TIME CAPSULE
(02014 - 02020)

Since the Interval first opened in 02014, 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.
TIME CAPSULE (02014-02020)

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.

Escondido  15
cinnamon mezcal, Amaro Ciociaro, cacao, Angostura and chile tincture;
served hot

This toddy pays tribute to the rich culinary tradition of Oaxaca with layers of cinnamon, citrus and cacao, bolstered by Espadin Mezcal.

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
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
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.
Abejita
reposado tequila, honey, lemon and Cynar; served on the rocks

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
rye whiskey, amaro, curaçao and orange bitters; served on slanted ice with an orange twist

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
lime-infused rums, maté syrup and seltzer; served tall

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
Pays d’Auge Calvados, Benedictine, Green Chartreuse and Angostura; served on slanted ice

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.

Interval Spritz
Aperol, Prosecco, Campari, clarified lemon, grapefruit oleo and seltzer; carbonated

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.

Oaxacan Old Fashioned
reposado tequila, mezcal, Ancho Reyes, agave, chocolate bitters; served on slanted ice

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!
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.
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.

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.

John’s libation is a love letter to wetter weather. Cinnamon-infused mezcal marries with Creme de Violette to create a bouquet reminiscent of blooming flowers after a stormy day.

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.

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 sunlight amidst the fog.
We are indebted to each person that departs their home and graces our shores. While leaving so much behind, they enrich this place with their traditions, ingredients and ingenuity. Equal parts adventurous and comforting, this collection of drinks aims to showcase the creative bibulous spirit of those who have migrated stateside.
DRINKING THE DIASPORA

Boilo
spiced whiskey, orange blossom honey, Averna and Angostura; served hot

How did Boilo become a coal country obsession? The Chrismastime staple of the rust belt traces its origins across the Atlantic to Lithuania and Poland thanks to an influx of miners mid-century. Known as Krupnikas or Krupnik back home, this warming mixture of honey, spices, fruit and spirit was seemingly destined for a blustery San Francisco afternoon.

Picon Punch
Vodka, Spanish brandy, Romolo Amer Picon, grenadine, clarified lemon and seltzer; carbonated

Whether born in the bustling streets of North Beach or the boarding houses of Bakersfield, this Basque punch held court for some time as the drink of choice for those that migrated to our shores from the Pyrenees.

Umeshu
ume, Shochu, rock sugar; served over ice

Dating to at least 1697, Umeshu has long been a homemade Japanese staple. Fortunately for Japanese Americans, California is fertile ground for the high acid Ume fruit this tart liqueur is made from.

Wisconsin Old Fashioned
brandy, cherry, orange juice, seltzer and Angostura; served over ice

How did California brandy capture the attention (and appetite) of German Wisconsinites? Whether a product of the Chicago World’s Fair or a dearth of palatable whiskey, midwestern immigrants lay claim to a truly unique take on a cocktail known to be anything but.
COFFEE, TEA & BOOZE FREE
COFFEE & TEA

Coffee by Cute

<table>
<thead>
<tr>
<th>Drink</th>
<th>Code</th>
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<tbody>
<tr>
<td>Americano</td>
<td>3</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>4</td>
</tr>
<tr>
<td>Cortado</td>
<td>4</td>
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<tr>
<td>Espresso</td>
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<tr>
<td>Latte</td>
<td>5</td>
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<td>Mocha</td>
<td>6</td>
</tr>
<tr>
<td>Single Origin Drip</td>
<td>3</td>
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Tea by Song

Black - Fifty Eight

classic Yunnan red tea from organic, gold-tipped leaves; notes of monk fruit, chocolate mint and cherry cola

Green - Fragrant Leaf

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

Herbal - Carrot

a blend of domestic carrot and burdock, honeybush and cinnamon

Oolong - Nantou Dark

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

Shan Lin Xi Winter Sprout

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

BOOZE FREE

Bitter Orange Old Fashioned

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

Cranberry Douglas Fir Shrub

tart vinegar-based shrub and seltzer; served tall

Hella Cocktail Co. Aromatic Spritz

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

Spicy Ginger Honey Lemon Tea

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

Mikkeller Drink’in The Sun N/A American Ale

Untitled Art Florida Weisse N/A Wheat Ale

Berliner Weisse with cranberry and passion fruit
WINE, BEER
& BITES
WINE & BEER

Sparkling Wine
Giavi Prosecco Superiore Brut NV 13 / 48
Liébart-Régnier Instinct L Extra Brut NV 76
Ultraviolet Sparkling Rosé NV 14 / 58

White
Ameztai Geteriako Txakolina 02020 14 / 54
Le Domaine d’Henri Petit Chablis 02019 14 / 54

Rosé
Scribe Una Lou Rosé of Pinot Noir 02021 13 / 52

Red
Deux Punx Old Vine Zinfandel 02020 15 / 58
Ultraviolet Cabernet Sauvignon 02020 13 / 52

Draft
Alvarado Street Mai Tai IPA - 16oz, 6.5% 8
Calidad Mexican-style Lager - 16oz, 4.5% 8

