Get the recipe for two of the signature drinks from this Fort Mason bar, which is also part café, part museum and part library.

By Olivia Halevy, Patch National Staff | Jan 17, 2019 3:52 pm ET | Updated Jan 18, 2019 12:42 pm ET

Next time you're glimpsing the Golden Gate Bridge from Fort Mason, you'll want to end your day with a drink at The Interval, a bar known for its constantly-transforming atmosphere and mouthwatering craft cocktails — all of which are stirred with thermometers to ensure a perfect serving temperature.

During the day, The Interval is a cafe where you can cozy up in the library-esque interior as you look out onto the Bay Area. But once the clock strikes 5 p.m., the space becomes an eccentric watering hole that offers bespoke drinks like the Navy Gimlet, the Decanted Mother-In-Law and the International Orange, which was named after the Golden Gate Bridge's vibrant hue.

Though beverage director Todd Myles Carnam says some of Interval's unique menu inspiration comes from the city of San Francisco itself, his libations are also heavily influenced by his own literary and philosophical background.

"Beginning in the spring, each quarter's new menu page will march further into the past via literary epochs, beginning with Post-Modernism, then Modernism in the summer, and then Victorian Era in the fall," explains Carnam.

The walls of this distinct establishment are filled with perpetually-changing digital artwork displays and mechanical prototypes that attract crowds despite the bar's off-grid locale. "One of the consequences of not being in a neighborhood, per se, is that no one is ever out and about and deciding, sua sponte, to head to our bar," says Carnam. "Our nighttime vibe hallmark is that we have no hallmark."

The Interval is a great spot for both a quiet date night or a fairly raucous post food-truck night out, but if you're looking to recreate some of its magic in your own home, you're in luck.
Carnam gave us a sneak peek of not one, but two of his delectable drink recipes, perfect for playing bartender at home this weekend. Take a stab at these boozy beverages, straight from behind the bar at The Interval:

**The Interval**'s I've Grown to Love Life Too Much Cocktail

![Image of drink](image_url)

**Ingredients**
- 1.5 oz. Dudognon Select Cognac
- .5 oz. St. George Spiced Pear liqueur
- .25 oz. water
- 1 bar spoon of Tempus Fugit Creme de Cacao

**Instructions:** Pre-chill for several hours in a freezer; serve down in a single rocks glass with a .75 oz. sparkling wine back (i.e., in a separate glass).

**The Interval**'s International Orange Cocktail

![Image of drink](image_url)
Ingredients

- 2 oz. No. 209 Sauvignon Blanc Barrel Reserve Gin
- 1 oz. Cocchi Vermouth di Torino
- .25 oz. Gran Classico
- 2 dashes Angostura bitters
- 1 dash orange bitters
- 5 drops salt solution

Instructions: Stir to 32 degrees; serve in a chilled coupe; express but discard a lemon twist.

Image Credits: Courtesy of The Interval

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