FEVER-TREE

MIX with the BEST



Autumn Mule

PREMIUM GINGER BEER

A seasonal take on the mule, blending bourbon with crisp apple cider and subtle pear sweetness. Bright lime and ginger beer add balance, creating a refreshing cocktail with warm, autumn-inspired flavors.

DIFFICULTY: 3

GLASSWARE: ROCKS

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer	2 oz
Barmen 1873 Bourbon	2 oz
Apple Cider	1 oz
Prickly Pear Syrup	0.5 oz
Lime Juice	0.5 oz
Pear Chip	1

METHOD

Step One: Add 2 oz of Barmen 1873 Bourbon into a cocktail shaker

Step Two: Add .5 oz of Prickly Pear Syrup

Step Three: Add 1 oz Apple Cider

Step Four: Add .5 oz lime juice

Step Five: Fill shaker ¾ with cubed ice

Step Six: Close & shake vigorously for 15 seconds

Step Seven: Strain into a rocks glass over fresh ice

Step Eight: Top with 2 oz of Fever-Tree Ginger Beer

Step Nine: Gently stir to combine

Step Ten: Garnish with a pear chip