

TIME CAPSULE

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 years on end.

A few, however, became iconic, so inseparable from the idea 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

Decanted Mother-in-Law	<i>single</i> 375ml 15 46	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	In Todd's favorite book, <i>The Brothers Karamazov</i> , 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	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 Bay Area gin aged in Napa-born barrels, a paean to this most wondrous part of our world.
Interval Spritz	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.
Navy Gimlet	14	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.

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.



SHUT UP & PLAY THE HITS

Abejita 14

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 14

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 14

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.

Oaxacan Old Fashioned 15 single 48 375 ml

reposado tequila, mezcal, Ancho Reyes, agave, and
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!

Ottoman Crash 16

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

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.

Three Word Title 16

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.

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.



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.

Pulling Weeds 15

bourbon, Jamaican rum, Angostura, lemon,
allspice, and clove
served up

For those nights that become a bit unwieldy, putting bartenders "in the weeds". Jah'melah found inspiration in a spiced Daiquiri she and her colleagues craft after hectic shifts to decompress and "pull the weeds".

Sunlight On A Foggy Afternoon 15

Maryland rye OR Belizean rum, lemon & 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?

MODERATION

THERE IS NOTHING WRONG WITH SOBRIETY IN
MODERATION. — John Cialdi

Our collection of low-ABV cocktails offers a variety of choices for patrons with a taste for restraint. While not quite alcohol-free, these mixtures aren't meant to drink you under the table — perfect for that sweet spot between too much and not enough.



MODERATION

Atypical Paradigm 14

Averna, pineapple, lemon, and cayenne
served up

Atypical Paradigm breaks the mold. The heat of cayenne is tempered by pineapple, then balanced with citrus and baking spice, an intricate alternative to your average low-abv cocktail.

Bitter Giuseppe 16

Cynar, Italian vermouth, lemon, orange bitters,
and salt
served on slanted ice

This delightfully bitter sipper was born from a chef's challenge to craft a drink that touched five tastes. Our take on the modern classic swaps Carpano Antica for Cocchi Di Torino, adding citrus notes for a bit more brightness.

Chrysanthemum 16

Benedictine, French vermouth, and absinthe
served in an apothecary bottle

Benedictine shines in our version of Hugo Ensslin's low-abv gem. Dry vermouth enhances the complex flavors of the French herbal liqueur and a touch of absinthe unites the whole.

Little Death In The Afternoon 17

anise, wormwood, Prosecco, and dashes of absinthe
served over ice

This temperate twist on Hemingway's concoction recreates that flavor profile with less bite. Our version uses non-alcoholic wormwood & anise syrup with Prosecco, keeping the charm of the original while allowing patrons to follow Hemingway's instructions to "drink three to five of these slowly."

Sierra Diablo 14

cucumber vodka, lemon and
Berbere-spiced hot honey
served up

Named after the chain of desert mountains where a 10,000-year clock is under construction, Sierra Diablo brings the heat. Ethiopian-spiced hot honey made in house pairs with cucumber vodka in this low-abv cooler.

TEMPERANCE

TEMPERANCE IS SIMPLY A DISPOSITION OF THE MIND
WHICH BINDS THE PASSION. — Thomas Aquinas

We believe in the value of a third space that provides a wide selection of alcohol alternatives. Whether you're the designated driver for the night or a lifelong teetotaler, this list of original, non-alcoholic concoctions is crafted with the same consideration as our more spirited offerings.



TEMPERANCE

Asimov's Crater 16

Wilfred's N/A apéritif, pineapple, almond, and lime served up

Asimov Crater is an impact site in the southern hemisphere of Mars. This drink pays tribute to its namesake, the author best known for penning the Foundation series, one of the most prominent examples of long-term thinking in modern science fiction.

Bitter Orange Old Fashioned 12

Chinotto, dashes of N/A bitters and a lemon peel served over ice

This Jen Colliau original has been satisfying Interval patrons since 2014. Updated here with non-alcoholic bitters, it remains a paragon of our ongoing commitment to providing alternatives for sober social drinking.

Byway 14

Martini & Rossi Floreale N/A vermouth,
The Pathfinder N/A aperitif and koshihikari rice served on slanted ice

Pairing the bittersweet herbaceousness of The Pathfinder with the delicate complexity of Martini & Rossi Floreale, this mocktail most closely resembles a Milano-Torino. Japanese short grain rice rounds the edges and adds body to great effect.

