

Fever-Tree

A new brand
of mixers
shakes up
your drinks.

You wouldn't pump sub-par gasoline into a brand-new Maserati, so why would you pour bargain-bin tonic into your finest gin?

That's more or less the idea behind **Fever-Tree**, one of the first in a recent wave of manufacturers to give mixers some serious attention. Just how serious? Instead of the usual lineup of artificial sweeteners, Fever-Tree uses cane sugar and all-natural ingredients. They also offer seven options,

including tonic water, bitter lemon, lemonade, and ginger beer.

"If you appreciate good quality spirits," says cofounder Tim Warrillow, "then you should also appreciate what you're mixing them with."

Maybe that's why Fever-Tree has already made its way into six of *Restaurant Magazine's* top 10 eateries in the world. We'll toast to that. fever-tree.com



Feverish
These mixers
add class to
cocktails.