FEVER-TREE

MIX with the BEST



Fig Sidecar

SPARKLING SICILIAN LEMONADE

A rich, seasonal twist on the classic sidecar, blending bourbon with fig and warm spice. Bright lemon adds balance, while a touch of effervescence lifts the finish for a smooth, layered cocktail.

DIFFICULTY: 3 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Sicilian Lemonade	1 oz
Barmen 1873 Bourbon	2 oz
Triple Sec	0.5 oz
Fig Nutmeg Demerara Syrup	0.5 oz
Lemon Juice	0.75 oz
Gold Lemon Chip	1

METHOD

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

Step Two: Add .5 oz Triple Sec

Step Three: Add .5 oz Fig Nutmeg Demerara Syrup

Step Four: Add .75 oz lemon juice

Step Five: Fill shaker ¾ with cubed ice

Step Six: Close & shake vigorously for 15 seconds

Step Seven: Strain into a coupe glass

Step Eight: Top with 1 oz of Fever-Tree Sparkling Sicilian Lemonade

Step Nine: Garnish with a gold lemon chip

To make fig nutmeg demerara syrup, simmer equal parts demerara sugar and water with chopped figs and a pinch of nutmeg for 10 minutes, then strain and cool.