

# San Francisco

DRINK



## Ginger beer bites back

Classic cocktails, like the Dark and Stormy and the Moscow Mule, are all the rage these days, but some uncompromising local bartenders had never been able to track down an ideal version of one of the critical ingredients in those drinks: ginger beer. "We'd given up on ginger beer entirely," says Erik Adkins, creator of one of San Francisco's best cocktail lists, at Heaven's Dog, who had been using a combination of housemade ginger syrup and soda water to replace the standard brewed ginger drink. But with the arrival of **Fever-Tree's new ginger beer**, those improvisatory days are over.

The British company turned the bar world on its cocktail shaker with the introduction of its tonic water, four years ago. Now, Fever-Tree's ginger beer will become a fixture at top local restaurants and bars, such as Boulevard, Clock Bar, and Heaven's Dog. "I'm a ginger freak, and Fever-Tree's product has a wonderful rawness," says Adkins. Home cocktailians can get in on the mix, too: The product hits retailers this month. AVAILABLE AT WHOLE FOODS; VARIOUS LOCATIONS; AND CASK SPIRITS: 17 3RD ST., S.F., 415-424-4844, CASKSTORE.COM