

MAD MARCH MULE

The Mad March Mule is a refreshing twist on a classic cocktail. Savor the perfect blend of Irish spirit and refreshing ginger goodness.



Ingredients:

- 1 part Mad March Hare Poitín
- 2 parts ginger beer
- Fresh lime wedge
- 2 dashes of bitters (Angostura or Mad March Hare)

Instructions:

- Fill a copper mug or highball glass with ice cubes.
- Pour in 1 part Mad March Hare Poitín.
- Squeeze a fresh lime wedge into the glass and drop it in.
- Add 2 dashes of bitters for a touch of complexity.
- Top it off with zesty ginger beer.
- Give it a gentle stir to mix all the flavors together.
- Garnish with an additional lime wedge if desired.