

TIME CAPSULE (2014 - 2020)

Since the Interval first opened in 2014, dozens of cocktails from former Beverage Directors Jennifer Colliau and Todd Myles Carnam 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 and Todd have moved on from The Interval but the drinks in this section all bear their inimitable stamp.

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TIME CAPSULE (02014-02020)

single / 375ml / 750ml

Decanted Mother-in-Law

13 / 40 / 80

*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.

I've Grown To Love Life Too Much

15

*cognac, spiced pear liqueur and creme de cacao;
served neat with a pour of sparkling wine on the side*

In Todd's favorite book, *The Brothers Karamazov*, Dmitri begins his final night of freedom by ordering three dozen bottles of Champagne, cognac, pears, chocolate and much else. Leaving for Mokroye to woo his true love, he declares to the driver of his troika, "I've grown to love life too much."

International Orange

16 / 42

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 Todd's case, falling further in love. Made from San Francisco gin aged in Napa-born barrels, a paean to this most wondrous part of our world.

Navy Gimlet

13 / 40 / 80

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.

Old Dutch

15

*old & young Genever, Italian vermouth, Gran Classico;
aged in a Sherry-seasoned barrel and served on the rocks*

Todd sure loved to complicate things. Even equal-parts cocktails weren't safe from his meddling. This rich negroni variation has its edges smoothed by time in a tiny barrel.

SHUT UP & PLAY THE HITS

Where would we be without those that came before us? An attempt to pay humble tribute to the brilliance of our predecessors, this section includes a rotation of greatest hits from Interval alumni and menus past, a compelling breadth of offerings to satisfy all palates.

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SHUT UP & PLAY THE HITS

single / 375ml / 750ml

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| Abejita
<i>reposado tequila, honey, lemon and Cynar; served on the rocks</i> | 13 | 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.' |
| Four Ways to Play
<i>rye whiskey, amaro, curaçao and orange bitters;
served on slanted ice with an orange twist</i> | 14 | 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. |
| Hacker Club
<i>lime-infused rums, maté syrup and seltzer; served tall</i> | 13 | KC's version of 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. |
| Improved Calvados Cocktail
<i>Pays d'Auge Calvados, Benedictine, Green Chartreuse and Angostura;
served on slanted ice</i> | 16 / 42 | Thad Vogler of Bar Agricole is a genius at "improved" cocktails, adding dashes of flavor that heighten and showcase the base spirit, in this case, French apple brandy. |
| Oaxacan Old Fashioned
<i>reposado tequila, mezcal, Ancho Reyes, agave, chocolate bitters;
served on slanted ice</i> | 14 / 45 / 90 | Phil Ward made this drink when he ran the bar at Death & Co in New York. Our own Tiny Delota modified it by adding Ancho Reyes, a chile liqueur made from dried, roasted poblano chiles. Spiced and smoky! |

...A SUMMER IN SAN FRANCISCO

Mark Twain warned us but we didn't listen, migrating from far-flung destinations for the promise of California's idyllic weather patterns. Three trips to Patagonia later, and we're still cursing the fog every time it blights our Saturday afternoon plans. This section hopes to rectify the injustice of a summer in San Francisco, with a measured balance of what we'd like to be drinking — think spritz and thirst-quenching — along with the warming toddies we're resigned to reaching for in shivering consternation.

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...A SUMMER IN SAN FRANCISCO

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| Gins & Tonic | 14 | The gin & tonic is the iconic aperitif cocktail, built for days in the park or on the beach. The bitter components mixed with herbal piney gin are a magical combination, like a ray of sunshine across Ocean Beach. |
| <i>No. 209 and Gray Whale gins, Small Hand Foods tonic syrup and seltzer; carbonated</i> | | |
| Come To Me For Asylum | 14 | A paean to Proust and a fitting monument to remembrance as a safe haven from the ever-churning storm of the present. Lean over and inhale the steam of the spinning star anise, close your eyes.... |
| <i>Armagnac, Pommeau, Benedictine, honey and ginger; served hot</i> | | |
| Escondido | 15 | A hot drink for a cold Summer. This toddy pays tribute to the rich culinary tradition of Oaxaca with layers of cinnamon, citrus and cacao, bolstered by Espadin Mezcal. |
| <i>cinnamon mezcal, Amaro Ciociaro, cacao, Angostura and chile tincture; served hot</i> | | |
| Interval Spritz | 13 | Admittedly a little more work than the original, but you're rewarded with a much more balanced, thirst quenching drink. For those times, albeit briefly, the sun peeks through the fog. |
| <i>Aperol, Prosecco, Campari, clarified lemon, grapefruit oleo and seltzer; carbonated</i> | | |
| The Hottest Toddy | 14 | It feels like Summer has finally enveloped us. Our light jackets no longer keep the chill away and the winds' bluster is biting. In times like these we've found ourselves reaching for this take on a classic, pleasantly spiked and redolent of spice. Cheers to warmer times ahead... |
| <i>blended scotch, Amaro Nonino, Averna, cacao bitters and star anise; served hot</i> | | |

