



# Copper Mules

Unique Variations  
of the  
Timeless Classic



SINCE 1941

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**B**ecause our mugs are 100% copper with no coating (on the inside), they will oxidize/tarnish. But not to worry, we've got you covered!

The best practice to slow the tarnishing is to wash after use (with minimal chemicals) and then dry immediately.

**NEVER PUT IN YOUR DISHWASHER**

If you start to see some oxidizing/tarnishing, here's some sure shot ways to get that copper shine back:

### **METHOD 1**

- Use copper polish (I prefer Bar Keepers Friend Cleanser and Polisher)

### **METHOD 2 (WHAT I DO)**

- Salt and Vinegar
- Dissolve 3 tablespoons of salt into 1/2 cup of white vinegar
- Once salt is fully dissolved, dip a cloth or sponge into the solution and start gently rubbing away the tarnish.
- After all the tarnish is gone, rinse with water and then dry immediately with a clean cloth.

*\* a variation of this method is to fill a spray bottle with the solution and spray the copper, let it sit for a while, then rub clean*

### **METHOD 3**

- Salt and Lemon Juice
- Dissolve 1 1/2 tablespoons of salt into 1/2 cup of lemon juice
- Proceed cleaning your copper with the same steps as 'Method 2'

There are other cleaning methods out there if you search online. However, we've found the above 3 to be the best and safest methods



# Original Moscow Mule



## WHAT YOU NEED!

- 2 oz. Vodka
- ½ oz. Lime Juice (½ lime)
- Ginger Beer
- 1 Slice of Lime
- 1 sprig of mint



## INSTRUCTIONS

1. Add ½ oz. lime juice to your favorite copper mug
2. Add 2 oz. of premium vodka
3. Now add a large handful of ice
4. Top up your mug with ginger beer
5. Garnish with lime slice and a sprig of mint



# Orange Moscow Mule



## WHAT YOU NEED!

- 2 oz. vodka
- 2 oz. fresh orange juice
- 1 oz. lemon juice
- Ginger beer
- 1 slice of orange for garnish
- 1 mint sprig for garnish



## INSTRUCTIONS

1. Fill moscow mule copper mug with ice.
2. Add vodka, juice and ginger beer.
3. Stir gently and garnish with orange slice and sprig of mint.



# Blueberry Moscow Mule



## WHAT YOU NEED!

- 1 oz. ginger flavored vodka (I use Yazı ginger vodka)
- Ginger beer
- ½ oz. lime juice
- Blueberry syrup
- Handful of blueberries



## INSTRUCTIONS

1. Pour vodka, ginger beer and lime juice in a copper cup.
2. Add ice then pour a little blueberry syrup in your Moscow mule.
3. Give it a good stir and garnish with blueberries and a slice of lime.



# Kentucky Mule



## WHAT YOU NEED!

- 2 oz. Whiskey (I prefer black label)
- ½ oz. Lime Juice (½ lime)
- Ginger Beer
- 1 Slice of Lime
- 1 sprig of mint



## INSTRUCTIONS

1. Add ½ oz. lime juice to your favorite copper mug
2. Add 2 oz. Whiskey
3. Now add a large handful of ice
4. Top up your mug with ginger beer
5. Garnish with lime slice and a sprig of mint



# Apple Cider Moscow Mule



## WHAT YOU NEED!

- 2 oz. ginger flavored vodka (I use Yazi ginger flavored vodka)
- 2 oz. apple cider (I make my own but store bought is fine also!)
- ¼ oz. lime juice
- Ginger beer
- Cinnamon (to sprinkle)



## INSTRUCTIONS

1. In a copper mug add the vodka, apple cider and lime juice.
2. Top your mug with ice then sprinkle cinnamon over the ice. Now top off with ginger beer.
3. Garnish with a cinnamon stick and apple slice.





# Watermelon Moscow Mule



## WHAT YOU NEED!

- Fresh Watermelon
- 2 oz. watermelon juice\*
- 1 oz. vodka
- ½ oz. ginger liqueur (Domaine de Canton is my favorite)
- ½ oz. lime juice
- Ginger Beer

*\*If you don't have a blender, just muddle a few chunks of watermelon to make the juice.*



## INSTRUCTIONS

### 1. Watermelon juice:

Add 2-3 cups of watermelon chunks to the blender. Blend well until the watermelon is pureed. Now strain over a fine mesh strainer into a container. Save the juice and discard the pulp!

