

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

2.5 oz

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 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 NV	17	85	
Ultraviolet Sparkling Rosé NV	15	65	
Louis Roederer Brut Nature 02015		125	

White & Rosé

	<i>glass</i>	<i>bottle</i>	
Ameztoi Geteriako Txakolina 02024	17	85	
Domaine Hervé Azo Petit Chablis 02023	16	70	
Scribe Una Lou Rosé of Pinot Noir 02022	14	60	

Red

	<i>glass</i>	<i>bottle</i>	
Deux Punx Old Vine Zinfandel 02022	16	70	
Ultraviolet Cabernet Sauvignon 02022	14	60	

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			
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	15

Sardines	
w/ Hot Pepper	15

Smoked Trout	
in Olive Oil	19

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

Mango Habanero	
Jerky	9

Original Jerky	9
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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

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