FEVER-TREE

MIX with the BEST



Raspberry Mule

PREMIUM GINGER BEER

This twist on the classic Mule introduces Chambord liqueur for a subtly fruity edge. Tart raspberry notes complement the bold spice of ginger beer, while fresh lime adds a bright, crisp finish that makes every sip refreshingly smooth.

DIFFICULTY: 2

GLASSWARE: COPPER MUG

INGREDIENTS

SERVES 1

Premium Vodka	2 oz
Fever-Tree Ginger Beer	4 oz
Chambord	3 tbsp
Lime Wedge	3
Raspberries to garnish	2
Mint Sprig to garnish	1

METHOD

Step One: Fill a highball glass with ice cubes.

Step Two: Pour over the vodka and the pineapple juice.

Step Three: Add a couple more ice cubes and top off with the ginger beer.

Step Four: Squeeze over and drop in the lime wedge.

Step Five: Garnish with mint leaves.