### 2. To make a Watermelon Moscow Mule:

Combine vodka, ginger liqueur, watermelon and lime juice in a cocktail shaker filled with ice. Shake well and then pour into your 16 oz. copper cup. Now top with ginger beer and ice.



# Pomegranate Moscow Mule



## WHAT YOU NEED!

- 2 oz. Pomegranate Vodka (Smirnoff makes a nice one)
- 3 oz. pomegranate juice
- 1 large lime (½ juice and ½ for garnish)
- Ginger Beer
- Pomegranate arils for garnish



## INSTRUCTIONS

1. Squeeze ½ of the lime into your Copper Mug. then combine all vodka, pomegranate juice and ginger beer and top up with ice. This will make two drinks. Best served in our 16 oz copper Mugs.
2. Garnish with Pomegranate arils and the leftover lime.
3. Enjoy!



# Strawberry Moscow Mule



## WHAT YOU NEED!

- 1 cup Strawberries
- 2 oz. Vodka
- ½ oz. Lime Juice
- Ginger Beer
- 1 Lime wedge
- 1 strawberry for garnish



## INSTRUCTIONS

1. Place a fine mesh sieve over a bowl. Mash the 1 cup of strawberries so the juices drip into the bowl.
2. Mix the strawberry juice, vodka and lime juice into your copper cup. Add ice then top off with ginger beer. Garnish with lime wedge & strawberry.



## Peach & Ginger Moscow Mules



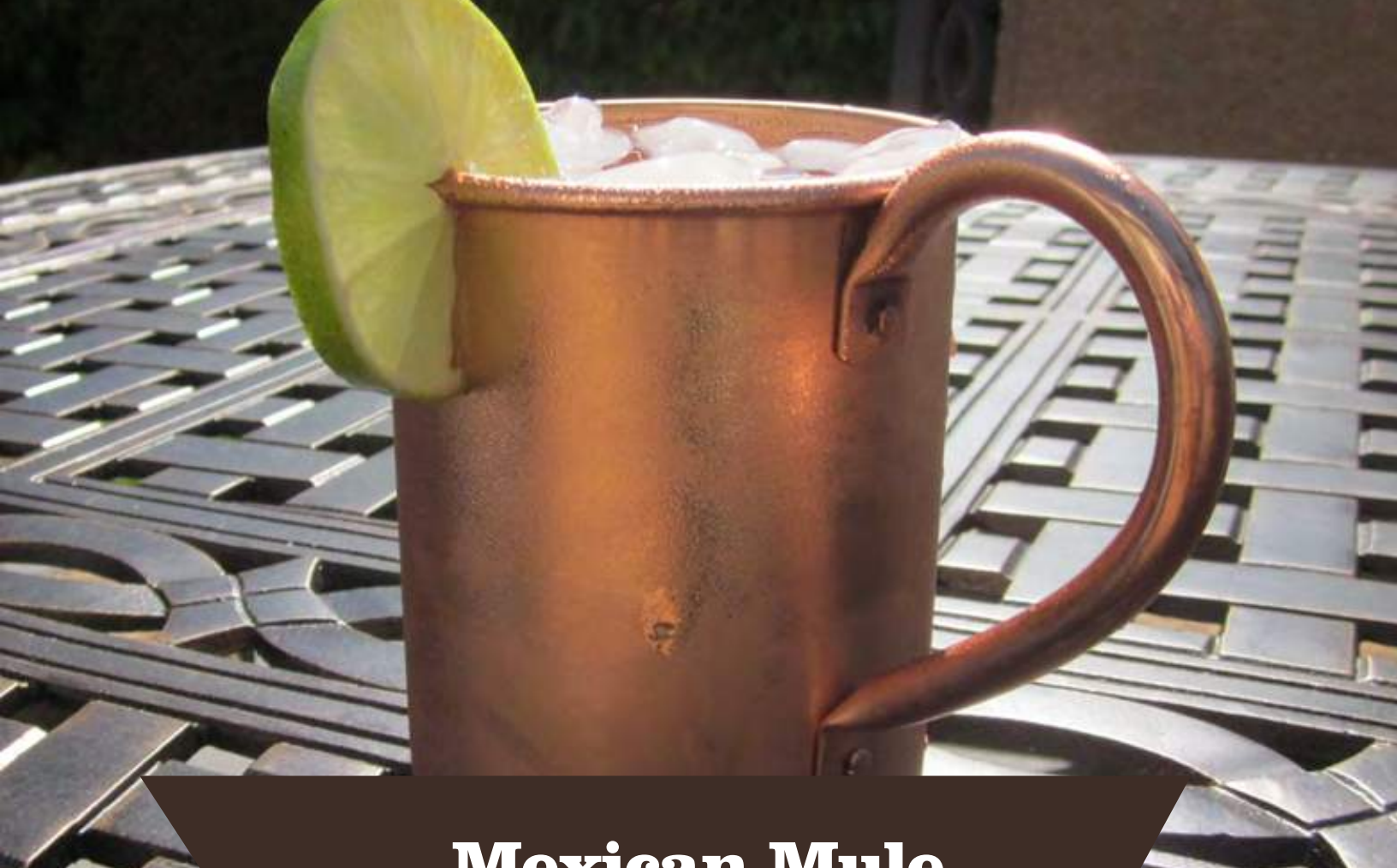
### WHAT YOU NEED!

