Cheers to the crew working around the hot fire!

cocktails

The Old Fashioned Cocktail by Origins Unknown 15 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 **15** 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. Dark & Stormy by Origins Unknown 15 Goslings 151 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 The drink was originally made with a dark demerara rum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 Carribean history in a glass. The Painkiller Cocktail by Daphne Henderson 15

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 Gin Gin Mule by Audrey Saunders 15

Tanqueray London Dry 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.

Sazerac by Thomas Handy or William "Billy" Wilkinson 15
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.

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 Jonah Gibbs

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.

ole Bitters. Fresk

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 15
Tanqueray London Dry Gin, Local Wildflower Honey, Fresh Lemon
A simple drink created by a complex woman in the early 20th Century.

NON-ALCOHOLIC COCKTAILS 43 Here at The Crunkleton, we care deeply about inclusivity and using only the highest quality ingredients when making drinks for our guests. It is to that end that

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.

selected to be further enhanced by the charred oak barrel. Aging the drink in the barrel allows the various ingredients to meld together and round out the flavor towards a new expression all together. We learned

Barrel Aged Old Fashioned High Proof Bourbon, Rich Demerara Sugar, Angostura Bitter, Flamed Orange Barrel Aged Mezcal Negroni Mezcal, Campari, Carpano Antica Sweet Vermouth Barrel Aged Cavalier

Barrel Aged Rye Manhattan

Barrel Aged Vieux Carre

Barrel Aged Negroni

this amazing approach from its innovator, Jeffrey Morgenthaler.

DRAFT BEERS

4.9% ABV • 16oz. **MAINE LUNCH • IPA** Portland, ME 7% ABV • 16oz.

> PROTAGONIST BEER **MERCURY** • Hazy IPA Charlotte, NC7% ABV • 16oz.

DAYCATION • Session IPA Asheville, NC

LAZY MAGNOLIA **SOUTHERN PECAN** • Nut Brown Ale Kiln, Mississippi 4.39% ABV • 16oz

ALMA DE CATTLEYA Syrah/Merlot/Cabernet Sonoma County, CA

90 90 **I20**

DAVID PAIGE Pinot Noir Willamette Valley, OR 89 DAVIS FAMILY VINEYARD SOUL PATCH Pinot Noir Russian River Valley, CA 105 **OLD WORLD RED**

BUD LIGHT

GLASS / BOTTLE

GLASS / BOTTLE

14/48

15/58

13/48

16/60

18/69

19/72

14/48

15/58

15/58

14/52

14/48

17/65

16/60

16/60

17/65

20/97

15/58

17/65

16/60

15/58

16/60

GLASS

7

8

8

IO

8

425

135

120

300

225

95

GLASS / BOTTLE

120

125

275

WINE BY THE BOTTLE

SHAFER "TD-9" Red Blend 2018 Napa Valley, CA 135 HENRY DE FLORET Grenache/Syrah/Mouvedre 2019 Chateaneuf-du-Pape, France

MICHELE CHIARLO Barolo Tortoniano 2016 Piedmont, Italy MARCHESI BISCARDO Amarone Della Valpolicella 2016 Valpolicella, Italy 135 M.A. MONTICELLI Barolo Bussia Riserva 2013 Barolo, Italy 149 FRANCOIS LECLERC Gevrey-Chamertin, 2019 Burgundy, France 200

Aged Rum, Overproof Rum, Coconut Cream, Fresh Squeezed Orange,

Hemingway Daiquiri by Constantino Ribalaigua Vert 15
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 district is 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.

Elderflower Sour by Gary Crunkleton 15
Tanqueray 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.

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. A La Louisianne Rye Whiskey, Sweet Vermouth, Benedictine, Absinthe
The A La Louisiane (sometimes called De La Louisiane) is the former house drink

we are proud to present this thoughtfully crafted list of Non-Alcoholic Cocktails. These drinks feature the same Fresh Juices, Syrups and Hand-Carved Ice you've grown to love but made with Non-Alcoholic Spirits. The use of Non-Alcoholic Spirits creates the same level of flavor and complexity one would expect from our cocktails, simply without the booze. **Elderflower Sour** Seedlip Grove 42 N/A Spirit, Elderflower Syrup, Lime Juice, Fresh Ginger

> Painkiller Lyre's Dark Cane N/A Spirit, Fresh Pineapple, Coconut Cream, Lime Juice, Orange Juice, Demerara Syrup

Aperitivo Spritz Lyre's Italian Spiritz N/A Spirit, Grapefruit, Lime, Fresh Mint, Simple Syrup, Soda Water

BARREL AGED COCKTAILS 18

Cocktails that already possess a certain depth of flavor are carefully

Gin, Campari, Carpano Antica, Peychuad's

WEIHENSTEPHANER **HEFE WEISSBIER** Freising, Germany 5.4% ABV • 16oz.

