

• THE •
Crunkleton

cocktails

Elderflower Sour by Gary Crunkleton 13

London Dry Gin, Ginger, Elderflower, Fresh Squeezed Lime

This floral concoction gets its due from the botanicals of the gin, pepper from the ginger, and tartness from the lime. This drink is one of our most popular and the ladies love it.

The Aviation by Hugo Ensslin 14

London Dry Gin, Maraschino Liqueur, Creme de Violette, Fresh Squeezed Lemon

This classic cocktail created in 1917 provides a smooth gateway allowing guests to gain an appreciation for the old time drinks that our great grandparents enjoyed. The dry sweetness of the maraschino balances well with the citrus and gin botanicals. Here's to high flying and soft landings.

The Old Fashioned Cocktail origin unknown 13

High Proof Bourbon, Sugar, Bitters, Orange Peel Swath

This is the one that started it all way back in the 19th century. Some historians claim the drink originated in Louisville while others stick by the opinion of "I don't know."

The Gracious Lady Cocktail by Harry Craddock & Peter Dorelli 13

Gin, Orange Liqueur, Egg Whites, Angostura, Fresh Squeezed Lemon

This 1930 tippie looks delicate and dainty presented in its coupe, but she is a strong drink sturdy enough to take you down. The flavors are citrus, subtle sweetness, and a hint of bitter. Enjoy its grace!

The Last Word popularized by Murray Stenson 14

London Dry Gin, Green Chartreuse, Maraschino Liqueur, Fresh Squeezed Lime

The bartenders like to talk. They can speak on sports, fashion trends, social phenomenons, and, most importantly, food and drinks. This drink offers a harmonious blend of citrus, herbal notes from the Chartreuse, botanical hints from the gin, and a balanced dry sweetness from the maraschino. This 1920's drink is delicious and a great bridge between the classics and the new.

A Dusty Cactus by Nathaniel Wescott 14

Tequila Reposado, Fresh Squeezed Lime, Habanero Shrub, Champagne, Mole Bitters

The Dusty is a relatively new drink that turns eight years old this year. It's popularity transcends its relatively young age and is sure to be on its way to becoming a classic. Cheers to its longevity at The Crunkleton.

Penicillin by Sam Ross 13

Blended Scotch Whisky, Islay Whisky, Ginger, Honey, Fresh Squeezed Lemon

Warm and soothing flavors offered by all of the ingredients in a balanced effort make this drink a true delight. Its flavors will be admired by the sagacious drinker that appreciates quality. Is that you?

The Jungle Bird by Jeff "Beachbum" Berry 13

Dark Rum, Aged Rum, Overproof Rum, Campari, Fresh Squeezed Pineapple, Lime

Rum rides a big wave of popularity these days. We join the push for making Rum popular again with this 1980's drink. We've added some overproof rum to cut the sweetness allowing a little bit of the bitter to come in. Rum drinks are fun! Enjoy!

Bourbon Bramble by Gary Crunkleton 12

High Proof Bourbon, Orange Blossom, Marasca Cherry Paste, Fresh Squeezed Lemon

The bramble is a cocktail from London that uses gin and fresh fruit. We take their idea and Americanize it with bourbon and cherries. It's served in a julep cup which keeps it cold when the weather is not.

Sazerac by Thomas Handy or William "Billy" Wilkinson 12

Rye Whiskey, Sugar, Peychuad's Bitters, Absinthe, Lemon Peel

This is the most brilliant drink on the menu. It earns Magna Cum Laude at this place. Five simple ingredients when properly mixed together in a little chilled glass create a drink that quenches one's thirst upon the first sip and soothes the soul near the end. Please sip this drink and appreciate its complexities and depths. There is a reason why this drink is a classic cocktail and it is revealed after you enjoy one.

The Moscow Mule by 1950's Smirnoff Marketing 12

Vodka, Housemade Ginger Syrup, Sugar, Fresh Squeezed Lime, Copper Mug

Our housemade ginger syrup really makes this drink stand out. This mule goes down easily in a refreshing and satisfying way. This drink is sure to be one of the more popular ones for our guests.

Caipirinha by The Country of Brazil 12

Cachaca, Sugar, Fresh Squeezed Lime

Shake Shake Shake and Shake this drink to get it right. It is cold and delicious, We have brought Brazil's National Cocktail to The Crunkleton because we trust you will know what to do with it. That's right, drink it and have fun!

The Painkiller Cocktail by Daphne Henderson 13

Aged Rum, Overproof Rum, Coconut Cream, Fresh Squeezed Orange, Pineapple, Lime, Nutmeg

This 1970's Tiki style drink is about as delicious as a Tiki drink can get. We make it without using Pusser's because we think it is lame that a liquor company would own the rights to a way of making a particular drink. So, please allow our boycott to exist without concern and enjoy the drink.

The Pimm's No.1 Cup by Frederick Sawyer 13

Gin, Pimm's No.1, Ginger, Pomegranate, Fresh Squeezed Lemon

We are making the 1880s English version which adds ginger to the mix. The ginger gives the balanced sweetness, some pepper, and depth. The citrus makes it quenching. Enjoy!

