

Thai Spice Mule

Ingredients

- 2 leaf(ves) basil
- 2 pump(s) [Monin Lime Concentrated Flavor](#)
- 1/2 oz. [Monin Pure Cane Syrup](#)
- 1 1/2 oz. premium vodka
- 3 oz. ginger beer

Yield: 1 Glass

Garnish: Basil Sprig, Lime, Mint

Preparation

1. Fill serving glass full of ice.
2. Place ingredients into bottom of mixing glass and muddle.
3. Fill mixing glass 2/3 full of ice and pour remaining ingredients in order listed.
4. Cap, and shake and strain into serving glass with ice.
5. Add garnish, and serve.