THE BARTENDERS

Each of the Interval's talented bartenders has specific cocktail interests. Some tend towards whiskey, others to gin 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

Black Sand 14

blended scotch, raspberry, almond, cinnamon and lime; served over ice

A take on Tiki meets the Scottish Isles in Ty's tropical restorative. Raspberry and almond smooth the edges of peated Scotch while fresh cinnamon highlights baking spice notes. A warming escape from the foggy summers of San Francisco.

Early Retirement 14

Pommeau, brown butter blended scotch, ginger, lemon and nutmeg; served up

An homage to agricultural production, here Stacy blends apple brandy and grain whiskey to great effect. From the farm of Lemorton, apple and pear combine with ginger's bite to make a complex yet crushable cocktail.

Rhythm & Knowledge 13

bourbon, banana, creme de cacao, coffee and caramel whip; served hot

An homage to former Interval bartender Ben Riddell, with his fondness for bourbon and a good cup of Joe, Brandy's slow sipper will leave you, much like its eponymous hero, heaving a sigh of satisfaction.

Tehrangeles 7 / 13*

*yogurt, cucumber, mint, beetroot, salt and seltzer; served over ice
optionally with Aquavit

Jeremy took inspiration from LA's vibrant Iranian community when crafting this *boozeless refresher. Tart, effervescent and aromatic. A nod to warmer climes.

Three Word Title 14

vodka, Prosecco, passionfruit, almond, lime and cinnamon; carbonated

A tongue-in-cheek jab at our former Beverage Director, lover of all things long winded, this quick sipper is as simple as it gets.

Verdant Spring 14

gin, cucumber, spiced lime and sparkling water; served tall

Just like sun peeking through the clouds. Refreshing cucumber smooths the juniper edges of this crisp cooler, reminding us that warmer days are here, a glimpse of summer amidst the fog.

COFFEE, TEA
& BOOZE FREE

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COFFEE & TEA

Coffee by Sweet Bloom

Americano	3	Latte	5
Cappuccino	4	Mocha	6
Cortado	4	Single Origin Drip	3
Espresso	3		

Tea by Song

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

Green - Fragrant Leaf 4

shade withered, drum roasted on high, final roast over low fire; notes of nettle, melon and silken tofu

Herbal - Holy Basil 4

a restorative blend of 3 basil varieties, rose buds and lemon verbena

Oolong - Nantou Dark 4

weeklong bake with slow temperature increase; notes of cocoa, espresso and caramel

Shan Lin Xi Winter Sprout 6

bruised on bamboo then long roasted; notes of ginger, kettle corn, cotton candy

BOOZE FREE

Bitter Orange Old Fashioned 6

Chinotto, dashes of bitters and an orange peel; served over ice

Cranberry Douglas Fir Shrub 6

tart vinegar-based shrub and seltzer; served tall

Hella Cocktail Co. Aromatic Spritz 6 / 15*

*cinnamon, star anise, gentian root and rose hips; served over ice
optionally with the spirit of your choice

Spicy Ginger Honey Lemon Tea 5 / 14

*refreshing and invigorating; served hot
optionally with the spirit of your choice

Tehrangelles 7 / 13*

*yogurt, cucumber, mint, beetroot, salt and seltzer; served over ice
optionally with Aquavit

WINE, BEER
& BITES

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WINE & BEER

BITES

glass / bottle

Sparkling Wine

Giavi Prosecco Superiore Brut NV	12 / 46
Liébart-Régnier Instinct L Extra Brut NV	76
Ultraviolet Sparkling Rosé NV	14 / 58

