

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

The Painkiller Cocktail *by Daphne Henderson* 16

Aged 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 tiple 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, 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 twelve 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* 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."

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 Kentucky Colonel

High Proof Bourbon, Benedictine, Orange Bitters

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, Peychaud'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.

DEVIL'S LOGIC BREWING

UNDER THE WATER TOWER • New England Pale Ale

Charlotte, NC

5.5% 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 • Bourbons 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

LOVO Prosecco 2021 *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

TALLEY ESTATE Chardonnay 2020 *Central Coast, CA* 18 / 68

DOMAINE GÉRARD FIOU Sancerre 2021 *Loire Valley, France* 19 / 72

HUIA Sauvignon Blanc 2021 *Marlborough, NZ* 14 / 48

JERMANN Pinot Grigio 2020 *Friuli, Italy* 16 / 60

LICIA Albariño 2022 *Rias Baixas, Spain* 15 / 58

CHÂTEAU SPADIS Rosé 2020 *Provence, France* 15 / 58

DOMAINE SPECHT Riesling Mandelberg 2018 *Alsace Grand Cru, France* 17 / 65

LONG SHADOWS Cymbal Sauvignon Blanc 2021 *Columbia Valley, WA* 80

DOMAINE GABRIEL ET PAUL JOUARD Chardonnay 2020 *Bourgogne, France* 75

RED

VIOLIN Pinot Noir 2021 *Willamette, OR* 18 / 68

BEDROCK Old Vine Zinfandel 2020 *Sonoma, CA* 16 / 60

TRIG POINT "Diamond Dust" Cabernet 2020 *Alexander Valley, CA* 17 / 65

EL ENIMIGO Cabernet Franc *Mendoza, Argentina* 19 / 72

ALMA DE CATTLEA Red Blend 2019 *Sonoma County, CA* 20 / 97

COTO DE IMAZ Rioja Reserva 2017 *Rioja, Spain* 16 / 60

J.L. CHAVE "Mon Coeur" Côtes-Du-Rhône 2020 *Rhône Valley, France* 16 / 60

SUSANA BALBO Malbec 2019 *Mendoza, Argentina* 15 / 58

LE VOLTE Super Tuscan *Tuscany, Italy* 17 / 65

SELVAPIANA Chianti 2021 *Chianti Rufina, Italy* 15 / 58

AFTER DINNER

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

DOMEQO 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

CATENA ZAPATA "Argentino" Malbec 2020 *Mendoza Argentina* 200

KRUPP BROTHERS "Contollo" Cabernet Sauvignon 2020 *Napa Valley, CA* 170

REYNOLDS ESTATE Cabernet Sauvignon 2019 *Napa Valley, CA* 155

FEL Savoy Vineyard Pinot Noir 2019 *Anderson Valley, CA* 150

MASON CELLARS Cabernet Sauvignon 2019 *Napa Valley, CA* 150

SHAFFER "TD-9" Red Blend 2018 *Napa Valley, CA* 135

LUCIENNE "Doctor's Vineyard" Pinot Noir 2018 *Saint Lucia Highlands, CA* 130

MY FAVORITE NEIGHBOR Cabernet Sauvignon 2019 *Pasa Robles, CA* 120

DAVIS FAMILY VINEYARD "Soul Patch" Pinot Noir 2019 *Russian River Valley, CA* 105

CARAVAN Cabernet Red Blend 2018 *Napa Valley, CA* 95

PAUL HOBBS - VIÑA COBOS "Cocodrilo" Red Blend 2020 *Mendoza, Argentina* 80

OLD WORLD RED

SEGLA Bordeaux 2015 *Margaux, France* 170

CERETTO Barolo 2017 *Piedmont, Italy* 145

MARCHESI BISCARDO Amarone Della Valpolicella 2016 *Valpolicella, Italy* 135

POLIZIANO "Le Stanze" Super Tuscan 2018 *Tuscany, Italy* 135

MAISON CHANZY Mercurey Premier Cru 2019 *Burgundy, France* 112

LA RIOJA ALTA "Viña Arana" Gran Reserva 2015 *Rioja, Spain* 110

ALTO MONCAYO Garnacha 2020 *Campo de Borja, Spain* 105

DOMAINE JEAN ROYER "Tradition" GSM, 2020 *Châteauneuf-du-Pape, France* 100

MURIEL VIÑAS VIEJAS Gran Reserva Rioja 2011 *Rioja, Spain* 90

DAMILANO "Lecinevigne" Barolo 2018 *Piedmont, Italy* 85

\$25 CORKAGE FEE

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