

The Bartenders

Each of the Interval's talented bartenders has specific cocktail interests. Some tend towards whiskey, others to agave 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.

The Bartenders

Ben's Manual 12
rye, sherry, Drambuie and sweet vermouth; served down

Brandy pays homage to former Interval bartender Ben Riddell. With a fondness for ryes and dry sherries, he invariably tinkered with honey sweet liqueurs and vermouths with vanilla notes, ending with a heaved sigh of satisfaction.

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

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

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

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

In The Brothers Karamazov, beloved by Todd, Dmitri starts his final night of freedom with champagne, cognac, pears, chocolates, and much else. Leaving for Mokroye to woo his love, he declares to the driver of his troika, 'I've grown to love life too much.'

Rendezvous 12
blanco tequila, passionfruit, ginger, honey, lime, and bitters, served over ice

Play is the straw that stirs the drink. In this late summer refresher, Celia riffs on this whimsy, bouncing bright notes of passionfruit and ginger off the classic combination of tequila, honey, and lime.

Our souls too big for us, our laugh, hands, sex too big for us, we're coming, dragging excess skin that looks, in dim light, like flowers. Coming to tear you down whenever our eyes close. Coming, when they startle open, to have failed. That's what need is now: grabbing and then checking to see what it is you are holding. We want only the bold and shapeless, only the rare as in bloody. We don't know

New York, New York,

New York, New York,

New York

It rings, though, and can't hold its own. That is what we must stand to be made of glass. The people in. The dark rooms and the bright. The little girls around us sharpen slowly like teeth and their absence. We're coming to smell the

Known as the Capital of the 20th century,

as the Island off the Coast of America,

as Gotham--the great city on the other side of our continent has been a towering

presence in the history of the cocktail.

Included in this section is a smattering of drinks inspired by, and/or conjured in,

New York City, ranging from the distant

(The Bronx) to the recent (Penicillin) past,

from the well (Cosmopolitan) to the lesser

(The Slope) known.

symphonies we can finally admit onto our violins. We're coming to be so nearly pierced---

by buildings that miss us all around. Soon we won't know anything but that thrill. We'll eat and not know what we've eaten. We'll lie in dark liquids and whisper to you of our swelling. Our souls too big for us, our laugh, hands, sex too big for us, we're coming, dragging excess skin that looks, in dim light, like flowers. Coming to tear you down whenever

our eyes close. Coming, when they startle open, to have failed. That's what need is now: grabbing and then checking to see what it is you are holding.

New York, etc.

- Bronx** 15
(01890's)
dry and aged gins, Italian and blanc vermouths,
orange, lemon, marmalade; served up
- Long Island Iced Tea** 11
(probably 01972)
vodka, gin, rum, tequila, curaçao, lemon and cola;
kegged/carbonated, served over ice
- Cosmopolitan** 13
(01985, give or take a decade)
citrus vodka, curaçao, lime, cranberry, simple;
served up
- Old Cuban** 15
(02001)
aged rum, lime, sparkling wine, cane, mint; served up
- Penicillin** 15
(02005)
scotch, lemon, ginger, honey; served over ice with
Laphroaig spray garnish
- The Slope** 13
(02009)
rye, Punt e Mes, apricot; served up
- Elusive in origin, the Bronx has long bewitched both bartenders and drinkers alike (see eg, Bill W., founder of Alcoholics Anonymous). We duly take our place at its altar, emerging with a version of this classic that's irreverent enough to be a worthy scion.
- The Long Island Iced Tea hails from the east coast family of Fern Bar culture, from the Oak Beach Inn on Long Island in 01972. Using high quality spirits and fresh juice elevates this above its typical dive bar rendition.
- Perhaps THE signature drink of the Cocktail Dark Ages, this was summarily sent to the gallows by the Saint-Justes of the Great Cocktail Renaissance. But unjustly so; the Cosmopolitan, when made well, is as balanced and beautiful as it is refreshing.
- This gift from Audrey Saunders proves that the whole can in fact greatly exceed the sum of the parts. Here the dense sweetness of rum and cane are balanced by both the brightness of lime and mint and the buoyancy of sparkling wine.
- One of those rare instant classics. Created by Sam Ross while at Milk & Honey, the richness of ginger and honey is tempered by the acid of the citrus, all of it grounded by its earthy nose of peat.
- Among the Brooklyn's obscurer variants, Julie Reiner's riff tempers the aggressiveness of Punt e Mes with apricot liqueur's soft, almost nutty sweetness. The result is a Brooklyn variation that strays to a rather charming corner of that family tree.

