

Bartender's Choice

Remember video stores with "Staff Picks" areas? This page is kind of like that, except every drink is an original created by one of the exceptional bartenders at The Interval. Each of us has specific cocktail interests, and here we share our creations with you.

Bartender's Choice

A take on Tiki meets the Scottish Isles with this tropical sipper. Raspberry and almond smooth the edges of peaty Scotch while fresh cinnamon highlights baking spice notes. A warming escape from the foggy summers of San Francisco.

This cocktail resembles its namesake, as herbal Cynar sinks to the bottom of the glass. In this "Little Honeybee," Justyn adds complexity to a tequila-and-honey sour, and the layers create evolving flavors as you sip.

Named for those crazy contraptions from cartoons where the ball rolls down the ramp and lands on the lever that lights the match that burns the rope and releases the trap, Ben loves drinks (and devices) with lots of crazy things happening, one after another, with a dramatic ending.

A play on the idiom "Dutch courage" (temporary boldness induced by alcohol), Todd's take on the Negroni opts for Dutch gin instead of the traditional London dry, but then splits the genever two ways. The result is a rich take on the Negroni, still bitter, but also with a hint of sweet.

Rye whiskey plays with four different hints of orange: bitter orange amaro from Italy, aromatic orange curaçao from France, orange bitters from Germany, and an American orange peel garnish.

Jennifer is far more interested in perfecting the technique involved in making a simple drink than in new-fangled mixtures. A three-day process yielding pearlescent beauty, this gimlet is possibly the best drink Jennifer has ever made.

Black Sand 13
blended Scotch, raspberry gum syrup, orgeat and lime, over ice with cinnamon garnish

Abejita 12
reposado tequila, lemon and honey, over ice with a Cynar float

Rube Goldberg Variation #3 13
bourbon, mezcal, apricot liqueur and Cardamaro, stirred and served down

Dutch Ambivalence 13
genever, vermouth di torino, gran classico, orange bitters, served over ice

Four Ways to Play 12
rye whiskey, amaro and Cointreau with orange bitters, served over large ice with an orange twist

Navy Gimlet 12
high-proof gin and lime cordial, ice cold

Drinking Around the World

Every culture has idiosyncratic drinks or ways of drinking that delight the locals yet remain little known to the rest of the world. Here we bring you some regional specialties that are celebrated outside our borders.

Drinking Around the World

Depending on where you are in Mexico, this drink can be made with silver tequila or mezcal. Aged for a few months or for several years, ponche continues to mellow over time, developing a nutty, almost madeira-like finish. Traditionally served in clay cups with pecans.

While flavored vodka is generally a modern American phenomenon, bison grass vodka has been produced for half a millenium in Poland. Meaning "apple pie" in Polish, the Szarlotka pairs the jasmine, caramel flavors of the vodka beautifully with unfiltered apple juice.

Sweet, sour and spicy elements are added to many components of Mexican food; alcohol is no exception. Our housemade version of tamarind candy powder is both adult and delightful.

Our version of Tschunk, the ubiquitous caffeinated cocktail of computer hackers worldwide. Lime zest-infused rum combines with housemade maté syrup and seltzer in a cooler appropriate for social as well as digital occasions.

Originally referred to as 'Cuba Libre del Pobre,' the Spanish have been mixing red wine and cola since the 70's. Here we reimagine this classic with vanilla-rich Italian vermouth, Czech Fernet and bitters instead of Coca Cola.

Ponche de Granada with Pecans 10
silver tequila aged with pomegranate juice, served room temperature with spiced pecans on the side

Szarlotka 11
Żubrówka and unfiltered apple juice, served tall with a slice of lemon

Mezcal, Bodega Style 10
Xicara mezcal served neat with oranges and spicy sour tamarind salt on the side

Hacker Club 10
lime-infused Barbados rum with maté syrup and seltzer, served tall

Kalimotxo 11
red wine, Italian vermouth, Czech fernet, and bitters, served over ice with grated cinnamon

Tiki-not-Tiki

Tiki is an American phenomenon from the tail end of the Great Depression, when the public began to have a bit of disposable income. While not everyone could go to the South Pacific, many could go to a restaurant and enjoy tropical flavors like coconut and passion fruit and different rums blended together.

This menu celebrates what are commonly thought of as Tiki drinks, but originated far from the original tradition. Kick back and enjoy one of these tropical libations that fall outside of traditional Tiki.