White

Ameztoi Geteriako Txakolina 02020	14 / 54
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Rosé

Scribe Una Lou Rosé of Pinot Noir 02020	13 / 52
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Red

Ultraviolet Cabernet Sauvignon 02019	13 / 52
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Draft

Other Brother La Reina Mexican Lager - 16oz, 5.3%	8
Other Brother League Night Hazy IPA - 16oz, 6.4%	8

Canned

Alvarado Street Monterey Beer – 12oz, 4.5%	5
Alvarado Street Toucan Slush This – 16oz, 7.5%	9
<i>Painkiller-inspired smoothie sour ale with coconut, orange, pineapple and nutmeg</i>	
New Glory Wakey Wakey Oatmeal Coffee Porter - 16oz, 6.5%	8
Other Brother Wise Little Toad Hefeweizen - 16oz, 5.1%	8
Other Brother Heerman's Lager - 16oz, 4.8%	8
Shacksbury Dry Cider - 12oz, 5.5%	6

Conservas by Donostia Foods, Spain

<i>served with Torres black truffle potato chips</i>	
Cod Fish in Biscayne (tomato) Sauce	10
Sardines in Escabeche	9
Small Scallops in Sauce	11

Sweetwood Smokehouse Jerky

Peppered	7
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Torres Potato Chips

Black Truffle	4
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SPIRITS

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SPIRITS

AMARI		Nam Gin Devil's Claw	16	Barbancourt 8 Year	11	Glenlivet 12	10
Amaro Sfumato	9	No. 209	10	Batavia Arrack	10	Hibiki Harmony	16
Aperol	9	No. 209 Barrel Aged	13	Chairman's Reserve Spiced	9	Johnny Drum	10
Averna	11	Plymouth Navy Strength	11	Don Q Gold	9	Kilchoman Machir Bay	14
Becherovka	9	Rusty Blade	14	El Dorado 3 Year	10	Leopold Bros. Bourbon	13
Bigallet China China Amer	11	St. George Botanivore	10	Foursquare 12 Year	17	Leopold Bros. Small Batch	13
Braulio	11	St. George Terroir	10	Goslings Black	9	Matsui Mizunara	20
Campari	9	Tanqueray	10	Hamilton Pot Still Gold	10	Nikka from the Barrel	16
Cappelletti	9			Neisson Blanc	11	Nikka Coffey Grain	16
Cardamaro	9	FORTIFIED		Neisson Sous Bois	12	Nikka Coffey Malt	18
Ciociaro	9	Alessio Vermouth di Torino	17	Novo Fogo Silver	10	Rare Perfection 14 Canadian	30
Cynar	9	Bodegas Hidalgo Manzanilla	15	Royal Standard	10	Redwood Empire Lost Monarch	13
Fernet Branca	9	Bodegas Hidalgo Oloroso	14	Scarlet Ibis	10	Rittenhouse Rye	9
Gran Classico	11	Carpano Antica	13	Smith & Cross	12	Russell's Reserve 6yr Rye	11
Granada Vallet	9	Cocchi Americano	12	Ten To One Dark	10	Sazerac 6yr Rye	10
Jelinek Fernet	9	Cocchi Vermouth di Torino	11	Wray & Nephew Overproof	10	Springbank 10	15
Montenegro	10	Dolin Blanc	9			Springbank 15	30
Nonino	11	Dolin Rouge	9	TEQUILA		St. George Single Malt Lot 19	23
Ramazzotti	10	Dubonnet Rouge	9	Don Fulano Suave	10	Taketsuru Pure Malt	16
St. Agrestis Inferno	11	La Gitana Amontillado	14	El Tesoro Reposado	12	Teeling Single Grain	11
St. George Bruto Americano	9	Lemorton Pommeau	15	Fortaleza Still Strength	13	Teeling Single Malt	13
		Mancino Bianco	16	Fortaleza Reposado	14	Teeling Small Batch	10
BRANDY & EAU DE VIE		Noilly Prat Extra Dry	9	Fuenteseca Cosecha 02013	22	Tottori Blended	11
Capurro Pisco	10	Oso de Oro Red	17	Fuenteseca Cosecha 02018	22	Uncle Nearest 1856	14
Chateau de Millet Armagnac	10	Punt e Mes	14	G4 Blanco	11	Wayward Rye	12
Clear Creek Kirschwasser	11	Quinta de la Rosa Ruby Port	14	Ocho Añejo La Latilla 02015	16	Wild Turkey 101 Bourbon	10
Copper & Kings Apple Brandy	10	Tio Pepe Fino	14	Ocho Añejo Las Presas 02018	16		
Dudognon Cognac	10			Origen Sagrado Añejo	13	VODKA	
Espirito	9	MEZCAL		Roca Patron Reposado	18	Beluga	12
Kuchan Peach Brandy	20	Banhez Espadin/Barril	9	Siembra Valles Ancestral	30	Chopin	11
Montreuil Calvados	10	Del Maguey Tobala	28	Siembra Valles High Proof	13	Good Vodka	10
Osocalis	10	El Mero Mero Tepextate	25	Suerte Reposado	10	Square One Cucumber	10
Rhine Hall Mango Brandy	15	La Luna Manso Sahuayo	18	Tapatio Blanco	9	St. George Citrus	10
Rhine Hall Pineapple Brandy	15	Legendario Domingo	10	Tapatio 110	10	St. George Chile	10
St. George Pear Brandy	10	Real Minero Espadin	25			Svedka	9
Tariquet VS Armagnac	9	Rey Campero Jabali	30	WHISKEY, WHISKY		Tito's	10
Yebiga Rakija	9	Rey Campero Sierra Negra	27	Balvenie Doublewood	16	Venus Aquavit	10
		Vago Ensemble	20	Black Maple Hill	18	Zubrowka Bison Grass	10
GIN, GENEVER		Vago Espadin Barriga 02018	12	Bruichladdich The Classic Laddie	15		
Beefeater	9	Vago Espadin Jarquin	15	Buffalo Trace	10		
Bols Genever Oude	9	Vago Madrecuixe	16	Compass Box Artist's Blend	10		
Farallon	10			Compass Box Flaming Heart	25		
Gray Whale	10	RUM, RHUM, CACHAÇA		Famous Grouse Smoky Black	9		
Hayman's Old Tom	10	Appleton 12 Year Rare Casks	11	Four Roses Straight Bourbon	9		
Hayman's Royal Dock	10	Barbancourt White	10	George T. Stag 02019	30		

