

THE Crunkleton

Buy The Kitchen A Round 15

Cheers to the crew working around the hot fire with a cold beer after service!

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 Louisiana while others stick by the opinion of "I don't know."

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

Goslings 115 High Proof Dark 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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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 Florida 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* 15

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 *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, Peychaud'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, Peychaud'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, Peychaud's

DRAFT BEERS 8

AGAINST THE GRAIN BREWERY

A BEER • Super American Premium Lager

Louisville, KY

4.5% ABV • 16oz.

HAW RIVER FARMHOUSE ALES

REGENT'S RYE • Belgian Tripel

Saxapahaw, NC

7.8% 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

BRINEY MELON GOSE

Boonville, CA

4.2% ABV • 16oz.

BLACKBERRY FARMS

CLASSIC • Belgian Saison

Maryville, TN

6.3% ABV • 16oz.

ALLAGASH

WHITE • Belgian Style Wheat Beer

Portland, ME

5.2% ABV • 16oz.

HIGHLAND BREWING

DAYCATION • Session IPA

Asheville, NC

4.9% ABV • 16oz.

MAINE

LUNCH • IPA

Portland, ME

7% ABV • 16oz.

BURIAL BEER CO.

CELEBRATION OF EVIL • Doppelbock

Asheville, NC

7.3% ABV • 16oz.

WEDGE BREWING CO.

IRON RAIL • IPA

Asheville, NC

6.2% ABV • 16oz.

WESTBROOK BREWING

MEXICAN CAKE • Imperial Stout

Mt. Pleasant, SC

10.5% ABV • 11oz.

BOTTLED BEERS 4

MILLER HIGH LIFE

MICHELOB ULTRA

BUDWEISER

BUD LIGHT

PABST BLUE RIBBON

wine

SPARKLING

GLASS / BOTTLE

CARRA Prosecco Veneto, Italy 14 / 48

MERCAT Cava Brut Catalonia, Spain 13 / 48

PIERRE SPARR Crémant d'Alsace Alsace, France 15 / 58

BERNARD GAUCHER BRUT NV 375ml Champagne, France 30

WHITE

GLASS / BOTTLE

VIÑABADE Albariño Rias Baixas, Spain 15 / 58

MATAKENA Sauvignon Blanc Marlborough, New Zealand 14 / 48

HUGEL Alsation Blend Alsace, France 15 / 58

HOGWASH Rose of Grenache Napa Valley, California 14 / 48

CASTELLO DI NEIVE Arneis Langhe, Piedmont, Italy 14 / 48

TALLEY Chardonnay Arroyo Grande Valley, California 16 / 60

TRIMBACH Pinot Blanc Alsace, France 15 / 58

DOMAINE DANIELLE DE L'ANSÉE Sauvignon Blanc Loire Valley, France 14 / 50

RED

GLASS / BOTTLE

BLOODROOT Pinot Noir Sonoma, California 16 / 60

ANDIS "PAINTED FIELDS" Zinfandel Sierra Foothills, California 14 / 52

75 WINE CO. FELIZ CREEK VINEYARD Cabernet Sauvignon Mendocino, California 17 / 65

CEDERBERG Shiraz Western Cape, South Africa 16 / 60

JDUSI "MODEL M" Zinfandel, Petite Sirah, Cabernet Sauvignon Central Coast, California 15 / 58

BODEGAS HERMANOS PEÑA Tempranillo Rioja, Spain 16 / 60

CATENA ZAPATA Cabernet Franc San Carlos, Mendoza, Argentina 17 / 64

LE VOLTE DELL'ORNELLAIA Sangiovese, Merlot, Cabernet Sauvignon Tuscany, Italy 17 / 65

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

DOMAINE GEORGE Chardonnay 2018 Chablis, France 65

REVERDY Sauvignon Blanc 2019 Sancerre, Loire, France 60

TEGERNSEERHOF Grüner Veltliner 2011 Wachau, Austria 85

SCRIBE Estate Rose 2019 Sonoma, California 75

DOMAINE L'OR DE LINE Châteauneuf-du-Pape 2018 Rhone Valley, France 74

GREENWING Cabernet Sauvignon 2018 Columbia Valley, Washington 75

ROYAL PRINCE Pinot Noir 2019 Central Coast, California 75

DOMAINE DU GRAPPILLON D'OR Grenache & Syrah 2017 Gigondas, France 80

ADELSHEIM "BREAKING GROUND" Pinot Noir 2016 Willamette Valley, Oregon 80

DOMAINE MICHEL Pinot Noir 2018 Cote De Nuits, Burgundy, France 85

DAMILANO "LECCINQUEVIGNE" Nebbiolo 2015 Barolo, Italy 85

CARAVAN Cabernet Red Blend 2018 Napa Valley, California 95

TERROIR Cabernet Sauvignon Napa, California 105

KEENAN Cabernet Sauvignon 2017 Napa Valley, California 105

MACHETE Red Blend California 112

BURLY "SCIANDRI VINEYARD" Cabernet Sauvignon 2017 Napa Valley, California 135

CHATEAU MONTELENA Cabernet Sauvignon 2018 Napa Valley, California 138

M.A. MONTICELLI BAROLO BUSSIA RISERVA Nebbiolo 2012 Barolo, Italy 149

ITALICS Cabernet Sauvignon 2016 Napa Valley, California 190

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