

## The Bartenders

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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.

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# The Bartenders

- Abejita** 12  
reposado tequila, honey and lemon; served over ice, with a Cynar float
- All Business** 14  
mezcal, amaro ciociaro and orange bitters; served over large ice
- Ben's Manual** 12  
rye, sherry, Drambuie and sweet vermouth; served down
- Foregone Conclusion** 15  
mezcal, raspberry, lime and Montenegro; served tall over crushed ice
- Lying in the Long Grass, Safe** 14  
mezcal, grapefruit, green tea, pomegranate-aged blanco tequila, cinnamon, lime and Falernum; kegged and carbonated, served tall
- Riverdale** 15  
dry and aged gins, Italian and blanc vermouths, orange, lemon and marmalade; served up
- Justyn's deceptively simple cocktail resembles its namesake, as herbal Cynar sinks to the bottom of the glass, creating a layered, or striped, look similar to a 'Little Honeybee.'
- To Eddie, most mezcal cocktails confuse the matter--such a beautiful, charismatic spirit should headline, and not be consigned to a cameo appearance. Mezcal is front and center here, a touch of amaro its dark, bitter shadow past the spotlight.
- 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.
- 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.
- There's something about summer, not just its benediction, but its grace. Here Celia recalls a bright estival afternoon, mezcal's smoke and grapefruit's bright acid tempered by calm green tea. A classy, inscrutable Paloma.
- Originally based off the Bronx--that same pre-Prohibition cocktail that so ensorcelled Bill W, founder of AA--Todd's riff strays so far from the original specs, so far Uptown, if you will, that he renamed it and called it his own. So please, have at this high-end Bronx that puts on airs.

# Postmodernism

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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.

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## (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, passionfruit, 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 Gardner)  
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 Gardner'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

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San Francisco, long a lover of sybaritic indulgences, has a long chapter in the history of the cocktail. From the Gilded Age's Boothby to modern but oft-overlooked classics like the Cable Car and the Ginger Rogers, 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.'

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# All the Attractions, etc.

- Boothby** 14  
(01908)  
bourbon, sparkling wine, Italian vermouth and bitters;  
served up with a brandied cherry
- Tommy's Margarita** 13  
(01985 or 01989, depending)  
aged and blanco tequilas, lime and agave; served over  
ice
- Ginger Rogers** 14  
(01995)  
gin, lemon, ginger, black pepper syrup and mint;  
kegged and carbonated, served tall over crushed ice
- International Orange** 15  
(02018)  
aged gin, Italian vermouth, bitter apéritif and  
bitters; served up
- Rendezvous** 12  
(02018)  
blanco tequila, passionfruit, ginger, honey, lime and  
bitters; served over ice
- 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.
- '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.
- Sure, OG San Francisco bartender Marco Dionysos--Absinthe,  
Smuggler's Cove, Bourbon & Branch, etc. -- created this  
instant classic while up in Portland. But this tall,  
jaunty beauty, with her gams of peppercorn and ginger, is  
just too good not to steal.
- 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.
- Play is the straw that stirs the drink. In this late  
summer refresher, Celia, the Interval's resident Cocktail  
Whisperer, riffs on this whimsy, bouncing bright notes of  
passionfruit and ginger off the classic combination of  
tequila, honey and lime. We'd suggest you enjoy, but we  
know you're powerless to do otherwise.

## Seeds from the Vault

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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.

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# Seeds from the Vault

- Stinger** 14  
(01892)  
brandy, bourbon, crème de menthe and chocolate and absinthe bitters; served over large ice  
Long considered a Society drink, the Stinger has historically been 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 palate-ablating task. Seriously--if you've just had dinner, give it a whirl.
- 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.
- 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.
- 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 has an almost preternatural ability to cure what ails you.
- Sazerac** 12  
(dawn of time)  
rye, armagnac, 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. In our version, we split the base between rye and cognac's rustic cousin, armagnac, resulting in startlingly smooth creation. I advise against having it any other way.

## Time Capsule (02014 - 02018)

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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.

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# 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 rums, 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.

