FEVER-TREE

MIX with the BEST

Kentucky Mule

PREMIUM GINGER BEER

A bourbon-forward twist on the classic Mule, the Kentucky Mule combines smooth Kentucky bourbon, fresh lime, and Fever-Tree Ginger Beer. Made with a blend of gingers from India, Ivory Coast, and Nigeria, Fever-Tree delivers warming spice, bright citrus notes, and deep ginger flavor. The result is a perfectly balanced cocktail with bourbon sweetness, zesty lime, and a refreshing ginger kick.

DIFFICULTY: 1

GLASSWARE: COPPER MUG

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer	6 oz
Premium Kentucky Bourbon	2 oz
Lime Juice	0.75 oz
Lime Wedge	1
Mint Sprig	1
Ice	Lots

METHOD

Step One: Fill copper mug with crushed ice.

Step 2: Add premium Kentucky bourbon and Fever-Tree Premium Ginger Beer.

Step 3: Add lime juice and stir.

Step 4: Garnish with lime wedge and mint sprig.

Try mixing with Fever-Tree Blood Orange Ginger Beer for a refreshing citrus twist.