Modernism

And then World War I happened. For generations, centuries--millennia, even--we'd become, by fits and starts, fairer, kinder, more thoughtful, more invested in the common good. We marched through time--science was showing us the way--but then...then this unholy slaughter. Then this mechanized, perfected butchering of each other, as though none of the previous generations of wisdom had actually been bequeathed to us, as though nothing actually mattered. The othered enemy rose from its trenches and were cut down, we rose from our own trenches and reciprocated.

As Eliot asks in 'Gerontion,' 'After such knowledge, what forgiveness?'

And yet. And still the gasping and striving. Still the Modernists teach us that it's never too late to ask questions, that in fact this is our most primeval duty. How did we get here? How do we move forward? How can we salvage this loss? Can we pull back from the abyss?
(Modernism)

Years That Ask Questions
(Their Eyes Were Watching God, Zora Neale Hurston)
pear brandy, pecan-infused rum, cola syrup and three bitters; served over slanted ice

These Unconfessable Things
(Six Characters in Search of an Author, Luigi Pirandello)
prosecco, four amari and grapefruit bitters; served over ice in a champagne tulip

Hast Thou Found Me?
(Ulysses, James Joyce)
black tea-infused Irish whisky, Italian vermouth, honey, lemon and sparkling water; served down

Lily Briscoe's Painting
(To the Lighthouse, Virginia Woolf)
gin, creme de violette, lemon and egg white; served up with a green chartreuse spritz

Come to Me for Asylum
(In Search of Lost Time, Marcel Proust)
calvados, ginger, honey, Bénédictine and lemon; served hot, with a star anise garnish

At Last There Was Quiet
('The Metamorphosis,' Franz Kafka)
brandy, apple juice, Becherovka and Jelinek Fernet; served down

'There are years that ask questions, and years that answer.' Youth and age, wonder and experience, the idea of the world, and the world as it is. This cocktail strives for the kind of fecund wanting that Hurston's work memorialized, reminding us of desire, and its value.

There's no better expression of the Modernist tilt than 'Six Characters.' All walls are broken down, and the ensuing dramatic melee proves both that all of artifice is a ruse, and all of it is necessary. The result, to no one's surprise, is both bitter and exciting.

An odd moment early in this epic. Dedalus, erstwhile hero of Joyce's earlier works, wanders briefly into Bloom's odyssey, the earlier hero owed money by the latter, the latter's insouciance its own salty mesmerization.

All novel long, over the course of chapters and decades, Lily Briscoe, eternal guest of the Ramsays, works at her landscape. Unable to finish, unable to stop, she alights at long last at one final, sharp stroke, signifying a tree. She has had her vision.

There is, perhaps, no better way to consider Proust's monument to remembrance than as a safe haven from the ever-churning storm of the present. Lean over and inhale the steam of the spinning star anise, and close your eyes.

Imagine you lived in Bavaria at the turn of the last century, imagine you supported your family, were a model son, imagine you woke one day to find you'd become a bug. Welcome to Franz Kafka's mind. Not really warm or inviting, but rich and compelling nonetheless.
Postmodernism

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Postmodernism -- when the wheels came off literature. Or, Postmodernism -- when literature finally ceased being encumbered by dusty 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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Nor autobiography nor memoir nor fiction, *Autportrait* 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.
Seeds from the Vault

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Pre-Prohibition cocktails weren't limited merely to Martinis and Manhattans and Old-fashioned; to the contrary, the years leading up to 1920 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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Stinger
(01892)
brandy, bourbon, crème de menthe and chocolate and
absinthe bitters; served over slanted ice

Clover Club
(~01901)
old tom gin, lemon, raspberry gum, blanc vermouth and
egg white; served up with nutmeg garnish

Old Pal
(01922)
bourbon, dry vermouth and bitter apéritif; served up

Brandy Milk Punch
(~Prohibition)
brandy, rum, milk, orgeat and cream; served over ice
with nutmeg garnish

Sazerac
(dawn of time)
rye, armagnac, gum syrup and Peychaud’s bitters;
served down

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.