Canned
Alvarado Street Monterey Beer - 12oz, 4.5% 5
Heater Allen Czech Pilsner - 16oz, 5.0% 8
Mission-Trail Kiwifornia - 16oz, 6.9% 9
Mission-Trail Tres Bayas - 12oz, 5.5% 7
Asian Perry with blueberries, blackberries and raspberries
Mikkeller Beer Geek Breakfast Coffee Stout - 16oz, 7.5% 8
Mikkeller Drink’in The Sun N/A Wheat Ale - 12oz, 0.3% 6
New Glory One Wit Wonder Witbier - 16oz, 5.0% 8
Shacksbury Deer Snacks V Cider - 12oz, 6.0% 6
Untitled Art Florida Weisse N/A Berliner - 12oz, 0.3% 7

WINE & BEER

Conservas
served with Torres potato chips
Atlantic Lobster in Butter & Oil, 3oz 14
Baby Sardines in Olive Oil 11
Small Scallops in Sauce 11
Trout with Dill, 3oz 12
Yellowfin Belly in Olive Oil 14

Firebrand Bakery
Banana Walnut Bread 3
Chocolate Chip Cookie 4
Herbed Goat Cheese Pretzel Knot 5
Pimenton Gruyere Pretzel Bun 5

Other Snacks
Sea Salt & Pepper Jerky 9
Texas BBQ Pork Rinds 6
Marcona Almonds 8
Black Truffle Potato Chips 4
Smoked Paprika Potato Chips 4
SPIRITS
### SPIRITS

**AMARO**
- Amaro Sfumatuto 9
- Aperol 9
- Averna 11
- Becherovka 9
- Bigallet China China Amer 11
- Braulio 11
- Campari 9
- Cappelletti 9
- Cardamaro 9
- Giociaro 9
- Cynar 9
- Fernet Branca 9
- Gran Classico 11
- Granada Vallet 9
- Jelinek Fernet 9
- Montenegro 10
- Nonino 10
- Ramazzotti 10

**BRANDY & EAU DE VIE**
- Capurro Pisco 10
- Chateau de Millet Armagnac 14
- Clear Creek Kirschwasser 11
- Copper & Kings Apple Brandy 10
- Dudognon Reserve Cognac 10
- Espiritu 9
- Kuchan Peach Brandy 20
- Montreuil Reserve Calvados 11
- Montreuil Selection Calvados 10
- Oso Calis 10
- Rhine Hall Mango Brandy 15
- Rhine Hall Pineapple Brandy 15
- St. George Pear Brandy 10
- Yebuga Rakija 9

**GIN, GENEVER**
- Barr Hill 10
- Beefeater 9
- Bols Genever Oude 9
- Farallon 10
- Gray Whale 10
- Hayman’s Old Tom 10
- Hayman’s Royal Dock 10
- Jeppeson’s American 10
- Jelte Premium 10
- Master of Malt’s Premium 10
- Tanqueray 10
- Nolet’s 10
- Old Tom 10
- Willet’s 10

**RUM, RHUM, CACHAÇA**
- Appleton 12 Year Rare Casks 11
- Barbancourt White 10
- Barbancourt 8 Year 11
- Batavia Arrack 10
- Chairman’s Reserve Spiced 9
- Don Quixote 9
- El Dorado 3 Year 10
- Foursquare 12 Year 17
- Hamilton Pot Still Black 10
- Hamilton Pot Still Gold 10
- Neisson Blanc 11
- Neisson Sous Bois 12
- Novo Fogo Silver 10
- Rhum J.M. Blanc 10
- Royal Standard 10
- Scarlet Ibis 10
- Smith & Cross 12
- Ten To One Dark 10
- Wray & Nephew Overproof 10
- TEQUILA
- Cascahuin Añejo 15
- Cascahuin Tahona Blanco 17
- Don Fulano Reposado 13
- Don Fulano Suave 10
- Fortaleza Blanco 13
- Fuenteseca Cosecha 2018 28
- G4 Blanco 11
- G4 Reposado 13
- Ocho Añejo La Latilla 2015 16
- Ocho Añejo Las Presas 2018 16
- Origen Sagrado Añejo 13
- Roca Patron Reposado 18
- Siembra Valles Ancestral 30
- Siembra Valles High Proof 13
- Tapatío Blanco 9
- Tapatío 110 10

**WHISKEY, WHISKY**
- Angels Envy Rye 20
- Balvenie Doublewood 16
- Black Maple Mill 18
- Bruichladdich The Classic Laddie 15
- Buffalo Trace 10
- Compass Box Artist Blend 10
- Compass Box Hedonism 25
- Famous Grouse Smoky Black 9
- Four Roses Ltd Ed. Small Batch 40
- Four Roses Small Batch Bourbon 11
- Four Roses Straight Bourbon 9

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- Four Roses Small Batch Bourbon 11
- Four Roses Straight Bourbon 9

**VODKA**
- Ahus Akvavit 11
- Beluga 12
- Chopin 11
- Good Vodka 10
- Square One Cucumber 10
- St. George Citrus 10
- St. George Chile 10
- Wodka 9
- Tito’s 10
- Zubrowka Bison Grass 10

_Spirits are listed as 1.5 oz pours. Fortifieds are 3.5 oz._