

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.

In the final scene of Orwell's *1984*, Winston Smith sits in The Chestnut Tree Cafe, drinking a glass of Victory Gin with "a few drops from another bottle... saccharine flavored with cloves, the speciality of the cafe." Justyn's version will surely spare you the downcast reception of poor Winston.

Ringo: "What was it first attracted you to me?" John: "Well, you're very polite, aren't you?" Ben named this drink after a White Album song by Ringo - a little unexpected, refreshingly odd, and brings out the fun side in other people.

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."

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.

The Octagon is inspired by Julie's love of both cognac and punch. Benedictine, a French herbal liqueur, lends warm spice notes to this complex refresher.

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

Chestnut Tree Special 10
navy-strength gin and cloves, stirred over ice and served down

Don't Pass Me By 14
Coppersea Raw Rye, sherry, passion fruit, served up with a kiwi garnish

I've Grown to Love Life too Much 14
cognac, spiced pear liqueur, creme de cacao, served neat with a sparkling wine back

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

The Octagon 14
cognac and apple brandies, honey, lemon and spices, served over ice

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

White 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.

Originally referred to as 'Cuba Libre del Pobre,' the Spanish have been mixing red wine and cola since the 1970s. Here we reimagine this classic with vanilla-rich Italian vermouth, Czech Fernet and bitters instead of Coca Cola.

Ume plums are a Japanese variety of stone fruit, used while unripe. Our umeshu contains far less sugar than bottled versions. The sweet-sour flavor and tannic structure lead to a surprisingly robust sipper.

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.

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

Mezcal, Bodega Style 12
Xicaru mezcal served heat with oranges and spicy sour tamarind salt on the side

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

Housemade Umeshu 12
shochu infused with ume plums, served chilled

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

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 13
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 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.

The Old Fashioned In All Its Glory

Whiskey Cocktail 11

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

Improved Calvados Cocktail 14

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

Oaxacan Old Fashioned 13

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

Baguio Stein 12

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

Decanted Mother-in-Law 11

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

Wisconsin Old Fashioned 11

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

The Fern Bar

Before the 1960s, bars were saloons: refuge for dark, brooding men who drank their spirits neat, or with ice to be fancy.

Around 1965, a few well-lit bars in California and New York opened, showcasing classy furniture and domestic touches like doilies and ferns in an effort to bring in women customers. Coinciding with the sexual revolution and the invention of the birth control pill, Fern Bars became a sexy new place for women and men to mingle.

Classic Fern Bar drinks are the cocktail equivalent of comfort food: smooth and easy and uncomplicated. We, ahem, put more care into our versions than is historical, so you can enjoy this tradition without sacrificing good taste.

The Fern Bar

The Lemon Drop, created half a mile from where you sit at Henry Africa circa 01775, is tangy and boozy and so very easy to drink. We clarify this drink with whey, smoothing the edges, and turn it into a shot.

The LIIT hails from the east coast family of Fern Bar culture, from the Oak Beach Inn on Long Island in 01772. Using high-quality spirits and fresh juice elevate this from its typical dive bar rendition.

While the Mudslide predates the Fern Bar by a couple decades, the cold, creamy drink traveled from the Wreck Bar in the Grand Cayman Islands to the US just in time to join the frozen delights exploding in popularity here.

The Harvey Wallbanger is an iconic Fern Bar drink: smooth and full of juice. In our version we blend it with ice and serve in an apricot brandy-rinsed glass, upgrading the recipe by turning it into a Bell-Ringer.

This Irish Coffee variation was created at Bully's Steakhouse in La Jolla around 01768. The owner used the Hawaiian version of his name, "Keoke," as "Coffee George" didn't sound quite as delicious, which is why the drink is popular in tiki bars despite its southern California inception.

Lemon Drop Shot 6
lemon zest-infused vodka, fresh lemon juice and clarified milk, shaken and served as a shot with a sugared rim

Long Island Iced Tea 10
vodka, gin, rum, tequila, curacao, lemon and cola, kegged and carbonated, served over ice

Mudslide 12
vodka, housemade coffee liqueur and the best rum cream liqueur you've ever had, blended with crushed ice and topped with a chocolate drizzle

Harvey Bell-Ringer 14
citrus vodka, orange juice, Galliano and milk, frozen and served in an apricot-brandy rinsed glass

Keoke Coffee 12
hot coffee with brandy, cacao and housemade coffee liqueur, topped with cold cocoa cream

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.

Refreshing and sparkling, this sweet and salty Collins is made with shochu-infused ume plums, providing a tangy and savory complexity in a lightly alcoholic quencher.

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

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

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

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.

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.

Temperate

Salted Plum Collins 11
shochu with infused plums, salt and seltzer, served tall

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

Teetotaling

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

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

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

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

Wine & Beer &
Coffee & Tea

Sparkling Wine

5oz glass/bottle

Agnes Paquet Cremant de Bourgogne NV 14/62

White

Beau-Rivage Bordeaux Sauvignon Blanc Blend 02016 10/42
Domaine de la Guilloterie Chenin Blanc 02016 13/57
Didier Dauvissat Chablis Chardonnay 02016 15/67

Rosé

Saint Ser Côtes de Provence 02014 12/52

Red

Becker Landgraf Pinot Noir 02015 15/67
Domaine Le Colombier Grenache/Syrah 02014 13/57
Domaine De La Bergerie Cabernet Blend 2016 11/48
Pelissero Long Now Nebbiolo/Barbera 02005 142