Tiki-not-Tiki

One of very few Tiki-esque drinks without rum, this was created at the Shepherd Hotel in Cairo during World War II. Rommel wrongly predicted his battle victory, but head barman Joe Scialom had been asked to send his famous cocktail to the British front lines, as "everyone is really hungover." Whether this drink has fortifying powers or not, the English won that battle.

The flavored, blended Daiquiri has been maligned and mistreated by cheap bars and cheaper ingredients. Using liqueur made from actual fruit, plus rich aged rum, then shaking and straining rather than blending, gives us an exceptional flavored Daiquiri variation.

Contrary to popular belief, the Mai Tai was created in Oakland, CA in 1944. By then there were over 150 Tiki bars across the US, including in places that original Tiki bars culturally appropriated. Hawaii's response to the Mai Tai includes pineapple juice and a dark rum float. (We are happy to make a traditional Mai Tai as well.)

The Hurricane was popularized by Pat O'Brien's in New Orleans, one of a family-friendly restaurant chain that evolved from bicoastal Fern Bars. Nowadays it is almost always made from a powdered mix, and tastes as such. Real passion fruit and a blend of rums make our version exceptional.

A Caribbean drink actually invented by Caribbeans, the Piña Colada was created at the Caribe Hilton in Puerto Rico in 1954 to celebrate the new-fangled invention of the electric blender. A mix of rums gives this version some heft yet is still creamy and refreshing.

San Francisco's Marcovaldo Dionysos created this complex refresher while tending bar at Absinthe in Hayes Valley. Fresh pineapple and green Chartreuse alpine liqueur compliment each other surprisingly well.

Suffering Bastard 10
brandy, gin, lime cordial, ginger and bitters,
carbonated and served on draught

Banana Daiquiri 13
Venezuelan rum, fresh lime, and banana liqueur,
served up

Hawaiian Mai Tai 11
light rum, fresh pineapple juice, amaretto, lime,
served over ice with a dark rum float

Hurricane 13
three rums, passion fruit, orange, lime, served in
a goblet over ice

Piña Colada 11
three rums, housemade cream of coconut, fresh
pineapple juice, served frozen

Chartreuse Swizzle 14
green Chartreuse, fresh pineapple juice, falernum,
served tall over crushed ice

Daisies for All

The Daisy is a drink family rather than a specific cocktail, comprised of spirit, citrus, and a flavored syrup or liqueur rather than plain sugar. Historically the sweeteners were curaçao, yellow Chartreuse, raspberry syrup or grenadine (orgeat was added in 1928), and were often topped with seltzer. The quintessential example is the Margarita, the Spanish word for Daisy, with tequila, lime and curaçao, served without seltzer.

Daisies for All

A ridiculously refreshing tall, frosty beverage, a Gin Daisy can have any combination of flavors. Our version hails from local Chris Lane when he worked the bar at Heaven's Dog. It is fruity yet not too sweet, perfect for summer imbibing.

Named for the O1902 transportation marvel, the 20th Century Limited was a passenger train that connected New York and Chicago in an astounding 20 hours! C.A. Tuck created and named the cocktail in O1939. It tastes like Art Deco in a glass!

First described in Jigger, Beaker and Flask by Charles H. Baker Jr. after discovering it at La Cucaracha Bar in Mexico City in O1937, this tall dark drink is frosty, tangy, and not terribly sweet.

Another hidden gem from Harry Craddock's O1930 Savoy Cocktail Book, the combination of whiskies sounds odd, but the richness of real almond orgeat unites the ingredients into a perfect whiskey sour variation.

Erik Adkins of the Slanted Door Group has an amazing knack for taking older, unbalanced drink recipes and making them sing. This cocktail comes from Charles H. Baker Jr. with Erik's adjustments. Apple, pomegranate and anise have delicious affinity for each other; without the absinthe this becomes a Jack Rose.

A modern drink with classic nomenclature, this drink was created by David Wondrich in homage to the White Star Line of ships docked at New York's Pier 54. "Imperial" refers to topping a fizzy drink with Champagne rather than ordinary seltzer.

