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*PERFECT*  
SERVES

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FEVER-TREE

MIX with  the BEST



## MIX with the BEST

*We prefer to pair all of our spirits with Fever-Tree Premium Mixers. With their carefully selected naturally sourced botanicals and perfect carbonation, Fever-Tree mixers have been crafted to enhance the taste of the finest spirits.*

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# GIN

## Bombay Sapphire

Smooth and well-balanced, with bright citrus and warm spice.

*Paired with Fever-Tree Mediterranean Tonic.*

Garnished with a lemon twist.

## Hendrick's

Delicately floral with rose and cucumber, offering a crisp, refreshing finish.

*Paired with Fever-Tree Elderflower Tonic.*

Garnished with cucumber slices.

## Tanqueray

Classic London Dry Gin with juniper-forward notes and hints of coriander.

*Paired with Fever-Tree Indian Tonic.*

Garnished with a lime wedge.

## Monkey 47

Complex and aromatic, with rich berry, citrus, and spice notes.

*Paired with Fever-Tree Indian Tonic.*

Garnished with an orange wheel.

## Beefeater

Bold and juniper-heavy, balanced with bright citrus undertones.

*Paired with Fever-Tree Indian Tonic.*

Garnished with a lemon wedge.

# NON ALCOHOLIC

## Tanqueray

Classic juniper and citrus notes in an alcohol-free version.

*Paired with Fever-Tree Indian Tonic.*

Garnished with a lime wedge.

## Pink Gin

Subtly sweet with delicate berry and citrus flavours.

*Paired with Fever-Tree Raspberry*

*& Rhubarb Tonic.*

Garnished with fresh raspberries.

## Roku

Elegant and smooth, infused with Japanese botanicals like cherry blossom and yuzu.

*Paired with Fever-Tree Mediterranean Tonic.*

Garnished with a grapefruit twist.

## Edinburgh Gin

Light and well-rounded, with hints of heather and milk thistle.

*Paired with Fever-Tree Elderflower Tonic.*

Garnished with a lemon zest curl.

## Mallard Point

### London Dry Gin

Try a fantastic local gin! Crisp and refreshing, with citrus and herbal complexity.

*Paired with Fever-Tree Indian Tonic.*

Garnished with a rosemary sprig.

## Sipsmith

Smooth and balanced, with bright juniper and zesty citrus.

*Paired with Fever-Tree Indian Tonic.*

Garnished with an orange twist.

## Seedlip Garden 108

A floral blend of hand picked peas and home grown hay, with traditional home grown distillates.

*Paired with Fever-Tree Elderflower Tonic.*

Garnished with a sugarsnap pea.

## Warner's

Vibrant and refreshing, with floral and citrus notes.

*Paired with Fever-Tree Elderflower Tonic.*

Garnished with a lemon slice.



# VODKA

## Grey Goose

Exceptionally smooth with soft, rounded vanilla and almond notes.

*Best served chilled with a twist of lemon.*

## Absolut

Clean and crisp with subtle grain and dried fruit undertones.

*Enjoy over ice or in a classic cocktail.*

## Smirnoff

Light-bodied with a smooth, neutral finish.

*Ideal for mixing into your favourite drinks.*

# RUM

## Havana Club

Smooth and slightly smoky with tropical fruit and caramel notes.

*Paired with Fever-Tree Ginger Beer.*

Garnished with a lime wedge.

## Captain Morgan Spiced

Warming spices, vanilla, and caramel with a rich finish.

*Paired with Fever-Tree Ginger Ale.*

Garnished with an orange slice.

## Kraken Spiced

Bold and aromatic with deep vanilla, clove, and cinnamon.

*Paired with Fever-Tree Ginger Beer.*

Garnished with a cinnamon stick.

## Bacardi

Light-bodied with delicate citrus and vanilla notes.

*Paired with Fever-Tree Ginger Ale.*

Garnished with a lime wedge.

## Malibu

Sweet coconut with hints of vanilla and tropical fruit.

*Paired with Fever-Tree Ginger Ale.*

Garnished with a pineapple slice.





# WHISKY

## **Auchentoshan**

Smooth and triple-distilled, with vanilla, citrus, and nuttiness.

*Paired with Fever-Tree Ginger Ale.*

Garnished with an orange twist.

## **Bowmore 12**

Rich and smoky with dark chocolate and honeyed spice.

*Paired with Fever-Tree Soda Water.*

Garnished with a lemon peel.

## **Bushmills**

Light and fruity with a honeyed sweetness and hints of vanilla.

*Paired with Fever-Tree Ginger Ale.*

Garnished with a green apple slice.

## **Glenfiddich**

Orchard fruit and oak, with a smooth, mellow finish.

*Paired with Fever-Tree Soda Water.*

Garnished with a pear slice.

## **Glenmorangie**

Silky and citrusy, with vanilla and almond hints.

*Paired with Fever-Tree Soda Water.*

Garnished with an orange zest twist.

## **Hibiki Harmony**

Subtle floral and honeyed notes with a touch of smoke.

*Paired with Fever-Tree Soda Water.*

Garnished with a lemon twist.

