

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

Saturn *by J. "Popo" Galsini* 16

Tanqueray London Dry Gin, Amaro Montenegro, Passion Fruit, Orgeat, Falerum, 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.

Sazerac *by Thomas Handy or William "Billy" Wilkinson* 15

Rye Whiskey, Sugar, Peychaud's Bitters, Pernod, Lemon Peel

This is the most brilliant drink on the menu. It earns Magna Cum Laude at this place. Five simple ingredients when properly mixed together in a little chilled glass creates a drink that quenches one's thirst upon the first sip and soothes the soul near the end. Please sip this drink and appreciate its complexities and depths. There is a reason why this drink is a classic cocktail and it is revealed after you enjoy one.

Mai Tai *by Trader Vic* 15

Goslings High Proof Rum, Goslings Dark Rum, Fresh Lime, Orgeat, Orange Liqueur

The Mai Tai sprung to life in 1944, not in Polynesia, but in Oakland, California – the masterpiece of Victor Bergeron, better known as Trader Vic. As the story goes, a guest took a first sip and exclaimed "Maita'i roa ae!", which is Tahitian for "The very best!" or "Out of this world!"

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?

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.

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.

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.

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.

Caipirinha *by 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.

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."

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.

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, Syrup 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 Tiki 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

OTHER HALF BREWING

GREEN CITY • HAZY IPA

Brooklyn, NY

7% ABV • 16oz. Can • 9

OTHER HALF BREWING

ALL CITRA EVERYTHING • DOUBLE IPA

Brooklyn, NY

8.5% ABV • 16oz. Can • 10

EDMUND'S OAST BREWING CO.

SEASONAL FLAVOR • Sour

Charleston, SC

6.5% ABV • 16oz. Can • 9

MONDAY NIGHT BREWING

STRANGER DANGER • IMPERIAL STOUT

Atlanta, GA

13% ABV • 16oz. Can • 9

FLAT ROCK CIDER COMPANY

BLACK CURRANT • Cider

Flat Rock, NC

5.5% ABV • 16oz. Can • 9

BOTTLED BEERS 4

MILLER HIGH LIFE PBR MICHELOB ULTRA

BUDWEISER BUD LIGHT

GUINNESS 0.0 NA Can 5

wine

SPARKLING

MARSURET Prosecco 2021 *Veneto, Italy* **GLASS / BOTTLE** 14/48

PIERRE SPARR Rose *Alsace, France* 15/58

M. BONNARD Cremant Brut *Loire Valley, France* 13/48

VEUVE CLICQUOT Champagne *Champagne, France* 125

CUILIER Chemin des Rois *Champagne, France* 150

WHITE

TALLEY ESTATE Chardonnay 2021 *Arroyo Grande Valley, CA* **GLASS / BOTTLE** 18/68

DOMAINE GERARD FIOU Sancerre 2021 *Loire Valley, France* 20/76

HUIA Sauvignon Blanc 2023 *Marlborough, NZ* 14/48

LANGE ESTATE "Classique" Pinot Gris 2022 *Willamette Valley, OR* 15/58

NEBOA Albariño 2022 *Rias Baixas, Spain* 16/60

CHATEAU D'ESTOUBLON Roseblood Rose 2022 *Provence, France* 17/65

PRINZ SALM Two Princes Riesling 2021 *Rheinbessen, Germany* 15/58

HARVEY AND HARRIET White Blend 2021 *Paso Robles, CA* 15/58

RED

CHAPPELLET "Mountain Cuvee" 2022 *Napa Valley, CA* **GLASS / BOTTLE** 23/88

PLANET OREGON Pinot Noir 2022 *Willamette, OR* 18/68

LAND OF SAINTS Pinot Noir 2022 *Edna Valley, CA* 15/58

ATILIA Montepulciano d'Abruzzo 2021 *Italy* 14/48

DETAILS Cabernet Sauvignon 2021 *Sonoma County, CA* 17/65

JUSTIN Cabernet Sauvignon 2020 *Paso Robles, CA* 20/76

COTO DE IMAZ Rioja Reserva 2019 *Rioja, Spain* 16/60

ST ANTONIN Côtes-du-Rhône 2020 *Rhône Valley, France* 16/60

CA DEL BAILO Nebiolo 2022 *Piedmont, Italy* 15/58

CATENA ZAPATA "Lunlunta" Malbec 2021 *Mendoza, Argentina* 17/65

AFTER DINNER

SANDEMAN ARMADA Cream Sherry *Jerez, Spain* **GLASS** 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

CHAPPELLET "Signature" Cabernet Sauvignon *Napa Valley, CA* 185

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

BOOKER "Perl" Syrah Blend 2021 *Paso Robles, CA* 155

SHAFFER "TD-9" Red Blend 2021 *Napa Valley, CA* 135

ROBERT FOLEY "The Griffin" Red Blend *Napa Valley, CA* 125

MY FAVORITE NEIGHBOR Cabernet Sauvignon 2021 *Paso 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

LINGUA FRANCA "AVNI" Pinot Noir, Eola-Amity Hills 2022 *Willamette Valley, OR* 100

CARAVAN Cabernet Red Blend 2020 *Napa Valley, CA* 95

BRAVIUM Pinot Noir 2022 *Anderson 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

POLLARD PER SE Red Blend 2017 *Yakima Valley, WA* 80

OLD WORLD RED

SEGLA Margaux 2015 *Bordeaux, France* 170

LUCIAN BOILLOT & FILS Gevrey-Chambertin 2021 *Burgundy, France* 160

DOMAINE SANTA DUC Habemus Papam 2020 *Châteauneuf-du-Pape, France* 130

LODALI Barbaresco "Rocche dei 7 Fratelli" 125

CASANUOVA DELLE CERBAIE Brunello Di Montalcino 2016 *Tuscany, Italy* 120

CHATEAU FLEUR DU MAYNE Promerol 2020 *Bordeaux, France* 115

MAISON CHANZY Mercuray Premier Cru 2020 *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