

# THE Crunkleton

## Tip the Kitchen 15

Wondering about the cowbell? Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen. We'll bring you the bell to ring and give them a round of applause!

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

### 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 with 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 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.

### 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 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 Brazilian Farmers 19th Century 15

*Cachaça, Fresh Lime Juice, Simple Syrup*

According to historians, the caipirinha was invented by landowning farmers in the region of Piracicaba, the interior of the State of São Paulo during the 19th century as a local drink for 'high standard' events and parties, a reflection of the strong sugarcane culture in the region. Cheers to a bright and funky drink.

### 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.

### 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.

### 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 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 15

*Blended Scotch Whisky, Islay Whisky, Ginger, Local Wildflower Honey, Fresh Squeezed Lemon*

Warm and soothing drinks 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. 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.

### Queen's Park Swizzle by Abigail Gullo 15

*Aged Rum, Fresh Lime Juice, Mint, Angostura Bitters*

Created in Trinidad, this rum-based, bitters-topped drink gets its name from the Queen's Park Hotel in the country's capital, Port of Spain. Our Queens Park Swizzle takes inspiration from the Queen City.

### Pegu Club by Harry McElbone 15

*Tanqueray Gin, Orange Liqueur, Fresh Lime Juice, Orange Bitters, Angostura Bitters*

Starting in Mynamar at the Pegu Club, this refreshing, dry, cocktail spread all across the world via the British Empire eventually landing at the famous Harry's New York bar.

## NON-ALCOHOLIC COCKTAILS 13

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 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 Spritz 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 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 this amazing approach from its innovator, Jeffrey Morgenthaler.

### 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

*Tanqueray London Dry Gin, Amaro Montenegro, Cocchi Americano Bianco*

### Barrel Aged Rye Manhattan

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

### Barrel Aged Vieux Carre

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

### Barrel Aged Negroni

*Gin, Campari, Carpano Antica, Peychuaud's*

## DRAFT BEERS 9

### WEIHENSTEPHANER

**HEFE WEISSBIER**

*Freising, Germany*

5.4% ABV • 16oz.

### EDMUND'S OAST BREWING CO.

**SEASONAL FLAVOR • Sour**

*Charleston, SC*

6.5% ABV • 16oz.

### ALLAGASH

**WHITE • Belgian Style Wheat Beer**

*Portland, ME*

5.2% ABV • 16oz.

### HIGHLAND BREWING

**LOWER FALLS • Session IPA**

*Asheville, NC*

3.9% ABV • 16oz.

### MAINE

**LUNCH • IPA**

*Portland, ME*

7% ABV • 16oz.

### PROTAGONIST BEER

**MERCURY • Hazy IPA**

*Charlotte, NC*

7% ABV • 16oz.

### BOULEVARD BREWING CO.

**TANK 7 • American Saison Ale**

*Kansas City, MO*

8.5% ABV • 16oz.

### NEW ANTHEM BREWING CO.

**DOUBLE STEEZ • Hazy Double IPA**

*Wilmington, NC*

8.7% ABV • 16oz.

### 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**

*Aitbens, GA*

9.4% ABV • 10oz

### MUNKLE BREWING CO.

**BRUGGE CITY BRUNE • Brown Ale**

*Charleston, SC*

6.2% ABV • 16oz

## BOTTLED BEERS 4

MILLER HIGH LIFE MICHELOB ULTRA BUDWEISER BUD LIGHT

GUINNESS 0.0 NA Can 5

## wine

SPARKLING	GLASS / BOTTLE
CARRA Prosecco Veneto, Italy	14 / 48
PIERRE SPARR Rose Alsace, France	15 / 58
M. BONNAMY Cremant Brut Loire Valley, France	13 / 48
WHITE	GLASS / BOTTLE
MASON CELLARS Chardonnay Napa Valley, CA	18 / 68
FRANCOIS SERVIN Chablis Premier Cru Burgundy, France	120
DOMAINE GÉRARD FIOU Sancerre Loire Valley, France	19 / 72
HUIA Sauvignon Blanc Marlborough, NZ	14 / 48
CHEHALEM Pinot Gris Willamette Valley, OR	15 / 58
VIÑABADE Albariño Rias Baixas, Spain	15 / 58
HOGWASH Grenache Rosé St. Helena, CA	14 / 52
DOMAINE SPECHT Riesling Mandelberg Alsace Grand Cru, France	17 / 65
RED	GLASS / BOTTLE
KEN WRIGHT CELLARS Pinot Noir 2020 Willamette Valley, OR	16 / 60
BEDROCK Old Vine Zinfandel Sonoma, CA	16 / 60
TRIG POINT Cabernet Alexander Valley, CA	17 / 65
ALMA DE CATTLEYA Syrah/Merlot/Cabernet Sonoma County, CA	20 / 97
NOZZOLE Chianti Classico Reserva 2018 Tuscany, Italy	18 / 68
J.L. CHAVE MON COEUX Côtes-Du-Rhône Rhône Valley, France	16 / 60
MARCHIORI & BARRARUD Malbec Mendoza, Argentina	15 / 58
AFTER DINNER	GLASS
QUITA DE LA ROSA RUBY RESERVE Port Douro, Portugal	8
RATAFIA CHAMPENOIS Champagne Dumangin NV France	8
DELAFORCE Fine Ruby Port Portugal	9
DELAFORCE 10 Year Tawny Port Portugal	10
LUSTAU SOLERA SHERRY	8
"DEL PURETO" Fino Very Dry	
"JARANA" Fino Very Dry	
"LOS ARCOS" Amontillado Dry	
"PAPIRUSA" Manzanilla Dry	
"DON NUÑO" Oloroso Dry	
"SAN EMILIO" Pedro Ximénez Sweet	

## WINE BY THE BOTTLE

NEW WORLD RED	
J PHELPS "Insignia" Red Blend 2018 Napa Valley, CA	425
BURLY "SCIANDRI VINEYARD" Cabernet Sauvignon 2019 Napa Valley, CA	135
CARAVAN Cabernet Red Blend 2018 Napa Valley, CA	95
SHAHER "TD-9" Red Blend 2018 Napa Valley, CA	135
DAVID PAIGE Pinot Noir Willamette Valley, OR	89
DAVIS FAMILY VINEYARD SOUL PATCH Pinot Noir Russian River Valley, CA	105
OLD WORLD RED	
DOMAINE JEAN ROYER "Tradition" GSM, 2020 Cbâteauneuf-du-Pape, France	100
MURIEL VIÑAS VIEJAS Gran Reserva Rioja 2011	90
MICHELE CHIARLO Barolo Tortoniano 2016 Piedmont, Italy	120
MARCHESI BISCARDO Amarone Della Valpolicella 2016 Valpolicella, Italy	135
FRANCOIS LECLERC Cote de Nuits 2019 Burgundy, France	200

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