Seasonal Shrub: Strawberry Balsamic 9

tart vinegar-based shrub and seltzer served tall

Following the cycle of the vernal and autumnal equinoxes, our house-made shrub changes depending on the time of year. In the spring and into summer, we combine fresh, sweet strawberries with balsamic vinegar for a bright and refreshing sipper.

The Maiden 12

Pomegranate, almond, ginger, lemon and seltzer served up

The Maiden is The Interval's answer to the question, "Do you have a Shirley Temple?" Pomegranate molasses and sparkling ginger soda with pre-prohibition style grenadine mingle in this modern update to the classic mocktail. Served up.

Dupont N/A Sparkling Apple Cider 9

Untitled Art N/A Juicy IPA 7

Untitled Art N/A Mango Dragonfruit Sour 7

BEER & WINE
BITES
COFFEE & TEA



BEER & WINE

Sparkling

	<i>glass</i>	<i>bottle</i>
Giavi Prosecco Superiore Brut NV	14	54
Ultraviolet Sparkling Rosé NV	15	58
Louis Roederer Brut Nature 02015		125

White & Rosé

	<i>glass</i>	<i>bottle</i>
Ameztoi Geteriako Txakolina 02024	17	75
Domaine Hervé Azo Petit Chablis 02023	16	60
Scribe Una Lou Rosé of Pinot Noir 02022	14	54

Red

	<i>glass</i>	<i>bottle</i>
Deux Punx Old Vine Zinfandel 02022	16	60
Ultraviolet Cabernet Sauvignon 02021	14	54

Draft

	<i>glass</i>	
Alvarado Street Mai Tai West Coast IPA	16 oz 6.5%	8
Calidad Mexican-style Lager	16 oz 4.5%	8

Canned

	<i>can</i>	
Alvarado Street Cold Pressed Hazy IPA	16 oz 6.5%	9
Alvarado Street Howzit Punch	16 oz 5.5%	9
Kettle sour with pineapple, orange & guava		
Fort George Cavatica Imperial Stout	16 oz 8.8%	9
Heater Allen Czech Pilsner	16 oz 5.0%	9
Monterey Beer Lager	12 oz 4.5%	6
Occidental Hefeweizen	16 oz 5.0%	8
Son Of Man Beti Dry Cider	12 oz 6.0%	8

BITES

Conservas

served with Torres potato chips	
Baby Sardines in Olive Oil	18
Yellowfin Belly in Olive Oil	18

Snacks

Pork Rinds	6
Marcona Almonds	11
Olives with Anchovy	8
Paprika Potato Chips	4
Vinegar Potato Chips	4
Sweet & Spicy Sriracha Jerky	10

COFFEE & TEA

Coffee by Cute

Americano	4	Latte	6
Cappuccino	5	Mocha	7
Cortado	4	Single Origin Drip	4
Espresso	4		

Tea by Song

BLACK – Wild Tree Yunnan Red	5
Classic Yunnan red tea from organic, old growth trees; notes of sweet vermouth, hawthorne flakes, and blackberry honey	
GREEN – Cai Cha	5
Shade withered, drum roasted on high, final roast over low fire; notes of edamame, English peas, and lotus root	
HERBAL – Carrot	5
A blend of domestic carrot and burdock, honeybush, and cinnamon	
HERBAL – Meadow	5
A blend of tarragon leaves, spearmint, and lemongrass	
OO LONG – April 30 Amber	5
Withered in the sun then medium charcoal roasted; notes of corn tortilla, toasted coconut, and tiger lily	
OO LONG – Shan Lin Xi Winter Sprout	7
Bruised on bamboo then long roasted; notes of ginger, kettle corn, and cotton candy	
Spicy Ginger Honey Lemon Tea	6
Refreshing and invigorating, served hot	
ADD THE SPIRIT OF YOUR CHOICE	17

LONG NOW & THE BOTTLE KEEP

THE LONG NOW FOUNDATION HAS SPENT THE LAST 25 years igniting cultural imagination around long-term thinking and developing the projects on exhibit here. We hope you'll join us.