All the Attractions of the Next World

Not to be outdone in this--or really any--
realm of sybaritic indulgence, San Francisco
has its own long chapter in the history of
the cocktail. From the Gilded Age's Boothby
to modern but oft-overlooked classics like
the Cable Car, our fair city's bartenders
have played an outsized role in both the
birth and resurrection of the cocktail, time
and again proving true Oscar Wilde's 'Dorian
Gray' line that ours is a 'delightful city,'
possessed of 'all the attractions of the
next world.'

All the Attractions, etc.

- Pisco Punch** 14
(late 01800's)
Pisco, lemon and pineapple gum; served up
- Once our most iconic cocktail, Duncan Nicol's beauty once moved Kipling to wax thusly: 'compounded of the shavings of cherub's wings, the glory of a tropical dawn, the red clouds of sunset and the fragments of lost epics by dead masters.'
- Boothby** 14
(01908)
sparkling wine, Italian vermouth, bourbon and bitters; served up with a brandied cherry
- So the story goes, William 'Cocktail' Boothby, long-time tender of the Palace Hotel bar, would add champagne to whatever his wealthy patrons ordered. Hence this luxurious take on the Manhattan--rich and robust, but bright and effervescent, as well.
- Tommy's Margarita** 13
(01985 or 01989, depending)
aged and blanco tequilas, lime and agave; served over ice
- 'If you live in San Francisco, please do not forget to remember how lucky you are.' This reminder always hangs behind the bar at Tommy's, and that's how we feel about our hometown here, among the first in the country to feature 100% pure agave spirits.
- Ginger Rogers** 14
(01995)
gin, lemon, ginger, black pepper syrup and mint; kegged and carbonated, served over crushed ice
- Sure, OG San Francisco bartender Marco Dionysos--Absinthe, Smuggler's Cove, Bourbon & Branch, etc.--created this up in Portland. But this tall, jaunty beauty, with her gams of peppercorn and ginger, is just too good not to steal.
- Cable Car** 13
(01996)
rum, curaçao, lemon and simple; served over ice, with a cinnamon-sugar rim
- Basically a spiced rum Sidecar, this modern classic from Tony Abou-Ganim was born in the Starlight Room's lofty perch above Union Square, beneath which cable cars grind up and down Powell all day and well into every night.
- International Orange** 15
(02018)
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 the case of your correspondent, falling further in love. Made from San Francisco gin aged in Napa-born barrels, this is my paean to this most wondrous part of our world.

Seeds from the Vault

Pre-Prohibition cocktails weren't limited merely to Martinis and Manhattans and Old-fashionedes; to the contrary, the years leading up to 01920 were rich loam for bartenders, bed to a wide and variegated miscellany of seeds. In this section, we offer a rotating repository of rare and/or important old cocktails that often have eluded the attention of the general population. In true Long Now fashion, we feel there's no better way to pay tribute to the recent efflorescence of the cocktail's new flora than to unearth and help preserve its rarer but ever worthy antecedents.