- 1 oz. vodka
- ½ oz. peach schnapps
- ½ oz. Grand Marnier
- ½ peach
- ½ oz. lime juice
- Ginger beer



### INSTRUCTIONS

1. Muddle, 4 lime wedges, ½ a diced ripe peach and peach schnapps into a cocktail shaker.
2. Add 1 oz. vodka and crushed ice to the shaker.
3. shake for about 10 seconds.
4. Strain liquid into your copper cup and top up with ice.
5. Fill remainder with ginger beer leaving just a little room.
6. Top with ½ oz. Grand Marnier.



# Mexican Mule



## WHAT YOU NEED!

- 2 oz. Tequila
- ½ oz. Lime Juice (½ lime)
- Ginger Beer
- 1 Slice of Lime
- Cilantro



## INSTRUCTIONS

1. Add ½ oz. lime juice to your copper mug
2. Add 2 oz. of Tequila
3. Add a large handful of ice
4. Top up your copper cup with ginger beer
5. Garnish with lime slice and cilantro



## The Garden Mule



### WHAT YOU NEED!

- Couple slices cucumber
- 8 blueberries
- 3 mint leaves, plus a sprig for garnish
- 1 oz. vodka
- 1 oz. lime juice
- Ginger beer
- 1 piece candied ginger for garnish



### INSTRUCTIONS

1. Put the cucumber,  $\frac{1}{2}$  your blueberries and mint leaves in the bottom of a cocktail shaker. Muddle until crushed well. Add ice, vodka and lime. Cover and shake for about 20 seconds, or until the shaker develops condensation on the outside.
2. Fill your copper mug with ice then strain the liquid from the shaker into it. Top with ginger beer. Garnish with the rest of the blueberries, candied ginger and mint sprig.



# Irish Mule



## WHAT YOU NEED!

- 2 oz. Irish Whiskey
- ½ oz. Lime Juice
- Ginger Beer
- 1 Slice of Lime
- Sprig of Mint



## INSTRUCTIONS

1. Squeeze ½ oz. lime juice into your copper cup
2. Add 2 oz. Irish Whiskey
3. Add a handful of ice
4. Top up your mug with ginger beer
5. Garnish with a slice of lime and a sprig of mint