Gin Daisy 12
gin, lemon, pineapple gum syrup, grenadine and seltzer, served tall

Twentieth Century 12
gin, lemon, Kina and crème de cacao, served up

Mexican Firing Squad Special 12
tequila, lime, grenadine, Angostura and orange bitters, served tall over crushed ice

Cameron's Kick 12
Irish and Scotch whiskies, orgeat and lemon, served up

Pan American Clipper 14
apple brandy, lime, grenadine and dashes of absinthe, served up

White Star Imperial Daisy 12
brandy, caraway and lemon, topped with sparkling wine

The Old Fashioned In All Its Glory

The Old Fashioned is the original cocktail. Comprised of spirit, sugar, water and bitters, 200 years ago this was the civilized way to drink what was often rough, poorly distilled booze. As the story goes, once creative bartenders started serving fancier drinks and calling them cocktails, conventional drinkers asked for their whiskey "the old fashioned way" and the new moniker was born. "Fancy" and "Improved" versions call for small amounts of liqueurs or flavored syrups, but the Old Fashioned is at its heart spirit seasoned lightly.

The Old Fashioned In All Its Glory

The original Old Fashioned: spirit, sugar, water, bitters.

Bitters are to cocktails what salt is to food; they deepen the flavor of what is already there, and gum syrup adds viscosity and a generous mouthfeel.

Thad Vogler of Bar Agricole and Trou Normand is a genius at "improved" cocktails, adding dashes of flavor that heighten and showcase the base spirit, in this case, French apple brandy.

Phil Ward of Mayahuel in New York made this drink when he ran the bar at Death & Co. Our own Tiny Delota improved on it by adding Ancho Reyes, a chile liqueur made from dried, roasted poblano chiles. Smoky and spicy!

From Charles H. Baker Jr., that bon vivant who traveled the world during and after Prohibition, drinking and writing. Far from gruesome, a "skin" is a type of cocktail with citrus zest in it, and this one was named for the summer capitol of the Philippines in the late '20s.

Dating back at least 150 years, we don't know the original name of this drink. It was inherited by Brooks Baldwin's grandmother's mother-in-law, and has since acquired that title. Decanters of this boozy mixture still sit on countertops in New Orleans, prepared in the morning so as to be ready for guests at a moment's notice.

While reviving the classic cocktail, this is the maligned version modern bartenders renounced in recent years. Here we eschew the muddled mess at the bottom of the glass for a measured approach, and put the cherries on a pick for nibbling.

Whiskey Cocktail

bourbon, gum syrup and bitters, served on large ice with orange zest

11

Improved Calvados Cocktail

apple brandy with dashes of green Chartreuse, Benedictine and bitters, on large ice with orange zest

14

Oaxacan Old Fashioned

tequila, mezcal, chile liqueur and chocolate bitters, served on large ice with orange zest

13

Bagnio Stein

rum, gum syrup, lime zest and bitters, served up with freshly ground nutmeg

12

Decanted Mother-In-Law

bourbon, curaçao, maraschino, amer, Angostura and Peychaud's bitters, served in an apothecary bottle

11

Wisconsin Old Fashioned

brandy, marasca cherry syrup, orange, bitters and a splash of soda, served over ice with cherries and an orange slice

11

Temperate and Teetotaling

Imbibing is often seen as part of the bar landscape, yet there are many times when we may want to go easy on our alcohol consumption or abstain completely without missing out on the social virtues of an evening get-together. Here we provide several options for the lower-octane occasion.

Temperate

Sangaree is an ancient punch relative; over crushed ice it makes for a rich yet refreshing beverage.

A concentrated, aromatic version of a Pompiér, a French vermouth and cassis refresher. Here we use Neil Kopplin's stellar bitter rose aperitif, which adds complexity to this low octane sipper.

Hailing from the Grand Hotel in Yokohama, Japan, this rare Sherry-based classic is lent dry complexity by the addition of French vermouth.

Real orgeat is made from actual almonds rather than extract, which lend body and richness to any beverage.

Hibiscus flowers have a floral, tart flavor and deep crimson color. The tea is used medicinally around the world, and creates a deliciously complex beverage base.

Old Fashioneds have been made using any number of spirits as the base; here we use bitter orange to create a complex, bitter sipper.

Shrub refers to a vinegar-based fruit syrup. Before the industrialization of food, vinegar was the only way to get a reliable source of acidity in a beverage. Adding a shrub to seltzer creates a tangy, complex drink, with or without alcohol.