We learned from our research into long-lived institutions that a disproportionate number of organizations that are over a thousand years old are taverns, breweries and sake houses. In 2014, we opened The Interval and established the Bottle Keep.



LONG NOW & THE BOTTLE KEEP

The Interval Bottle Keep

2,500

Join The Interval Bottle Keep and your own bottle of spirits awaits, nestled among 400 others that decorate our ceiling. In the Japanese tradition, patrons purchase a bottle of spirit kept at the bar for their personal enjoyment on future visits. To make ours special, we asked St. George Spirits to develop two exclusive spirits just for us: a single malt whiskey and a gin made with juniper berries foraged on our Nevada Bristlecone Preserve.

Long Now Spirits Tasting

35

Try a half ounce each of the Single Malt Whiskey (43% ABV) and Bristlecone Gin (45.5% ABV).

Bristlecone Pine Challenge Coin

100

Stainless steel coin featuring a Bristlecone Pine on one side and Long Now's Carpe Millenium logo on the other.

The Interval Titanium Flask

200

Titanium flask etched with The Interval rete logo.

Pace Layers Annual Journal

25

Our annual print compendium of ideas, art, and insights from the remarkable Long Now community.

The Clock of The Long Now book

20

Stewart Brand's manual of long-term responsibility and founding manifesto for The Long Now Foundation.

IF THE INTERVAL FEELS LIKE HOME,

consider joining The Long Now Foundation. Fostering long-term thinking and responsibility is a long-term challenge — akin to climate change, cultural preservation, interstellar communication, or space travel. These challenges are impossible to tackle within a single human lifetime, but become conceivable when you have a few centuries to work with. Such challenges require an institutional champion.

In our age of compounding crises, we are a counterweight — our community of 12,000 strong across 65 countries over our first quarter century. We are a force that imagines new possibilities, thinks critically, and takes action over the long term.

Together, we've spent the last 25 years igniting cultural imagination around long-term thinking. Long Now Talks have featured 400 speakers reaching 19 million people around the globe. 10,000-year clock prototypes captivate millions of visitors online and at museums worldwide.

We believe that when we all come together, bound by commitment and curiosity, audacious things become possible.

And we're just getting started.

WILL YOU JOIN US?



Want more long-term insight?

LONG NOW TALKS invites leading thinkers to share civilization-scale ideas, often followed by drinks and conversation at The Interval.

Curious about an exhibit?

Put on your headphones and follow the QR codes you find around The Interval to experience our media tour.



