

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

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 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.

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.

Caipirinha *19th Century Brazilian Farmers* 15

Cachaca, Simple Syrup, Lime Wedges

Thought to have originated in Paratay, São Paulo, Brazil it is no longer simply Brazil's national drink but has now become a great classic cocktail around the world. Some believe that it was initially prepared as a medicine to ease the effects of the Spanish Flu towards the end of World War I.

Army & Navy *by David Embury* 16

Tanqueray, Fresh Lemon Juice, Orgeat

This cocktail first appears in David A Embury's *The Fine Art of Mixing Drinks* in 1948 so establishing a 'made before' date. Little else is known but based upon its name, folk suggest it originated at The Army and Navy club in Washington, D.C.. The same club is where the Daiquiri was said to be introduced to the United States.

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

Smokey 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 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."

Brown Derby *by Billy Wilkerson* 15

High Proof Bourbon, Grapefruit, Honey, Lemon

According to Dale DeGroff's 2002 book, "The Craft of the Cocktail," the Brown Derby was created in the 1930s at the Vendôme Club in Los Angeles, and it was named for the eponymous hat-shaped diner that was located nearby. However, the cocktail's origin gets a bit murky from there.

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

DRAFT BEERS 9

WEIHENSTEPHANER

HELLES LAGER • 5.1% ABV • 16oz.

Freising, Germany

EDMUND'S OAST BREWING CO.

SEASONAL FLAVOR • Sour • 6.5% ABV • 16oz.

Charleston, SC

ALLAGASH

WHITE • Belgian Style Wheat Beer • 5.2% ABV • 16oz.

Portland, ME

RESIDENT CULTURE BREWING

LIGHTNING DROPS • Hazy IPA • 6.5% ABV • 16oz.

Charlotte, NC

MAINE

LUNCH • IPA • 7% ABV • 16oz.

Portland, ME

PROTAGONIST BEER

MERCURY • Hazy IPA • 5.5% ABV • 16oz.

Charlotte, NC

BLACKBERRY FARMS

CLASSIC • Saison • 6.3% ABV • 16oz.

Maryville, TN

DEVIL'S LOGIC BREWING

SUBLIMINAL MESSAGES • Hefeweizen • 5.6% ABV • 16oz.

Charlotte, NC

WISE ACRE BREWING CO.

TINY BOMB • American Pilsner • 4.5% ABV • 16oz.

Memphis, TN

RADEBERGER BREWERY

SION KÖLSCH • 4.8% ABV • 16oz.

Cologne, Germany

BELLS BREWERY

EXPEDITION • Imperial Stout • 10.5% ABV • 10oz

Comstock, MI

MUNKLE BREWING CO.

BRUGGE CITY BRUNE • Brown Ale • 6.2% ABV • 16oz

Charleston, SC

CANNED BEERS 16oz. 9

EDMUND'S OAST BREWING CO.

SUN KISSED • Tart Wheat Ale • 6.8% ABV

Charleston, SC

EDMUND'S OAST BREWING CO.

PASSIONFRUIT • Sour • 5.5% ABV

Charleston, SC

NEW ANTHEM

SHADE - EL DORADO • Hazy IPA • 6.9% ABV

Wilmington, NC

BOTTLED BEERS 4

MILLER HIGH LIFE MICHELOB ULTRA BUDWEISER BUD LIGHT

GUINNESS 0.0 NA Can 5

wine

SPARKLING GLASS / BOTTLE

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 GLASS / BOTTLE

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 PARADIS Rosé 2020 Provence, France 15 / 58

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

CURRAN Grenache Blanc 2022 Santa Barbara County, CA 14 / 48

LONG SHADOWS Cymbal Sauvignon Blanc 2021 Columbia Valley, WA 80

RED GLASS / BOTTLE

VIOLIN Pinot Noir Willamette, OR 18 / 68

ATILIA Montepulciano d'Abruzzo 2020 Italy 14 / 48

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

EL ENIMIGO Cabernet Franc 2019 Mendoza, Argentina 19 / 72

CHÂTEAU HAUT-PEZAT Saint-Émilion Grand Cru 2018 Bordeaux, France 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 2020 Tuscany, Italy 17 / 65

SELVAPIANA Chianti 2021 Chianti Rufina, Italy 15 / 58

AFTER DINNER GLASS

CHATEAU SAINT-VINCENT Sauternes Bordeaux, France 13

RATAFIA CHAMPENOIS Champagne Dumangin France 8

SANDEMAN ARMADA Cream Sherry Jerez, Spain 10

DOMECQ 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

CATENA ZAPATA "Argentino" Malbec 2020 Mendoza, Argentina 200

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

BURLY "Sciandri Vineyard" Cabernet Sauvignon 2021 Napa Valley, CA 165

REYNOLDS ESTATE Cabernet Sauvignon 2019 Napa Valley, CA 155

FEL Savoy Vineyard Pinot Noir 2019 Anderson Valley, CA 150

SHAFER "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

GHOST BLOCK "Pelissa Vineyard" Zinfandel 2021 Napa Valley, CA 85

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

OLD WORLD RED

SEGLA Margaux 2015 Bordeaux, 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 Mercuray 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 Cbâteauneuf-du-Pape, France 100

DAMILANO "Lecinquevigne" 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