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.

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.

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.

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.
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 Italian 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 an effort to make a palatable Bronx—that same pre-Prohibition cocktail that so ensorcelled Bill W, founder of AA—Todd's riff strays so far from the original, so far UPTown, that he renamed it and called it his own. So have at this high-end Bronx that puts on airs.
Low Alcohol
&
No Alcohol
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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 Alcohol

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

### No Alcohol

<table>
<thead>
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<tr>
<td>Orgeat Lemonade</td>
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<tr>
<td>almond, lemon juice and sparkling water; served tall</td>
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<tr>
<td>Bitter Orange Old Fashioned</td>
<td>6</td>
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<tr>
<td>Chinotto, dashes of bitters and an orange peel; served over ice</td>
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<tr>
<td>Cherry Soda</td>
<td>5</td>
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<tr>
<td>cherry syrup, sparkling water and Peychaud's bitters; served tall</td>
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<tr>
<td>Jamaica Cooler</td>
<td>7</td>
</tr>
<tr>
<td>hibiscus tisane, pineapple gum, lemon juice and sparkling water; served down</td>
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</tr>
<tr>
<td>Cranberry Douglas Fir Shrub</td>
<td>6</td>
</tr>
<tr>
<td>tart berry shrub and sparkling water; served tall</td>
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</tr>
<tr>
<td>Garden &amp; Tonic</td>
<td>13</td>
</tr>
<tr>
<td>Seedlip Garden and tonic with our house sparkling water; served over ice</td>
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</tr>
</tbody>
</table>
Wine, Beer, 
Coffee & Tea
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
  shade withered, drum roasted on high, final roast over low fire; notes of nettle, melon and silken tofu

Oolong
- Nantou Dark
  weeklong bake with slow temperature increase; notes of cocoa, espresso and caramel
- Shan Lin Xi Winter Sprout
  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
  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
  a restorative blend of marshmallow root, chamomile flowers and orange peel
- Spicy Ginger Lemon
  refreshing and invigorating

Wine, Beer, Coffee & Tea

Sparkling Wine glass/bottle
Giavi Prosecco Superiore Brut NV 12/52
Ultraviolet Sparkling Rosé NV 14/62
Liébart-Régnier Les Sols Bruns NV 76

White
Delta Sauvignon Blanc 02018 12/52
Gañeta Txakolina 02017 10/44
Woodenhead French Colombard 02016 12/52

Rosé
Red Car Rosé of Pinot Noir 02018 12/52

Red
Albert Bichot Pinot Noir 02017 14/62
Gorghi Tondi Nere d'Avola 02016 10/44
Luumi Cabernet Sauvignon 02018 16/72
Pelissero Long Now Nebbiolo/Barbera 02005 87

Draught
Chapman Brown Ale - 14.5oz, 5.3% 10
Craftsman Brewing 1903 Lager - 14.5oz, 5.6% 10
Other Brother IPA - 14.5oz, 6.6% 10

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
Shacksbury Arlo Cider - 12oz, 6.0% 6
Tecate - 12oz 4.5% 4
Weihenstephaner Hefeweissbier - 11.2oz, 5.4% 8

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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

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.

**Beef Jerky**
select from:
- Original 7
- Peppered

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:
- Original 4
- Jalapeno

Made from beef and pork by Sweetwood Cattle Company, with no added nitrites, MSG or artificial ingredients.

**Tins by Donostia Foods**
select from:
- Sardines in Olive Oil (served with potato chips) 8
- Cod in Biscayne Sauce (served with crackers) 7

Donostia celebrates authentic Basque seafood by importing traditional pintxos.

