

• THE • Crunkleton

Tip the Kitchen 15
Cheers to the crew working around the hot fire!

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."

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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 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.

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 14

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 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.

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.

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 14

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.

Jungle Bird 15

Dark Rum, Aged Rum, High Proof Rum, Fresh Pineapple Juice, Campari

The Jungle Bird made its recipe-book debut in 1989, when it appeared in "The New American Bartender's Guide" by John J. Poister. The Jungle Bird is a fixture on Tiki bar menus and cocktail bar menus, and it has even inspired the names of bars in multiple cities, including New York and Sacramento.

A La Louisianne 15

Rye Whiskey, Sweet Vermouth, Benedictine, Absinthe

The A La Louisiane (sometimes called De La Louisiane) is the former house drink of historic New Orleans' restaurant La Louisiane, which was built in 1881. Featuring popular spirits of the time period this drink is both robust and delicious.

Jack Rose 14

Apple Brandy, Fresh Lemon, Pomegranate

The Jack Rose cocktail was created around the turn of the 20th century. Its origin is ambiguous but the combination of flavors yields a cocktail that has stood the test of time.

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 Rye Manhattan

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

Barrel Aged Negroni

Gin, Campari, Carpano Antica, Peychuaud's

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DRAFT BEERS 8

ALLGÄUER BÜBLE BIER

FESTBIER • Maibock

Germany
5.5% 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.

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.

PROTAGONIST BEER

MERCURY • Hazy IPA

Charlotte, NC
7% ABV • 16oz.

PERENNIAL ARTISAN ALES

SAISON DES RÊVES

St. Louis, MO
5.2% ABV • 16oz.

NEW ANTHEM BEER PROJECT

BLANK SPACE • German Altbier

Wilmington, NC
5.6% ABV • 16oz.

WISE ACRE BREWING CO.

TINY BOMB • American Pilsner

Memphis, TN
4.5% ABV • 16oz.

STONE BREWING

XO COVEZA • Mocha Stout (with Lactose)

Petaluma, CA
8.1% ABV • 16oz.

EVIL TWIN BREWING

HIPSTER • American IPA

Ridgewood, NY
7% ABV • 16oz.

BOTTLED BEERS 4

MILLER HIGH LIFE MICHELOB ULTRA
BUDWEISER BUD LIGHT

wine

SPARKLING

GLASS / BOTTLE

| | |
|---|---------|
| CARRA Prosecco Veneto, Italy | 14 / 48 |
| PIERRE SPARR Crémant d'Alsace Alsace, France | 15 / 58 |
| M. BONNAMY Crémant Brut Loire Valley, France | 13 / 48 |
| BERNARD GAUCHER BRUT NV 375mL Champagne, France | 30 |

WHITE

GLASS / BOTTLE

| | |
|---|---------|
| VIÑABADE Albariño Rias Baixas, Spain | 15 / 58 |
| HUGEL Alsatian Blend Alsace, France | 15 / 58 |
| HOGWASH Rose of Grenache Napa Valley, California | 14 / 48 |
| DOMAINE LANGELIER "POLARIS" Melon de Bourgogne Loire Valley, France | 13 / 45 |
| 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 |
| HUIA Sauvignon Blanc Marlborough, NZ | 14 / 48 |
| IPOLA Moscato D'Asti La Morra, Italy | 14 / 48 |
| JEAN-MARC BROCARD Chablis Sainte Claire, France | 18 / 69 |

RED

GLASS / BOTTLE

| | |
|---|---------|
| BLOODROOT Pinot Noir Sonoma, California | 16 / 60 |
| 75 WINE CO. FELIZ CREEK VINEYARD Cabernet Sauvignon Mendocino, California | 17 / 65 |
| LA POSTA Malbec Mendoza, Argentina | 13 / 48 |
| JDUSI "MODEL M" Zinfandel, Petite Sirah, Cabernet Sauvignon Central Coast, California | 15 / 58 |
| BODEGAS HERMANOS PECIÑA Tempranillo Rioja, Spain | 16 / 60 |
| 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 |
| GOBERNADOR OLOROSO Sherry Andalucía, Spain | 11 |

WINE BY THE BOTTLE

| | |
|---|-----|
| HENRY DE FLORET Grenache/Syrah/Mouvedre 2019 Chateauf-du-Pape, France | 90 |
| MARQUES DE TOMARES RESERVA Tempranillo 2014 Rioja, Spain | 70 |
| GREENWING Cabernet Sauvignon 2018 Columbia Valley, Washington | 75 |
| ROYAL PRINCE Pinot Noir 2019 Central Coast, California | 75 |
| ADELSHEIM "BREAKING GROUND" Pinot Noir 2016 Willamette Valley, Oregon | 80 |
| CARAVAN Cabernet Red Blend 2018 Napa Valley, California | 95 |
| TERROIR Cabernet Sauvignon Napa, California | 105 |
| KEENAN Cabernet Sauvignon 2017 Napa Valley, California | 105 |
| BURLY "SCIANDRI VINEYARD" Cabernet Sauvignon 2017 Napa Valley, California | 135 |
| CHATEAU MONTELENA Cabernet Sauvignon 2018 Napa Valley, California | 138 |
| ITALICS Cabernet Sauvignon 2016 Napa Valley, California | 190 |
| AMARONE Della Valpolicella 2016 Veneto, Italy | 135 |
| BLUEPRINT Cabernet Sauvignon Napa, CA | 180 |