

# Trophy winners



**Aperitifs**  
**Beefeater 24: Lapsang Martinez**  
 Mixed by Timothy Stones  
**Ingredients**  
 Lapsang Martinez  
 35ml Beefeater 24  
 25ml Dubonnet  
 5ml Maraschino  
 5ml Lapsang Souchong syrup

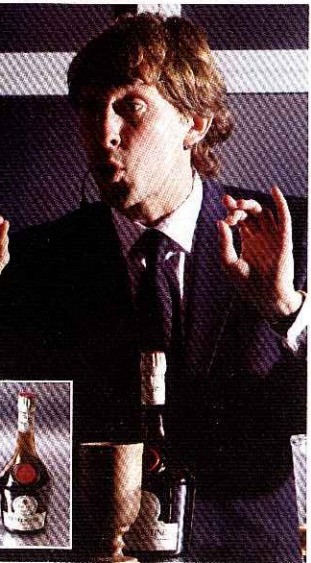
**Method**  
 Stir and strain into a cocktail glass.  
 Garnish with an orange twist.



**Long Drinks**  
**Volare: Gyaos**  
 Mixed by Jamie Stephenson

**Ingredients**  
 25ml Volare Green Melon  
 25ml Volare Peach  
 25ml Lemon juice  
 2 Dash Regans' Bitters  
 75ml Monster Ripper

**Method**  
 Shake all ingredients except Monster Ripper.  
 Strain into a tall glass over cubed ice.  
 Top with Monster Ripper.  
 Garnish with a slice of melon and lemon twist.



**After Dinner**  
**Bénédictine: Monk's Sour**  
 Mixed by Ludovic Miazga

**Ingredients**  
 50ml Benedictine  
 25ml freshly squeezed lemon juice  
 2 bar spoons of organic honey syrup (homemade)  
 1 dash of orange bitters  
 15ml egg white

**Method**  
 Add all ingredients in a shaker then ice (egg white last).  
 Shake hard.  
 Strain into a Monk's wooden cup.  
 Garnish with grated nutmeg.



**GOLD**  
**Aperitifs - White Spirits**  
 Bols  
 Genever:  
**Genever Diva** (Alex Kratena)



**GOLD**  
**Aperitifs - White Spirits**  
 Siwucha:  
**The Bimber Cocktail** (Charles Vexenat)



**GOLD**  
**Aperitifs - Liqueurs & Specialities**  
 Boudier:  
**Sage In Private Peach** (Danny Smith for Oskar Kinberg)



**GOLD**  
**After Dinner - Brown Spirits**  
 Wild Geese:  
**Five Points** (Nick Wykes)



**GOLD**  
**After Dinner - Brown Spirits**  
 Admiral Rodney:  
**The Lucia Solution** (Jack Rackham)



**GOLD**  
**After Dinner - Liqueurs & Specialities**  
 Gabriel Boudier:  
**The Maximilian Affair** (Danny Smith for Oskar Kinberg)



**SILVER**  
**Aperitifs - White Spirits**  
 Zubrowka:  
**French Bison-Tini** (Che Gibson)



**SILVER**  
**Aperitifs - White Spirits**  
 Siwucha:  
**1946** (Charles Vexenat)



**SILVER**  
**Aperitifs - White Spirits**  
 Bacardi:  
**Vicentico** (David Cordoba)



**SILVER**  
**Aperitifs - White Spirits**  
 Herradura:  
**Blanco Puerto Bello** (Thomas Bartram)



**SILVER**  
**Aperitifs - White Spirits**  
 Beefeater 24:  
**English Breakfast** (Timothy Stones)



**SILVER**  
**Aperitifs - White Spirits**  
 Bacardi:  
**Bajofondo** (David Cordoba)



**SILVER**  
**Aperitifs - White Spirits**  
 Caorunn:  
**Good for the Gander** (Ervin Trykowski)



**SILVER**  
**Aperitifs - Liqueurs & Specialities**  
 Averna:  
**The Liberal** (Karin Engela)



**SILVER**  
**Long Drinks - White Spirits**  
 Finlandia:  
**Finlandia Ginger Snap** (Pekka Pellinen)



**SILVER**  
**Long Drinks - Brown Spirits**  
 Mekhong:  
**Mekhong Lady Boy** (Matt Ronald)



**SILVER**  
**Long Drinks - Liqueurs & Specialities**  
 Gabriel Boudier:  
**Boudier's Spring Thyme** (Danny Smith for Oskar Kinberg)



**SILVER**  
**After Dinner - Brown Spirits**  
 Herradura:  
**Reposado Manhattan** (Thomas Bartram)



**SILVER**  
**After Dinner - Brown Spirits**  
 Santa Teresa:  
**Selecto Muchas Caracas** (Thomas Bartram)



**SILVER**  
**After Dinner - Liqueurs & Specialities**  
 Frangelico:  
**Frangelico Choc-Chip Martini** (Stefanie Holt)



**BRONZE**  
**Aperitifs - Brown Spirits**  
 Buffalo Trace:  
**King Kong** (Jamie Stephenson)



**BRONZE**  
**Aperitifs - Liqueurs & Specialities**  
 Midori:  
**Shogun Assassin** (Michelle Smith)



**BRONZE**  
**Long Drinks - Brown Spirits**  
 Chivas Regal:  
**Summer Wind** (Phil Huckle)



**BRONZE**  
**Long Drinks - Liqueurs & Specialities**  
 Wodka Zoladkowa Gorzka:  
**Traditional Green Line** (Michelle Smith)



**BRONZE**  
**Long Drinks - Liqueurs & Specialities**  
 Wodka Zoladkowa Gorzka:  
**Mint Red Mint** (Michelle Smith)