FEVER-TREE

MIX with the BEST

Island Correspondence

PINEAPPLE GINGER BEER

DIFFICULTY: 3

GLASSWARE: HIGHBALL 

INGREDIENTS

SERVES 1

Lillet Blanc	1.5 oz
Coconut Water	0.75 oz
Lime Juice	0.5 oz
Fresh Orange Juice	1.5 oz
Fever-Tree Pineapple Ginger Beer	2 oz
Orange Twist	1
Mint	Sprig

METHOD

This is the Island Correspondence, from Eliza Hoar from the Manor Bar in Santa Barbara

Gather up your ingredients: French aperitif wine, coconut water, lime juice, fresh orange juice, and Fever-Tree Pineapple Ginger Beer.

I don't want anything to go to waste. That's why I recommend peeling oranges before you juice them—more juice for less squeeze.

Those oils add an aroma and complexity that carries through from start to finish. Shake everything but the ginger beer with ice, strain into a Collins glass, and top with Fever-Tree Pineapple Ginger Beer.