

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

FEVER-TREE MIXERS

PREMIUM INDIAN TONIC WATER

Uniquely fresh tasting with subtle and supportive citrus notes that are perfectly balanced by naturally sourced quinine.

REFRESHINGLY LIGHT TONIC WATER

By using fruit sugars, Fever-Tree have created a naturally sourced, low calorie tonic with 46% fewer calories.

ELDERFLOWER TONIC WATER

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

MEDITERRANEAN TONIC WATER

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

LEMON TONIC WATER

Made with only the finest Sicilian lemons, using the 'sfumatrice' extraction method to produce a refreshing citrus taste.

AROMATIC TONIC WATER

Made using South American angostura bark, perfectly balanced with sweet, spicy notes of cardamom, ginger, vanilla and pimento berry.

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.

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.



FEVER-TREE



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www.fever-tree.com

GIN MENU

Tommy's
Crisp & Tasty

GINS

BATHTUB GIN

Botanicals are infused in a high quality pot-distilled grain spirit, lending a tint to the final spirit which is clean, fresh and packed with flavour. Paired with Fever-Tree Mediterranean Tonic. Garnished with an orange peel.

BOMBAY SAPPHIRE GIN

Aromatic, balanced, bright citrus and warming spice. Paired with Fever-Tree Mediterranean Tonic. Garnished with a lime wedge.

BROCKMANS GIN

Juniper is complemented by unique blueberry and blackberry flavours that deliver a distinctive fruit taste. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with blackberries and orange.

GINETIC GIN

Juniper is dominant, supported by a floral character and spicy cardamom and fresh finish with a peppery touch. Paired with Fever-Tree Aromatic Tonic. Garnished with a slice of orange.

GORDON'S LONDON DRY GIN

A traditional refreshing taste from the finest handpicked juniper berries and a selection of other botanicals. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with a lemon wheel.

GORDON'S PINK GIN

The natural sweetness of raspberries and strawberries balance with the tang of redcurrant, served up in a unique blushing tone. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with mint.

HENDRICK'S GIN

Delightfully infused with cucumber and rose petal. Paired with Fever-Tree Elderflower Tonic. Garnished with a slice of cucumber.

KING OF SOHO GIN

Predominantly juniper with a cinnamon finish. Paired with Fever-Tree Aromatic Tonic. Garnished with orange.

NEWTON HOUSE GIN

London Dry Gin from Somerset's Newton House. Paired with Fever-Tree Elderflower Tonic. Garnished with a mint leaf.

OPIHR GIN

Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubebs. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with orange.

PEAKY BLINDERS SPICED GIN

Over a century's worth of knowledge and passion has led the family to create this bold, small batch, handcrafted spiced gin, blended with exotic spices and botanicals. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with a lime wedge.

SALCOMBE GIN 'START POINT'

Juniper led with warm spicy notes from cinnamon and coriander seed. Both citric and floral with a subtle peppery finish. Paired with Fever-Tree Aromatic Tonic. Garnished with a slice of red grapefruit.

SUNTORY ROKU GIN

Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic. Garnished with ginger.

TANQUERAY FLOR DE SEVILLA GIN

Crisp juniper and zesty Seville orange, supported further by orange blossom, vanilla and allspice. Paired with Fever-Tree Mediterranean Tonic. Garnished with an orange wheel.

TANQUERAY RANGPUR GIN

Rangpur lime is more like a lemon crossed with a mandarin. This is a soft, New Western style gin that is perfect for something fruitier. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with cucumber and mint.

THE BOTANIST ISLAY DRY GIN

Crafted on Islay with 22 foraged botanicals for a uniquely delectable and luxurious gin. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with an apple slice.

WHITLEY NEILL BLOOD ORANGE GIN

A refreshing, intense orange aroma, with hints of liquorice and coriander. Paired with Fever-Tree Mediterranean Tonic. Garnished with orange.

WHITLEY NEILL PINK GRAPEFRUIT GIN

A delicate sweetness with citrusy notes that give way to a balanced grapefruit burst. Paired with Fever-Tree Mediterranean Tonic. Garnished with a slice of pink grapefruit.

WHITLEY NEILL QUINCE GIN

Apple-sharp, pear-sweet high notes to the smooth English gin base, for a unique alluring taste. Paired with Fever-Tree Mediterranean Tonic. Garnished with apple.

WHITLEY NEILL RASPBERRY GIN

An invigorating tartness from Scottish raspberries, complemented perfectly by undertones of liquorice and coriander. Paired with Fever-Tree Mediterranean Tonic. Garnished with raspberries.

WHITLEY NEILL RHUBARB & GINGER GIN

Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with orange.

ZYMURGORIUM REALM OF THE UNICORN

A sweet gin-based liqueur, flavoured to taste like marshmallow alongside classic juniper-y goodness. Paired with Fever-Tree Lemon Tonic. Garnished with a twist of lemon.

We prefer to pair all of our gins 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.