Seeds from the Vault

- Stinger** 14
(01892)
cognac, bourbon, crème de menthe, absinthe and chocolate bitters; served down on large ice
Long considered a Society drink, this was usually enjoyed as an after-dinner digestif, the crème de menthe serving as a palate cleanser. Here we've added a pinch of high proof bourbon to help with its task.
- Old Pal** 13
(01922)
bourbon, dry vermouth and bitter apéritif; served up
This drink has never done us wrong. Of that rare class of cocktails given by the patron to the bartender--here expat sportswriter William "Sparrow" Robertson to Harry's barkeep Harry MacElhone--the Old Pal is nearly perfect in its balance of dry, bitter and sweet.
- Clover Club** 14
(around 01901)
old tom gin, lemon, raspberry gum, blanc vermouth and egg white; served up with nutmeg garnish
Rich, airy and velvety, this is among the more perfect creations of the Pre-Prohibition Era. Named after a turn-of-the century men's club in Philadelphia, it was wildly popular before the Volstead Act, but never really made a comeback after Repeal.
- Brandy Milk Punch** 14
(~Prohibition)
brandy, rum, milk, orgeat, cream; served over ice with nutmeg garnish
The milk punch is an ancient drink, as these things go (01700's or so), though the Brandy version likely was perfected in New Orleans around Prohibition. Both warming in winter and cooling in summer, this chimerical sipper will never let you down.
- Whiskey Smash** 13
(01880's)
bourbon, lemon, mint, gum syrup; served over ice with mint sprig garnish
Perhaps the definition of a classic: old, simple, and so delicious you don't notice you've almost finished it. We've always been a little surprised this drink doesn't have more of a following, so we're featuring it here to help return it to its former glory.
- Jack Rose** 14
(01890's, probably)
apple brandy, lime, grenadine; served up
With a base of apple brandy--colonial America's most widely consumed spirit--and an historical entanglement with gangsters--one Bald Jack Rose--this is, perhaps, the most American of cocktails.

Time Capsule (02014 - 02018)

Since the Interval first opened in 02014, dozens of cocktails from former Beverage Director Jennifer Colliau 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 has moved on from The Interval--to open her own bar, Here's How, in Oakland--but the drinks in this section are all hers, or bear her inimitable stamp.

Time Capsule (02014-02018)

Navy Gimlet high-proof gin and lime cordial; served up	12	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.
Oaxacan Old Fashioned tequila, mezcal, chile liqueur, chocolate bitters; served on large ice with orange zest	13	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!
Decanted Mother-in-Law bourbon, curaçao, maraschino, amer, Angostura and Peychaud's bitters; served in an apothecary bottle	12	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.
Hacker Club lime-infused Barbados rum, maté syrup, lime, seltzer; served tall	11	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.
Mexican Firing Squad Special tequila, lime, grenadine, Angostura and orange bitters; served tall over crushed ice	12	First described in Jigger, Beaker and Flask by Charles H. Baker Jr. after discovering it at La Cucaracha Bar in Mexico City in 01937, this tall dark drink is frosty, tangy, with just a touch of sweet.
Ponche de Granada silver tequila aged with pomegranate juice; served room temperature with spiced pecans on the side	11	Depending on where you are in Mexico, this drink is made with silver tequila or mezcal. Aged for a few months or several years, ponche continues to mellow over time, developing a nutty, almost madeira-like finish. Traditionally served with pecans.

Temperate & 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 & Teetotaling

Port Wine Sangaree port lightly adjusted with lemon and pineapple; served over crushed ice with nutmeg garnish	13	Sangaree is an ancient punch relative; over crushed ice it makes for a rich yet refreshing beverage.
Araya Sunshine Amaro Abano, Aperol, lemon and sparkling water; served up	10	This effervescent aperitif balances bitter amaro with bright citrus. Local bartender Araya Anderson created this while competing in Speed Rack, a women's speed bartending competition that raises money for breast cancer research.

