

TIME CAPSULE

(02014 - 02020)

Since the Interval first opened in 02014, dozens of cocktails from former Beverage Directors Jennifer Colliau and Todd Myles Carnam have wended their way into our guests' hearts, some for just a night, some for weeks and months on end.

A few, however, became iconic, so inseparable from the space and concept of The Interval that to no longer offer them would be unthinkable. Jennifer and Todd have moved on from The Interval but the drinks in this section all bear their inimitable stamp.

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TIME CAPSULE (02014-02020)

single / 375ml / 750ml

Decanted Mother-in-Law

15 / 46 / 92

bourbon, curaçao, maraschino, amer, Angostura and Creole bitters; served in an apothecary bottle

Well past its sesquicentennial, its original name is lost to time. Inherited by Brooks Baldwin's grandmother's mother-in-law, it has since acquired that title. Decanters of this still sit on New Orleans countertops, prepared in the morning to be ready for guests at a moment's notice.

I've Grown To Love Life Too Much

15

*cognac, spiced pear liqueur and creme de cacao;
served neat with a pour of sparkling wine on the side*

In Todd's favorite book, *The Brothers Karamazov*, Dmitri begins his final night of freedom by ordering three dozen bottles of Champagne, cognac, pears, chocolate and much else. Leaving for Mokroye to woo his true love, he declares to the driver of his troika, "I've grown to love life too much."

International Orange

18

aged gin, Italian vermouth, bitter apéritif and bitters; served up

It's impossible to work at the Interval without falling in love with the Golden Gate Bridge. Or in Todd's case, falling further in love. Made from San Francisco gin aged in Napa-born barrels, a paean to this most wondrous part of our world.

Navy Gimlet

14

high-proof gin and lime cordial; served up

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 the best drink she's ever made.

Old Dutch

18

*old & young Genever, Italian vermouth, Gran Classico;
aged in a Sherry-seasoned barrel and served on the rocks*

Todd sure loved to complicate things. Even equal-parts cocktails weren't safe from his meddling. This rich negroni variation has its edges smoothed by time in a tiny barrel.

SHUT UP & PLAY THE HITS

Where would we be without those that came before us? An attempt to pay humble tribute to the brilliance of our predecessors, this section includes a rotation of greatest hits from Interval alumni and menus past, a compelling breadth of offerings to satisfy all palates.

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SHUT UP & PLAY THE HITS

Abejita	14	Justyn's deceptively simple cocktail resembles its namesake, as herbal Cynar sinks to the bottom of the glass, creating a layered, or striped, look similar to a 'Little Honeybee.'
<i>reposado tequila, honey, lemon and Cynar; served on the rocks</i>		
Four Ways to Play	14	Kimberly's rye whiskey cocktail 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.
<i>rye whiskey, amaro, curaçao and orange bitters; served on slanted ice with an orange twist</i>		
Hacker Club	14	KC's version of 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.
<i>lime-infused rums, maté syrup and seltzer; served tall</i>		
Interval Spritz	15	Admittedly a little more work than the original, but you're rewarded with a much more balanced, thirst quenching drink. For those times, albeit briefly, the sun peaks through the fog.
<i>Aperol, Prosecco, Campari, clarified lemon, grapefruit oleo and seltzer; carbonated</i>		
	<i>single / 375ml / 750ml</i>	
Oaxacan Old Fashioned	15 / 48 / 96	Phil Ward made this drink when he ran the bar at Death & Co in New York. Our own Tiny Delota modified it by adding Ancho Reyes, a chile liqueur made from dried, roasted poblano chiles. Spiced and smoky!
<i>reposado tequila, mezcal, Ancho Reyes, agave, chocolate bitters; served on slanted ice</i>		
Three Word Title	16	A tongue-in-cheek jab at our former Beverage Director, lover of all things long winded, this quick sipper is as simple as it gets.
<i>vodka, Prosecco, passionfruit, almond, lime and cinnamon; carbonated</i>		

THE BARTENDERS

Each of the Interval's talented bartenders has specific cocktail interests. Some tend towards whiskey, others to gin or brandy; some prefer slow sippers, others drinks that are shaken and refreshing; some keep it simple, others gravitate towards the baroque and complex. In this, our most unique and personal section, we offer the creations of our very own bartenders, drinks they've conceived and labored over for weeks or sometimes months until, finally, they've achieved their vision.

