

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 *Origin 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 *Origin 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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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* 16

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 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.

Saturn *by J. "Popo" Galsini* 16

Tanqueray London Dry Gin, Amaro Montenegro, Passion Fruit, Orgeat, Falernum, Fresh Squeezed 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.

Jungle Bird *by Jeffrey Ong* 16

High Proof Rum, Campari, Fresh Lime, Fresh Pineapple, Simple Syrup

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.

Elderflower Sour *by Gary Crunkleton* 15

Tanqueray London Dry Gin, Ginger, Elderflower, Lime Cordial, 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* 17

Mezcal, Amaro Montenegro, 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

Smoky Blended Scotch, 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 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.

The Paper Plane *by Sam Ross* 15

High Proof Bourbon, Aperol, Amaro Montenegro, Fresh Lemon Juice

A riff on the classic Last Word created in 2007 by Sam Ross at the Violet Hour in Chicago. He first made this drink with Amaro and Campari but swapped out the Campari for the less bitter Aperol soon after creating the drink. Sam says "This cocktail is named after the M.I.A. track that was blasting on repeat the summer we worked on the drink."

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

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

Rittenhouse "The Crunkleton" Single Barrel Rye, Carpano Antica, Regan's Bitters

Barrel Aged Vieux Carre

Rittenhouse "The Crunkleton" Single Barrel Rye, Benedictine, Cognac, Peychud's, Carpano Antica

DRAFT BEERS 9

WEIHENSTEPHANER

HELLES LAGER

Freising, Germany
5.1% 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.

RESIDENT CULTURE BREWING

LIGHTNING DROPS • Hazy IPA

Charlotte, NC
6.5% ABV • 16oz.

MAINE

LUNCH • IPA

Portland, ME
7% ABV • 16oz.

PROTAGONIST BEER

GALILEO • Barleywine

Aged in Old Forester Crunkleton's Pick Barrel
Charlotte, NC
13% ABV • 10oz.

BLACKBERRY FARMS

CLASSIC • Saison

Maryville, TN
6.3% ABV • 16oz.

NEW ANTHEM BREWING CO.

THE AMEN BREAK • Double Hazy IPA

Wilmington, NC
8% 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.

FOUNDERS BREWING

KBS • Bourbon Barrel Aged Stout

Grand Rapids Michigan
12% 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

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 ERIC LOUIS Sancerre 2021 Loire Valley, France 19 / 72

HUIA Sauvignon Blanc 2021 Marlborough, NZ 14 / 48

LONG SHADOWS Cymbal Sauvignon Blanc 2021 Columbia Valley, WA 80

SAN PIETRO Pinot Grigio 2020 Südtirol - Alto Adige, Italy 15 / 58

MORGADIO 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 Red Blend 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

CHATEAU SAINT-VINCENT Sauternes Bordeaux, France 13

KOPKE FINE RUBY Port Douro, Portugal 8

RATAFIA CHAMPENOIS Champagne Dumangin France 8

SANDEMAN ARMADA Cream Sherry Jerez, Spain 10

DOMEQ 1730 Pedro Ximenez Sherry Jerez, Spain 13

DOW'S Tawny Colheita 2007 Portugal 13

GRAHAM'S 6 Grapes Reserve Port Special River Quintas Edition Douro, Portugal 12

WINE BY THE BOTTLE

NEW WORLD RED

J PHELPS "Insignia" Red Blend 2018 Napa Valley, CA 425

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

REYNOLDS ESTATE Cabernet Sauvignon 2019 Napa Valley, CA 155

CARAVAN Cabernet Red Blend 2018 Napa Valley, CA 95

SHAFFER "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 Cbâteauneuf-du-Pape, France 100

MURIEL VIÑAS VIEJAS Gran Reserva Rioja 2011 Rioja, Spain 90

CERETTO Barolo 2017 Piedmont, Italy 145

MICHELE CHIARLO Barolo Tortoniano 2016 Piedmont, Italy 120

MARCHESI BISCARDO Amarone Della Valpolicella 2016 Valpolicella, Italy 135

\$25 CORKAGE FEE

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