

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** 14
mezcal, Ciociaro and bitters; served over large ice
To Eddie, most mezcal cocktails confuse the matter--such a beautiful and charismatic spirit should headline the matter⁸⁷, and not be consigned to some cameo appearance. The mezcal is front and center here, a touch of amaro its dark, bitter shadow past the spotlight.
- Ben's Manual** 12
rye, sherry, Drambuie and sweet vermouth; served down
An homage to former Interval bartender Ben Riddell, with his fondness for ryes, dry sherries, honey sweet liqueurs and vermouths, Brandy's slow sipper will leave you, much like its eponymous hero, heaving a sigh of satisfaction.
- Foregone Conclusion** 15
mezcal, raspberry, lime and Montenegro; served tall over crushed ice
Like summer's first farmer's market haul of raspberries, this spiked snowcone of booze 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.
- I've Grown to Love Life Too Much** 14
cognac, spiced pear liqueur and creme de cacao; served down with a sparkling wine back
In The Brothers Karamazov, Todd's quondam favorite novel, Dmitri begins his final night of freedom with champagne, cognac, pears and 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** 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.

Postmodernism

Postmodernism -- when the wheels came off literature. Or, Postmodernism -- when literature finally ceased being encumbered by fusty wheels and left, at long last, this mortal coil for its proper place in the empyrean stratosphere. Or perhaps somewhere in between. Whichever your point of view -- not that, you know, you need to have merely one -- it's undeniable that the years after World War II represented a final and irrevocable rupture with How Stories Are Told. If it's even a story that we're telling at all. Because it might just be sound and fury, and all that sound and fury signifies.

Each cocktail in this section is inspired by a work of postmodern literature -- sometimes just a scene, sometimes the gestalt of an entire collection. Because why just mix a beautiful cocktail when you can also tell a story.

Happy drinking; happy reading.

(Postmodernism)

- Come Back Anytime, Mademoiselle** 12
(Autoportrait, Édouard Levé)
agricole rum, blanc vermouth, gum, peach bitters and absinthe; served up
- In the Day We Go on Forever** 15
(The Passion, Jeanette Winterson)
sparkling rosé, pommeau, Montenegro, passion fruit, lemon and soda; served over ice in a wine glass
- The More You Know, the Less You Sleep** 12
('Funes the Memorius,' Jorge Luis Borges)
Amontillado, Falernum, Bénédicte, lemon and soda; served tall
- Wolves in the House of Love** 15
(The Bloody Chamber, Angela Carter)
cachaça, Curaçao, lime, bourbon, cane, Angostura and orange bitters; served tall
- A Spell Against Falling Objects** 13
(Gravity's Rainbow, Thomas Pynchon)
coffee, old tom gin, banana liqueur; served hot, with banana whipped cream and a banana chip garnish
- The Outcast** 14
(Grendel, John Berger)
Aquavit, cassis, lemon and honey; served over ice with a honey mead beer float

Nor autobiography nor memoir nor fiction, *Autoportrait* is a sui generis work. 100+ pages of pointilliste observation connected only by the thin thread we call the self, among its startling moments is when Levé thoughtlessly replies to his father's knock, 'Come in.' When his girlfriend tries later to slip away, he goes up to her and says, 'Come back whenever you like, Mademoiselle.' ... *The Passion* is a paean to desperate, heedless love -- as if there's any other kind -- to gamblers who wager their hearts or their lives -- as if there's a difference. Villanelle's love lasts nine days and nine nights, then winks off into the oblivion to which we all return. As she later says of that time, referring perhaps to her memory of it, *In the day we go on forever*. ... Sure, Borges predated official postmodernism, but godfathers are invited, too. In '*Funes*,' a man's fall from a horse renders his memory perfect: every moment, every image, every leaf on every tree -- none of it escapes his attention. This burden relegates him to a bed in a dark and quiet room, able to receive only the rarest visitor. ... Love, fairy tale or not, reverberates with deep, unmistakable pleasure. No matter the narrative, we aren't bound to any particular *modus vivendi*: one desire is all hothouse flowers, another beautiful beasts asleep amidst the dew. Angela Carter's *The Bloody Chamber*, a retelling of fairy tale love stories, is an homage to its lush, complex and devastating nature. ... 'A screaming comes across the sky' -- thus opens *Gravity's Rainbow*, possibly the granddaddy of all postmodern works. An outrageous tale of supersonic rockets raining down on London neighborhoods recently visited by a priapic American lieutenant, it famously begins with one of Pirate Prentice's Banana Breakfasts. ... At last we come to *Grendel*, John Berger's eponymous novel about the original bete noir of the western canon, here sympathetically reimagined as a wounded outcast. Howling at the follies of man, at his own expulsion from them, at his cowering, insensate mother -- the ur-monster -- this is classic postmodern narrative pirouetting.

