

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** 14
(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** 15
(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?** 13
(Ulysses, James Joyce)
black tea-infused Irish whisky, Italian vermouth,
honey, lemon and sparkling water; served down
- Lily Briscoe's Painting** 15
(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** 11
(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** 12
(‘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

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)
Prosecco, 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 up
- 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.

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)
brandy, bourbon, crème de menthe and chocolate and absinthe bitters; served over slanted 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.

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

- Abejita** 12
reposado tequila, honey and lemon; served over ice, with a Cynar float
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.'
- All Business** 14
mezcal, amaro ciociaro and orange bitters; served over large ice
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.
- Ben's Manual** 12
rye, sherry, Drambuie and Italian 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.
- Lying in the Long Grass, Safe** 14
mezcal, grapefruit, green tea, pomegranate-aged blanco tequila, cinnamon, lime and Falernum; kegged and carbonated, served tall
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.
- Riverdale** 15
dry and aged gins, Italian and blanc vermouths, orange, lemon and marmalade; served up
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

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.

Low Alcohol

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

No Alcohol

Orgeat Lemonade almond, lemon juice and sparkling water; served tall	7
Bitter Orange Old Fashioned Chinotto, dashes of bitters and an orange peel; served over ice	6
Cherry Soda cherry syrup, sparkling water and Peychaud's bitters; served tall	5
Jamaica Cooler hibiscus tisane, pineapple gum, lemon juice and sparkling water; served down	7
Cranberry Douglas Fir Shrub tart berry shrub and sparkling water; served tall	6
Garden & Tonic 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
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
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Red

Albert Bichot Pinot Noir 02017	14/62
Gorghetti Tondi Nero 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 Reason 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

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

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 7

select from:

- Original
- 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 4

select from:

- Original
- Jalapeño

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

Spirits

VODKA	MEZCAL	Thomas Handy Antique '17	30	Ciocciaro	7
Beluga	11 Del Maguey Tobala	28	Wayward Rye	11 Cynar	7
Chopin	11 El Mero Mero Espadin	10	Wild Turkey 101 Bourbon	8 Fernet Branca	7
Square One Cucumber	9 El Mero Mero Tepextate	25	Yoichi Single Malt	20 Gran Classico	11
St. George Citrus	8 Legendario Domingo	10		Granada Vallet	7
St. George Chile	8 Real Minero	22	BRANDY & EAU DE VIE	Jelinek Fernet	7
Svedka	7 Rey Campero Jabali	30	Capurro	10 Meletti	7
Tito's	9 Rey Campero Madre Cuishe	18	Clear Creek Kirschwasser	10 Montenegro	8
Venus Aquavit	10 Rey Campero Sierra Negra	25	Copper & Kings Floodwall	9 Nonino	11
Zubrowka Bison Grass	8 Vago Ensemble	20	Dudognon Cognac	9 Ramazzotti	8
	Vago Espadin	12	Espirito	7 St. Agrestis Inferno	9
GIN, GENEVER	Vago Madrecuixe	16	Kuchan Peach Brandy	21 St. George Bruto	7
Beefeater	7 Xicaru 102	10	Lemerton Calvados	9	
Bols Genever Oude	7 Xicaru Silver	9	Osocalis	10 FORTIFIED	
Diep9 Genever Oude	9 Yuu Baal Pechuga	25	St. George Pear Brandy	10 Alessio Vermouth di Torino	17
Farallon	9		Tariquet VS Armagnac	8 Bodegas Hidalgo Manzanilla	14
Gray Whale	10 WHISKEY, WHISKY		Yebiga Rakija	7 Bodegas Hidalgo Oloroso	14
Hayman's Old Tom	8 Balvenie Doublewood	16		Carpano Antica	13
Hayman's Royal Dock	8 Black Maple Hill	18	RUM, RHUM, CACHAÇA	Cocchi Americano	11
No. 209	8 Buffalo Trace	8	Appleton V/X	8 Cocchi Vermouth di Torino	11
No. 209 Barrel Aged	12 Famous Grouse Smoky Black	8	Barbancourt white	7 Dolin Blanc	7
Perry's Tot	10 Flaming Heart	25	Barbancourt 8yr	8 Dolin Rouge	7
Plymouth Navy Strength	10 Four Roses Straight	7	Batavia Arrack	8 Dubonnet Rouge	7
Rusty Blade	14 George T. Stagg	30	Damoiseau 110	8 La Gitana Amontillado	14
St. George Botanivore	8 Glenlivet 12	10	Don Q Gold	8 Lemerton Pommeau	8
St. George Terroir	8 Glenmorangie	11	El Dorado 3yr white	7 Mancino Bianco	16
Tanqueray	8 Great King St Artist's Blend	9	Gosling's Black Seal	7 Neilly Prat Extra Dry	7
Yuzu	11 Hibiki Harmony	16	Hamilton Pot Still Gold	7 Oso de Oro Red	17
	Johnny Drum	10	Neisson Blanc	9 Oso de Oro White	17
TEQUILA	Kilchoman Machir Bay	14	Neisson Sous Bois	10 Punt e Mes	14
Don Fulano Suave	10 Leopold Bros American	11	Novo Fogo Silver	8 Quinta de la Rosa Ruby Port	10
Fortaleza Still Strength	13 Michter's US1	11	Royal Standard	7 Tio Pepe Fino	9
Fortaleza Reposado	14 Nikka from the Barrel	16	St. Teresa 1796		
Fortaleza Reposado Winter	19 Nikka Coffey Grain	16	Scarlet Ibis	9	---
Fuenteseca Cosecha	18 Nikka Coffey Malt	18	Smith & Cross	10	
El Tesoro Reposado	11 Power's Gold Label	7	Wray & Nephew	7	Spirits are listed as 1.5 oz
G4	11 Pur Geist Bierbrand	9			pours. Fortifieds are 3.5
Ocho Añejo	14 Redbreast 12	14	AMARI		oz.
Origen Sagrado Blanco	11 Redwood Empire Lost Monarch	11	Aperol	7	
Origen Sagrado Añejo	13 Rittenhouse Rye	7	Averna	9	
Pueblo Viejo	7 Russell's Reserve 6yr Rye	11	Becherovka	7	
Siembra Valles Ancestral	30 Sazerac 6yr Rye	8	Bigallet China China Amer	9	
Siembra Valles High Proof	11 Springbank 10	15	Braulio	9	
Suerte Reposado	8 Springbank 15	30	Campari	7	
Tapatio	7 St. George Single Malt	23	Cappelletti	7	
Tapatio 110	9 Taketsuru Pure Malt	16	Cardamaro	7	

Long Now
Spirits Tasting,
Seasonal Gin &
Cocktail
Merchandise

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%

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.

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.

Menus

30/45

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

Laser-etched Mother-in-Law bottles

10

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