

COCKTAIL EDITION

#### 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.

#### 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