*Spirits are listed as 1.5 oz pours.
Fortifieds are 3.5 oz.*

LONG NOW
SPIRITS TASTING
& MERCH

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LONG NOW SPIRITS TASTING & MERCH

Long Now Spirits Tasting	50	Interval Rete Logo Sweatshirt	68
<i>1/2 oz. each:</i>			
<i>Bristlecone Gin, 45.5%</i>			
<i>Single Malt Whiskey, 43%</i>			
<i>California Straight Bourbon, 62%</i>			
 <i>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.</i>		 Laser-etched Mother-in-Law Bottle 10	
		<i>Bring a little Southern hospitality into your home with your very own Decanted Mother-in-Law bottle. Laser-etched with The Interval logo.</i>	
		Long Now Challenge Coin 100	
		<i>This custom designed stainless steel coin features a Bristlecone Pine on one side and our Carpe Millenium logo engraved on the other.</i>	
The Clock of The Long Now	16	Long Now Clock Prototype T-Shirt	30
<i>by Stewart Brand. A kind of founding manifesto for the Long Now Foundation written by its president, this book is a comprehensive manual of long-term responsibility and a vision for Long Now's future.</i>			
Interval Hydroformed Flask	200	Long Now Moleskine Notebook	20
<i>Custom laser engraved Interval stainless steel hydroformed flask by Areaware.</i>			
January 07003:	28	The SALT Summaries	20
<i>Bell Studies for the Clock of the Long Now by Brian Eno</i>		<i>by Stewart Brand with Kevin Kelly, Alexander Rose and Paul Saffo</i>	
<i>Brian Eno created this ambient album using the algorithms of the Chime Generator for the 10,000 Year Clock, which will ring a unique sequence of chimes every day for 10,000 years.</i>		<i>Condensed ideas about long-term thinking from our monthly speaking series curated by Stewart Brand.</i>	