



# MOSCOW MULE

long drink  
aperitif

prepared in:

Highball

served in:

Highball

alcohol content:

12%

## INGREDIENTS

4,5 cl Vodka

12 cl Ginger beer

0,5 cl Fresh lime juice

## METHOD

In a highball glass,  
combine vodka and  
ginger beer.

Add lime juice.

Garnish with a lime  
slice.

# Behind the cocktail

Cocktail name: Moscow mule.

Creator: John G. Martin and Jack Morgan.

Venue: in 1941, at Chatman Bar (Los Angeles - California)

Story: Martin was looking for a way to advertise the company he had just acquired (Smirnoff) and Morgan (manager of Cock'n Bull, a Hollywood club) was trying to popularize his ginger beer production. Trying to put the two drinks together seems like the easiest solution. The Moscow Mule was immediately successful and quickly spread across the United States. The peculiarity of this drink is that it is served in copper cups. The name of this cocktail was soon changed to Vodka Buck, like all those who were part of the Buck Cocktail family, drinks based on Ginger Ale or Ginger Beer.

Alcoholic base: vodka.

Type of preparation: built.