EDMUND'S OAST BREWING CO. SEASONAL FLAVOR . Sour Charleston, SC 6.5% ABV • 1607.

ALLAGASH

WHITE • Belgian Style Wheat Beer Portland, ME 5.2% ABV • 16oz. HIGHLAND BREWING

BOULEVARD BREWING CO. TANK 7 • American Saison Ale Kansas City, MO 8.5% ABV • 16oz. NEW ANTHEM BREWING CO.

> CLAPBACK GALAXY • Hazy Double IPA Wilmington, NC 8% ABV • 16oz.

BUDWEISER GUINNESS 0.0 NA Can 5

MURIEL VIÑAS VIEJAS Gran Reserva Rioja 2011

CARAVAN Cabernet Red Blend 2018 Napa Valley, CA

Saturn by J. "Popo" Galsini **15** Tanqueray London Dry Gin, Passion Fruit, Orgeat, Falernum, Lemon Juice The Saturn cocktail is one of the most famous gin-based recipes—a fruity combo of gin, passion fruit, orgeat, falernum and lemon juice. Invented in

1967, the drink still appears on menus at bars around the world today.

Mezcal, Ging

renicillin by Sam Ross 15
Blended Scotch Whisky, Islay Whisky, Ginger, Local Wildflower Honey,
Fresh Squeezed Lemon
arm and soothing flavors offered by all 15

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. Jungle Bird by Jeffrey Ong 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

Tanqueray London Dry Gin, Amaro Montenegro, Cocchi Americano Bianco High Proof Rye Whiskey, Carpano Antica, Regan's Bitters Rye Whiskey, Benedictine, Cognac, Peychuad's, Carpano Antica

NEW WORLD RED J PHELPS "Insignia" Red Blend 2018 Napa Valley, CA BURLY "SCIANDRI VINEYARD" Cabernet Sauvignon 2019 Napa Valley, CA STAGS LEAP WINERY "Oakville" Cabernet Sauvignon 2018 Napa Valley, CA STAGS LEAP CELLARS "SLV" Cabernet Sauvignon 2016 Napa Valley, CA

FAR NIENTE Cabernet Sauvignon 2019 Napa Valley, CA

WISE ACRE BREWING CO. TINY BOMB • American Pilsner Memphis, TN 4.5% ABV • 16oz. RADEBERGER BREWERY SION KÖLSCH Cologne, Germany 4.8% ABV • 16oz. TERRAPIN BREWING CO. MAPLE PECAN PRALINE WAKE-N-BAKE • Coffee Oatmeal Imperial Stout

wine

DOMAINE SPECHT Riesling Mandelberg Alsace Grand Cru, France **RED** KEN WRIGHT CELLARS Pinot Noir 2020 Willamette Valley, OR BEDROCK Old Vine Zinfandel Sonoma, CA

BROADBENT RAINWATER Madeira Portugal QUITA DE LA ROSA RUBY RESERVE Port Douro, Portugal RATAFIA CHAMPENOIS Champagne Dumangin NV France **DELAFORCE** 10 Year Tawny Port *Portugal* **LUSTAU SOLERA SHERRY** "DEL PURETO" Fino Very Dry "JARANA" Fino Very Dry "LOS ARCOS" Amontillado Dry

HUIA Sauvignon Blanc Marlborough, NZ CHEHALEM Pinot Gris Willamette Valley, OR VIÑABADE Albariño Rias Baixas, Spain HOGWASH Grenache Rosé St. Helena, CA IPOLA Moscato D'Asti La Morra, Italy

VEUVE CLICQUOT Champagne, France **GOOD LORD** (PAPPY VAN WINKLE DOSAGE) Champagne Brut Blanc de Blancs France WHITE TALLEY Chardonnay Arroyo Grande Valley, CA JEAN-MARC BROCARD Chablis Sainte Claire, France FRANCOIS SERVIN Chablis Premier Cru Burgundy, France DOMAINE GÉRARD FIOU Sancerre Loire Valley, France

TRIG POINT Cabernet Alexander Valley, CA CHERRIES & RAINBOWS ORGANIC Red Blend France LE VOLTE DELL'ORNELLAIA Super Tuscan Tuscany, Italy J.L. CHAVE MON COEUX Côtes-Du-Rhône Rhône Valley, France MARCHIORI & BARRARUD Malbec Mendoza, Argentina VIGNAIOLI BONIPERTI "Carlin" Nebbiolo Piedmont, Italy

"PAPIRUSA" Manzanilla Dry "DON NUÑO" Oloroso Dry "SAN EMILIO" Pedro Ximènez Sweet

MILLER HIGH LIFE

BOTTLED BEERS MICHELOB ULTRA

Athens, GA 9.4% ABV • 10oz

SPARKLING CARRA Prossecco Veneto, Italy PIERRE SPARR Rose Alsace, France M. BONNAMY Cremant Brut Loire Valley, France

AFTER DINNER

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