

IF $\frac{3}{4}$ OF YOUR DRINK IS THE MIXER,
MIX WITH THE BEST™

FEVER-TREE MIXERS

GINGER ALE

Made with a blend of three rare and unique gingers to give an incredibly aromatic ginger ale.

GINGER BEER

A blend of three different rare and unique ginger roots have been used to make an authentic fiery ginger beer.

SPICED ORANGE GINGER ALE

A delicate sweet taste from fresh clementine, combined with subtle cinnamon and Fever-Tree's signature earthy ginger.

SMOKY GINGER ALE

A rich dry ginger taste combined with woody and smoky flavours with a hint of citrus.

SODA WATER

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

MADAGASCAN COLA

A rich blend of citrus and spice from around the world, Fever-Tree have carefully created a cola to enhance and complement the finest rums, whiskies and bourbons.



 @fevertreemixers  fevertreemixers  FeverTreeMixers

www.fever-tree.com

dark spirits menu



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.

RUM

DEAD MANS FINGERS

Pineapple, Seville orange, dried raisins dusted with cinnamon and black pepper. A touch of creamy vanilla develops.

Paired with Fever-Tree Madagascan Cola.

OLD J SPICED

Nice caramel and a little cinnamon to finish.

Paired with Fever-Tree Spiced Orange Ginger Ale.

KRAKEN

Extraordinarily rich, spicy flavour. Named for the legendary sea monster.

Paired with Fever-Tree Madagascan Cola.

DUPPY SHARE

Sultana and raisin, followed by vanilla and a hint of ginger.

Paired with Fever-Tree Spiced Orange Ginger Ale.

BRANDY

REMY MARTIN

Vanilla, manuka honey and red berry coulis. Dried figs, banana chips and a touch of spice.

Paired with Fever-Tree Spiced Orange Ginger Ale.

MARTEL

Juicy plum and prune, with waxy lemon and lime peels in tow.

Paired with Fever-Tree Spiced Orange Ginger Ale.



WHISKY

JAMESON'S CASK MATES STOUT EDITION

Orchard fruits, both fresh and cooked with a little vanilla cream.

Paired with Fever-Tree Madagascan Cola.

MONKEY SHOULDER

Very malty, creamy delivery with a suggestion of berry fruit. Juicy toasted barley, cloves and butterscotch.

Paired with Fever-Tree Ginger Ale.

BOURBON

BULLIET

Orange notes, followed by some warming winter spices and a hint of tobacco leaf.

Paired with Fever-Tree Smoky Ginger Ale.

JACK DANIELS

Clove and black pepper come through clear, with classic caramel and baked apple notes.

Paired with Fever-Tree Madagascan Cola

MALT WHISKY

Oban 14 year

Laphroag 10 year

Dalwhinnie 15 year

Singleton 12 year

Balvinnie 12 Year

Glenmorangie 10 year

Glenfidich 12 Year

Lagavullin 16 year

Glenkinchie 12 year

Talisker 10 year