FEVER-TREE

MIX with the BEST



Cucumber Aloe Spritz

SPARKLING CUCUMBER

A clean, refreshing spritz that pairs cucumber-infused gin with aloe liqueur and fresh lime. Topped with Fever-Tree Sparkling Cucumber, it's light, crisp, and perfectly balanced.

DIFFICULTY: 3

GLASSWARE: COPA

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Cucumber	4 oz
Cucumber-Infused Gin	1 oz
Chareau Aloe Liqueur	1 oz
Lime Juice	0.5 oz
Simple Syrup	0.5 oz
Cubed Ice	Lots

METHOD

Step One: Add 1 oz of Cucumber-Infused Gin into a cocktail shaker

Step Two: Add 1 oz of Chareau Aloe Liqueur

Step Three: Add .5 oz lime juice

Step Four: Add .5 oz simple syrup

Step Five: Fill shaker ¾ with cubed ice

Step Six: Close & shake vigorously for 15 seconds

Step Seven: Strain into a large wine glass over fresh ice

Step Eight: Top with Fever-Tree Sparkling Cucumber

Step Nine: Garnish with a cucumber ribbon and fresh mint