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THE BARTENDERS

Black Sand 17

blended scotch, raspberry, almond, cinnamon and lime; served over ice

A take on Tiki meets the Scottish Isles in Ty's tropical restorative. Raspberry and almond smooth the edges of peated Scotch while fresh cinnamon highlights baking spice notes. A warming escape from the foggy summers of San Francisco.

Looks Like Rain 15

cinnamon mezcal, lime, maraschino and Creme de Violette; served over ice

John's libation is a love letter to wetter weather. Cinnamon-infused mezcal marries with Creme de Violette to create a bouquet reminiscent of blooming flowers after a stormy day.

Paxton's Arrow 15

green chile vodka, Belizean rum, Ancho Reyes, celery bitters and chile tincture; served up

Whether it's your sun, moon, or 9th house rising, Paxton's Arrow personifies a Sagittarius' kindhearted yet fiery nature. A perfect blend of spirits with a little added heat, Shawn's tippie embodies the love and attitude of a Sag. IYKYK.

Sunlight On A Foggy Afternoon 15

Maryland rye OR Belizean rum, lemon and lime, Amaro Nonino, ginger and Creole bitters; served over ice

Built upon a foundation of warming Amaro and ginger, Sophie leaves this drink's destiny in your hands. Choose rye for notes of baking spice, or rum to be transported to Ambergris Caye. Which will it be?

The Blanket Fort 17

shiso Bourbon, Armagnac, China China Amer, Kina Lillet and orange bitters; served up

All the playfulness of a kid's imagination but fortified for adulthood. Here Celia and Eddie have blended Bourbon with shiso in tandem with Armagnac and a pair of French digestives. The result is an herbaceous sipper that comforts like a friendship that deepens with time.

FADS TURNED ETERNAL

Sometimes things stick. Every once in a while, the wisdom of crowds becomes the wisdom of generations and something eternal gets passed along to us — an idea, a song, an image, a cocktail. Every once in a while, a craze becomes the center that holds. The fact that we still drink the cocktails you'll find on these pages long after their sesquicentennial (or even sestercentennial) have come and gone, is a testament to longevity and the possibility that things can last. Sometimes that flash in the sky turns out to be a star that will see us through our nights.

FADS TURNED ETERNAL

Clover Club

18

*old tom gin, blanc vermouth, lemon, raspberry jam and nutmeg;
served up*

Eponymously named after the Gilded Age club that met monthly at the Bellevue-Stratford Hotel, this pink velvety cocktail ensorcelled the top-hatted titans of its time until the Volstead Act shut off the lights.

Fish House Punch

16

*Jamaican rum, armagnac, apricot brandy, lemon & orange oleo,
pineapple gum; served over ice*

Probably the first cocktail — preceding the very word “cocktail” by nearly 100 years. The official libation of the Schuylkill River Fishing Club, a group of colonial Philadelphia layabouts who used the ruse of angling to pass sotted afternoons on the river.

Gin Rickey

15

old tom gin, lime, acid solution, saline and soda water; served tall

Though this most famous scion of DC politico culture was assigned rye at birth, it was the gin variant that took hold of America’s imagination. By the time flappers came on the scene, Fitzgeraldian characters were walking into rooms with ‘gin rickeys that clicked full of ice.’

Sazerac

19

*single malt Irish whisky, armagnac, gum, creole bitters and absinthe;
served neat*

We took liberties with this one, but this cocktail is no stranger to reinvention — whiskey replaced the original cognac when phylloxera arrived to France’s vineyards. Think of this variation as a palimpsest, striving for the best possible version of this grandfather of cocktails.

