The Interval at Long Now

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The pioneering Long Now Salon has one of the coolest bars in this—or any—city, complete with salon talks and a library that could restart a civilization. Thanks to beverage director Jennifer Colliau (the mastermind behind some of the best cocktail ingredients out there, Small Hand Foods), multiple menus-within-a-menu are unlike what you can find anywhere else. They even include a Drinking Around the World section that highlights drinking customs from many countries.

**THE DRINK TO DRINK:** There are menu sections showcasing vermouth or variations on cocktail greats like Old Fashioneds or Daiquiris. But Drinking Around the World holds unusual offerings like Ponche de Granada, a Mexican tradition of aging fresh pomegranate juice and sugar with tequila, served room temperature with spiced pecans.

**KNOW BEFORE YOU GO:** Long Now member Brian Eno created the evolving “ambient painting” behind the bar. The Interval pours exclusive barrels from St. George, available to Long Now’s Bottle Club donors.