FEVER-TREE

MIX with the BEST



Aurora Berry-Ealis

BLOOD ORANGE GINGER BEER

A vibrant, fruit-forward mule that blends blackberry, citrus, and honey with a hint of fresh mint. Topped with blood orange ginger beer, it delivers a balanced mix of tart, sweet, and spice.

DIFFICULTY: 3

GLASSWARE: ROCKS

INGREDIENTS

SERVES 1

Fever-Tree Blood Orange Ginger Beer	5 oz
Lime Juice	0.5 oz
Honey Syrup	0.5 oz
Blackberry Purée	1 oz
Mint Leaves	3
Lime Wheel	1
Mint Sprig	1
Ice	Lots

METHOD

Step One: Add .5 oz lime juice into a cocktail shaker

Step Two: Add .5 oz honey syrup

Step Three: Add 1 oz blackberry purée

Step Four: Add a few mint leaves

Step Five: Fill shaker ¾ with cubed ice

Step Six: Close & shake vigorously for 15 seconds

Step Seven: Strain into a rocks glass over ice

Step Eight: Top with 5 oz of Fever-Tree Blood Orange Ginger Beer

Step Nine: Garnish with a mint sprig and lime wheel