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.

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 bars 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.

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.

Alexandria's Next of Kin 15
(02019)
calvados, pommeau, Bénédictine and green chartreuse;
served up

No one ever resurrected the Library of Alexandria, but the Lunar Library -- a project of the Arch Mission, PanLex, Rosetta and other confederates of Long Now -- has reconstructed one on the moon. Apple spirits commingle with monkish liqueurs to commemorate this quiet stake of knowledge recently driven into the surface of the moon.

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 and chocolate and absinthe bitters; served over 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 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.
- Clover Club** 14
(~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 and 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.
- Sazerac** 12
(dawn of time)
rye, cognac, gum syrup and Peychaud's bitters; served down
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.

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** 12
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.
- Oaxacan Old Fashioned** 13
tequila, mezcal, chile liqueur and chocolate bitters; served on large ice with orange zest
- 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!
- Ponche de Granada** 11
silver tequila aged with pomegranate juice; served room temperature with spiced pecans on the side
- 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.
- Decanted Mother-in-Law** 12
bourbon, curaçao, maraschino, amer, Angostura and Peychaud's 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.
- Hacker Club** 11
lime-infused Barbados rum, maté syrup, lime and soda; served tall
- 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.

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 a bitter orange soda 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.
Strawberry Meyer Lemon 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	glass/bottle
Roederer Estate NV	15/67
Gruet Brut Rose NV	12/50

White	
Michael David Sauvignon Blanc 02017	11/48
Woodenhead French Colombard 02016	12/52
Tangent Albarino 02016	11/48

Rosé	
Red Car Rose of Pinot Noir 02017	12/52

Red	
Brick Barn Cabernet Franc 02016	15/67
Troublemaker Syrah/Grenache/Mourvedre	11/48
Yamhill Valley Pinot Noir 02016	13/57
Pelissero Long Now Nebbiolo/Barbera 02005	89

Draught	
Fieldwork Brewing IPA - 14oz, 7ish%	10
Fort Point Kolsch - 7oz, 4.6%	6

Canned and Bottled	
Weihenstephaner Hefeweissbier - 11.2oz, 5.4%	9
Dogfish Head Midas Touch - 12oz, 9%	9
Golden State Mighty Dry Cider - 16oz, 6.9%	9
Lost Abbey Red Poppy Sour - 12.6oz, 5%	15
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	
- Old Tree Yunan	4
from a region of southern China home to some of the oldest trees in the country; notes of lychee, red plum and sweet vermouth	

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:

- Artichoke 9
- Moroccan Carrot Hummus 9
- Pimiento Pub Cheese 9
- Smoked Trout 9

Assorted Olives 9

Beef Jerky 7

select from:

- Original
- Peppered

Hickory Smoked Meat Stick 4

select from:

- Original
- Jalapeño

Tins by Donostia Foods

served with potato chips

select from:

- Sardines in Olive Oil 8
- Cod in Biscayne Sauce 7

Shortbread by Batter Bakery 3.5

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.