**Low ABV**

**&**

**No ABV**

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Sometimes we need to take it easy. Or sometimes it's been a long weekend already, or a long holiday season already, or it's about to be one of these and our livers have put in requests for PTO, if it's not too much of a bother, so we accede. Or sometimes our liver has left us a note saying it's not angry, it's just that it's disapPOINTed in us, and we, thusly chastened, would like therefore tonight to take it EASY. Well, this section is for you then. You and your disappointed liver.

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## Low ABV

<b>Bitter Giuseppe</b> Cynar, Italian vermouth, lemon and orange bitters; served over large ice	13
<b>Brazil</b> blanc vermouth, amontillado and orange bitters; served up	10
<b>Port Wine Sangaree</b> port lightly adjusted with lemon and pineapple; served over crushed ice with nutmeg garnish	13
<b>What Charlotte Drinks When She's Not Drinking</b> amontillado, Cynar, grapefruit, raspberry, lime and chocolate bitters; served down	13
<b>A Hug from Robin</b> Amaro Averna, iced tea, lemon and sparkling water; served over ice	11
<b>Araya Sunshine</b> Amaro Braulio, Aperol, lemon and sparkling water; served up	10

## No ABV

<b>Orgeat Lemonade</b> almond, lemon juice and sparkling water; served tall	7
<b>Bitter Orange Old Fashioned</b> Chinotto, dashes of bitters and an orange peel; served over ice	6
<b>Cherry Soda</b> cherry syrup, sparkling water and Peychaud's bitters; served tall	5
<b>Jamaica Cooler</b> hibiscus tisane, pineapple gum, lemon juice and sparkling water; served down	7
<b>Strawberry Meyer Lemon Shrub</b> tart berry shrub and sparkling water; served tall	6
<b>Garden &amp; Tonic</b> Seedlip Garden and tonic with our house sparkling water; served over ice	13

Wine, Beer,  
Coffee & Tea

# Wine, Beer, Coffee & Tea

## Sparkling Wine

	glass/bottle
Roederer Estate NV	15/67
Gruet Brut Rose NV	12/50
Liébart-Régnier Les Sols Bruns NV	76

## White

Gañeta Txakolina 02017	12/52
Kobal Sauvignon Blanc 02018	12/52
Woodenhead French Colombard 02016	12/52

## Rosé

Red Car Rosé of Pinot Noir 02017	12/52
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## Red

Albert Bichot Pinot Noir 02017	14/62
Gorghetti Tondi Nero d'Avola 02016	10/44
Wait Cellars Cabernet Franc 02015	16/72
Pelissero Long Now Nebbiolo/Barbera 02005	87

## Draught

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

## Canned and Bottled

Bruery Terreux Goses Are Red - 16oz, 5.6%	9
Dogfish Head Raison D'Extra - 12oz, 16%	12
Dogfish Head Midas Touch - 12oz, 9%	9
Modern Times Coffee Stout - 16oz, 5.8%	8
Modern Times Fruitlands Gose - 16oz, 4.8%	8
Shacksbury Arlo Cider - 12oz, 6.0%	6
Tecate - 12oz 4.5%	4
Weihenstephaner Hefeweissbier - 11.2oz, 5.4%	8

## Coffee by Heart

Single Origin Drip	3.5	Cappuccino	4
Espresso	3.5	Latte	4.5
Americano	3.5	Mocha	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