Sherry Cobbler

15

sherry blend, lemon and apricot jam; served over crushed ice

After rum and brandy, sherry was the most likely option for tippling in early 19th century America. It was only a matter of time before someone tried to gild sherry’s lily. Here we’ve pulled several sherries together and added depth with apricot jam.

COFFEE, TEA
& BOOZE FREE

COFFEE & TEA

Coffee by Cute

Americano	4	Latte	6
Cappuccino	5	Mocha	7
Cortado	4	Single Origin Drip	3
Espresso	4		

Tea by Song

Black - Roaster's Red 5

*classic Yunnan red tea from organic, gold-tipped leaves;
notes of golden raspberry, peony and grenadine*

Green - Fragrant Leaf 5

*shade withered, drum roasted on high, final roast over low fire;
notes of nettle, melon and silken tofu*

Herbal - Carrot 5

a blend of domestic carrot and burdock, honeybush and cinnamon

Oolong - April 30 Dark 5

*weeklong bake with slow temperature increase;
notes of milk bread toast, toffee and bananas foster*

Shan Lin Xi Winter Sprout 7

*bruised on bamboo then long roasted;
notes of ginger, kettle corn, cotton candy*

BOOZE FREE

Asimov's Crater 16

*Wilfred's N/A aperitif, pineapple, almond and lime;
served up*

Bitter Orange Old Fashioned 9

*Chinotto, dashes of bitters and an orange peel;
served over ice*

Cranberry Douglas Fir Shrub 6

tart vinegar-based shrub and seltzer; served tall

Hella Cocktail Co. Aromatic Spritz 8 / 19*

*cinnamon, star anise, gentian root and rose hips; served over ice
optionally with the spirit of your choice

Spicy Ginger Honey Lemon Tea 6 / 17*

*refreshing and invigorating; served hot
optionally with the spirit of your choice

Dupont Sparkling Apple Cider 9

Untitled Art N/A Juicy IPA 7

Untitled Art N/A Mango Dragonfruit Sour 7

WINE, BEER & BITES

WINE & BEER

glass / bottle

Sparkling Wine

Giavi Prosecco Superiore Brut NV	14 / 54
Louis Roederer Brut Nature 02015	125
Ultraviolet Sparkling Rosé NV	15 / 58

White/Rosé

Ameztoi Geteriako Txakolina 02022	17 / 75
Domaine Hervé Azo Petit Chablis 02022	16 / 60
Scribe Una Lou Rosé of Pinot Noir 02022	14 / 54

Red

Deux Punx Old Vine Zinfandel 02022	16 / 60
Ultraviolet Cabernet Sauvignon 02021	14 / 54

Draft

Alvarado Street Mai Tai West Coast IPA – 16oz, 6.5%	8
Calidad Mexican-style Lager – 16oz, 4.5%	8

Canned

Alvarado Street Chill'd Out: Fuzzy Navel – 16oz, 8.0%	10
<i>Imperial sour w/ peach and orange</i>	
Brouwerij West Picnic Lightning Hazy IPA – 16oz, 6.8%	9
Fort George Waves of Silence Cinnamon Roll Stout – 16oz, 9.0%	8
Heater Allen Czech Pilsner – 16oz, 5.0%	8
Occidental Hefeweizen – 16oz, 5.0%	8
Son Of Man Beti Dry Cider – 12oz, 6.0%	8
Sunday Beer Lager – 12oz, 3.9%	6
Untitled Art N/A Juicy IPA - 12oz, 0.5%	7
Untitled Art N/A Mango Dragonfruit Sour - 12oz, 0.5%	7

BITES

Conservas

served with Torres potato chips

Baby Sardines in Olive Oil	11
Chorizo Spiced Mussels	16
Trout with Dill, 3oz	12
Yellowfin Belly in Olive Oil	14

Other Snacks

Sweet & Spicy Sriracha Jerky	9
Texas BBQ Pork Rinds	6
Marcona Almonds	8
Olives with Anchovy	6
Salt & Vinegar Potato Chips	4
Truffle Potato Chips	4

