

Get your Fitz on with

OUR PROPER, FIERY Guger Beer



Craft brewed from a family recipe that's been handed down from generation to generation.

Our Proper Fiery Ginger Beer is made with exotic ginger and added spicy notes to give this fabulous drink its fire . Not for the faint hearted. The perfect mixer.

This is real Ginger Beer. Made by Artisans for Artisans.

Mocktail Menu

Ginger Beer Mocktail
Festive Gingerberry
Rossendale Ginger Mule
Grapefruit & Ginger Spritzer
Strawberry & Ginger Mule
Passionate Ginger & Hibiscus
Ginger Green Tea
Mango Ginger Ninja



Ginger Beer Mocktail

Mr Fitzpatrick's Ginger Beer
2 tablespoons maple syrup (30 ml)
1/4 cup orange juice, chilled (60 ml)
3 tablespoons simple syrup, chilled (45 ml)
1/4 teaspoon Angostura orange bitters
1 1/2 tablespoons freshly squeezed lime juice (22 ml)

FOR THE RIM & GARNISH

2 tablespoons water

2 tablespoons granulated sugar

1 teaspoon cinnamon (mix with sugar and coat rim of glass)

1 lime wheel



Festive Ginger Berry

120 ml Mr Fitzpatricks Ginger Beer 60ml Unsweetened Cranberry Juice Fresh cranberries, for garnish

Orange Sugar (serves 4)
2 tablespoons granulated sugar
1 teaspoon orange zest

FOR THE RIM
Run an orange wedge around the rim, and dip it in the sugar



Rossendale Ginger Mule

1 Lime squeezed
15ml Mr Fitzpatrick's Elderflower & Apple cordial
30ml Apple juice
Pinch of pink pepper
5 leaves of marjoram leaves
Mr Fitzpatrick's Ginger Beer

Pour all ingredients into the mug/glass

Top up with ginger beer



Grapefruit & Ginger Spritzer

2 parts Mr Fitzpatrick's Ginger Beer 1 part Grapefruit Juice Ice Cubes Slice of lemon to garnish



Strawberry & Ginger Mule

120ml Mr Fitzpatrick's Ginger Beer 60ml Club Soda 30ml lime juice 30ml strawberry puree Lime wedge



Passionate Ginger & Hibiscus

300 ml Mr Fitzpatrick's Ginger Beer 125g strawberries hulled and sliced 3 tbsp lime juice Ice 2 tbsp hibiscus syrup

Juice of 1 passion fruit

Mint leaves

Lime slices for garnish

Add the strawberries and lime juice into a jug and muddle.

Then top with the ginger beer.



Ginger Green Tea

90ml chilled green tea 90ml Mr Fitzpatrick's Ginger Beer Squeeze of lime



Mango Ginger Ninja

600ml Mr Fitzpatrick's Ginger Beer 1 Mango Juice of 1/2 lime Garnish: mango slices, mint, lime Crushed Ice

Cut the mango into slices and pop it in a blender to create a mango puree.

Put the mango puree into cocktail shaker with the ginger beer and juice of half a lime and stir together

Cocktail Menu

Jamaican Mule
Your Applily Ever After
Pour Me a Scotch
Pineapple Express
Honey I'm Home
Gingerberry Pitcher
Ginger Whiskers
Festive Cheer



Jamaican Mule

50ml Caribbean Rum
25ml Lime juice
10ml Sugar Syrup
2 x small pieces of ginger
Top with Mr Fitzpatrick's Ginger Beer
1 x lime wedge to garnish



Your Appily Ever After

50 ml Dark Rum
15 ml Apple liqueur
20 ml Lime juice
30 ml Cloudy Apple Juice
Top with Mr Fitzpatrick's Ginger Beer
Apple slice to garnish



Pour me a Scotch

60 ml Blended Scotch
15 ml Lime juice
Top with Mr Fitzpatricks' Ginger Beer
2 x small pieces of ginger
Lime wedge to garnish



Pineapple Express

2 x ginger pieces, 2cm x 2cm
2 x pineapple pieces, 4cm x 4cm
20 ml lime juice
Top with Mr Fitzpatrick's Ginger Beer
Pineapple wedges for garnish

Muddle the ginger and pineapple pieces with the lime juice



Honey Im Home

50 ml Whiskey
20 ml lime juice
15 ml honey syrup (1 part honey 1 part water)
2 Dashes of bitters
Top with Mr Fitzpatrick's Ginger Beer
Lime wedge for garnish



Gingerberry Pitcher

In a jug/pitcher add
3 cans of Mr Fitzpatrick's Ginger Beer
500 ml of Vodka
250 ml cranberry apple juice
125 ml fresh squeezed lime juice
1/2 cup fresh cranberries
1/2 cup apples sliced
Optional cinamon stick to garnish



Ginger Whiskers

60 ml Blended Scotch 15 ml Lime juice 2 x small pieces of ginger Top with Mr Fitzpatrick's Ginger Beer Lime wedge to garnish

Muddle ginger, lime juice, Scotch and strain

Top with Ginger Beer



Festive Cheer

120 ml Mr Fitzpatrick's Ginger Beer 60 ml White Rum 60 ml Pomegranate Juice 15 ml Lemon Juice Ice