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.
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**
 blended Scotch, raspberry gum syrup, orgeat and lime, over ice with cinnamon garnish

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

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

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

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

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

**Navy Gimlet**
 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.
While flavored vodka is generally a modern American phenomenon, bison grass vodka has been produced for half a millennium 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 01770s. 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 mati syrup and seltzer in a cooler appropriate for social as well as digital occasions.

While flavored vodka is generally a modern American phenomenon, bison grass vodka has been produced for half a millennium 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 01770s. 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 mati syrup and seltzer in a cooler appropriate for social as well as digital occasions.

While flavored vodka is generally a modern American phenomenon, bison grass vodka has been produced for half a millennium 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 01770s. 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 mati syrup and seltzer in a cooler appropriate for social as well as digital occasions.

While flavored vodka is generally a modern American phenomenon, bison grass vodka has been produced for half a millennium 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 01770s. 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 mati syrup and seltzer in a cooler appropriate for social as well as digital occasions.

While flavored vodka is generally a modern American phenomenon, bison grass vodka has been produced for half a millennium 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 01770s. 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 mati syrup and seltzer in a cooler appropriate for social as well as digital occasions.
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.
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 1902 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 1939. 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 1937, this tall dark drink is frosty, tangy, and not terribly sweet.

Another hidden gem from Harry Craddock’s 1930 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.
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 Dehota 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 capital 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.
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 Lemon Drop, created half a mile from where you sit at Henry Africa circa 1975, 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 1972. 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 1968. 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.
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.
Wine & Beer &
Coffee & Tea
<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>5oz glass/bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Agnes Paquet Cremant de Bourgogne NV</td>
<td>14/62</td>
</tr>
</tbody>
</table>

**White**

<table>
<thead>
<tr>
<th>Coffee by Heart</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Origin Drip</td>
</tr>
<tr>
<td>Espresso</td>
</tr>
<tr>
<td>Americano</td>
</tr>
<tr>
<td>Cortado</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tea by Song</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green</td>
</tr>
<tr>
<td>Snow Jasmine</td>
</tr>
<tr>
<td>young leaf buds are pan roasted then scented in small batches; strong notes of jasmine, sweet nectar, and lily</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Oolong</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lishan Spring Orchid</td>
</tr>
<tr>
<td>bruised by hand on bamboo trays and slowly baked; notes of spruce, cassava, and orchid</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Becker Landgraf Pinot Noir 2015</td>
</tr>
<tr>
<td>Domaine Le Colombeur Grenache/Syrah 2014</td>
</tr>
<tr>
<td>Domaine De La Bergerie Cabernet Blend 2016</td>
</tr>
<tr>
<td>Pelissero Long Now Nebbiolo/Barbera 2005</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rose</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saint Ser Côtes de Provence 2014</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Canned and Bottled Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Golden State Cider, Sebastopol</td>
</tr>
<tr>
<td>Ayinger Brau-Weisse, Germany</td>
</tr>
<tr>
<td>Anchor California Lager, San Francisco</td>
</tr>
<tr>
<td>Modern Times Coffee Stout, San Diego</td>
</tr>
<tr>
<td>Tecate, Mexico</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Spicy Ginger and Lemon</th>
</tr>
</thead>
<tbody>
<tr>
<td>refreshing and invigorating</td>
</tr>
</tbody>
</table>
Bites
Spreads by Phoebe Foods
served with crackers (gluten-free upon request)
select from:
- Artichoke
- Moroccan Carrot Hummus
- Pimento Pub Cheese
- Smoked Trout
- Assorted Olives
- Spiced Pecans
- Beef Jerky
  - Original or Peppered
- Hickory Smoked Meat Sticks
  - Original or Jalapeño

Tins by Donostia Foods
served with potato chips
select from:
- Sardines in Olive Oil
- Squid In American Sauce

Shortbread by Batter Bakery
3.5
Spirits
### Spirits

##### Vodka
- Chopin
- Square One Cucumber
- St. George CA Citrus
- St. George Chile
- Stoli
- Zolobrka Bizon Grass

##### Gin, Old Tom, Genever
- Bukowskis
- Akashi
- North Shore No. 6
- North Shore No. II
- Oslo Automatic Uptown
- Pappy's Tor
- Plymouth Navy Strength
- St. George Botanore
- St. George Terroir
- St. George Dry Rye
- Tanqueray
- Hayman's Old Tom
- Ransom Old Tom
- Rusty Blade
- Bols Genever Oude
- Diep9 Genever Oude
- Rum, Rhum
- Appleton V/X
- Batavia Arrack
- Don Q Gold
- El Dorado 3yr white
- Gosling's Black Seal
- Hamilton Pot Still Gold
- Mt. Gay Eclipse
- Myers's
- Plantation Aniversario
- Passers's
- Royal Standard
- St. Teresa 1796
- Scarlet Ibis
- Smith & Cross
- Wray & Nephew
- Barbancourt blanc
- Barbancourt Cognac
- Damoiseau 110
- Neisson white
- Neisson Bleu sous Bois

##### Cachaça
- Nova Fogo Silver
- Nova Fogo Gold

##### Tequila
- Don Fulano Sauve
- Fortaleza Still Strength
- Fortaleza Reposado
- El Tesoro Reposado
- Octa Mejo "La Ranilla"
- Siembra Valles Ancestral
- Siembra Valles High Proof
- Sobera Reposado
- Tapatio Blanco

##### Mescal
- Del Magneu Villa
- Illegal Joven
- Rey Campero Jabilis
- Vago Espadin
- Vago Ensamble
- Xicaru Espadin 10Z

##### Brandy, Apple Brandy
- Copper & Kings Floodwall
- Delord 1781 Armagnacs
- Dulagnon Selection Cognac
- Espérance Brandy
- Kuchan Peach Brandy
- Marie Duffau Fils d'Age
- Osocalis Brandy
- Tarjeta VS Armagnacs
- Laird's Bonded Applejack
- Lecompte Syr Calvados

##### Eau de Vie
- La Caravedo Torrontel
- Clear Creek Kirschvasser
- St. George Pear Brandy
- Sutton Cellars Grappa

### Whiskey, Whiskey
- Buffalo Trace
- Four Roses Straight
- George T. Stagg Antique
- Johnny Drum
- Leopold Bros American
- Michter's US1
- Wild Turkey 101
- Willet Pot Still
- W.L. Weller Antique
- Coppersea Raw Rye
- Leopold Bros Maryland Rye
- Rittenhouse Rye
- Russell's Reserve 6yr Rye
- Thomas Handy Antique
- Wild Turkey 101 Rye

##### Vermouth
- Alessio Vermouth di Torino
- Carpano Antica
- Cocchi Americano
- Dolin Dry
- Dolin Blanc
- Dolin Rouge
- Kina L'Aero D'Or
- Mancino Bianco
- Noilly Prat Dry

### Sherry, Port
- Bodegas Hidalgo López
- La Gitana Amontillado
- Quinta de la Rosa Ruby Port
- Tio Pepe Fino

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

1/2 oz. each:

Bristlecone Gin, 45.5%
Single Malt Whiskey, 43%
California Straight Bourbon, 62%