

## 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

bourbon, curaçao, maraschino, amer, and Angostura & Creole bitters served in an apothecary bottle

16

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

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

19

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

aged gins, Italian vermouth, bitter apéritif, and bitters served up

20

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

Aperol, Prosecco, Campari, lemon acid, grapefruit oleo, and seltzer carbonated

18

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

high-proof gin and lime cordial served up

16

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.

## Ottoman Crash

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

16

This warming elixir draws inspiration from the first home of the instrument-making institution Zildjian and its storied position along the spice trade route.

## 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

reposado tequila, honey, lemon, and Cynar  
served on the rocks

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

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

16

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

16

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

reposado tequila, mezcal, Ancho Reyes, agave, and  
chocolate bitters  
served on slanted ice

16

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!

## Sunlight On A Foggy Afternoon

Maryland rye OR Belizean rum, lemon & lime,  
Amaro Nonino, ginger, and Creole bitters  
served over ice

18

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?

## Three Word Title

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

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.



# THE BARTENDERS

## Black Sand

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

19

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

cinnamon mezcal, lime, maraschino, and  
creme de violette  
served over ice

17

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

green chile vodka, Belizean rum, Ancho Reyes, celery bitters, and chile tincture  
served up

15

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.

## Pulling Weeds

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

15

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".

## The Throughline

barrel-aged genever, sweet vermouth, Benedictine, apple cider vinegar, saline  
served up

2.5 oz

10

Forced to open up to Western trade, Japan soon made cocktail culture its own. Over a century later, Western bartending is now heavily influenced by Japan. With this updated take on The Line (1924, Y. Maeda), Bart pays homage to that continuing exchange.

# MODERATION

(Low ABV)

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

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

Averna, pineapple, lemon, and cayenne served up

14

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

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

16

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

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

16

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

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

17

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

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

14

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

(NON-ALCOHOLIC)

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

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

16

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

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

12

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

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

14

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: Spiced Cranberry

tart vinegar-based shrub and seltzer served tall

9

Following the cycle of the vernal and autumnal equinoxes, our house-made shrub changes depending on the time of year. In the fall and into winter, we create a cranberry syrup and infuse it with our house blend of spices, among them clove, anise, allspice, and cinnamon.

## The Maiden

Pomegranate, almond, ginger, lemon and seltzer served up

12

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 bottle</i>	
Giavi Prosecco Brut Nature 02021	17	75
Ultraviolet Sparkling Rosé NV	15	58
Louis Roederer Brut Nature 02015		125

## White & Rosé

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

## Draft

	<i>glass</i>	
Alvarado Street Mai Tai West Coast IPA	16 oz	6.5% 8
Son Of Man Beti Dry Cider	12 oz	6.0% 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		
Calidad Mexican-style Lager	12 oz	4.5% 6
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

# BITES

## Conservas

served with		
Torres potato chips		
Albacore Tuna		
w/ Spanish Lemon	14	

## Baby Sardines in Olive Oil

18

## Smoked Trout in Olive Oil

17

## Snacks

Pork Rinds	6
Marcona Almonds	11

## Olives with Anchovy

9

## Paprika Potato Chips

50g 4

## Vinegar Potato Chips

40g 4

## Sweet & Spicy Sriracha Jerky

10

# COFFEE & TEA

## Coffee by Corte

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

Shade withered, drum roasted on high, final roast over low fire; notes of edamame, English peas, and lotus root	5
---	---

## HERBAL – Carrot

A blend of domestic carrot and burdock, honeybush, and cinnamon	5
---	---

## HERBAL – Meadow

A blend of tarragon leaves, spearmint, and lemongrass	5
---	---

## OOOLONG – April 27 Amber

Withered in the sun then medium charcoal roasted; notes of toasted rye, mission fig, and grape leaves	5
---	---

OOOLONG – 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

Refreshing and invigorating, served hot	6
---	---

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

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.

2,500

## Long Now Spirits Tasting

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

35

## Bristlecone Pine Challenge Coin

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

100

## The Interval Titanium Flask

Titanium flask etched with The Interval rete logo.

200

## Pace Layers Annual Journal

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

30

## *The Clock of The Long Now* book

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

20

## 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.

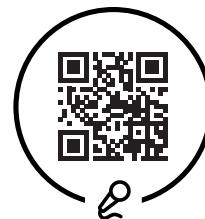
In our age of compounding crises, we are a counterweight. We are a force that imagines new possibilities, thinks critically, and takes action over the long term.

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.



60

SPIRITS



# SPIRITS

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