

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

### 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 and, by far, the coldest. Five simple ingredients, mixed just right, come from the freezer into a chilled glass to create a drink that satisfies your thirst with the first sip and calms the soul by the end. Take your time with this one and enjoy its layers of flavor. There's a reason it's a classic, and you'll understand it after your first taste.

### 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 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.

### 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.

### The Paper Plane by Sam Ross 16

*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.

## 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 Tiki Tai

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

*\*contains nuts*

### Phony Negroni

*Spiritless Negroni Alternative*

## CRAFT BEERS

### R&D BREWING

SEVEN SATURDAYS • American IPA

*Raleigh, NC*

6.2% ABV • 7

### BOND BROTHERS BEER CO.

LOCAL • West Coast IPA

*Raleigh, NC*

6.9% ABV • 8

### FULLSTEAM BREWERY

PAYCHECK • Pilsner

*Durham, NC*

5.4% ABV • 7

### TROPHY BREWING

TROPHY WIFE • Session IPA

*Raleigh, NC*

4.9% ABV • 6

### TROPHY BREWING

TROPHY HUSBAND • Amber Lager

*Raleigh, NC*

5.4% ABV • 7

### BIRDSONG BREWING CO.

LAZY BIRD • Brown Ale

*Charlotte, NC*

5.5% ABV • 7

### HIGHLAND BREWING

Gaelic Ale • Amber Ale

*Asheville, NC*

5.5% ABV • 7

### BOONESHINE BREWING CO.

EAST BOONE PILSNER • Pilsner

*Boone, NC*

5% ABV • 6

### STELLA ARTIOS

Pilsner

*Leuven, Belgium*

5.2% ABV • 7

### GUINNESS

Stout

*Dublin, Ireland*

4.2% ABV • 6

## BOTTLED BEERS 4

MILLER HIGH LIFE   MICHELOB ULTRA   BUD LIGHT

## wine

### SPARKLING GLASS / BOTTLE

MARSURET Prosecco *Veneto, Italy* 14/48

DOMAINE PAUL BUISSE Rose *Loire Valley, France* 14/48

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

FRITZ MULLER "Alkoholfrei" Muller-Thurgau Secco *N/A Rheinhessen, Germany* 13/-

### WHITE GLASS / BOTTLE

TALLEY ESTATE Chardonnay 2022 *Arroyo Grande Valley, CA* 18/68

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

SETTLEMENT "Heritage Vintage" Sauvignon Blanc 2022 *Marlborough, NZ* 14/48

LA CAÑA Albariño 2023 *Rias Baixas, Spain* 16/60

CHATEAU D'ESTOUBLON Roseblood Rose 2023 *Provence, France* 17/65

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

### RED GLASS / BOTTLE

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

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

JUSTIN Cabernet Sauvignon 2022 *Paso Robles CA* 20/76

J.L. CHAVE "Mon Coeur" Côtes-du-Rhône 2022 *Rhône Valley, France* 17/65

ODDBIRD GSM Red Blend *N/A Saint-Chinian, France* 17/-

### AFTER DINNER GLASS

SANDEMAN ARMADA Cream Sherry *Jerez, Spain* 10

DOMECQ 1730 Pedro Ximenez Sherry *Jerez, Spain* 13

## WINE BY THE BOTTLE

### NEW WORLD RED

CATENA ZAPATA "Argentino" Malbec 2021 *Mendoza, Argentina* 200

CHAPPELLET "Signature" Cabernet Sauvignon 2021 *Napa Valley, CA* 185

BURLY "Simpkins Vineyard" Cabernet Sauvignon 2022 *Napa Valley, CA* 165

SHAFER "TD-9" Red Blend 2022 *Napa Valley, CA* 135

GUNDLACH BUNDSCHU Cabernet Sauvignon 2021 *Sonoma Valley, CA* 110

DAVIS FAMILY VINEYARD "Soul Patch" Pinot Noir 2021 *Russian River Valley, CA* 105

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

PAUL HOBBS - VIÑA COBOS "Cocodrilo" Red Blend 2021 *Mendoza, Argentina* 80

### OLD WORLD RED

SEGLA Margaux 2015 *Bordeaux, France* 170

LODALI Barbaresco "Rocche dei 7 Fratelli" 2020 *Piedmont, Italy* 125

MAISON CHANZY Mercurey Premier Cru 2021 *Burgundy, France* 112

DAMILANO Lecinquevigne Barolo 2019 *Piedmont, Italy* 85

\$25 CORKAGE FEE

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