

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

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 Sbrub, 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 Jonah Gibbs* 17

Mezcal, Amaro Montenegro, Ginger, Sugar, Egg Whites, Mole Bitters, Fresh Squeezed Lime

Since Mezcal and Pisco are two of the three world's 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 Bluegrass Cocktail *by Hayden Lambert* 16

High Proof Bourbon, Aperol, Demerara Syrup, Lemon Juice, Angostura Bitters, Peychaud's Bitters, Cucumber, Saline

Named after the natural blue grasses where some of the best horses in the world are bred.

The Elder Fashioned *by Phil Ward* 15

Tanqueray Gin, St. Germaine, Orange Bitters

A perfect harmony of flavors coinciding with the launch of St. Germain, captivating mixologists worldwide with its intoxicating allure.

Estilo Viejo 15

Reposado Tequila, Agave, Angostura Bitters, Orange Bitters, Juniper Berries

In case you're curious, the name of this drink translates from the Spanish to mean "Old Fashioned", so if you were guessing that this was a Tequila Old Fashioned, then you're probably right. In fact, the Estilo Viejo, with Tequila, Agave & Angostura Bitters, it actually is. Served at room temperature.

Temperate Cocktail *by Eli Privette* 16

Tanqueray Gin, Dry Vermouth, Lillet Blanc, Agave, Peychaud's

The Temperate Cocktail is inspired by the climate in our home state of North Carolina. With fall nights still full of warmth; this cocktail is designed to have bright flavors to pair.

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.

Old Fashioned

High Proof Bourbon, Demerara Syrup, Angostura Bitters

El Presidente

Aged Rum, Dry Vermouth, Dry Curacao, Luxardo Cherry Syrup

Mezcal Negroni

Campari, Espadin-Barril Mezcal, Sweet Vermouth

Vieux Carre

Rye Whiskey, Cognac, Sweet Vermouth, Benedictine, Peychaud's Bitters

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

A Cut Above N/A Gin, Elderflower Syrup, Lime Juice, Fresh Ginger

Painlesskiller

Fresh Pineapple, Coconut Cream, Lime Juice, Orange Juice, Demerara Syrup

N/A Agave Mai Tai

A Cut Above N/A Agave Blanco, Orgeat, Lime

Phony Negroni

Spiritless Negroni Alternative

N/A Cucumber Daiquiri

Isb N/A Lime Daiquiri, Lime, Cucumber, Salt, Sugar

CRAFT BEERS

WISE ACRE BREWING CO.

TINY BOMB • American Pilsner

Memphis, TN

4.5% ABV • 16oz. Can • 7

ALLAGASH

WHITE • Belgian Style Wheat Beer

Portland, ME

5.2% ABV • 16oz. Bottle • 9

MAINE

LUNCH • IPA

Portland, ME

7% ABV • 16.9oz. Bottle • 9

EDMUND'S OAST BREWING CO.

SEASONAL FLAVOR • Sour

Charleston, SC

6.5% ABV • 16oz. Can • 9

FOUNDERS BREWING

KBS SPICY CHOCOLATE • IMPERIAL COFFEE STOUT

Grand Rapids MI

12% ABV • 12oz. Bottle • 12

BURIAL BEER CO

GANG OF BLADES • Double IPA

Asheville, NC

8.3% ABV • 16oz. Can • 9

ARTIFACT CIDER PROJECT

LAST LIGHT • Cider

Northampton, MA

4.2% ABV • 12oz. Can • 7

RESIDENT CULTURE BREWING

LIGHTNING DROPS • New England Hazy IPA

Charlotte, NC

6.5% ABV • 16oz. Can • 9

BOTTLED BEERS 4

MILLER HIGH LIFE PBR 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 Champagne, France	125
CUILLIER Chemin des Rois Champagne, France	150

