FEVER-TREE

MIX with the BEST

Jalisco Pomegranate Mule

PREMIUM GINGER BEER

Spice Meets Sweet: The Jalisco Pomegranate Mule redefines the Classic Mule. Experience a bold twist on the traditional Mule, where the smooth warmth of premium tequila from Jalisco meets the vibrant tartness of fresh pomegranate juice. Combined with zesty lime and a splash of spicy ginger beer, this cocktail offers a perfectly balanced blend of sweet, tangy, and spicy flavors.

DIFFICULTY: 1

GLASSWARE: COPPER MUG

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer	3 oz
Tequila	1 oz
Fresh Lime Juice	0.5 oz
Pomegranate Juice	1 oz
Pomegranate seeds	spoonful

METHOD

Step One: Add fresh ice to copper mug or rocks glass and pour over tequila.

Step Two: Add lime juice and pomegranate juice

Step Three: Top with Fever-Tree Ginger Beer and garnish with spoonful of pomegranate seeds & lime.

Tip: Lightly bruise the pomegranate seeds before adding them to your drink—they'll release a burst of extra juice and flavor, enhancing both taste and visual appeal.