FEVER-TREE

MIX with the BEST



Spicy Ranch Water

SPARKLING LIME & YUZU

Bold, crisp, and refreshingly simple, this Spicy Ranch Water puts a vibrant twist on the Lone Star classic. Tequila and Fever-Tree Sparkling Lime & Yuzu deliver bright citrus and agave character, while sliced red chili and jalapeño adds a subtle kick of heat. Finished with an elegant cucumber ribbon garnish, this sparkling serve balances zesty, spicy, and cooling flavors for an easy-drinking cocktail with a distinctly modern edge.

DIFFICULTY: 2

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Lime & Yuzu	6 oz
Premium Tequila	2 oz
Red Chili, sliced	1
Jalapeño Chili	1
Cucumber Ribbon	1

METHOD

Step One: Pour the tequila into a highball glass full of ice cubes.

Step Two: Add chili slice and chopped jalapeño.

Step Three: Top off with the soda.

Step Four: Garnish with cucumber ribbon

Suggested garnish variations include:

Citrusy & Spicy: Lime Chip, Red Pepper

Citrusy & Spicy: Lime Chip, Calabrian Chili Lime Sea Salt Rim