

FEVER-TREE

MIX with  the BEST



Bourbon Lemon Tea

SPARKLING SICILIAN LEMONADE

A smooth Southern classic with a bold twist. This cocktail blends rich, oaky bourbon with chilled black tea for a perfectly balanced sip. Sicilian lemons adds a bright citrus kick, while a hint of honey softens the edge.

DIFFICULTY: 3

GLASSWARE: HIGHBALL



INGREDIENTS

SERVES 1

Fever-Tree Sparkling Sicilian Lemonade	3 oz
Cointreau	1 oz
Tea Syrup	0.5 oz
Bourbon	1.5 oz
Mint Leaves	handful
Lemon	1

METHOD

Step One: Add bourbon to base of shaker and continue to build with splash of tea syrup & cointreau

Step Two: Add ice, shake and strain over a ice in a highball glass

Step Three: Top with Fever-Tree Sparkling Sicilian Lemonade and garnish with herbs & citrus.