FEVER-TREE

MIX with the BEST



Spiced Peach Kentucky Mule

PREMIUM GINGER BEER

A refreshing twist on the classic mule, this bourbon-based cocktail blends juicy peach, bright lime, and warming spice. Topped with crisp ginger beer, it delivers a perfectly balanced mix of sweet, citrus, and effervescent heat.

DIFFICULTY: 3

GLASSWARE: COPPER MUG

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer	5 oz
Bourbon	1.5 oz
Peach Liqueur	0.5 oz
Lime Juice	0.5 oz
Peach Slice	1
Lime Wedge	1

METHOD

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

Step Two: Add .5 fl oz of peach liqueur

Step Three: Add .5 fl oz lime juice

Step Four: Fill shaker ¾ with cubed ice

Step Five: Close & shake vigorously for 15 seconds

Step Six: Strain into a mule mug over fresh ice

Step Seven: Top with Fever-Tree Premium Ginger Beer

Step Eight: Garnish with a peach slice and lime wedge