Orgeat Lemonade fresh lemon, almond syrup and sparkling water; served tall	7	Real orgeat is made from actual almonds rather than extract, which lend body and richness to any beverage.
Bitter Orange Old Fashioned Chinotto, dashes of bitters and a lemon peel; served over ice	6	Old Fashioneds have been made using any number of spirits as the base; here we use bitter orange to create a complex, bitter sipper.
Jamaica Cooler hibiscus tisane, pineapple gum syrup, lemon juice and sparkling water; served down	7	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.
Cranberry Shrub tart berry shrub with our house sparkling water; served tall	6	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.
Garden & Tonic Seedlip Garden and tonic syrup with our house sparkling water; served over ice	13	A non-alcoholic distillate of garden botanicals marries with real tonic to create Spring in a glass

Wine & Beer &
Coffee & Tea

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Sparkling Wine 5oz glass/bottle
 Agnes Paquet Cremant de Bourgogne NV 14/62

White
 Beau-Rivage Bordeaux Sauvignon Blanc Blend 02016 12/42
 Domaine de la Guilloterie Chenin Blanc 02016 13/57
 Didier Dauvissat Chablis Chardonnay 02017 15/67

Rosé
 Saint Ser Côtes de Provence 02017 12/52

Red
 Becker Landgraf Pinot Noir 02015 15/67
 Domaine Le Colombier Grenache/Syrah 02017 14/62
 Domaine De La Bergerie Cabernet Blend 2016 11/48
 Pelissero Long Now Nebbiolo/Barbera 02005 142

Draught Beer
 Dogfish Head Midas Touch - Delaware - 14oz, 9% 12
 Fieldwork Brewing IPA - Berkeley - 14oz, 7ish% 10
 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
 Laughing Monk Pilsner, San Francisco 16oz, 5.2% 9
 Modern Times Coffee Stout, San Diego 16oz, 5.8% 8
 Tecate, Mexico 12oz, 4.5% 4

Coffee by Heart
 Single Origin Drip 3.5 Cappuccino 4
 Espresso 3.5 Latte 4.5
 Americano 3.5 Mocha 4.5
 Cortado 3.5

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

Oolong
 - Nantou Dark 4
 weeklong bake with slow temperature increase;
 notes of cocoa, espresso and caramel
 - 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 Lemon 6
 refreshing and invigorating

Bites

Bites

Spreads by Phoebe Foods served with crackers; gluten-free upon request select from: <ul style="list-style-type: none">- Artichoke- Moroccan Carrot Hummus- Pimento Pub Cheese- Smoked Trout	9	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.
Assorted Olives	9	
Beef Jerky select from: <ul style="list-style-type: none">- Original- Peppered	7	Sweetwood Cattle Company raises hormone-free cattle in Steamboat Springs, Colorado. This beef jerky contains no MSG or artificial ingredients, and is gluten-free.
Hickory Smoked Meat Stick select from: <ul style="list-style-type: none">- Original- Jalapeño	4	Made from beef and pork by Sweetwood Cattle Company, with no added nitrites, MSG or artificial ingredients.
Tins by Donostia Foods served with potato chips select from: <ul style="list-style-type: none">- Sardines in Olive Oil- Squid in American Sauce	8 7	Donostia celebrates authentic Basque seafood by importing traditional pintxos. Served with potato chips.
Shortbread by Batter Bakery	3.5	