Cibo Pastries

Limited Quantities

Miso Peanut Butter Cookie	4
Chocolate Walnut Cookie (Gluten Free)	4
Banana Bread	4

SPIRITS

SPIRITS

AMARI		St. George Terroir	11	Hampden Estate 8 Year	18	Kilchoman Machir Bay	18
Amaro Angeleno	11	Tanqueray	11	Neisson Organic Blanc	18	Leopold Bros. BIB Bourbon	20
Amaro Nonino	13			Neisson Sous Bois	12	Leopold Bros. Small Batch	13
Amaro Sfumato	10	FORTIFIED		Royal Standard	10	Leopold Bros. 3 Chamber Rye	53
Aperol	10	Bodegas Hidalgo Amontillado	11	Scarlet Ibis	11	Nikka Coffey Grain	20
Averna	11	Bodegas Hidalgo Oloroso	11	Smith & Cross	12	Nikka Coffey Malt	23
Aveze	10	Bodegas Hidalgo PX	21	Wray & Nephew Overproof	11	Nikka Days	13
Becherovka	10	Cardamaro	15			Nikka From The Barrel	20
Bigallet China China Amer	11	Carpano Antica	20	Empirical Soka	14	Nikka Miyagikyo Single Malt	25
Braulio	11	Cocchi Americano	13			Nikka Peated Miyagikyo	60
Campari	10	Cocchi Vermouth di Torino	13	TEQUILA		Nikka Taketsuru Pure Malt	22
Cappelletti	10	Dolin Blanc	11	Arette Artesanal Reposado	13	Nikka Yoichi Single Malt	25
Ciociaro	10	Dubonnet Rouge	11	Cascahuin Añejo	19	Nikka Non-Peated Yoichi	60
Cynar	10	Lemorton Pommeau	16	Cascahuin Tahona Blanco	22	Rabbit Hole Cavehill Bourbon	17
Fernet Branca	10	Mancino Bianco	21	Cimarron Blanco	10	Rare Perfection 14 Canadian	34
Gran Classico	11	Martini & Rossi Floreale N/A	10	Cimarron Reposado	10	Rittenhouse Rye	10
Montenegro	10	Martini & Rossi Rosso	10	Don Fulano Reposado	16	Russell's Reserve 6yr Rye	13
Ramazzotti	10	Noilly Prat Extra Dry	10	Don Fulano Suave	13	Sagamore Straight Rye	12
		Punt e Mes	15	Fuenteseca Cosecha 02018	28	Sagamore Cask Strength Rye	18
BRANDY & EAU DE VIE		Quinta de la Rosa Ruby Port	14	G4 Blanco	14	Springbank 10	22
Camut 6 Year Calvados	22	Tio Pepe Fino en Rama	21	Ocho Añejo Cerro Negro 02020	20	Springbank 15	35
Capurro Pisco	10			Ocho Añejo La Ladera 02021	22	St. George Single Malt 40th Ann.	105
Clear Creek Kirschwasser	12	MEZCAL, RAICILLA		Roca Patron Añejo	22	St. George Single Malt Lot 22	25
Copper & Kings Apple Brandy	12	Banhez Espadin/Barril	10	Roca Patron Blanco	20	Teeling Single Grain	11
Dudognon Selection Cognac	12	Del Maguey Tobala	30	Roca Patron Reposado	21	Teeling Single Malt	15
Edenico Mango Eau de Vie	25	El Mero Mero Espadin	16	Siembra Valles Ancestral	27	Teeling Small Batch	10
Espirito	10	El Mero Mero Tepestate	22	Siete Leguas Extra Anejo	65	Uncle Nearest 1856	17
Kuchan Peach Brandy	20	Legendario Cenizo	13	Tapatio 110	13	Uncle Nearest 1884	15
Matchbook Smoked Pineapple	20	Legendario Ensemble	18	Tapatio Blanco	11	Wild Turkey 101 Bourbon	11
Millet VS Armagnac	14	Legendario Domingo	11	Tapatio Reposado	13	Willett 4 Rye	18
Osocalis	11	Mezonte Raicilla Japo	35			Willett 10 Rye	80
St. George Basil Eau de Vie	12	Rey Campero Sierra Negra	28	WHISKEY, WHISKY		Willett 8 Wheated Bourbon	54
St. George Pear Brandy	11	Salvadores Elote	19	Angels Envy Rye	20		
Yebiga Rakija	10	Tres Tiempos Ensemble	30	Balvenie Doublewood	18	VODKA	
		Vago Ensemble Tio Rey	23	Bruichladdich Port Charlotte 10	18	Ahus Akvavit	11
		Vago Espadin Barriga 02018	15	Bruichladdich The Classic Laddie	17	Ahus Midwinter Akvavit	12
GIN, GENEVER				Buffalo Trace	11	Beluga	12
Barr Hill	11	RUM, RHUM, CACHAÇA		Compass Box Artist Blend	11	Chopin	11
Beefeater	10	Appleton Estate 12 Rare Casks	11	Compass Box Delos	75	Good Vodka	11
Bok	11	Barbancourt White	11	Compass Box Hedonism	29	Square One Cucumber	11
Bols Genever Oude	11	Barbancourt 8 Year	11	Compass Box Metropolis	75	St. George Citrus	11
Diep 9	14	Chairman's Reserve Spiced	11	Compass Box Peat Monster 20th	27	St. George Chile	11
Gin Mare	11	Clairin Le Rocher	16	Compass Box Ultramarine	78	Tito's	11
Hayman's Old Tom	11	Copalli	11	Compass Box Vellichor	100	Zubrowka Bison Grass	11
Hayman's Royal Dock	11	Don Q Gold	10	Famous Grouse Smoky Black	11		
Nam Gin Devil's Claw	21	El Dorado 3 Year	11	Four Roses Small Batch Bourbon	11		
No. 209	11	Foursquare 12 Year 02007	20	Four Roses Straight Bourbon	10		
Plymouth Navy Strength	12	Hamilton Pot Still Black	11	Glenlivet 12	14		
Spirit Works Barrel-Aged	13	Hamilton Pot Still Gold	11	Johnny Drum	14		
St. George Botanicalvire	11						

