

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

All Business mezcal, amaro and bitters; served over large ice	14	To Eddie, most mezcal cocktails confuse the matter--such a beautiful, charismatic spirit should headline the show, not have some cameo appearance. Mezcal is front and center here, a touch of amaro its shadow past the spotlight.
Ben's Manual rye, sherry, Drambuie and sweet vermouth; served down	12	An homage to former Interval bartender Ben Riddell, with his fondness for ryes, dry sherries, honey sweet liqueurs and vermouths, Brandy's drink will leave you, much like its eponymous hero, heaving a sigh of satisfaction.
Foregone Conclusion mezcal, raspberry, lime and amaro; served tall over crushed ice	15	Like summer's first farmer's market haul of raspberries, this spiked snowcone recalls for Jeremy his youthful days in Spain, when he had nothing close to a care in the world. Tart, tangy and robust. Expect no surprises here.
Four Ways to Play rye whiskey, amaro, curaçao and orange bitters; served over large ice with an orange twist	12	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 cognac, spiced pear liqueur and creme de cacao; served down with a sparkling wine back	14	In The Brothers Karamazov, Dmitri starts his final night of freedom with champagne, cognac, pears, chocolates. Leaving for Mokroye to woo his love, he declares to the driver of his troika, 'I've grown to love life too much.'
Rendezvous blanco tequila, passionfruit, ginger, honey, lime and bitters; served over ice	12	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 be made of glass. The people around us sharpen slowly like teeth and their absence. We're coming to smell the in a mouth so crowded 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.

violins. We're coming to be so nearly pierced---We'll lie in dark liquids and whisper to you 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 and marmalade; served up
- Long Island Iced Tea** 11
(probably 01972)
vodka, gin, rum, tequila, curaçao, lemon and cola; kegged and carbonated, served tall
- Cosmopolitan** 13
(01985, give or take a decade)
citrus vodka, curaçao, lime, cranberry and simple; served up
- Old Cuban** 15
(02001)
aged rum, lime, sparkling wine, cane and mint; served up
- Penicillin** 15
(02005)
scotch, lemon, ginger and honey; served over ice with Laphroaig spray garnish
- The Slope** 13
(02009)
rye, Punt e Mes and 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, we elevate our rendition a tick or two above what you'll find in your local dive bar.
- 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 indeed 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 tall 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 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.
(01892)
cognac, bourbon, crème de menthe and chocolate and absinthe bitters; served down on large ice
- Old Pal** 13 This drink has never done us wrong. Of that rare class of cocktails given by patron to 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.
(01922)
bourbon, dry vermouth and bitter apéritif; served up
- Clover Club** 14 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.
(around 01901)
old tom gin, lemon, raspberry gum, blanc vermouth and egg white; served up with nutmeg garnish
- Brandy Milk Punch** 14 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.
(~Prohibition)
brandy, rum, milk, orgeat and cream; served over ice with nutmeg garnish
- Sazerac** 12 Well not really the dawn of time--more like 01880's New Orleans. Thought by some to be the first cocktail, there's some dispute whether it was originally made with cognac or rye. We split the difference here, and the base. I advise against having it any other way.
(dawn of time)
rye, cognac, gum syrup and Peychaud's bitters; served over large ice

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 and 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 and 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 and 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 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. Served with pecans, per tradition.

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, lending 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

Wine & Beer & Coffee & Tea

Sparkling Wine

5oz glass/bottle

Roederer Estate NV	15/67
Gruet Brut Rose NV	12/50

White

Beau-Rivage Bordeaux Sauvignon Blanc Blend 02016	10/42
Woodenhead French Colombard 02016	12/52
Didier Dauvissat Chardonnay 02017	15/67

Rosé

Saint Ser Côtes de Provence 02017	12/52
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Red

Becker Landgraf Pinot Noir 02015	15/67
Domaine Le Colombier Grenache/Syrah 02017	14/62
Domaine De La Bergerie Cabernet Blend 02016	11/48
Pelissero Long Now Nebbiolo/Barbera 02005	142

Draught

Dogfish Head Midas Touch - 14oz, 9%	12
Fieldwork Brewing IPA - 14oz, 7ish%	10
Golden State Cider - 14oz, 6.9%	9

