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)

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>ABV</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Decanted Mother-in-Law</td>
<td>14</td>
<td>43 / 86</td>
</tr>
<tr>
<td>bourbon, curaçao, maraschino, amer, Angostura and Creole bitters; served in an apothecary bottle</td>
<td></td>
<td></td>
</tr>
<tr>
<td>I’ve Grown To Love Life Too Much</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>cognac, spiced pear liqueur and creme de cacao; served neat with a pour of sparkling wine on the side</td>
<td></td>
<td></td>
</tr>
<tr>
<td>International Orange</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>aged gin, Italian vermouth, bitter apéritif and bitters; served up</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Navy Gimlet</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>high-proof gin and lime cordial; served up</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Old Dutch</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>old &amp; young Genever, Italian vermouth, Gran Classico; aged in a Sherry-seasoned barrel and served on the rocks</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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.

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.”

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.

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.

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.
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.
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.'

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.

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.

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 peaks through the fog.

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

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.

Whether it’s your sun, moon, or 9th house rising, Paxton’s Arrow personifies a Sagittarius’ kindhearted yet fiery nature. A perfect blend of spirits with a little added heat, Shawn’s tipple embodies the love and attitude of a Sag. IYKYK.

Built upon a foundation of warming Amaro and ginger, Sophie leaves this drink’s destiny in your hands. Choose rye for notes of baking spice, or rum to be transported to Ambergris Caye. Which will it be?

All the playfulness of a kid’s imagination but fortified for adulthood. Here Celia and Eddie have blended Bourbon with shiso in tandem with Armagnac and a pair of French digestives. The result is an herbaceous sipper that comforts like a friendship that deepens with time.
One of Long Now’s founding premises is that humanity’s most significant challenges require long-term solutions. Since 02019, a branch of that tree of thought has been working to better understand the small number of organizations that have managed to stay stable over many centuries, and in some cases, over a millennium. As their research develops, The Organizational Continuity Project hopes to discover the lessons behind these long-lived organizations and build a discipline of shareable knowledge that will help contemporary institutions, companies, and governments develop into robust, long-lasting structures. Scan the code below to learn more.
Repeatedly burned down and rebuilt over its long, colorful history, Weihenstephaner still stands today. With reverence to what is likely the world’s oldest brewery, this shandy plays up all of the best qualities of a crisp wheat beer.

On the precipice of their 400-year anniversary, Zildjian traces its roots back to Constantinople in the Ottoman Empire. This warming elixir draws inspiration from the first home of the instrument-making institution and its storied position along the spice trade route.

Housed within the walls of St. Peter’s Abbey in Salzburg, Stiftskeller is thought to be the world’s oldest restaurant. With a nod to Austrian culinary tradition, this refresher salutes those hallowed grounds.

Nothing really compares to a fresh pint of Guiness in the land of saints and scholars. In honor of Sean’s Bar, Ireland’s oldest pub dating back to 900 A.D., this silky pour pays homage to that inimitable serve.

This contemplative sipper pays tribute to the Ise Grand Shrine in Japan. Deconstructed and rebuilt in twenty-year cycles, these structures personify the Shinto belief in the death and renewal of nature and the impermanence of all things.
COFFEE, TEA & BOOZE FREE
COFFEE & TEA

Coffee by Cute

- Americano 4
- Cappuccino 5
- Cortado 4
- Espresso 4

Tea by Song

- Black - Fifty Eight 5
  classic Yunnan red tea from organic, gold-tipped leaves; notes of monk fruit, chocolate mint and cherry cola
- Green - Fragrant Leaf 5
  shade withered, drum roasted on high, final roast over low fire; notes of nettle, melon and silken tofu
- Herbal - Carrot 5
  a blend of domestic carrot and burdock, honeybush and cinnamon
- Oolong - Nantou Dark 5
  weeklong bake with slow temperature increase; notes of cocoa, espresso and caramel
  Shan Lin Xi Winter Sprout 7
  bruised on bamboo then long roasted; notes of ginger, kettle corn, cotton candy

BOOZE FREE

Asimov’s Crater

Lyre’s Italian Spritz, pineapple, almond and lime; served up

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

ASB Barely Biggie’s Blood Orange N/A Sour 7

Dupont Sparkling Apple Cider 9

Untitled Art N/A Juicy IPA 7
## WINE & BEER

### Sparkling Wine
- Giavi Prosecco Superiore Brut NV 13 / 48
- Louis Roederer Brut Nature 02015 125
- Ultraviolet Sparkling Rosé NV 14 / 58

### White/Rosé
- Ameztoi Geteriako Txakolina 02021 14 / 54
- Domaine Hervé Azo Chardonnay 02018 14 / 54
- Scribe Una Lou Rosé of Pinot Noir 02022 13 / 52

