

Distilling Portland in a Glass

By: Claire Cain Miller



Portland, Ore., has earned a reputation as a haven for the Birkenstocks-wearing, unicycle-riding, kombucha-guzzling overeducated and underemployed, as I wrote about in [a column this week](#).

But Portlanders fear that the very things that make it such a great place to live — its affordability, lifestyle and natural environment — could be threatened if too many people move there. It's what two Portland State University [professors call](#) the amenity paradox.

It's a problem recognizable to people nationwide. Among comments by Times readers defending noncorporate jobs and \$6.50-a-dozen, pasture-raised eggs was this one, written by Charlotte Udziela, who had to leave the city for a nearby one because she could no longer afford it: "I fear Portland quickly is going the way of Brooklyn ... that is, it's becoming unaffordable for the very people, the young people, who do make it interesting."

For this week's Friday cocktail, we put an Upshot twist on the amenity paradox. In our drink, created by Margaux Taylor, a Portland craft cocktailer, the clash between the sweet and the sour plays out in the glass.

Its base, of course, is that quintessential drink of Portlanders and the people who wish they were: kombucha, the sour, stinky, probiotic-filled fermented tea. Ms. Taylor chose a variety with sage, rosemary and mint, and mixed it with [gin by Aviation](#), a Portland

distillery. She added [rhubarb liqueur](#), limoncello and a drizzle of honey — sweet to offset the stinky. Channeling “Portlandia,” she added, “In the Portland fashion, everything is organic and locally sourced.”

The Portland Paradox

(courtesy of Margaux Taylor, lead bartender at Bottle & Kitchen at the Hotel Rose)

Kombucha (preferably [Clear Mind by Townshend’s Tea Company](#))

1.5 ounces gin (preferably Aviation)

½ ounce rhubarb liqueur (preferably Art in the Age)

½ ounce limoncello

½ ounce lemon juice

Mix the gin, rhubarb liqueur, limoncello and lemon juice. Top with kombucha. Garnish with a drizzle of honey and a rosemary sprig. Serve in a tall glass.