A Mezcal Sour by Jonab Gibbs 13

Mezcal, Ginger, Sugar, Egg Whites, Mole Bitters, Fresh Squeezed Lime

Since Mezcal and Pisco are two of the three worlds oldest spirits, we decided the two are interchangeable in drink making. Enjoy this sour! It will be one of our more popular drinks this Spring and Summer.

The Gin Gin Mule by Audrey Saunders 13

Gin, Ginger, Mint, Angostura, Fresh Squeezed Lime

This tippie is two drinks in one. It takes the ingredients in the Mojito and melds it with the ingredients of a Moscow Mule. The twist is we use gin to bring them together. We love this 2005 drink at The Crunkleton and we applaud Audrey Saunders for creating it.

BARREL AGED COCKTAILS 17

We take cocktail ingredients and make drinks inside of a charred oak barrel. We choose drinks where the flavors gained from resting in the oak barrel enhance the drink to make it better. And, it doesn't stop there. Aging the drink in the barrel allows the various ingredients to meld together and round out the flavor towards a new expression all together. The various collective flavors from all of the spirits dumped into a barrel meld together to create a totally different flavor profile. It is an amazing approach to cocktailing that was taught to our bar over ten years ago by Jeffrey Morgenthaler, its innovator.

Barrel Aged Vieux Carre

Rye Whiskey, Benedictine, Cognac, Peychuad's, Carpano Antica

Barrel Aged Martinez

Gin, Maraschino Liqueur, Angostura, Punt e Mes

Barrel Aged Rye Manhattan

High Proof Rye Whiskey, Carpano Antica, Regan's Bitters

Barrel Aged Negroni

Gin, Campari, Carpano Antica, Peychuad's

Barrel Aged La Rosita

Tequila Reposado, Comoz Blanc, Pasubio, Cappelletti, Byrrh Quinquina

· THE ·
Crunkleton

DRAFT BEERS

ASK YOUR SERVER ABOUT OUR 6 ROTATING TAPS & PRICES

SURFWAX IPA 7

Burial Beer Co.
American IPA • Asheville, NC
6.8% ABV • 16oz.



SCRIMSHAW 7

North Coast Brewing Co.
German Pilsner • Fort Bragg, California
4.4% ABV • 16oz.



FREAK OF NATURE 7

Wicked Weed Brewing
American Imperial IPA • Asheville, NC
8.5% ABV • 16oz.



PALE ALE 7

Pisgah Brewing Co.
American Pale Ale • Black Mountain, NC
5.5% ABV • 16oz.



BLANCHE DE BRUXELLES 7

Brasserie Lefebvre
Witbier • Rebecq-Quenast, Belgium
4.5% ABV • 16oz.



IMPERIAL BISCOTTI BREAK 9

Evil Twin Brewing
American Imperial Stout • Brooklyn, NY
11.5% ABV • 10oz.

BOTTLED BEERS 3.75

MILLER HIGH LIFE

MICH ULTRA

BUDWEISER

BUD LIGHT

PABST BLUE RIBBON

wine

WHITE

GLASS / BOTTLE

SERENISSIMA Prosecco

Veneto, Italy

10 / 40

DOMAINE LUCIEN CROCHET Sancerre Blanc Les Calcaire

Sancerre, France

16 / 64

FLORINDA Cava Brut

Catalunya, Spain

12 / 48

NICOLAS FEUILLATTE Champagne

Champagne, France

16 / 64

JUVE & CAMPS Cava Brut Rose

Spain

12 / 48

MIP Rose

Côtes de Provence

12 / 48

WILLAKENIZE ESTATE Pinot Gris

Willamette Valley

12 / 48

XARMANT Txakolina

Txakolina, Spain

11 / 44

FESS PARKER Reisling

Santa Barbara, California

10 / 40

HAYES RANCH Chardonnay

California

9 / 36

MATANZAS Sauvignon Blanc

Alexander Valley, California

12 / 48

CAMBRIA KATHERINE'S VINEYARD Chardonnay

Santa Maria Valley, California

13 / 52

LAURENT MIQUEL Viognier

Languedoc-Roussillon, France

12 / 48

RED

TWO KINGS Pinot Noir

Sonoma, California

15 / 60

CHATEAU DE SAINT COSME Cotes du Rhone

France

15 / 60

ELQUI Red Blend | Carmenere, Syrah & Malbec Blend

Chile

11 / 44

BODEGAS LAN Rioja

Barcelona, Spain

12 / 48

PUNTO FINAL RESERVA Malbec

Mendoza, Argentina

14 / 56

JED STEEL CATFISH Old Vine Zinfandel

Mendocino Valley, California

12 / 48

SOUTHERN BELLE Red Blend Aged In Pappy Van Winkle Barrels

Murcia, Spain

14 / 56

KLINKERBRICK Syrah

Lodi, California

15 / 60

CHATEAU GREYSAC Bordeaux

Bordeaux, France

18 / 72

HAYES RANCH Cabernet

California

9 / 36

ARROWWOOD

Sonoma, California

16 / 64