Spirits

Spirits

VODKA, GIN, GENEVER			
Chopin	11	Xicaru Espadín 102	10
Square One Cucumber	9	Yuu Baal Pechuga	25
St. George CA Citrus	8		
St. George Chile	8	WHISKY, WHISKEY	
Stolichnaya	8	Breaking & Entering	9
Svedka	7	Buffalo Trace	8
Zubrowka Bison Grass	8	Four Roses Straight	7
Beefeater	7	George T. Stagg '17	30
Farallon	9	Johnny Drum	10
No. 209	8	Leopold Bros American	11
No. 209 Barrel Aged	12	Michter's US1	11
OsCo Automatic Uptown	7	St. George Single Malt	23
Perry's Tot	10	Wild Turkey 101 Bourbon	8
Plymouth Navy Strength	10	W.L. Weller Antique '17	30
St. George Botanivore	8	Rittenhouse Rye	7
St. George Terroir	8	Russell's Reserve 6yr Rye	11
Tanqueray	8	Sazerac 6yr Rye	8
Hayman's Old Tom	8	Thomas Handy Antique '17	30
Radius Batch 00018	12	Wayward Rye	11
Ransom Old Tom	12	Wild Turkey 101 Rye	8
Rusty Blade	14	Balvenie Doublewood	16
Bols Genever Oude	7	Kilchoman Machir Bay	14
Diep9 Genever Oude	9	Famous Grouse Smoky Black	8
		Flaming Heart	25
		Great King St. Artist's	
TEQUILA		Blend	9
Don Fulano Suave	10	Glenlivet 12	10
Fortaleza Still Strength	13	Glenmorangle	11
Fortaleza Reposado	14	Hedonism, The Muse	50
Fuenteseca Cosecha	18	Springbank 10	15
El Tesoro Reposado	11	Springbank 15	30
Ocho Añejo 'La Latilla'	14	Power's Gold Label	7
Siembra Valles Ancestral	30	Redbreast 12	14
Siembra Valles		Hakushu 12	20
High Proof	11	Nikka From The Barrel	16
Suerte Reposado	8	Nikka Coffey Grain	16
Tapatio Blanco	7	Nikka Coffey Malt	18
		Taketsuru Pure Malt	16
MEZCAL		Yoichi Single Malt	20
Del Maguey Vida	10		
Legendario Domingo	10	BRANDY, APPLE BRANDY	
Rey Campero Jabali	30	Dudognon Selection	9
Vago Espadín	12	Espirito	7
Vago Ensemble en Barro	20		
		Osocalis	10
		Tariquet VS	8
		Copper & Kings Floodwall	10
		Laird's Bonded	8
		Dupont Fine Reserve	10
		Kuchan Peach Brandy	21
		La Caravedo Terontel	8
		EAU DE VIE	
		Clear Creek Kirschwasser	10
		Rhine Hall Mango Brandy	14
		St. George Pear Brandy	10
		Sutton Cellars Grappa	9
		CACHAÇA	
		Novo Fogo Silver	8
		Novo Fogo Gold	10
		RUM, RHUM	
		Appleton V/X	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
		Pampere Aniversario	10
		Pusser's	7
		Royal Standard	7
		St. Teresa 1796	12
		Scarlet Ibis	9
		Smith & Cross	10
		Wray & Nephew	7
		Barbancourt white	7
		Barbancourt 8yr	8
		Damoiseau 110	8
		Neisson white	9
		Neisson Élevé sous Bois	10
		AMARI	
		Amaro Ciociaro	7
		Amaro Montenegro	8
		Amaro Nonino	11
		Aperol	7
		Averna	7
		Becherovka	7
		Bigallet China China Amer	9
		Braulio	9
		Bruto Americano	7
		Cardamaro	7
		Cynar	7
		Fernet Branca	7
		Gran Classico	11
		Granada Vallet	7
		Jelinek Fernet	7
		Luxardo Amaro Abano	7
		Meletti	7
		SHERRY, PORT	
		Bodegas Hidalgo Oloroso	14
		La Gitana Amontillado	14
		Quinta de la Rosa Ruby	
		Port	10
		Tio Pepe Fino	14
		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
		Neilly Prat Extra Dry	7

		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 &
Gin of the Month

Long Now Spirits, etc.

Long Now Spirits Tasting

50

1/2 oz. each:

Bristlecone Gin, 45.5%

Single Malt Whiskey, 43%

California Straight Bourbon, 62%

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.

Gin of the Month

22

2 oz. pour or in a cocktail:

Asha by Ty Caudle, 45%

A tribute to someone near and dear. Indian spices feature prominently alongside a traditional base of Juniper and Coriander. Astride spicy Black Pepper, Cardamom lends earthy complexity while Lime Peel brightens.

Gin begins its life as vodka; neutral spirits, commonly made from grain and distilled to very high proof, are macerated with various herbs and spices and then redistilled.

We decided that if individual aromatics were macerated and distilled that we could then mix our own gin blends one at a time with the help of our friends at Party Robotics who built the robot that dispenses the spirits.

Each month we feature one blend that we have developed using these unique distillates and precise measuring capability. Come back each month to see what we've mixed up!