# Sour Apple Mule



## WHAT YOU NEED!

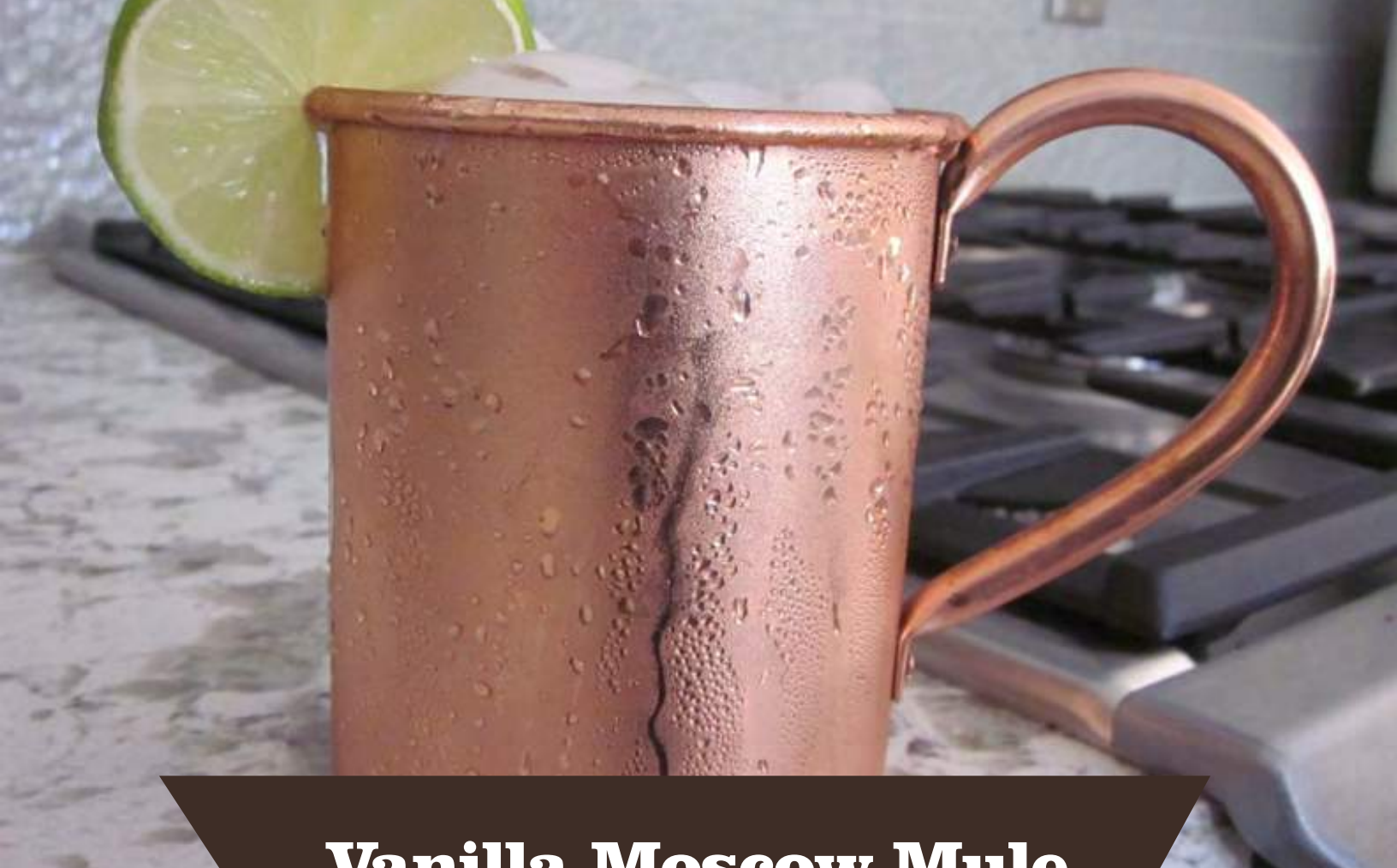
- 2 oz. Smirnoff Sours Green Apple Vodka
- ½ oz. Lime Juice (½ lime)
- Ginger Beer
- 1 Apple Slice or Wedge



## INSTRUCTIONS

1. Squeeze ½ oz. lime juice into your copper mug
2. Add 2 oz. Smirnoff Sours Green Apple Vodka
3. Add a handful of ice
4. Top your cup up with ginger beer
5. Garnish with your apple slice/wedge.