Spirits

Spirits

VODKA	Legendario Domingo	10	Hibiki Harmony	16	Amaro Montenegro	8
Chopin	11 Real Minero	14/22	Nikka From The Barrel	16	Amaro Nonino	11
Square One Cucumber	9 Rey Campero Jabali	20/30	Nikka Coffey Grain	16	Amaro Ramazzotti	8
St. George Citrus	8 Rey Campero Madre Cuishe	18	Nikka Coffey Malt	18	Aperol	7
St. George Chile	8 Rey Campero Sierra Negra	16/25	Taketsuru Pure Malt	16	Averna	9
Stolichnaya	8 Vago Ensemble en Barro	20	Yoichi Single Malt	20	Becherovka	7
Svedka	7 Vago Espadin (Garcia)	12			Bigallet China China Amer	9
Tito's	9 Vago Espadin (Barriga)	12	BRANDY & EAU DE VIE		Braulio	9
Zubrowka Bison Grass	8 Xicaru 102	10	Bentwing	9	Campari	7
	Xicaru Silver	9	Clear Creek Kirschwasser	10	Cappelletti	7
	Yuu Baal Pechuga	16/25	Copper & Kings Floodwall	9	Cardamaro	7
GIN, GENEVER			Dudognon Selection	9	Cynar	7
Beefeater	7		Espirito	7	Fernet Branca	7
Bols Genever Oude	7	BOURBON, RYE	Kuchan Peach Brandy	21	Gran Classico	11
Diep9 Genever Oude	9	Black Maple Hill	La Caravedo Terontel	8	Granada Vallet	7
Farallon	9	Breaking & Entering	Laird's Bonded	8	Jelinek Fernet	7
No. 209	8	Buffalo Trace	Lemorton	9	Luxardo Amaro Abano	7
No. 209 Barrel Aged	12	Four Roses Straight	Osocalis	10	Meletti	7
OsCo Automatic Uptown	7	Four Roses Small Batch	Rhine Hall Mango Brandy	14	St. Agrestis Inferno	9
Perry's Tot	10	Johnny Drum	St. George Pear Brandy	10	St. George Bruto	7
Plymouth Navy Strength	10	Leopold Bros American	Tariquet VS	8		
St. George Botanivore	8	Michter's US1			FORTIFIED	
St. George Terroir	8	St. George Single Malt			Alessio Vermouth di Torino	12
Tanqueray	8	Wild Turkey 101 Bourbon	RUM, RHUM, CACHAÇA		Bodegas Hidalgo Oloroso	14
Hayman's Old Tom	8	Rittenhouse Rye	Appleton V/X	8	Carpano Antica	13
Radius	12	Russell's Reserve 6yr Rye	Batavia Arrack	8	Cocchi Americano	11
Ransom Old Tom	12	Sazerac 6yr Rye	Don Q Gold	8	Cocchi Vermouth di Torino	11
Rusty Blade	14	Thomas Handy Antique '17	El Dorado 3yr white	7	Dolin Dry	7
		Wayward Rye	Gosling's Black Seal	7	Dolin Blanc	7
		Wild Turkey 101 Rye	Hamilton Pot Still Gold	7	Dolin Rouge	7
TEQUILA			Hamilton Pot Still Black	7	Dubonnet Rouge	7
Don Fulano Suave	10		Mt. Gay Eclipse	7	Kina L'Aero D'Or	18
Fortaleza Still Strength	13	SCOTCH, IRISH, JAPANESE	Royal Standard	12	La Gitana Amontillado	14
Fortaleza Reposado	14	Balvenie Doublewood	St. Teresa 1796	9	Lemorton Pommeau	8
Fuente-seca Cosecha	18	Kilchoman Machir Bay	Scarlet Ibis	10	Mancino Bianco	16
El Tesoro Reposado	11	Famous Grouse Smoky Black	Smith & Cross	7	Neilly Prat Extra Dry	7
Elvelo	7	Flaming Heart	Wray & Nephew	7	Quinta de la Rosa Ruby Port	10
Ocho Añejo 'La Latilla'	14	Great King St Artist's Blend	Barbancourt white	8	Tio Pepe Fino	14
Orgullo	8	Glenlivet 12	Barbancourt 8yr	8	---	
Pueblo Viejo	7	Glenmorangie	Damoiseau 110	9	Spirits are listed as 1.5	
Siembra Valles Ancestral	20/30	Hedonism, The Muse	Neisson Blanc	10	oz pours (though certain	
Siembra Valles High Proof	11	Springbank 10	Neisson Sous Bois	8	spirits have 1 oz options).	
Suerte Reposado	8	Springbank 15	Novo Fogo Silver		Fortifieds are 3.5 oz.	
Tapatio Blanco	7	Stranger and Stranger				
		Power's Gold Label	AMARI			
MEZCAL		Redbreast 12	Amaro Ciociaro	7		
Del Maguey Vida	10	Hakushu 12				

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:

Gin for an Inamorata by Todd Myles Carnam, 45%

Perfectly tailored for Clover Clubs, because that's what the inamorata most likes to drink. Citrus notes--lime, lemon, grapefruit--festoon an undergirding of coriander and cardamom. Perfect, too, for Negronis, another of her favorites.

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!