FEVER-TREE

MIX with the BEST



The Italian Accent

SPARKLING PINK GRAPEFRUIT

A bright and smoky cocktail that combines mezcal, Campari, and fresh lime with sparkling pink grapefruit soda. Lightly bitter and citrus-forward, it delivers a refreshing balance of smoky, fruity, and bitter notes.

DIFFICULTY: 3

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Mezcal	1 1/4 oz
Campari	2 tsp
Lime Wedges	2
Sea Salt	to rim
Fever-Tree Sparkling Pink Grapefruit	6.8 oz
Grapefruit Wedge	1

METHOD

Step One: Rim a glass with sea salt
Step Two: Add 1¼ oz mezcal and 2 teaspoons Campari to a cocktail shaker
Step Three: Squeeze 2 lime wedges into the shaker, then drop them in
Step Four: Fill the shaker with ice and shake vigorously for 15 seconds
Step Five: Fill the prepared glass with ice and strain in the contents of the shaker
Step Six: Top with Fever-Tree Sparkling Pink Grapefruit

Step Seven: Garnish with a grapefruit wedge

Suggested Garnish Variations

Spicy & Fruity

- Lime chip
- Calabrian chili-lime sea salt rim

Herbaceous & Fruity

- Grapefruit chip
- Fresh rosemary sprig