WHITE	GLASS / BOTTLE
TALLEY ESTATE Chardonnay 2021 Central Coast, CA	18 / 68
DOMAINE GERARD FIOU Sancerre 2022 Loire Valley, France	19 / 72
HUIA Sauvignon Blanc 2022 Marlborough, NZ	14 / 48
JERMANN Pinot Grigio 2022 Friuli, Italy	17 / 65
LA CAÑA Albariño 2022 Rias Baixas, Spain	16 / 60
KIVELSTADT CELLARS "Twice Removed" Rosé 2022 Sonoma CA	15 / 58
DOMAINE SPECHT Riesling Mandelberg Grand Cru 2019 Alsace, France	17 / 65
LIEU DIT Chenin Blanc 2021 Santa Ynez Valley, CA	14 / 48

RED	GLASS / BOTTLE
VIOLIN Pinot Noir Willamette, OR	18 / 68
ATILIA Montepulciano d'Abruzzo 2020 Italy	14 / 48
ARCHITECT Cabernet Sauvignon 2021 Alexander Valley, CA	17 / 65
BODEGA ATAMISQUE Cabernet Sauvignon 2020 Tupungato, Argentina	20 / 97
RICOMINCIARE "La Consulta" Cabernet Franc 2021 Argentina	17 / 65
GIBBS "Dusty Red" Red Blend 2020 Napa Valley, CA	20 / 97
COTO DE IMAZ Rioja Reserva 2017 Rioja, Spain	16 / 60
ST ANTONIN Côtes-du-Rhône 2021 Rhône Valley, France	16 / 60
CA DEL BAIO Nebbiolo 2022 Piedmont, Italy	15 / 58
SUSANA BALBO Malbec 2020 Mendoza, Argentina	15 / 58

AFTERDINNER	GLASS
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	
CATENA ZAPATA "Argentino" Malbec 2020 Mendoza, Argentina	200
ROBERT FOLEY Cabernet Sauvignon 2016 Napa Valley CA	170
BURLY "Sciandri Vineyard" Cabernet Sauvignon 2021 Napa Valley, CA	165 / 300
FEL Savoy Vineyard Pinot Noir 2019 Anderson Valley, CA	150
ANDREW WILL "Ciel du Cheval" Red Blend 2018 Columbia Valley, WA	140
SHAFFER "TD-9" Red Blend 2021 Napa Valley, CA	135
LUCIENNE "Doctor's Vineyard" Pinot Noir 2019 Saint Lucia Highlands, CA	130
MY FAVORITE NEIGHBOR Cabernet Sauvignon 2021 Pasa Robles, CA	120
GUNDLACH BUNDSCHU Cabernet Sauvignon 2021 Sonoma Valley, CA	110
DAVIS FAMILY VINEYARD "Soul Patch" Pinot Noir 2021 Russian River Valley, CA	105
OWEN ROE "Red Willow Vineyard" Cabernet Sauvignon 2017 Yakima Valley, WA	100
LINGUA FRANCA "AVNI" Pinot Noir, Eola-Amity Hills 2021 Willamette Valley, OR	100
CARAVAN Cabernet Red Blend 2019 Napa Valley, CA	95
MELVILLE Estate Pinot Noir 2021 Sta. Rita Hills, CA	90
GHOST BLOCK "Pelissa Vineyard" Zinfandel 2021 Napa Valley, CA	85
PAUL HOBBS - VIÑA COBOS "Cocodrilo" Red Blend 2021 Mendoza, Argentina	80

OLD WORLD RED	
SEGLA Margaux 2015 Bordeaux, France	170
POLIZIANO "Le Stanze" Super Tuscan 2018 Tuscany, Italy	135
DOMAINE SANTA DUC Habemus Papam 2020 Châteauneuf-du-Pape, France	130
CASANUOVA DELLE CERBAIE Brunello Di Montalcino 2016 Tuscany, Italy	120
CHÂTEAU FLEUR DU MAYNE Pomerol 2020 Bordeaux, France	115
MAISON CHANZY Mercuray Premier Cru 2019 Burgundy, France	112
LA RIOJA ALTA Gran Reserva 2016 Rioja, Spain	105
ALTO MONCAYO Garnacha 2020 Campo de Borja, Spain	105
FRANCOIS VILLARD "Certitude" Hermitage 2021 Rhône Valley, France	90
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