## cocktails The Old Fashioned Cocktail by Origins Unknown 14

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." Spanish Gin & Tonic by Origins Unknown 13

Mahon Gin, Fentimans Tonic, Herbs & Spices This drink is a swirling dance between the bittersweet tonic water and the botanicals of the gin. The dance is propelled forward by an array of aromatics

#### that have been added to the glass. A cocktail like this could only originate far to the west of London in what is, surprisingly, one of the top gin drinking countries in the world, Spain.

Bourbon Bramble by Gary Crunkleton 14 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.

The Gin Gin Mule by Audrey Saunders 14 Gin, Ginger, Mint, Angostura, Fresh Squeezed Lime This tipple 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.

# Dark & Stormy by Origins Unknown 14

Plantation O.F.T.D High Proof Rum, Ginger, Fresh Lime, Demerara In the early 19th century England's Royal Navy opened a ginger beer plant in Colonial Bermuda. The drink was originally made with a dark demerara rum

and ginger beer which were both part of the sailors daily rations. Lime was also given to the sailors as it helped to stave off Scurvy and was long kept as a military secret by the British Navy. Today, it is the national drink of Bermuda and a small slice of Carribean history in a glass. Hemingway Daiquiri by Constantino Ribalaigua Vert 14 Aged Rum, Fresh Lime, Fresh Grapefruit, Luxardo Maraschino, Demerara

Originally created by the Head Bartender at La Floridita in Havana, Cuba for the famed writer of the same name. The drink in its inception had no sugar due to Hemingway being afflicted with a rare hereditary disease that leads to diabetes. It has, thankfully, since been balanced with sugar. Join Ernest on the

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 14 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.

patio of his favorite bar in Havana for one of its famed sunsets with each sip.

### 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 neighborhood loves it.

A Dusty Cactus by Nathaniel Wescott 16 Tequila Reposado, Fresh Squeezed Lime, Habanero Shrub, Champagne, Mole Bitters

Elderflower Sour by Gary Crunkleton 13 London Dry Gin, Ginger, Elderflower, Fresh Squeezed Lime

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. A Mezcal Sour by Jonah Gibbs 15 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.

Paper Plane by Sam Ross 13 High Proof Bourbon, Aperol, Fresh Lemon, Amaro Nonino The Paper Plane was created in 2007 as a Last Word variation and made famous at Milk & Honey. It is named after the famous British singer M.I.A.'s track of the same name that was a hit on the radio that summer.

#### Penicillin by Sam Ross 14 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?

Bee's Knees by Ms Margaret Brown 13 Tanqueray Gin, Honey, Fresh Lemon A simple drink created by a complex woman in the early 20th Century. Ms Margaret Brown was married to a millionaire miner from Denver but made the drink popular while partying in the womens-only bars of Paris. She was also known as the "Unsinkable Molly Brown" after dramatically

surviving the sinking of the Titanic.

Sazerac by Thomas Handy or William "Billy" Wilkinson 14 Rye Whiskey, Sugar, Peychuad's Bitters, Pernod, 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.

BARREL AGED COCKTAILS 18

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

> 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

Morgenthaler, its innovator.

**DRAFT BEERS** SALUD CERVEZERIA **DEL PATIO** • Mexican Lager Charlotte, NC 4% ABV • 16oz. **BELL'S BREWERY** LAGER OF THE LAKES • Pilsner Kalamazoo, MI 5% ABV • 16oz.

> **CAROLINA BREWERY** SKY BLUE • Kölsch Chapel Hill, NC 5% ABV • 16oz.

WESTBROOK BREWING **KEY LIME GOSE** Mount Pleasant, SC 4% ABV • 16oz.

> **DEEP RIVER** TWISTED RIVER • Witbier Clayton, NC 4.5% ABV • 16oz.

FOOTHILLS BREWING OKTOBERFEST • Märzen Winston-Salem, NC 6.5% ABV • 16oz.

