

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 16

bourbon, curaçao, maraschino, amer, and
Angostura & 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 19

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 20

aged gins, 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 Bay Area gin aged in Napa-born barrels, a paean to this most wondrous part of our world.

Interval Spritz 18

Aperol, Prosecco, Campari, lemon acid,
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.

Navy Gimlet 16

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.

Ottoman Crash 16

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

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 19

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 17

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".

The Throughline 10

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

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 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

(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 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: Spiced Cranberry 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 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 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 Brut Nature 02021	17	75
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 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
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Marcona Almonds	11
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Olives with Anchovy	9
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Paprika Potato Chips	
	50g 4

Vinegar Potato Chips	
	40g 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 27 Amber	5
Withered in the sun then medium charcoal roasted; notes of toasted rye, mission fig, and grape leaves	

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
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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

30

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. 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

Amaro Angeleno	1.5 oz	11
Amaro Ciociaro		10
Amaro Nonino		13
Amaro Sfumato		10
Aperol		10
Averna		11
Aveze		10
Becherovka		10
Bigallet China China Amer		11
Campari		10
Cappelletti		10
Cynar		10
Fernet Branca		10
Gran Classico		11
Jelinek Fernet		10
Montenegro		10
Ramazzotti		10
The Pathfinder N/A		10
Wilfred's N/A		10

BRANDY & EAU DE VIE

Camut 6 Year Calvados	1.5 oz	22
Capurro Pisco		10
Clear Creek Kirschwasser		12
Copper & Kings Apple Brandy		12
Dudognon Selection Cognac		12
Edenico Guava Eau de Vie		25
Edenico Mango Eau de Vie		25
Matchbook Smoked Pineapple		20
Millet VS Armagnac		14
Osocalis		11
Reisetbauer Hazelnut Eau de Vie		30
St. George Basil Eau de Vie		12
Yebiga Rakija		10

FORTIFIED

Bodegas Hidalgo Amontillado	3.5 oz	11
Bodegas Hidalgo PX		21
Cardamaro		15
Carpano Antica		20
Cocchi Americano		13
Cocchi Vermouth di Torino		13
Dolin Blanc		11
Dubonnet Rouge		11
Lemorton Pommeau		16
Mancino Bianco		21
Martini & Rossi Floreale N/A		10
Martini & Rossi Rosso		10
Noilly Prat Extra Dry		10
Quinta de la Rosa Ruby Port		14
Tio Pepe Fino en Rama		21

RUM, RHUM & CACHAÇA

Appleton Estate 12 Rare Casks	1.5 oz	11
Barbancourt 8 Year		11
Chairman's Reserve Spiced		11
Clairin Le Rocher		16
Copalli		11
Don Q Gold		10
El Dorado 3 Year		11
Empirical Soka		14
Foursquare 12 Year 02007		20
Hamilton Pot Still Black		11
Hamilton Pot Still Gold		11
Hampden Estate 8 Year		27
Neisson Organic Blanc		18
Neisson Sous Bois		12
Royal Standard		10
Scarlet Ibis		11
Smith & Cross		12
Wray & Nephew Overproof		11
Wright & Brown White		11

GIN & GENEVER

Barr Hill	1.5 oz	11
Beefeater		10
Bok		11
Bols Genever Oude		11
Bols Barrel Aged Genever		11
Diep 9 Genever		14
Gin Mare		11
Hayman's Old Tom		11
Hayman's Royal Dock		11
Nam Gin Devil's Claw		21
No. 209		11
Plymouth Navy Strength		12
Spirit Works Barrel-Aged		13
St. George Botanivore		11
St. George Terroir		11
Tanqueray		11

VODKA

Ahus Akvavit	1.5 oz	11
Ahus Midvinter Akvavit		12
Beluga		12
Chopin		11
Effen Cucumber		11
Good Vodka		11
St. George Citrus		11
St. George Chile		11
Tito's		11

MEZCAL & RAICILLA

Banhez Espadin/Barril	1.5 oz	10
El Mero Mero Espadin		16
El Mero Mero Tepextate		22
Legendario Cenizo		13
Legendario Ensemble		18
Legendario Domingo		11
Mezonte Raicilla Japo		35
Rey Campero Sierra Negra		28
Salvadores Elote		19
Siete Misterios Espadin		25
Tres Tiempos Ensemble		30
Vago Espadin Barriga 02018		15

TEQUILA

Arette Artesanal Reposado	1.5 oz	13
Cascahuin Tahona Blanco		22
Cimarron Blanco		10
Cimarron Reposado		10
Don Fulano Reposado		16
Don Fulano Suave		13
Fuerteseca Cosecha 02018		28
G4 Blanco		14
G4 Reposado		16
Ocho Añejo La Ladera 02021		22
Ocho Plata		16
Roca Patron Blanco		20
Siembra Valles Ancestral		27
Siete Leguas Extra Añejo		65
Tapatio 110		13
Tapatio Blanco		11
Tapatio Reposado		13
Tapatio Añejo		19

WHISKEY & WHISKY

Balvenie Doublewood	1.5 oz	18
Bruichladdich Port Charlotte 10		18
Bruichladdich The Classic Laddie		17
Compass Box Artist Blend		11
Compass Box Delos		75
Compass Box Hedonism		29
Compass Box Metropolis		75
Compass Box Orchard House		17
Compass Box Peat Monster 20th		27
Compass Box Ultramarine		78
Compass Box Vellichor		100
Famous Grouse Smoky Black		11
Four Roses Small Batch Bourbon		11
Four Roses Straight Bourbon		10
Glenlivet 12		14
Johnny Drum		14
Kilchoman Machir Bay		18
Leopold Bros. BIB Bourbon		20
Leopold Bros. Maryland Rye		14
Matsui Mizunara Cask		20
Nikka Coffey Grain		20
Nikka Coffey Malt		23
Nikka Days		13
Nikka From The Barrel		20
Nikka Miyagikyo Single Malt		25
Nikka Peated Miyagikyo		60
Nikka Taketsuru Pure Malt		22
Nikka The Grain 02023		40
Nikka Yoichi Single Malt		25
Rabbit Hole Cavehill Bourbon		17
Rare Perfection 14 Canadian		34
Rittenhouse Rye		10
Russell's Reserve 6 Year Old Rye		13
Sagamore Straight Rye		12
Sagamore Cask Strength Rye		18
Springbank 10		22
Springbank 15		35
St. George Single Malt 40th Anniv.		105
St. George Single Malt Lot 22		25
St. George Single Malt Lot 23		25
Teeling Single Grain		11
Teeling Single Malt		15
Teeling Small Batch		10
Uncle Nearest 1856		17
Uncle Nearest 1884		15
Wild Turkey 101 Bourbon		11
Willett 4 Rye		18
Willett 10 Rye		80
Willett 8 Wheated Bourbon		54
Wright & Brown Cask Strength		20