Draught Beer

Dogfish Head Midas Touch Ancient Ale, Delaware 14oz, 9% 12
Fieldwork Brewing IPA, Berkeley 14oz, 6.7% 9
Fort Point Westfalia Red, San Francisco 14oz, 6.5% 10

Canned and Bottled Beer

Golden State Cider, Sebastopol 16oz, 6.9% 9
Ayinger Brau-Weisse, Germany 11.2oz, 5.1% 8
Anchor California Lager, San Francisco 12oz, 4.7% 7
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
Snow Jasmine 4
young leaf buds are pan roasted then scented in small batches;
strong notes of jasmine, sweet nectar, and lily

Oolong
Lishan Spring Orchid 6
bruised by hand on bamboo trays and slowly baked;
notes of spruce, cassava, and orchid

Shan Lin Xi Winter Sprout 6
perfect weather conditions trigger increased sugar content; bruised on bamboo, then long roasted.
notes of ginger, kettle corn, and cotton candy

Black
Song Red 4
five cultivars create exceptional balance;
notes of honeydew, maple syrup, and orange

Herbal
Marshmallow 4
a restorative blend of marshmallow root, chamomile flowers, and orange peel

Spicy Ginger and Lemon 4
refreshing and invigorating

Bites

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. This beef jerky contains no MSG or artificial ingredients, and is gluten-free.

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

Donostia celebrates authentic Basque seafood by importing traditional pintxos. Served with potato chips.

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

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

Assorted Olives 9

Spiced Pecans 7

Beef Jerky 7
Original or Peppered

Hickory Smoked Meat Sticks 3
Original or Jalapeno

Tins by Donostia Foods
served with potato chips

- select from: Sardines in Olive Oil 8
- Squid In American Sauce 9

Shortbread by Batter Bakery 3.5

Spirits

Spirits

Vodka	
Chopin	11
Square One Cucumber	9
St. George CA Citrus	8
St. George Chile	8
Stolichnaya	8
Svedka	7
Zubrowka Bison Grass	8
Gin, Old Tom, Genever	
Beekeeper	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	7
Diep? Genever Oude	9
Rum, Rhum	
Appleton VXX	8
Batavia Arrack	8
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
Royal Standard	7
St. Teresa 1776	12
Scarlet Ibis	9
Smith & Cross	10
Wray & Nephew	7
Barbancourt white	7
Barbancourt 3yr	8
Damoiseau 110	8
Neisson white	9
Neisson Elevé sous Bois	10

Cachaça	
Novo Fogo Silver	8
Novo Fogo Gold	10
Tequila	
Don Fulano Suave	10
Fortaleza Still Strength	13
Fortaleza Reposado	14
Fuerteseca Cosecha	18
El Tesoro Reposado	11
Ocho Anejo 'La Latilla'	14
Siembra Valles Ancestral	30
Siembra Valles High Proof	11
Suerte Reposado	8
Tapatio Blanco	7

Mezcal	
Del Maguey Vida	10
Illegal Joven	14
Rey Campero Jabali	30
Vago Espadin	12
Vago Ensemble	20
Xicaru Espadin 102	10

Brandy, Apple Brandy	
Copper & Kings Floodwall	10
Delord 1781 Armagnac	22
Dudognon Selection Cognac	9
Espirito Brandy	7
Kuchan Peach Brandy	21
Marie Duffau Hors d'Age	14
Osocalis Brandy	10
Taripuet VS Armagnac	8
Laird's Bonded Applejack	8
Lecompte 3yr Calvados	10

Eau de Vie	
La Caravedo Torontel	8
Clear Creek Kirschwasser	10
St. George Pear Brandy	10
Sutton Cellars Grappa	9

Whiskey, Whiskey	
Buffalo Trace	8
Four Roses Straight	7
George T. Stagg Antique	30
Johnny Drum	10
Leopold Bros American	11
Michter's US1	11
Wild Turkey 101 Bourbon	8
Willet Pot Still	12
W.L. Weller Antique	30
Coppersea Raw Rye	14
Leopold Bros Maryland Rye	14
Rittenhouse Rye	7
Russell's Reserve 6yr Rye	11
Sazerac 6yr Rye	8
Thomas Handy Antique	30
Wild Turkey 101 Rye	8

Balvenie Doublewood	16
BenRiach 10 Peated	14
Edradour Caledonia 12	18
Famous Grouse Smoky Black	8
Great King St. Artist's Blend	9
Glenlivet 12	10
Glenmorangie	11
Laphroaig 10	14
Springbank 10	15
Power's Gold Label	7
Redbreast 12	14
Teeling Small Batch	10

Hakushu 12	20
Hibiki Japanese Harmony	16
Nikka Coffey Grain	16
St. George Baller	14
Taketsuru Pure Malt	16

Sherry, Port	
Bodegas Hidalgo Oloroso	14
La Gitana Amontillado	14
Quinta de la Rosa Ruby Port	10
Tio Pepe Fino	14

Amaro	
Amaro Ciociaro	7
Amaro Montenegro	8
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	11
Luxardo Amaro Abano	7
Jelinek Fernet	7
Meletti	7

Vermouth	
Alessio Vermouth di Torino	12
Carpano Antica	13
Cocchi Americano	11
Dolin Dry	7
Dolin Blanc	7
Dolin Rouge	7
Dubonnet Rouge	7
Kina L'Aero D'Or	18
Mancino Bianco	16
Noilly Prat Dry	7
Punt e Mes	14

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%