

# THE Crunkleton

## 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

*Mabon Gin, Fantimans 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 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.

### 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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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 Caribbean 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 patio of his favorite bar in Havana for one of its famed sunsets with each sip.

### 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.

### 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 neighborhood loves it.

### A Dusty Cactus by *Nathaniel Wescott* 16

*Tequila Reposado, Fresh Squeezed Lime, Habanero Sbrub, 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.

### A Mezcal Sour by *Jonab 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, Peychuaud'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 cocktail making that was taught to our bar over ten years ago by Jeffrey Morgenthaler, its innovator.

### Barrel Aged Vieux Carre

*Rye Whiskey, Benedictine, Cognac, Peychuaud'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, Peychuaud's*

## DRAFT BEERS 8

### 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.

### ANDERSON VALLEY BREWING

BLOOD ORANGE GOSE

*Boonville, CA*

4.2% ABV • 16oz.

### DEEP RIVER

TWISTED RIVER • Witbier

*Clayton, NC*

4.5% 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.

### MAINE

LUNCH • IPA

*Portland, ME*

7% ABV • 16oz.

### HIGHLAND BREWING

COLD MOUNTAIN • Winter Warmer

*Asheville, NC*

5.8% ABV • 16oz.

### AVERY BREWING CO.

IPA

*Boulder, CO*

6.5% ABV • 16oz.

### WESTBROOK BREWING

10TH ANNIVERSARY • Imperial Stout\*

*Mt. Pleasant, SC*

10% ABV • 11oz.

\*Allergy warning: brewed with peanuts and hazelnuts

## BOTTLED BEERS 4

### MILLER HIGH LIFE MICHELOB ULTRA

BUDWEISER BUD LIGHT PABST BLUE RIBBON

## wine

SPARKLING	GLASS / BOTTLE
MIRABELLO Prosecco Veneto, Italy	13 / 48
MERCAT Cava Brut Catalonia, Spain	13 / 48
MEINKLANG Frizzante Rose Burgenland, Austria	15 / 58
VEUVE CLICQUOT Brut Champagne, France	125

WHITE	GLASS / BOTTLE
ROCA ALTERRI Txakoli Txakolina, Spain	14 / 52
HUIA VINEYARDS Sauvignon Blanc Marlborough, New Zealand	14 / 52
ZEPPELIN Riesling Mosel, Germany	13 / 48
SHELDON HILLS Rose Lodi, California	14 / 52
GIULIANO ROSATI Pinot Grigio Friuli-Venezia Giulia, Italy	13 / 48
SIDEKICK Chardonnay California	10 / 37
TREANA Chardonnay Central Coast, California	15 / 58
QUIBIA Spanish White Blend Balearic Islands, Spain	14 / 52
TYRRELL'S WINES Semillon New South Wales, Australia	13 / 48
REVERDY Sancerre France	19 / 74

RED	GLASS / BOTTLE
MOUTON NOIR O.P.P. Pinot Noir Willamette Valley, Oregon	16 / 62
WILD THING Zinfandel Mendocino, California	15 / 58
NOAH RIVER Cabernet Sauvignon California	10 / 37
COWHORN Syrah 53 Applegate Valley, Oregon	15 / 58
STEELE Cabernet Sauvignon 2017 Lake County, California	15 / 58
INTERCEPT Red Blend Paso Robles, California	14 / 52
MARIETTA ARMÉ Estate Cabernet Blend Geysersville, California	15 / 58
ZUCCARDI Malbec Mendoza, Argentina	14 / 52
ROSSO Montalcino Italy	18 / 68
THE FABELIST 067 Tempranillo Santa Barbara, California	14 / -

SHERRY, PORT & MADEIRA	GLASS
BROADBENT RAINWATER Madeira Portugal	7
FERREIRA TAWNY Port Douro, Portugal	8
LA GUITA MANZANILLA Sherry Andalucía, Spain	13
HIDALGO FINO Sherry Andalucía, Spain	7
TIO DIEGO AMONTILLADO Sherry Andalucía, Spain	9
GOBERNADOR OLOROSO Sherry Andalucía, Spain	11

## WINE BY THE BOTTLE

VICE VERSA Cabernet Sauvignon 2016 Napa Valley, California	190
WESTWOOD Pinot Noir 2017 Sonoma County, California	130
AUGUST BRIGGS Old Vine Zinfandel 2017 Napa & Contra Costa Co., CA	100
MACHETE Red Blend California	112
SCRIBE Estate Rose 2019 Sonoma, California	75
SCRIBE White Pressed Pinot Noir 2019 Sonoma, California	80
M.A. MONTICELLI BAROLO BUSSIA RISERVA Nebbiolo 2012 Barolo, Italy	149
DOMAINE L'OR DE LINE Châteauneuf-du-Pape 2018 Rhone Valley, France	74
TERROIR Cabernet Sauvignon 2018 Napa, California	105
CARAVAN Cabernet Red Blend 2018 Napa Valley, California	90
ITALICS Cabernet Sauvignon 2016 Napa Valley, California	190
SIXTEEN APPELLATIONS Red Blend 2016 Napa Valley, California	125