FEVER-TREE

MIX with the BEST

Polar Paloma

SPARKLING PINK GRAPEFRUIT

A bold seasonal take on the classic Paloma, the Polar Paloma combines premium mezcal with Fever-Tree Sparkling Pink Grapefruit for a vibrant balance of smoky, citrus-forward flavor. A touch of rosemary syrup adds herbal depth, complementing the bright grapefruit notes and the signature character of mezcal. Finished with a salted rim, grapefruit chip, and rosemary sprig, this refreshing cocktail delivers a sophisticated blend of tangy citrus, subtle sweetness, and smoky complexity.

DIFFICULTY: 3

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Pink Grapefruit	6 oz
Premium Mezcal	2 oz
Rosemary Syrup	0.25 oz (or to taste)
Grapefruit Chip	1
Rosemary Sprig	1
Salt	Rim

METHOD

Step One: Rim a highball glass with salt and fill it to the top with ice.

Step Two: Add the mezcal and rosemary syrup.

Step Three: Pour in the Fever-Tree Sparkling Pink Grapefruit and gently stir to combine.

Step Four: Garnish with a grapefruit chip and rosemary sprig, then serve and enjoy.