FEVER-TREE

MIX with the BEST



Sicilian Blackberry Cup

SPARKLING SICILIAN LEMONADE

A vibrant mix of bourbon, blackberry, and fresh lemon, lifted with sparkling Sicilian lemonade. Light, bubbly, and just the right amount of sweet, this refreshing sipper is finished with fresh sage for an extra pop of summer.

DIFFICULTY: 3

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Sicilian Lemonade	4 oz
Bourbon	1.5 oz
Blackberry Liqueur	0.5 oz
Simple Syrup	0.5 oz
Lemon Juice	0.5 oz
Fresh Sage	1
Blackberry Skewer	1

METHOD

Step One: Add 1.5 oz of bourbon into a cocktail shaker

Step Two: Add .5 oz of blackberry liqueur

Step Three: Add .5 oz lemon juice

Step Four: Add .5 oz simple syrup

Step Five: Fill shaker ¾ with cubed ice

Step Six: Close & shake vigorously for 15 seconds

Step Seven: Strain into a glass over fresh ice

Step Eight: Top with Fever-tree Sparkling Sicilian Lemonade

Step Nine: Garnish with fresh sage and blackberry skewer