

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

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.

Monte Carlos *by Chris Bostick* 16

Reposado Tequila, Benedictine, Bitters, Lemon Peel Swath

This is a Reposado Tequila variation of the classic Monte Carlo cocktail which originally used Rye Whiskey, first published in 1948. The Monte Carlos is perfect for the Old Fashioned lovers who want to try something with Tequila. Swap the spirit again for High Proof Bourbon and you end up with a Crunkleton house favorite called "The Kentucky Colonel".

Warwick Cooler *by Michael McCollum* 15

Goslings High Proof Rum, Amaro Montenegro, Fresh Squeezed Lemon, Orange, Club Soda

This drink is a riff on a Northside Special shaken with some added bitterness from the Amaro. It's more complex and refreshingly inviting. Created not so long ago by Michael McCollum from Attaboy in Nashville, TN. This drink may not be as deep rooted in history as others on our menu, but it's just as delicious.

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.

Mai Tai *by Trader Vic* 15

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

**contains nuts*

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 ael", which is Tahitian for "The very best!" or "Out of this world!"

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 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 Bennett *by Robert Vermeire* 15

Tanqueray London Dry Gin, Fresh Squeezed Lime, Sugar, Angostura Bitters

The Bennett Cocktail was first published by Robert Vermeire in his 1922 classic book "Cocktails: How to Mix Them". This is a variation of the classic Gimlet cocktail, where the added dashes of Angostura Bitters are the stars of the show. Vermeire writes that the drink was named after a well-known Chilean land-owner.

BARREL AGED COCKTAILS 19

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

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, Cucumber

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

WISE ACRE BREWING CO.

TINY BOMB • American Pilsner

Memphis, TN

4.5% ABV • 16oz. Can • 9

ALLAGASH

WHITE • Belgian Style Wheat Beer

Portland, ME

5.2% ABV • 16oz. Can • 9

MAINE BEER COMPANY

LUNCH • West Coast IPA

Freeport, ME

7% ABV • 500ML Bottle • 12

LAWSON'S FINEST LIQUIDS

SIP OF SUNSHINE • West Coast IPA

Waitsfield, VT

8% ABV • 16oz. Can • 12

OTHER HALF BREWING

GREEN CITY • Hazy IPA

Brooklyn, NY

7% ABV • 16oz. Can • 12

MIDDLE JAMES BREWING CO.

MYSTIC WATERS • American Amber Ale

Pineville, NC

5.1% ABV • 16oz. Can • 9

GOOSE ISLAND BEER CO.

2024 BOURBON COUNTY BRAND STOUT • Imperial Stout

Chicago, IL

14.6% ABV • 16.9oz. Bottle • 28

GOOSE ISLAND BEER CO.

2024 MACAROON BCBS • Imperial Stout

Chicago, IL

14.6% ABV • 16.9oz. Bottle • 34

ARTIFACT CIDER PROJECT

PINEAPPLE • Cider

Vergennes, VT

6.6% ABV • 16oz. Can • 9

RESIDENT CULTURE BREWING

CUMULO • Tropical Punch

2.5mg THC Seltzer • 12oz. Can • 7

BOTTLED BEERS 4

MILLER HIGH LIFE MICHELOB ULTRA BUD LIGHT

SAMUEL ADAMS • JUST THE HAZE NA Can 5

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