



UBC 2024

MONKEY  SHOULDER®

100% MALT WHISKY MADE FOR MIXING



Final Challenge

ROUND BUILDING



A HEAD-TO-HEAD CONTEST TO FIND THE TOP MONKEY

Only the contestants with the FOUR highest scores from the previous FIVE challenges will participate here.

- This round consists of two semi-finals with the winners of each then going head-to-head in a final
- For each semi-final, you must make SIX drinks in the quickest time possible – you are allowed two minutes setting up time, but no pre-batching or glassware is allowed
- The drinks are judged on correct ingredients, method and balance – the crowd can help judge too
- If three drinks don't pass the standard required, you will be disqualified
- Disqualification will also occur if you fails to clean your station after their round, or if you break more than two items
- In the final, the two contestants must make TEN drinks with the same rules applying as before
- The judging of each round will be based on the 'would I pay for it' standard: It looks like the correct drink; It tastes like the correct drink; It has the correct garnish
- In the event of a tie, it will come down to the quality of the drinks with the judges' ruling being final



Lazy OLD FASHIONED

INGREDIENTS:

50ml Monkey Shoulder
10ml Sugar Syrup
2 dashes Angostura Bitters
Orange Peel Twist

METHOD:

1. Add all ingredients to a mixing glass.
2. Add cold, dry ice and stir.
3. Once dilution is reached, strain into glass over fresh ice.
4. Twist orange peel over glass.



ROB *Roy*

INGREDIENTS:

50ml Monkey Shoulder
25ml Sweet Vermouth
3 dashes of Angostura Bitters
Orange Zest

METHOD:

1. Combine Monkey Shoulder, vermouth and Angostura bitters.
2. Stir cocktail over ice until very cold.
3. Strain into chilled Martini or Coupe Glass
4. Garnish with orange zest twist.



Ginger MONKEY

INGREDIENTS:

50ml Monkey Shoulder
120ml Ginger Ale
Orange Wedge

METHOD:

1. Fill a long glass with ice
2. Add Monkey Shoulder and ginger ale and gently stir.
3. Garnish with the orange wedge.



Fresh DAIQUIRI

INGREDIENTS:

40ml Fresh Monkey
20ml Lime Juice
20ml Sugar Syrup

METHOD:

1. Add all ingredients to a shaker with ice and shake vigorously until the shaker is cold with condensation on the outside.
2. Strain into a coupe glass.



FRESH-PRESSO *Martini*

INGREDIENTS:

40ml Fresh Monkey
20ml Espresso
15ml Sugar Syrup
3 Coffee Beans

METHOD:

1. Add all the ingredients to a shaker.
2. Shake with cubed ice.
3. Strain into a Martini glass.
4. Garnish with coffee beans.



MONKEY *Sour*

INGREDIENTS:

50ml Monkey Shoulder
20ml Lemon Juice
15ml Sugar Syrup
Half an Egg White
Orange Wedge

METHOD:

1. Add all ingredients to a shaker.
2. Dry shake (no ice).
3. Add ice and shake again (wet shake).
4. Strain into a rocks glass.
5. Garnish with an orange wedge.



Penicillin

INGREDIENTS:

60ml Smokey Monkey
20ml Fresh lemon juice
20ml Honey-ginger syrup
Lemon slice

METHOD:

1. Mix all ingredients together.
2. Shake and double strain into a rocks glass with ice.
3. Garnish with the lemon slice.



MONKEY *Shot*

INGREDIENTS:

25ml Monkey Shoulder

METHOD:

1. Pour any Monkey Shoulder into a shot glass.



Monkey **COLADA**

INGREDIENTS:

50ml Monkey Shoulder
80ml Coconut Water
100ml Fresh Pineapple Juice
15ml Lime Juice
10ml Sugar Syrup
5ml Cinnamon Liqueur
Dehydrated Pineapple Wheel

METHOD:

1. Add all ingredients and shake.
2. Strain into a highball glass.



Smokey BOULEVARDIER

INGREDIENTS:

45ml Smokey Monkey
30ml Sweet Vermouth
30ml Campari
Orange Peel Twist

METHOD:

1. Add all ingredients to a mixing glass.
2. Add cold, dry ice and stir.
3. Once dilution is reached, strain into glass.
4. Twist orange peel over glass.



Core BLIMEY

INGREDIENTS:

50ml Monkey Shoulder
15ml Cointreau
Top with Appletizer
Mint Sprig
Apple Slice

METHOD:

1. Pour Monkey Shoulder into a wine glass filled with ice.
2. Add Cointreau, top with Appletizer and stir.
3. Garnish with a fresh mint sprig and slice of apple.



SHOW ME THE *Monkey*

INGREDIENTS:

50ml Monkey Shoulder
20ml Drambuie
80ml Cloudy Apple Juice
6–8 Fresh Mint Leaves
Orange Slice

METHOD:

1. Shake Monkey Shoulder, Drambuie, apple juice and mint leaves together.
2. Strain into a tall ice-filled glass.
3. Garnish with the orange slice and mint leaves.



Monkey MOJITO

INGREDIENTS:

40ml Monkey Shoulder
20ml Lime Juice
10ml Sugar Syrup
8–10 Mint Leaves
Splash of soda water

METHOD:

1. Add all ingredient to a glass with crushed ice.
2. Gently stir.
3. Garnish with a sprig of mint.



Fresh MOJITO

INGREDIENTS:

40ml Fresh Monkey
20ml Lime Juice
10ml Sugar Syrup
8–10 Mint Leaves
Spalsh of soda water

METHOD:

1. Add all ingredient to a glass with crushed ice.
2. Gently stir.
3. Garnish with a sprig of mint.





MONKEY  SHOULDER®

100% MALT WHISKY MADE FOR MIXING

#MONKEYSHOULDER
#MAKEITMONKEY

© 2024 WILLIAM GRANT & SONS LIMITED