FEVER-TREE

MIX with the BEST



Winter Mule

BLOOD ORANGE GINGER BEER

Bright, bold, and full of seasonal flavor, the Winter Mule combines premium vodka with Fever-Tree Blood Orange Ginger Beer for a refreshing cocktail with layers of citrus and spice. Delicate rosemary syrup adds an herbal touch, while fresh lemon juice enhances the vibrant blood orange and ginger notes. Garnished with a rosemary sprig, blood orange wheel, and raspberry, this festive Mule delivers the perfect balance of zesty citrus, warming ginger, and botanical complexity.

DIFFICULTY: 3

GLASSWARE: COPPER MUG

INGREDIENTS

SERVES 1

Fever-Tree Blood Orange Ginger Beer	6 oz
Premium Vodka	2 oz
Lemon Juice	0.25 oz
Rosemary Syrup	0.25 oz
Rosemary Sprig	1
Blood Orange Wheel	1
Raspberry	1

METHOD

Step One: Fill a mule mug to the top with ice.

Step Two: Add the vodka, lemon juice, and rosemary syrup.

Step Three: Pour in the Fever-Tree Blood Orange Ginger Beer and gently stir to combine.

Step Four: Garnish with a rosemary sprig, blood orange wheel, and raspberry, then serve and enjoy.