**BLACKBERRY FARMS CLASSIC** • Belgian Saison Maryville, TN 6.3% ABV • 16oz.

ALLAGASH SAISON VIOLETTE • Belgian Saison Portland, ME 6% ABV • 16oz.

## HIGHLAND BREWING **DAYCATION** • Session IPA Asheville, NC

4.9% ABV • 16oz.

LAGUNITA'S **HAZY MEMORY** • NE IPA Petaluma, CA 8% ABV • 16oz.

> MAINE **LUNCH • IPA** Portland, ME 7% ABV • 16oz.

WICKED WEED S'MORES • American Imperial Stout Asheville, NC 9.8% ABV • Iloz.

wine

**BUD LIGHT** 

# ROCA ALTXERRI Txakoli Txakolina, Spain

MARIETTA ARMÉ Estate Cabernet Blend Geyersville, California ZUCCARDI Malbec Mendoza, Argentia ROSSO Montalcino Italy

WINE BY THE BOTTLE

DOMAINE L'OR DE LINE Châteauneuf-du-Pape 2018 Rhone Valley, France 74 TERROIR Cabernet Sauvignon 2018 Napa, California 105

**BOTTLED BEERS** 

MICHELOB ULTRA

PABST BLUE RIBBON

MILLER HIGH LIFE

BUDWEISER

MIRABELLO Prossecco Veneto, Italy

MERCAT Cava Brut Catalonia, Spain

SIDEKICK Chardonnay California

REVERDY Sancerre France

RED

MEINKLANG Frizzante Rose Burgenland, Austria

GIULIANO ROSATI Pinot Grigio Friuli-Venezia Giulia, Italy

TREANA Chardonnay Central Coast, California

QUÍBIA Spanish White Blend Balearic Islands, Spain

TYRRELL'S WINES Sémillon New South Wales, Australia

MOUTON NOIR O.P.P. Pinot Noir Willamette Valley, Oregon

WILD THING Zinfandel Mendocino, California

SHERRY, PORT & MADEIRA

LA GUITA MANZANILLA Sherry Andalucía, Spain

BROADBENT RAINWATER Madeira Portugal

FERREIRA TAWNY Port Douro, Portugal

NOAH RIVER Cabernet Sauvignon California

VEUVE CLICQUOT Brut Champagne, France

**SPARKLING** 

WHITE

HUIA VINEYARDS Sauvignon Blanc Marlborough, New Zealand ZEPPELIN Riesling Mosel, Germany SHELDON HILLS Rose Lodi, California

COWHORN Syrah 53 Applegate Valley, Oregon STEELE Cabernet Sauvignon 2017 Lake County, California INTERCEPT Red Blend Paso Robles, California

HIDALGO FINO Sherry Andalucía, Spain TIO DIEGO AMONTILLADO Sherry Andalucía, Spain GOBERNADOR OLOROSO Sherry Andalucía, Spain

SCRIBE White Pressed Pinot Noir 2019 Sonoma, California 80 M.A. MONTICELLI BAROLO BUSSIA RISERVA Nebbiolo 2012 Barolo, Italy 149

CARAVAN Cabernet Red Blend 2018 Napa Valley, California 90

VICE VERSA Cabernet Sauvignon 2016 Napa Valley, California WESTWOOD Pinot Noir 2017 Sonoma County, California

AUGUST BRIGGS Old Vine Zinfandel 2017 Napa & Contra Costa Co., CA 100 MACHETE Red Blend California

SCRIBE Estate Rose 2019 Sonoma, California

ALL CREDIT CARD TABS LEFT UNSIGNED WILL BE CLOSED WITH A 20 PERCENT GRATUITY ADDED TO THE TOTAL

II2 *75* 

190

130

14/52 13/48 14/52 13/48 10/37 15/58 14/52

13/48

19 / 74

16/62

15/58

10/37

15/58

15/58

14/52

15/58

14/52

18/68

GLASS / BOTTLE

GLASS / BOTTLE

GLASS / BOTTLE

13 / 48

13/48

15/58

14/52

125