Port Wine Sangaree 12
Port lightly adjusted with lemon and pineapple, served over crushed ice, dusting of nutmeg

Petit Rouge 10
Imbue Petal & Thorn and cassis, served over large ice with a lemon twist

Bamboo 8
Amontillado Sherry, French vermouth, and dashes of bitters, served up with a lemon twist

Teetotaling 7
Orgeat Lemonade
fresh lemon, almond syrup and sparkling water, served tall

Jamaica Cooler 7
hibiscus tisane, pineapple gum syrup, lemon juice and sparkling water

Bitter Orange Old Fashioned 6
Chinotto, dashes of bitters and a lemon peel, served over ice

Cranberry and Douglas fir Shrub 6
tart berry shrub with our house sparkling water, served tall

Wine & Beer &
Coffee & Tea

Sparkling Wine

5oz glass/bottle

Giro Ribot Cava Brut NV

9/36

White

Poderi dal Nespolei Pagadebit/Sauvignon Blanc 02014 10/42
Domaine de la Guillotterie Chenin Blanc 02015 13/57
Drouhin Vaudon Chablis 02014 12/52

Rosé

Saint Ser Côtes de Provence 02014 12/52

Red

CP Dry Creek Valley Malbec 02013 12/52
Becker Landgraf Pinot Noir 2014 15/67
Ducceto Chianti 02014 12/52
Pelissero Long Now Nebbiolo/Barbera 02005 142

Draught Beer

Dogfish Head Midas Touch Ancient Ale, Delaware 14oz, 9% 12
Fieldwork Brewing IPA, Berkeley 14oz, 7.0% 9
Fort Point Westfalia Red, San Francisco 14oz, 6.5% 10

Canned and Bottled Beer

Golden State Cider, Sebastopol 16oz, 6.9% 9
Anchor California Lager, San Francisco 12oz, 4.7% 7
Ayinger Brau-Weisse, Germany 11.2 oz, 5.1% 8
Modern Times Coffee Stout, San Diego 16oz, 5.8% 8
Tecate, Mexico 12oz, 4.5% 4

Coffee by Heart

Single Origin Drip 3.5
Espresso 3.5 Cappuccino 4
Americano 3.5 Latte 4.5
Cortado 3.5 Mocha 5

Tea by Song

Green
Fragrant Leaf 4
shade withered, drum roasted on high,
final roast over low fire;
notes of nettle, melon, and silken tofu
"Melon Seed" 6
rich and complex unlike traditional green teas;
notes of guava, nori, and toasted rice crackers
Oolong
Nantou Dark 4
weeklong bake with slow temperature increase;
notes of cocoa, espresso and caramel
Black
Golden Needle 4
three cultivars create exceptional balance;
notes of citrus rind and dates
Herbal
Holy Basil 4
an invigorating blend of domestic holy basil,
Moroccan rose, and lemon balm
Spicy Ginger and Lemon 4
refreshing and invigorating

Bites

Phoebe Schilla of Studio of Good Living is a Cordon Bleu-trained private chef and culinary teacher who specializes in fresh, fragrant and healthy food using local ingredients.

The Moroccan Carrot Hummus is vegan, and all of the spreads are gluten-free.

Sweetwood Cattle Company raises hormone-free cattle in Steamboat Springs, Colorado and adds no MSG or artificial ingredients. Original and Peppered flavors are gluten-free.

Made from beef and pork by Sweetwood Cattle Company, with no added nitrites, MSG or artificial ingredients.

Bites

Spreads by Phoebe Foods
served with crackers (gluten-free upon request)

select from:	Artichoke	9
	Moroccan Carrot Hummus	9
	Pimiento Pub Cheese	9
	Smoked Trout	9

Assorted Olives	9
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Beef Jerky	6
Original or Peppered	

Hickory Smoked Meat Sticks	3
Original or Jalapeno	

Shortbread by Batter Bakery	3.50
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Spirits

Spirits

Vodka	
Bainbridge	8
Chopin	11
Square One Cucumber	9
St. George CA Citrus	8
St. George Chile	8
Stolichnaya	8
Svedka	7
Zubronka Bison Grass	8
Gin, Old Tom, Genever	
Beefeater	7
Farallon	9
North Shore No. 6	9
North Shore No. 11	9
OsCo Automatic Uptown	7
Perry's Tot	10
Plymouth Navy Strength	10
St. George Botanivore	8
St. George Terroir	8
St. George Dry Rye	8
Tanqueray	8
Hayman's Old Tom	8
Ransom Old Tom	12
Rusty Blade	14
Bois Genever Oude	10
Diep? Genever Oude	9
Rum, Rhum	
Appleton VXX	8
Batavia Arrack	10
Don Q Gold	8
El Dorado 3yr white	7
Gosling's Black Seal	7
Hamilton Pot Still Gold	7
Mt. Gay Eclipse	7
Myers's	7
Pampero Aniversario	10
Pusser's	7
St. Teresa 1776	12
Scarlet Ibis	9
Smith & Cross	10
Barbancourt white	7
Barbancourt 3yr	8
Damoiseau 110	8
Neisson white	9
Neisson Elevé sous Bois	10
St. George Agricole	16

