

LAST *Liberdade*



- 1 Muddle the Cardamom Pod, then add the rest of the ingredients.
- 2 Dry shake, then shake with ice and fine strain into a chilled coupe.
- 3 Garnish with grated cardamom.

The liberdade, literally “liberty”, begins when the grape stompers, foot-pressing grapes in traditional lagares, are freed from the methodical, march-like beginning of the process, and begin to dance. This rich, after dinner cocktail is the perfect, port-based punctuation to an evening.

By Jim Meehan, PDT, New-York

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DEEP *Purple*



- 1 Muddle the concord grapes and shiso.
- 2 Add the rest of the ingredients and ice.
- 3 Shake and fine strain into a chilled glass filled with pebble ice.
- 4 Garnish with a shiso leaf.

After helping Jim Meehan formulate this autumnal cognac cobbler composed of concord grapes, fragrant shiso and inky Noval port, bartender Karen Fu quickly named it after the seminal English rock band, Deep Purple. Feel free to hum “Smoke on the Water” as you sip it.

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BLACK SINGULAR

Sangaree



- 1 Add the ingredients.
- 2 Stir with ice and strain into a chilled coupe.
- 3 Top with 4,5 cl Champagne.
- 4 Garnish with an orange twist.

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BLACK & Stormy



- 1 Add the ingredients.
- 2 Shake with ice and garnish with a lime wheel.
- 3 Skewered to a piece of candied ginger and a blackberry.

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MY FAVORITE *Things*



- 1 Add the ingredients.
- 2 Dry shake, then shake with ice and strain into a chilled fizz glass.
- 3 Garnish with grated nutmeg.

This title of this cocktail, one of legendary saxophonist John Coltrane's most famous tunes, refers to the grouping of three of my favorite liquids and the improvisational nature of mixology: the logic used to combine these ingredients.

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PERFECT *Finish*



- 1 Add the ingredients.
- 2 Stir with ice and strain into a glass.
- 3 Garnish with a piece of dark chocolate.

The Crème de Cacao reinforces the chocolate notes in the Port and rich malt used to produce this Port cask finished Single Malt Scotch Whisky.

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PORT *Authority*



- 1 Add the ingredients.
- 2 Stir with ice and strain into a chilled coupe.
- 3 Garnish with 3 black olives on a pick.

The spirits accentuate the cidery, earthy quality of Noval Black Port and the black olives allude to the olive trees that surround the Quinta. The cocktail's named after the New York City bus terminal you depart from to visit Laird's.

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THIRD Wheel



- 1 Build over ice in a glass.
- 2 Garnish with a mint spring.

Initially, Port seems like a third wheel when mixed with two old friends: bourbon and iced tea. In this case, the third wheel brings stability to the first two by rejoining the bourbon with the cask it formerly rested in.

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NOVAL Cup



- 1 Muddle the strawberry with the simple syrup, then add the rest of the ingredients.
- 2 Shake it with ice and fine strain into a glass, filled with ice.
- 3 Top with 6 cl Club Soda.
- 4 Garnish with a cucumber wheel.

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