## **Jura 10**

Lightly peated with caramel, coffee, and spice notes.

*Paired with Fever-Tree Ginger Ale.*

Garnished with an orange slice.

## **Laphroaig 16**

Bold and smoky, with sea salt and medicinal notes.

*Paired with Fever-Tree Soda Water.*

Garnished with a lemon wedge.

## **Jameson**

Smooth and balanced, with vanilla, toasted wood, and spice.

*Paired with Fever-Tree Ginger Ale.*

Garnished with a lime wedge.

## **Jack Daniels**

Sweet and oaky, with caramel and vanilla undertones.

*Paired with Fever-Tree Ginger Ale.*

Garnished with a cherry.

## **Talisker 10**

Coastal and smoky, with peppery spice and citrus.

*Paired with Fever-Tree Soda Water.*

Garnished with a lemon peel.

## **Southern Comfort**

Smooth and sweet, with peach and spice notes.

*Paired with Fever-Tree Ginger Ale.*

Garnished with an orange slice.



# COGNAC

**Courvoisier**

Rich and full-bodied with vanilla, caramel, and dried fruit notes.

*Best enjoyed neat or over ice.*

**Martell**

Elegant and smooth, with honey, almond, and floral notes.

*Best enjoyed neat or over ice.*

## LIQUEURS / APERITIFS

**Sambuca**

Bold and anise-forward with a sweet, lingering finish.

**Disaronno**

Velvety almond with hints of vanilla and marzipan.

**Baileys**

Creamy and indulgent, with rich chocolate and coffee notes.

**Kahlua**

Deep coffee and caramel, with a smooth, velvety texture.

**Frangelico**

Nutty and sweet, with hazelnut and vanilla.

**Chambord**

Rich black raspberry liqueur with vanilla and honey.

**Martini**

Classic Italian vermouth with herbal and citrus notes.

**Aperol**

Bright and citrusy with bitter orange and rhubarb notes.



# CLASSIC COCKTAILS

## Espresso Martini

Premium Vodka

### FEVER-TREE ESPRESSO MARTINI COCKTAIL MIX

*A delicious blend of the finest Kenyan coffee extracts with notes of vanilla for a rich and smooth Espresso Martini.*

## Passion Fruit Martini

Premium Vodka

### FEVER-TREE PASSIONFRUIT MARTINI COCKTAIL MIX

*A tropical classic of bright passionfruit and ripened mango, underscored with vanilla for a juicy and delicious passionfruit martini.*

## Margarita

Tequila

### FEVER-TREE MARGARITA COCKTAIL MIX

*A citrus burst crafted with the finest Mexican Limes blended with our Italian Blood Orange for a juicy and zesty Margarita.*

## Mojito

Rum

### FEVER-TREE MOJITO COCKTAIL MIX

*Crafted with the finest Mexican Limes and Moroccan Mint for a zesty and refreshing Mojito.*

# COCKTAILS

## Aperol Spritz

A vibrant mix of Aperol, Prosecco, and soda water.

Garnished with an orange slice.

## Cosmopolitan

A tart and sweet blend of vodka, cranberry, and lime.

Garnished with an orange zest twist.

## Tequila Sunrise

A fruity and colourful mix of tequila, orange juice, and grenadine.

Garnished with a cherry and orange slice.

# MOCKTAILS

## Cranberry Kiss

A refreshing mix of cranberry juice, lime, and soda.

Garnished with a lime wheel.

## Pink Lemonade

A sweet and tangy blend of lemon, raspberry, and soda.

Garnished with fresh raspberries.

## Millstone Fruit Punch

A tropical mix of pineapple, orange, and passion fruit.

Garnished with a pineapple wedge.

# FEVER-TREE

## MIXERS

### Premium Indian Tonic Water

(20 kcal/100ml)

Uniquely fresh tasting with subtle and supportive citrus notes, perfectly balanced by naturally sourced quinine from the Rwanda Congo border.

### Refreshingly Light Indian Tonic Water

(15 kcal/100ml)

Made using Fructose (fruit sugars) and naturally sourced quinine from the Rwanda Congo border, with 46% fewer calories than Fever-Tree Indian Tonic Water.

### Elderflower Tonic Water

(34 kcal/100ml)

Soft, subtle flavours of handpicked English elderflowers give a perfect balance to the tonic's natural quinine.

### Mediterranean Tonic Water

(36 kcal/100ml)

By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

### Ginger Beer

(37 kcal/100ml)

A blend of three different rare and unique ginger roots from Cochin, Nigeria and Ivory Coast, have been used to make an authentic fiery ginger beer.

### Ginger Ale

(34 kcal/100ml)

Made with a blend of three rare and unique gingers from Cochin, Nigeria and Ivory Coast, to give an incredibly aromatic ginger ale.

### Soda Water

(0 kcal/100ml)

Made with the softest spring water and carbonated to perfection to create an impeccable fizz.



# FEVER-TREE

MIX with  the BEST



If  $\frac{3}{4}$  of your drink is the *mixer*,  
MIX with the BEST