Canned and Bottled

Ayinger Brau-Weisse - 11.2oz, 5.1%	8
Fort Point Westfalia Red - 12oz, 6.5%	7
Laughing Monk Pilsner - 16oz, 5.2%	9
Modern Times Coffee Stout - 16oz, 5.8%	8
Tecate - 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	4
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	Xicaru Silver	9	Copper & Kings Floodwall	10	Bigallet China China Amer	9
Chopin	11 Yuu Baal Pechuga	25	Laird's Bonded	8	Braulio	9
Square One Cucumber	9		Dupont Fine Reserve	10	Bruto Americano	7
St. George CA Citrus	8 WHISKY, WHISKEY		Kuchan Peach Brandy	21	Campari	7
St. George Chile	8 Breaking & Entering	9	La Caravedo Torontel	8	Cappelletti	7
Stolichnaya	8 Buffalo Trace	8			Cardamaro	7
Svedka	7 Four Roses Straight	7	EAU DE VIE		Cynar	7
Zubrowka Bison Grass	8 George T. Stagg '17	30	Clear Creek Kirschwasser	10	Fernet Branca	7
Beefeater	7 Johnny Drum	10	Rhine Hall Mango Brandy	14	Gran Classico	11
Farallon	9 Leopold Bros American	11	St. George Pear Brandy	10	Granada Vallet	7
No. 209	8 Michter's US1	11	Sutton Cellars Grappa	9	Jelinek Fernet	7
No. 209 Barrel Aged	12 St. George Single Malt	23			Luxardo Amaro Abano	7
OsCo Automatic Uptown	7 Wild Turkey 101 Bourbon	8	CACHAÇA		Meletti	7
Perry's Tot	10 W.L. Weller Antique '17	30	Novo Fogo Silver	8		
Plymouth Navy Strength	10 Rittenhouse Rye	7	Novo Fogo Gold	10	SHERRY, PORT	
St. George Botanivore	8 Russell's Reserve 6yr Rye	11			Bodegas Hidalgo Oloroso	14
St. George Terroir	8 Sazerac 6yr Rye	8	RUM, RHUM		La Gitana Amontillado	14
Tanqueray	8 Thomas Handy Antique '17	30	Appleton V/X	8	Quinta de la Rosa Ruby Port	10
Hayman's Old Tom	8 Wayward Rye	11	Batavia Arrack	8	Tio Pepe Fino	14
Radius Batch 00018	12 Wild Turkey 101 Rye	8	Don Q Gold	8		
Ransom Old Tom	12 Balvenie Doublewood	16	El Dorado 3yr white	7	VERMOUTH	
Rusty Blade	14 Kilchoman Machir Bay	14	Gosling's Black Seal	7	Alessio	12
Bols Genever Oude	7 Famous Grouse Smoky Black	8	Hamilton Pot Still Gold	7	Carpano Antica	13
Diep9 Genever Oude	9 Flaming Heart	25	Mt. Gay Eclipse	7	Cocchi Americano	11
	Great King St. Artist's Blend	9	Pampero Aniversario	10	Cocchi Torino	11
TEQUILA	Glenlivet 12	10	Pusser's	7	Dolin Dry	7
Don Fulano Suave	10 Glenmorangie	11	Royal Standard	7	Dolin Blanc	7
Fortaleza Still Strength	13 Hedonism, The Muse	50	St. Teresa 1796	12	Dolin Rouge	7
Fortaleza Reposado	14 Springbank 10	15	Scarlet Ibis	9	Dubonnet Rouge	7
Fuenteseca Cosecha	18 Springbank 15	30	Smith & Cross	10	Kina L'Aero D'Or	18
El Tesoro Reposado	11 Power's Gold Label	7	Wray & Nephew	7	Mancino Bianco	16
Ocho Añejo 'La Latilla'	14 Redbreast 12	14	Barbancourt white	7	Neilly Prat Extra Dry	7
Siembra Valles Ancestral	30 Hakushu 12	20	Barbancourt 8yr	8		
Siembra Valles High Proof	11 Nikka From The Barrel	16	Damoiseau 110	8	---	
Suerte Reposado	8 Nikka Coffey Grain	16	Neisson white	9		
Tapatio Blanco	7 Nikka Coffey Malt	18	Neisson Élevé sous Bois	10	Spirits are listed as 1.5	
	Taketsuru Pure Malt	16			ounce pours (vermouths are	
MEZCAL	Yoichi Single Malt	20	AMARI		3.5 oz). A cocktail will	
Del Maguey Vida	10		Amaro Ciociaro	7	include around 2 ounces of	
Legendario Domingo	10 BRANDY, APPLE BRANDY		Amaro Montenegro	8	high-proof spirits and add	
Rey Campero Jabali	30 Dudognon Selection	9	Amaro Nonino	11	\$3 to the listed cost.	
Vago Espadín	12 Espirito	7	Aperol	7		
Vago Ensemble en Barro	20 Osocalis	10	Averna	7		
Xicaru 102	10 Tariquet VS	8	Becherovka	7		

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!