

Shadow Mule

Vodka, dark beer and dried fruits for a shadowy mule



Shadow Mule is a liqueur born from contrast — where darkness hides warmth and spice. The deep notes of dark beer and ground coffee form a rich, roasted base, while vodka lifts the spirit with brightness and strength. Raisins add a touch of sweetness, while star anise, fennel, and mulled wine spices weave in a mysterious, aromatic depth. Every sip unfolds like a secret — smoky, spicy, and slightly sweet — with the kind of slow-burn warmth that lingers long after. It's a bold, unexpected twist on a classic mule — one that walks in the shadows but glows within.



Ingredients

- Vodka – 1.4 L
- Dark Beer – 1 L
- Raisins (Red) – 100 g
- Coffee Beans (Grinded) – 4 tea spoons
- Cane sugar – 100 g
- White sugar – 100 g
- Mulled Wine Mix – 2 tea spoons
- Star Anise – 1 star
- Fennel Seeds – ½ tea spoon

Preparation

1. Rinse the raisins and pat dry to remove any dust or residue.
2. Add them to a large, clean 2-litre glass jar with a wide neck.
3. Stir in ground coffee, both sugars, fennel seeds, star anise, and mulled wine mix.
4. Pour in vodka, then add the dark beer slowly to prevent excess foaming.
5. Stir gently until sugars start dissolving and spices distribute evenly.
6. Seal the jar tightly and store it in a cool, dark place for 4-5 weeks.
7. Shake gently every few days during the first week, then once weekly.
8. After infusion, strain through fine cloth or coffee filter until clear.
9. Bottle the liqueur, let it rest 7-10 days for flavors to meld before serving.