktails, we use 2 shots of liquor. This could be 2 shots of the same liquor (for example: 2 shots of whiskey), or 2 shots of 2 different liquors (for example: 1 shot liquor 43 and 1 shot triple sec).

### Soda

Because we use bottles of 200ml, we avoid recipes that require only part of a soda bottle, as the remaining content would go to waste.

Juices, however, are supplied from larger packs, which makes them more flexible to work with. For example, a cocktail can include 150 ml of orange juice and 50 ml of cranberry juice without any issue.

This flexibility does not apply to soda. A recipe using 100 ml sparkling water and 100 ml cassis would likely result in leftover soda that cannot be reused. We also avoid using larger bottles, such as 1.5 L, because once opened, the soda quickly loses its carbonation and quality.

### **Syrups:**

Syrups are mostly used for mocktails when trying to recreate the taste of the cocktail or sometimes just to give the cocktail a little bit more flair. Sometimes, we use it in cocktails when we feel it adds to the drink, but most of the time, we try to avoid it.

### **Garnish:**

Garnish is a non-liquid addition to the cocktail/mocktail. Sometimes it adds to the taste to add a slice of lemon or some mint into the drink. We do not use garnish for every drink. Only when it is needed.

## **Present Ingredients:**

### **Soda bottles we have in Hubble:**

For these, the amount you will you is set on 200ml

- Cola & Cola zero
- Fanta
- Casis
- Sprite
- Sparkling water
- Ice Tea Green
- Ice Tea Sparkling (black)
- Tonic
- Bitter Lemon
- Ginger ale

### **Other drinks from pack:**

For these, you can be more flexible with the amounts which makes it possible to also mix them around a little.

- Apple Juice
- Orange juice
- Pineapple juice
- Cranberry juice

### **Liquors in Hubble:**

- Jack Daniel's whiskey

- Jack Daniel's Honey
- Jack Daniel's Fire
- Bacardi rum
- Licor 43
- Triple Sec
- Tequila
- Gin
- Apfeln Korn
- Vodka
- Jagermeister
- Sambuca
- Ammeretto
- Blue curaçao

### **Syrups in Hubble:**

- Caramel
- White chocolate
- Pumpkin Spice
- Vanilla
- Dirty Thai

### **Garnish:**

- Mint
- Slice of lemon
- Slice of ginger

## **Seasonal ingredient:**

It is possible to request an additional ingredient that Hubble does not normally have in stock but that you would like to use in a cocktail/mocktail. Please note that this is not always guaranteed, as the ingredient must be available through our supplier. However, our supplier offers a wide range of options.

Disclaimer: We aim to avoid using liquors that contain lactose. Due to the operational reality that Hubble works with frequently rotating, relatively inexperienced bartenders (often volunteers), it is not realistic to rely on strict handling procedures—such as keeping lactose-containing tools out of the sink. In practice, bar tools and glassware will inevitably be placed in the sink without this awareness. If any lactose-containing beverage comes into contact with these items, the entire sink must be thoroughly cleaned to restore a lactose-free workspace. (only for hot chocolate, we make an exception as those cups need to go to the back anyways.)

### **Liquor**

You may use a different type of liquor, as long as it is not too expensive. In addition to being used in the seasonal cocktail, this liquor will also be offered as a seasonal shot for guests to purchase

separately.

Examples of suitable seasonal liquors include limoncello, jenever, Malibu, brandy, strawberry liqueur, lychee liqueur, etc.

### **Seasonal soda or juice**

This can be either a soda or a juice. Keep in mind that carbonated drinks must always be served in 200 ml bottles. This is because carbonation is lost quickly when larger bottles are opened. Juices, on the other hand, can be supplied from 1-liter packages and are therefore more flexible to use.

Examples of seasonal sodas: ginger beer, Fanta Lemon, iced tea peach

Examples of juices: peach juice, pear juice, mango juice

### **Seasonal syrup**

In some cases, we may add a syrup if it significantly enhances the drink. This is most commonly used in mocktails to replicate the flavor of the cocktail. Hubble typically uses Monin syrups, which are also commonly used in specialty coffee drinks such as flavored lattes.

# Current Hubble Cocktail Menu

Hubble is mostly focussing on beers and not so much on cocktails, which is why the menu is limited to:

## Cocktails

### **Little Duckling**

1 shot licor 43, 1 shot rum, sprite

### **Ginger Duckling**

1 shot licor 43, 1 shot rum, ginger ale

### **BaCo**

2 shots rum, cola

### **Gin Tonic**

2 shots gin, tonic

## Mocktails

### **Summer serenade**

Sprite, sugar syrup, mint, ginger and lemon

# Previous Seasonals