**Shortbread by Batter Bakery** 3.5
Spirits
<table>
<thead>
<tr>
<th>Spirits</th>
<th>VODKA</th>
<th>MEZCAL</th>
<th>RUM, RHUM, CACHACA</th>
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<td>28</td>
<td>Johnny Drum</td>
<td>Pur Geist Biersbrand</td>
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<td>Chopin</td>
<td>11 El Mero Nave Espadin</td>
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<td>Kilchoman Machir Bay</td>
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<tr>
<td>Square One Cucumber</td>
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<td>8 Legendario Domingo</td>
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<td>Nikka from the Barrel</td>
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<td>Svedka</td>
<td>7 Rey Campore Jabali</td>
<td>30</td>
<td>Nikka Coffey Grain</td>
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<td>Tito's</td>
<td>9 Rey Campore Madre Cuishe</td>
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<td>Gray Whale</td>
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<td>Hayman's Old Tom</td>
<td>8 Balvenie Doublewood</td>
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<td>Hayman's Royal Deck</td>
<td>8 Black Maple Hill</td>
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<td>No. 209</td>
<td>8 Buffalo Trace</td>
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<tr>
<td>No. 209 Barrel Aged</td>
<td>12 Famous Grouse Smoky Black</td>
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<td>Perry's Tot</td>
<td>13 Flaming Heart</td>
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<td>Plymouth Navy Strength</td>
<td>10 Four Roses Straight</td>
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<td>Rusty Blade</td>
<td>14 George T. Stagg</td>
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<td>Tanqueray</td>
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<td>Yuzu</td>
<td>11 Hibiki Harmony</td>
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<td>Fortaleza Still Strength</td>
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<td>Fortaleza Reposado</td>
<td>14 Nikka from the Barrel</td>
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<td>Fortaleza Reposado Winter</td>
<td>19 Nikka Coffey Grain</td>
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<td>Fuenteseca Cosecha</td>
<td>16 Nikka Coffey Malt</td>
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<td>El Tesoro Reposado</td>
<td>11 Pever's Gold Label</td>
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<td>G4</td>
<td>11 Pur Geist Biersbrand</td>
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<tr>
<td>Ocho Añejo</td>
<td>14 Redbreast 12</td>
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<td>Origen Sagrado Blasco</td>
<td>11 Redwood Empire Lost Monarch</td>
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<td>Origen Sagrado Añejo</td>
<td>13 Kittenhouse Rye</td>
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<td>pueblo Viejo</td>
<td>7 Russell's Reserve 6yr Rye</td>
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<td>Siembra Valles Ancestral</td>
<td>30 Sazerac 6yr Rye</td>
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<td>Siembra Valles High Proof</td>
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<td>Suerte Reposado</td>
<td>8 Springbank 15</td>
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<td>Tapatio</td>
<td>7 St. George Single Malt</td>
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<td>Tapatio 110</td>
<td>9 Taketsuru Pure Malt</td>
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Spirits are listed as 1.5 oz pours. Fortifieds are 3.5 oz.
Long Now
Spirits Tasting,
Seasonal Gin &
Cocktail
Merchandise
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 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, 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.

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**Long Now Spirits, etc.**

**Long Now Spirits Tasting**

1/2 oz. each:
- Bristlecone Gin, 45.5%
- Single Malt Whiskey, 43%
- California Straight Bourbon, 62%

**Seasonal Gin**

2 oz. pour or in a cocktail:

- Citrus Bomb by Justyn Myers, 45%
  A gin for the winter. As its name implies, our gin this season teems with citrus notes, most prominently grapefruit, backed by a chorus of lemon, lime and coriander. Great for bright Martinis or Negronis that sing at alto or higher. Or perfect on its own, upright and dignified at room temperature, sitting in its smoking jacket, reading the Financial Times. The proverbial Winter Sipping Gin to keep you warm throughout these long, dark nights.

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**Menus**

By popular demand, our menus are for sale. Both used and new are available. Ask your bartender.

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**Laser-etched Mother-in-Law bottles**

Bring a little Southern hospitality into your home with your very own Decanted Mother-in-Law bottles. Laser-etched with the Interval logo.