### Red
- Deux Punx Old Vine Zinfandel 02020 15 / 58
- Ultraviolet Cabernet Sauvignon 02021 13 / 52

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

### Canned
- Alvarado Street Barely Biggie’s Blood Orange Sour - 12oz, 0.5% 7
  *N/A sour w/ blood orange & vanilla*
- Alvarado Street Triple Howzit Punch – 16oz, 10.0% 10
  *Imperial sour w/ passion fruit, orange & guava*
- Brouwerij West Picnic Lightning Hazy IPA – 16oz, 6.8% 9
- Mission-Trail Mangoformula – 16oz, 7.0% 10
- Mission-Trail Ranch House Perry – 16oz, 6.25% 10
- Occidental Edel-Hell Lager – 12oz, 5.0% 6
- Occidental Hefeweizen – 16oz, 5.0% 8
- Other Brother Builders’ Nitro Stout – 16oz, 7.1% 8
- Other Brother Heerman’s Lager Czech Pilsner – 16oz, 4.8% 8
- Son Of Man Beti Dry Cider – 12oz, 6.0% 8
- Untitled Art N/A Juicy IPA - 12oz, 0.5% 7

## BITEs

### Conservas
- Baby Sardines in Olive Oil 11
- Chorizo Spiced Mussels 16
- Trout with Dill, 3oz 12
- Yellowfin Belly in Olive Oil 14

### Other Snacks
- Sweet & Spicy Sriracha Jerky 9
- Texas BBQ Pork Rinds 6
- Marcona Almonds 8
- Olives with Anchovy 6
- Smoked Paprika Potato Chips 4
- Truffle Potato Chips 4
SPIRITS
**SPIRITS**

<table>
<thead>
<tr>
<th>SPIRITS</th>
<th>AMARI</th>
<th>TEQUILA</th>
<th>WHISKEY, WHISKY</th>
<th>VODKA</th>
<th>MEZCAL, RAICILLA</th>
<th>BRANDY &amp; EAU DE VIE</th>
<th>GIN, GENEVER</th>
<th>RUM, RHUM, CACHACA</th>
<th>FORTIFIED</th>
<th>SPIRITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smith &amp; Cross</td>
<td>Wray &amp; Nephew Overproof</td>
<td>Empirical Soka</td>
<td>TEQUILA</td>
<td>Ahus Akvavit</td>
<td>Mezcal Espadin/Barril</td>
<td>Camut 6 Year Calvados</td>
<td>Barr Hill</td>
<td>Appleton Estate 12 Rare Casks</td>
<td>Cardamaro</td>
<td>12</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Ahus Midwinter Akvavit</td>
<td></td>
<td>Capurro Pisco</td>
<td>Beeefeater</td>
<td></td>
<td>Del Maguey Tobala</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Beluga</td>
<td></td>
<td>Clear Creek Kirschwasser</td>
<td>Beefeater</td>
<td></td>
<td>El Mero Mero Espadin</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Chopin</td>
<td></td>
<td>Copper &amp; Kings Apple Brandy</td>
<td>Beeefeater</td>
<td></td>
<td>El Mero Mero Tepextate</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Good Vodka</td>
<td></td>
<td>Dudognon Reserve Cognac</td>
<td></td>
<td></td>
<td>Legendaro Cenizo</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Square One Cucumber</td>
<td></td>
<td>Espirito</td>
<td></td>
<td></td>
<td>Legendaro Ensamble</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>St. George Citrus</td>
<td></td>
<td>Kuchan Peach Brandy</td>
<td></td>
<td></td>
<td>Legendaro Domingo</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>St. George Chile</td>
<td></td>
<td>Matchbook Smoked Pineapple</td>
<td></td>
<td></td>
<td>Mezonte Raicilla Japo</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>St. George Terroir</td>
<td></td>
<td>Millet VSOP Armagnac</td>
<td></td>
<td></td>
<td>Real Minero Espadín</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Tanqueray</td>
<td></td>
<td>Montreuil Selection Calvados</td>
<td></td>
<td></td>
<td>Rey Campero Sierra Negra</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Osocalis</td>
<td></td>
<td></td>
<td>Siete Legua Extra Anejo</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>St. George Pear Brandy</td>
<td></td>
<td></td>
<td>Tapatio 110</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Yehiba Rakija</td>
<td></td>
<td></td>
<td>Tapatio Blanco</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>GIN, GENEVER</td>
<td></td>
<td></td>
<td>Tapatio Reposado</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>RUM, RHUM, CACHACA</td>
<td></td>
<td></td>
<td>Tio Pepe Fino en Rama</td>
<td></td>
</tr>
</tbody>
</table>

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