FALL · 2022 THECRUNKLETON.COM

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

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.

The Sidecar *Creator Unknown* 15

Cognac, Orange Liqueur, Fresh Lemon Juice

The Sidecar is probably the most famous cognac cocktail and was likely invented around World War Two. The Sidecar receives its name from the motorcycle attachment.

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 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. 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.

The Brooklyn *by Jacques Straub* ***15***

High Proof Bourbon, Dry Vermouth, Luxardo, Quinquina, Orange Bitters

The Brooklyn often is overshadowed by its more famous cousin, The Manhattan, but this dry, spirit forward cocktail is a house favorite of ours.

The Page Turner *by John "JP" Peer* ***15***

Bonded Rye, Cherry Syrup, Black Walnut Bitters

This riff softly changes the characteristic notes of the Old Fashioned and calms the spice of Rye Whiskey into an easy-drinking iteration of the beloved classic.

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.

N/A Sour

Seedlip Grove 42 N/A Spirit, Elderflower Syrup,
Lime Juice, Fresh Ginger

Painlesskiller

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 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, Peychuad's, Carpano Antica

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

DAYCATION • 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.

BLACKBERRY FARMS

CLASSIC • Saison

Maryville, TN

6.3% ABV • 16oz.

NEW ANTHEM BREWING CO.

BA'AL • Hazy IPA

Wilmington, NC

7.9% 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.

WESTBROOK BREWING CO.

MEXICAN CAKE • Imperial Stout

Mt Pleasant, SC

10.5% 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*

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wine

### SPARKLING	*GLASS / BOTTLE*
CARRA Prossecco *Veneto, Italy*	*14 / 48*
PIERRE SPARR Rose *Alsace, France*	*15 / 58*
M. BONNAMY Cremant Brut *Loire Valley, France*	*13 / 48*
VEUVE CLICQUOT Champagne *France*	*125*

WHITE	*GLASS / BOTTLE*
LINDQUIST "Bien Nacido" Chardonnay *Santa Maria Valley, CA*	*17 / 65*
DOMAINE GABRIEL ET PAUL JOUARD Chardonnay 2020 *Bourgogne, France*	*75*
DOMAINE GÉRARD FIOU Sancerre 2021 *Loire Valley, France*	*19 / 72*
HUIA Sauvignon Blanc 2021 *Marlborough, NZ*	*14 / 48*
CHEHALEM Pinot Gris 2021 *Willamette Valley, OR*	*15 / 58*
LA CAÑA Albariño 2021 *Rias Baixas, Spain*	*15 / 58*

BIELER PERE ET FILS Bandol Rose 2019 *Provence, France*	15 / 58
DOMAINE SPECHT Riesling Mandelberg 2018 *Alsace Grand Cru, France*	17 / 65

RED

	GLASS / BOTTLE
TIMBRE "Opening Act" Pinot Noir 2021 *Monterey County, CA*	16 / 60
RAPTOR RIDGE "Barrel Select" Pinot Noir 2020 *Willamette, OR*	18 / 68
BEDROCK Old Vine Zinfandel 2020 *Sonoma, CA*	16 / 60
TRIG POINT "Diamond Dust" Cabernet 2020 *Alexander Valley, CA*	17 / 65
ALMA DE CATTLEYA Syrah/Merlot/Cabernet 2019 *Sonoma County, CA*	20 / 97
LA PERLA Rioja Reserva 2014 *Rioja, Spain*	15 / 58
J.L. CHAVE "Mon Coeur" Côtes-Du-Rhône 2020 *Rhône Valley, France*	16 / 60
SUSANA BALBO Malbec 2019 *Mendoza, Argentina*	15 / 58
LAPIS LUNA Cabernet Franc 2020 *California*	16 / 60

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 Ximènez Sweet

WINE BY THE BOTTLE

NEW WORLD RED

J PHELPS “Insignia” Red Blend 2018 *Napa Valley, CA*	*425*
BURLY “Simpkins Vineyard” Cabernet Sauvignon 2019 *Napa Valley, CA*	*165*
MY FAVORITE NEIGHBOR Cabernet Sauvignon 2019 *Pasa Robles, CA*	*120*
MASON CELLARS Cabernet Sauvignon 2019 *Napa Valley, CA*	*150*
BAND OF VINTNERS “Consortium” Cabernet Sauvignon 2019 *Napa Valley, CA*	*80*
ANDREW GEOFFERY VINEYARDS 1.5L Cabernet Sauvignon 2014 *Napa Valley, CA*	*390*
CARAVAN Cabernet Red Blend 2018 *Napa Valley, CA*	*95*
SHAFER “TD-9” Red Blend 2018 *Napa Valley, CA*	*135*
DAVIS FAMILY VINEYARD “Soul Patch” Pinot Noir 2019 *Russian River Valley, CA*	*105*
LUCIENNE “Doctor’s Vineyard” Pinot Noir 2018 *Saint Lucia Highlands, CA*	*130*

OLD WORLD RED

DOMAINE JEAN ROYER “Tradition” GSM, 2020 *Châteauneuf-du-Pape, France*	*100*
MURIEL VIÑAS VIEJAS Gran Reserva Rioja 2011 *Rioja, Spain*	*90*
CERETTO Barolo 2017 *Peidmont, Italy*	*145*
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*	*195*

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