*Spirits are listed as 1.5 oz pours.
Fortifieds are 3.5 oz.*

LONG NOW
SPIRITS TASTING
& MERCH

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Long Now Spirits Tasting	35	Interval Rete Logo Sweatshirt	68
<i>1/2 oz. each:</i> <i>Bristlecone Gin, 45.5%</i> <i>Single Malt Whiskey, 43%</i>			
 <i>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.</i>		Interval Rete Logo Dice Cup with 6 Dice	40
		<i>Replacement Die</i>	3
The Clock of The Long Now	16	Long Now Challenge Coin	100
<i>by Stewart Brand. A kind of founding manifesto for the Long Now Foundation written by its president, this book is a comprehensive manual of long-term responsibility and a vision for Long Now's future.</i>		<i>This custom designed stainless steel coin features a Bristlecone Pine on one side and our Carpe Millenium logo engraved on the other.</i>	
Interval Titanium Flask	200	Long Now Clock Prototype T-Shirt	30
<i>Custom etched titanium flask designed by Brooklyn based design studio, The Principals.</i>		Long Now Moleskine Notebook	20
January 07003:	28	The SALT Summaries	20
<i>Bell Studies for the Clock of the Long Now by Brian Eno Brian Eno created this ambient album using the algorithms of the Chime Generator for the 10,000 Year Clock, which will ring a unique sequence of chimes every day for 10,000 years.</i>		<i>by Stewart Brand with Kevin Kelly, Alexander Rose and Paul Saffo Condensed ideas about long-term thinking from our monthly speaking series curated by Stewart Brand.</i>	