SPIRITS



SPIRITS

AMARI	1.5 oz	RUM, RHUM & CACHAÇA	1.5 oz	MEZCAL & RAICILLA	1.5 oz	WHISKEY & WHISKY	1.5 oz
Amaro Angeleno	11	Appleton Estate 12 Rare Casks	11	Banhez Espadín/Barril	10	Balvenie Doublewood	18
Amaro Ciociaro	10	Barbancourt 8 Year	11	El Mero Mero Espadín	16	Bruichladdich Port Charlotte 10	18
Amaro Nonino	13	Chairman's Reserve Spiced	11	El Mero Mero Tepextate	22	Bruichladdich The Classic Laddie	17
Amaro Sfumato	10	Clairin Le Rocher	16	Legendario Cenizo	13	Compass Box Artist Blend	11
Aperol	10	Copalli	11	Legendario Ensemble	18	Compass Box Delos	75
Averna	11	Don Q Gold	10	Legendario Domingo	11	Compass Box Hedonism	29
Aveze	10	El Dorado 3 Year	11	Mezonte Raicilla Japo	35	Compass Box Metropolis	75
Becherovka	10	Empirical Soka	14	Rey Campero Sierra Negra	28	Compass Box Orchard House	17
Bigallet China China Amer	11	Foursquare 12 Year 02007	20	Salvadores Elote	19	Compass Box Peat Monster 20th	27
Braulio	11	Hamilton Pot Still Black	11	Siete Misterios Espadín	25	Compass Box Ultramarine	78
Campari	10	Hamilton Pot Still Gold	11	Tres Tiempos Ensemble	30	Compass Box Vellichor	100
Cappelletti	10	Hampden Estate 8 Year	18	Vago Espadín Barriga 02018	15	Famous Grouse Smoky Black	11
Cynar	10	Neisson Organic Blanc	18			Four Roses Small Batch Bourbon	11
Fernet Branca	10	Neisson Sous Bois	12			Four Roses Straight Bourbon	10
Gran Classico	11	Royal Standard	10	TEQUILA	1.5 oz	Glenlivet 12	14
Montenegro	10	Scarlet Ibis	11	Arette Artesanal Reposado	13	Johnny Drum	14
Ramazzotti	10	Smith & Cross	12	Cascahuin Tahona Blanco	22	Kilchoman Machir Bay	18
The Pathfinder N/A	10	Wray & Nephew Overproof	11	Cimarron Blanco	10	Leopold Bros. BIB Bourbon	20
Wilfred's N/A	10	Wright & Brown White	11	Cimarron Reposado	10	Leopold Bros. Maryland Rye	14
				Don Fulano Reposado	16	Matsui Mizunara Cask	20
BRANDY & EAU DE VIE	1.5 oz	GIN & GENEVER	1.5 oz	Don Fulano Suave	13	Nikka Coffey Grain	20
Camut 6 Year Calvados	22	Barr Hill	11	Fuenteseca Cosecha 02018	28	Nikka Coffey Malt	23
Capurro Pisco	10	Beefeater	10	G4 Blanco	14	Nikka Days	13
Clear Creek Kirschwasser	12	Bok	11	G4 Reposado	16	Nikka From The Barrel	20
Copper & Kings Apple Brandy	12	Bols Genever Oude	11	Ocho Añejo La Ladera 02021	22	Nikka Miyagikyo Single Malt	25
Dudognon Selection Cognac	12	Diep 9	14	Ocho Plata	16	Nikka Peated Miyagikyo	60
Edenico Guava Eau de Vie	25	Gin Mare	11	Roca Patron Blanco	20	Nikka Taketsuru Pure Malt	22
Edenico Mango Eau de Vie	25	Hayman's Old Tom	11	Siembra Valles Ancestral	27	Nikka The Grain 02023	40
Matchbook Smoked Pineapple	20	Hayman's Royal Dock	11	Siete Leguas Extra Anejo	65	Nikka Yoichi Single Malt	25
Millet VS Armagnac	14	Nam Gin Devil's Claw	21	Tapatio 110	13	Rabbit Hole Cavehill Bourbon	17
Osocalis	11	No. 209	11	Tapatio Blanco	11	Rare Perfection 14 Canadian	34
Reisetbauer Hazelnut Eau de Vie	30	Plymouth Navy Strength	12	Tapatio Reposado	13	Rittenhouse Rye	10
St. George Basil Eau de Vie	12	Spirit Works Barrel-Aged	13	Tapatio Anejo	19	Russell's Reserve 6 Year Old Rye	13
Yebiga Rakija	10	St. George Botanivore	11			Sagamore Straight Rye	12
		St. George Terroir	11			Sagamore Cask Strength Rye	18
FORTIFIED	3.5 oz	Tanqueray	11			Springbank 10	22
Bodegas Hidalgo Amontillado	11	VODKA	1.5 oz			Springbank 15	35
Bodegas Hidalgo PX	21	Ahus Akvavit	11			St. George Single Malt 40th Anniv.	105
Cardamaro	15	Ahus Midvinter Akvavit	12			St. George Single Malt Lot 22	25
Carpano Antica	20	Beluga	12			St. George Single Malt Lot 23	25
Cocchi Americano	13	Chopin	11			Teeling Single Grain	11
Cocchi Vermouth di Torino	13	Effen Cucumber	11			Teeling Single Malt	15
Dolin Blanc	11	Good Vodka	11			Teeling Small Batch	10
Dubonnet Rouge	11	St. George Citrus	11			Uncle Nearest 1856	17
Lemorton Pommeau	16	St. George Chile	11			Uncle Nearest 1884	15
Mancino Bianco	21	Tito's	11			Wild Turkey 101 Bourbon	11
Martini & Rossi Floreale N/A	10					Willett 4 Rye	18
Martini & Rossi Rosso	10					Willett 10 Rye	80
Noilly Prat Extra Dry	10					Willett 8 Wheated Bourbon	54
Quinta de la Rosa Ruby Port	14					Wright & Brown Cask Strength	20
Tio Pepe Fino en Rama	21						