Pisco	
Capurro Acholado	10
Encanto Acholado	9
Cachaça	
Novo Fogo Silver	8
Novo Fogo Barrel-Aged	10
Tequila	
Fortaleza Blanco	12
Fortaleza Reposado	14
Ocho Anejo	14
Siembra Valles	11
Siembra Valles Ancestral	30
Siete Leguas Anejo	13
Suerte Blanco	8
Suerte Reposado	9
Tapatio Blanco	7
Tapatio Anejo	10
Teguila Cabeza	7
Mezcal	
Del Maguey Chichicapa	16
Del Maguey Vida	10
Ilegal Joven	16
Mezcal Vago Espadin	12
Rey Campero Jabali	30
Xicaru Espadin	9
Brandy, Apple Brandy	
Espirito Brandy	7
Korbel	7
Marie Duffau Armagnac	8
Osocalis Brandy	12
Park Cognac	9
Tarquet Armagnac	8
Dupont Calvados	11
Groult 3yr Calvados	11
Laird's Bonded Applejack	8
Eau de Vie	
Clear Creek Kirschwasser	10
St. George Pear Brandy	18
Sutton Cellars Grappa	9

Whiskey, Whisley	
Buffalo Trace	8
Four Roses Straight	7
George T. Stagg	30
Johnny Drum	10
Leopold Bros American	11
Michter's USI	11
Wild Turkey 101 Bourbon	8
Willet Pot Still	12
W.L. Weller	30
Coppersea Raw Rye	14
Leopold Bros Maryland Rye	14
Rittenhouse Rye	7
Russell's Reserve Gyr Rye	11
Sazerac Gyr Rye	8
Thomas H. Handy Rye	30
Wild Turkey 101 Rye	8
Balvenie Doublewood	16
Great King St. Artist's Blend	9
Glenlivet	10
Laphroaig 10yr	14
Springbank 10yr	15
Powers Gold Label	7
Redbreast 12yr	14
Teeling Small Batch	10
Hakushu 12yr	20
Hibiki Japanese Harmony	16
Nikka Coffey Grain	16
St. George Baller	20
Taketsuru Pure Malt	16
Yamazaki 12	20
Amaro	
Amaro Ciociaro	7
Amaro Nonino	11
Aperol	7
Averna	7
Becherovka	7
Bigallet China China Amer	9
Campari	7
Cardamaro	7
Cynar	7
Fernet Branca	7
Gran Classico	7
Luxardo Amaro Abano	7
Jelinek Fernet	7
Meletti	7

Sherry, Port	
Alvear Amontillado	7
Alvear Cream	7
Alvear Fino en Rama	7
Alvear Oloroso	15
Alvear Pedro Ximenez 1727	18
Quinta de la Rosa Ruby Port	10

Vermouth	
Alessio Vermouth di Torino	8
Bonal	9
Carlo Alberto Bianco	13
Carlo Alberto Rosso	13
Carpano Antica Formula	8
Cocchi Americano	8
Cocchi Vermouth di Torino	9
Dolin Dry	7
Dolin Blanc	7
Dolin Rouge	7
Dubonnet Rouge	7
Imbue Petal & Thorn	10
Kina L'Aero D'Or	11
Lillet Blanc	8
Mancino Bianco Ambrato	13
Noilly Prat Dry	7
Punt e Mes	9
Yzaguirre Dry Reserva	9

Spirits are listed as 1.5 ounce pours (vermouths are 3.5 oz). A cocktail will include around 2 ounces of high-proof spirits and add \$3 to the listed cost.

Long Now Spirits Tasting

St. George Spirits in Alameda graciously created three spirits for The Interval; they can be seen hanging in our bottle keep above you. A donation of \$1500 to The Long Now Foundation gives you your own liter of gin, bourbon or single-malt whiskey, which we will pour straight or make cocktails with for you and your guests.

Long Now Spirits Tasting

50

1/2 oz. each:

Bristlecone Gin, 45.5%

Single Malt Whiskey, 43%

California Straight Bourbon, 62%