

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

15 / 46 / 92

bourbon, curaçao, maraschino, amer, Angostura and Creole 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

18

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

14

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

18

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

Abejita <i>reposado tequila, honey, lemon and Cynar; served on the rocks</i>	14	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>	14	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.
Interval Spritz <i>Aperol, Prosecco, Campari, clarified lemon, grapefruit oleo and seltzer; carbonated</i>	15	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>single / 375ml / 750ml</i>	
Oaxacan Old Fashioned <i>reposado tequila, mezcal, Ancho Reyes, agave, chocolate bitters; served on slanted ice</i>	15 / 48 / 96	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!
Three Word Title <i>vodka, Prosecco, passionfruit, almond, lime and cinnamon; carbonated</i>	16	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.

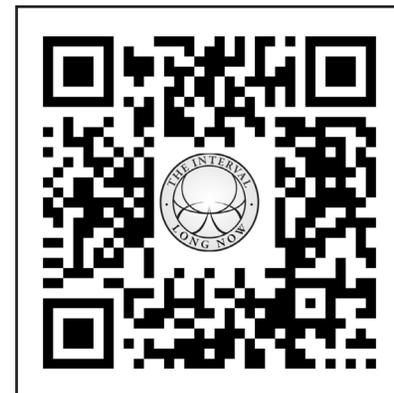
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THE BARTENDERS

- Black Sand** 17
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.
- Looks Like Rain** 15
cinnamon mezcal, lime, maraschino and Creme de Violette; served over ice
- 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.
- Paxton's Arrow** 15
green chile vodka, Belizean rum, Ancho Reyes, celery bitters and chile tincture; served up
- 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 tippie embodies the love and attitude of a Sag. IYKYK.
- Sunlight On A Foggy Afternoon** 15
Maryland rye OR Belizean rum, lemon and lime, Amaro Nonino, ginger and Creole bitters; served over ice
- 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?
- The Blanket Fort** 17
shiso Bourbon, Armagnac, China China Amer, Kina Lillet and orange bitters; served up
- 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.

KEEPER OF THE FABRIC

One of Long Now's founding premises is that humanity's most significant challenges require long-term solutions. Since 2019, 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.



KEEPER OF THE FABRIC

Brush Fire 16

smoked pineapple, banana, clove, lemon and Hefeweizen; served over ice

Ottoman Crash 16

spiced whiskey, Amaretto, brown butter Pernod, coffee, honey whip and pistachio; served hot

Saint Peter 18

aged gin, raspberry preserves, Benedictine, apricot, lemon and nutmeg; served up

Shortest Road Home 18

Irish whiskey, brown butter Scotch, honey, Drambuie, cold brew coffee and oat milk; served on nitro

Three Arches 18

Japanese whisky, Genmaicha, orange bitters and toasted sesame; served on slanted ice

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 Guinness 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	Latte	6
Cappuccino	5	Mocha	7
Cortado	4	Single Origin Drip	3
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 16

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

Bitter Orange Old Fashioned 9

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 8 / 19*

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

Spicy Ginger Honey Lemon Tea 6 / 17*

*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
& BITES

WINE & BEER

BITES

glass / bottle

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 02021	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
<i>N/A sour w/ blood orange & vanilla</i>	
Alvarado Street Chill'd Out: Tiger's Blood – 16oz, 8.0%	10
<i>Imperial sour w/ strawberry, watermelon & coconut</i>	
Brouwerij West Picnic Lightning Hazy IPA – 16oz, 6.8%	9
Mission-Trail Mangofornia – 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