Sardines in Olive Oil 8

served with potato chips

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	Nikka Coffey Grain	16	Braulio	9
Chopin	11	Real Minero	22	Nikka Coffey Malt	18	Campari	7
Square One Cucumber	9	Rey Campero Jabali	30	Taketsuru Pure Malt	16	Cappelletti	7
St. George Citrus	8	Rey Campero Madre Cuishe	18	Yoichi Single Malt	20	Cardamaro	7
St. George Chile	8	Rey Campero Sierra Negra	25			Cynar	7
Stolichnaya	8	Vago Ensemble en Barro	20	BRANDY & EAU DE VIE		Fernet Branca	7
Svedka	7	Vago Espadín (Barriga)	12	Capurro	10	Gran Classico	11
Tito's	9	Vago Espadín (Jarquin)	15	Clear Creek Kirschwasser	10	Granada Vallet	7
Zubrowka Bison Grass	8	Vago Madrecuixe	16	Copper & Kings Floodwall	9	Jelinek Fernet	7
		Xicaru 102	10	Dudognon Cognac	9	Meletti	7
GIN, GENEVER		Xicaru Silver	9	Espirito	7	St. Agrestis Inferno	9
Beefeater	7	Yuu Baal Pechuga	25	Kuchan Peach Brandy	21	St. George Bruto	7
Bols Genever Oude	7			Lemerton Calvados	9		
Diep9 Genever Oude	9	BOURBON, RYE		Osocalis	10	FORTIFIED	
Farallon	9	Black Maple Hill	18	St. George Pear Brandy	10	Alessio Vermouth di Torino	12
Hayman's Old Tom	8	Buffalo Trace	8	Tariquet VS Armagnac	8	Bodegas Hidalgo Oloroso	14
No. 209	8	Four Roses Straight	7			Carpano Antica	13
No. 209 Barrel Aged	12	Johnny Drum	10	RUM, RHUM, CACHAÇA		Cocchi Americano	11
Perry's Tot	10	Leopold Bros American	11	Appleton V/X	8	Cocchi Vermouth di Torino	11
Plymouth Navy Strength	10	Michter's US1	11	Batavia Arrack	8	Dolin Blanc	7
Rusty Blade	14	Redwood Empire Lost Monarch	11	Don Q Gold	8	Dolin Rouge	7
St. George Botanivore	8	Wild Turkey 101 Bourbon	8	El Dorado 3yr white	7	Dubonnet Rouge	7
St. George Terroir	8	Rittenhouse Rye	7	Gosling's Black Seal	7	Jardesca Aperitiva	15
Tanqueray	8	Russell's Reserve 6yr Rye	11	Hamilton Pot Still Gold	7	La Gitana Amontillado	14
		Sazerac 6yr Rye	8	Royal Standard	7	Lemerton Pommeau	8
TEQUILA		Thomas Handy Antique '17	30	St. Teresa 1796	12	Mancino Bianco	16
Don Fulano Suave	10	Wayward Rye	11	Scarlet Ibis	9	Neilly Prat Extra Dry	7
Fortaleza Still Strength	13			Smith & Cross	10	Oso de Oro Red	17
Fortaleza Reposado	14	SCOTCH, IRISH, JAPANESE		Wray & Nephew	7	Oso de Oro White	17
Fuenteseca Cosecha	18	Balvenie Doublewood	16	Barbancourt white	7	Punt e Mes	14
El Tesoro Reposado	11	Kilchoman Machir Bay	14	Barbancourt 8yr	8	Quinta de la Rosa Ruby Port	10
G4	11	Famous Grouse Smoky Black	8	Damoiseau 110	8	Tio Pepe Fino	14
Ocho Añejo	14	Flaming Heart	25	Neisson Blanc	9		
Origen Sagrado Añejo	13	Great King St Artist's Blend	9	Neisson Sous Bois	10	---	
Origen Sagrado Blanco	11	Glenlivet 12	10	Novo Fogo Silver	8		
Pueblo Viejo	7	Glenmorangie	11			Spirits are listed as 1.5 oz	
Siembra Valles Ancestral	20/30	Hedonism, The Muse	50	AMARI		pours. Fortifieds are 3.5	
Siembra Valles High Proof	11	Springbank 10	15	Amaro Ciociaro	7	oz.	
Suerte Reposado	8	Springbank 15	30	Amaro Montenegro	8		
Tapatio	7	Stranger and Stranger	35	Amaro Nonino	11		
Tapatio 110	9	Power's Gold Label	7	Amaro Ramazzotti	8		
		Redbreast 12	14	Aperol	7		
MEZCAL		Hakushu 12	20	Averna	9		
Del Maguey Tobala	28	Hibiki Harmony	16	Becherovka	7		
El Mero Mero Tepextate	25	Nikka From The Barrel	16	Bigallet China China Amer	9		

Long Now  
Spirits Tasting &  
Seasonal Gin

# 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.

## Seasonal Gin

22

2 oz. pour or in a cocktail:

Citrus Bomb by Justyn Myers, 45%

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.

This month's gin

We decided that if individual aromatics were macerated and distilled, we could 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.

Every Season we feature one blend that we have developed using these unique distillates and precise measuring capability.