# Vanilla Moscow Mule



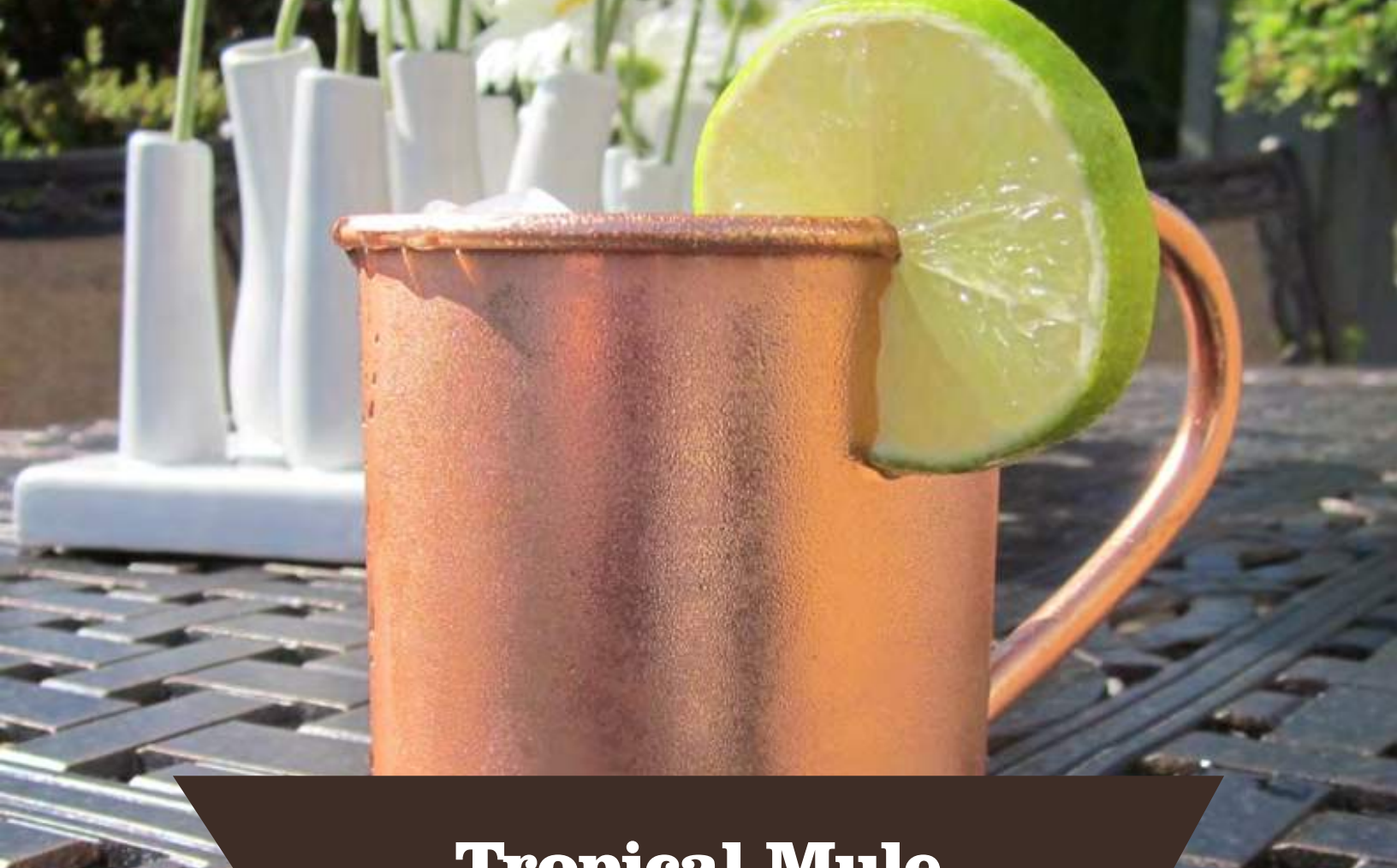
## WHAT YOU NEED!

- 2 oz. Smirnoff Vanilla Vodka
- ½ oz. of Lime Juice
- Ginger Beer
- 1 Lime Wedge/Slice



## INSTRUCTIONS

1. Add a handful of ice cubes to your copper cup
2. Now add ½ oz. lime juice
3. Add 2 oz. vanilla vodka
4. Fill up the rest of your drink with ginger beer
5. Add your slice/wedge of lime as your garnish



# Tropical Mule



## WHAT YOU NEED!

- 2 oz. Coconut Vodka (I use Smirnoff Coconut)
- ½ oz. of Lime Juice
- Ginger Beer
- 1 Lime Slice



## INSTRUCTIONS

1. Squeeze ½ oz. lime juice into your mug
2. Add 2 oz. coconut vodka
3. Now add a handful of ice
4. Top up your drink with ginger beer
5. Garnish with your lime slice



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