

PORT BLISS

This drink has the comfort and complexity of coffee, but it will let you sleep at night.

This classic Coffee Cocktail famously contains no coffee whatsoever. It originally appeared in the 1887 cocktail book *The Bar-Tenders Guide* by Jerry Thomas. He wrote that the drink looks like coffee, which is probably how it got its name. Jim Meehan, proprietor of New York City bar PDT, remembers the first time he made this drink, over a decade ago. "I stood dumbfounded at the deliciousness the recipe yielded," he says. "The surprisingly balanced cocktail was milkshake-like, with chocolate notes and dark berry fruit."

—Kara Newman

WHICH PORT?

Meehan recommends fruity Ports like young rubies, or Quinta do Noval Black in particular, to pair with Cognac in this drink.

"Twenty-year-old tawny Ports and tannic late bottled vintage [Ports] don't improve the cocktail," he says. "Reserve them to savor neat."

COFFEE COCKTAIL

From Meehan's *Bartender Manual* (Ten Speed Press, 2017), by Jim Meehan

- 1½ ounces VSOP Cognac, preferably Hine H
- 1½ ounces ruby Port, preferably Quinta do Noval Black Port
- ¼ ounce simple syrup
- 1 egg
- Grated nutmeg, for garnish

In cocktail shaker, combine all ingredients except garnish and shake well. Add ice and shake again. Fine-strain into a chilled highball glass. Garnish with nutmeg.