Conservas

served with Torres potato chips

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

AMARI		Tanqueray	11	Scarlet Ibis	11	Nikka Coffey Malt	23
Amaro Nonino	13			Smith & Cross	12	Nikka Days	13
Amaro Sfumato	10	FORTIFIED		Wray & Nephew Overproof	11	Nikka From The Barrel	20
Aperol	10	Cardamaro	15			Nikka Miyagikyo Single Malt	25
Averna	11	Carpano Antica	20	Empirical Soka	14	Nikka Peated Miyagikyo	60
Aveze	10	Cocchi Americano	13			Nikka Taketsuru Pure Malt	22
Becherovka	10	Cocchi Vermouth di Torino	13	TEQUILA		Nikka Yoichi Single Malt	25
Bigallet China China Amer	11	Dolin Blanc	11	Arette Artesanal Reposado	13	Nikka Non-Peated Yoichi	60
Braulio	11	Dubonnet Rouge	11	Cascahuin Añejo	19	Rabbit Hole Cavehill Bourbon	17
Campari	10	La Gitana Amontillado	11	Cascahuin Tahona Blanco	22	Rare Perfection 14 Canadian	34
Cappelletti	10	Lemorton Pommeau	16	Cimarron Blanco	10	Rittenhouse Rye	10
Ciociaro	10	Mancino Bianco	21	Cimarron Reposado	10	Russell's Reserve 6yr Rye	13
Cynar	10	Martini & Rossi Floreale N/A	10	Don Fulano Reposado	16	Sagamore Straight Rye	12
Fernet Branca	10	Martini & Rossi Rosso	10	Don Fulano Suave	13	Sagamore Cask Strength Rye	18
Gran Classico	11	Noilly Prat Extra Dry	10	Fuente seca Cosecha 02018	28	Springbank 10	22
Montenegro	10	Punt e Mes	15	Ocho Añejo Cerro Negro 02020	20	Springbank 15	35
Ramazzotti	10	Quinta de la Rosa Ruby Port	14	Ocho Añejo La Ladera 02021	22	St. George Single Malt 40th Ann.	105
		Tio Pepe Fino en Rama	21	Roca Patron Añejo	22	St. George Single Malt Lot 22	25
BRANDY & EAU DE VIE				Roca Patron Blanco	20	Teeling Single Grain	11
Camut 6 Year Calvados	22	MEZCAL, RAICILLA		Roca Patron Reposado	21	Teeling Single Malt	16
Capurro Pisco	10	Banhez Espadin/Barril	10	Siembra Valles Ancestral	27	Teeling Small Batch	10
Clear Creek Kirschwasser	12	Del Maguey Tobala	30	Siete Leguas Extra Añejo	65	Tottori Blended	11
Copper & Kings Apple Brandy	12	El Mero Mero Espadin	16	Tapatio 110	13	Uncle Nearest 1856	17
Dudognon Reserve Cognac	12	El Mero Mero Tepextate	22	Tapatio Blanco	11	Uncle Nearest 1884	15
Edenico Mango Eau de Vie	25	Legendario Cenizo	13	Tapatio Reposado	13	Wild Turkey 101 Bourbon	11
Espirito	10	Legendario Ensemble	18			Willett 4 Rye	18
Kuchan Peach Brandy	20	Legendario Domingo	11	WHISKEY, WHISKY		Willett 8 Wheated Bourbon	54
Matchbook Smoked Pineapple	20	Mezonte Raicilla Japo	35	Angels Envy Rye	20		
Millet VSOP Armagnac	14	Real Minero Espadin	25	Balvenie Doublewood	18	VODKA	
Montreuil Selection Calvados	11	Rey Campero Sierra Negra	28	Bruichladdich Port Charlotte 10	18	Ahus Akvavit	11
Osocalis	11	Vago Ensemble Tio Rey	23	Bruichladdich The Classic Laddie	17	Ahus Midwinter Akvavit	12
St. George Pear Brandy	11	Vago Espadin Barriga 02018	15	Buffalo Trace	11	Beluga	12
Yebiga Rakija	10			Compass Box Artist Blend	11	Chopin	11
		RUM, RHUM, CACHAÇA		Compass Box Delos	75	Good Vodka	11
GIN, GENEVER		Appleton Estate 12 Rare Casks	11	Compass Box Hedonism	29	Square One Cucumber	11
Barr Hill	11	Barbancourt White	11	Compass Box No Name, No. 3	30	St. George Citrus	11
Beefeater	10	Barbancourt 8 Year	11	Compass Box Peat Monster 20th	27	St. George Chile	11
Bok	11	Chairman's Reserve Spiced	11	Compass Box Ultramarine	78	Tito's	11
Bols Genever Oude	11	Copalli	11	Compass Box Vellichor	100	Zubrowka Bison Grass	11
Diep 9	14	Don Q Gold	10	Famous Grouse Smoky Black	11		
Gin Mare	11	El Dorado 3 Year	11	Four Roses Small Batch Bourbon	11	<i>Spirits are listed as 1.5 oz pours.</i>	
Hayman's Old Tom	11	Foursquare 12 Year 02007	20	Four Roses Straight Bourbon	10	<i>Fortifieds are 3.5 oz.</i>	
Hayman's Royal Dock	11	Hamilton Pot Still Black	11	Glenlivet 12	14		
Nam Gin Devil's Claw	21	Hamilton Pot Still Gold	11	Johnny Drum	14		
No. 209	11	Hampden Estate 8 Year	18	Kilchoman Machir Bay	18		
Plymouth Navy Strength	12	Neisson Blanc	11	Leopold Bros. BIB Bourbon	20		
Spirit Works Barrel-Aged	13	Neisson Sous Bois	12	Leopold Bros. Small Batch	13		
St. George Botanivore	11	Novo Fogo Silver	11	Leopold Bros. 3 Chamber Rye	53		
St. George Terroir	11	Royal Standard	10	Nikka Coffey Grain	20		