FEVER-TREE

MIX with the BEST



Mezcal Mule

PREMIUM GINGER BEER

This spin on the classic Mule is a complex cocktail that balances a range of distinct flavors. Mexican mezcal brings a smoky character that pairs beautifully with fresh ginger beer, plenty of lime, and a touch of basil. Rather than overpowering the delicate elderflower notes of St-Germain liqueur, the mezcal complements them, creating a harmonious blend in which each flavor enhances the next.

DIFFICULTY: 2

GLASSWARE: COPPER MUG

INGREDIENTS

SERVES 1

Mezcal	2 oz
Fever-Tree Premium Ginger Beer	4 oz
Lime Wedge	3
Basil sprig to garnish	1

METHOD

Step One: Pour the mezcal into a copper or glass mug filled with ice cubes.
Step Two: Squeeze the lime wedges over the drink.
Step Three: Top with the ginger beer.
Step Four: Garnish with a lime wedge and a sprig of basil.