unkleto Tip the Kitchen 15

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 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." 15 Bourbon Bramble by Gary Crunkleton keeps it cold when the weather is not.

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

secret by the British Navy. Today, it is the national drink of Bermuda and a small slice of Carribean history in a glass. The Painkiller Cocktail by Daphne Henderson Aged Rum, Coconut Cream, Fresh Squeezed Orange, Pincapple, 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 Rye Whiskey, Sugar, Peychuad's Bitters, Pernod, Lemon Peel This is the most brilliant drink on the menu and, by far, the coldest. Five simple

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 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

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.

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 Tanqueray London Dry Gin, Ginger, Mint, Angostura, Fresh Squeezed Lime This tipple 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.

15

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. Mai Tai by Trader Vic 15

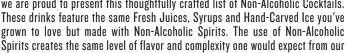
Goslings High Proof Rum, Goslings Dark Rum, Fresh Lime, Orgeat, Orange Liqueur *contains nuts The Mai Tai sprung to life in 1944, not in Polynesia, but in Oakland, California – the masterpiece of Victor Bergeron, better known as Trader

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

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

BARREL AGED COCKTAILS 19



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

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

Painlesskiller

MAINE BEER COMPANY **LUNCH • West Coast IPA** Freeport, ME 7% ABV • 500ML Bottle • 12

> Chicago, IL 14.6% ABV • 16.9oz. Bottle • 28

GOOSE ISLAND BEER CO. 2024 MACAROON BCBS • Imperial Stout Chicago, IL

GOOSE ISLAND BEER CO. 2024 BOURBON COUNTY BRAND STOUT • Imperial Stout

wine MARSURET Prossecco Veneto, Italy DOMAINE PAUL BUISSE Rose Loire Valley, France

SAMUEL ADAMS • JUST THE HAZE NA Can 5

SEPPELTSFIELD "Para" IO Year Grand Tawny Barossa Valley, Australia WINE BY THE BOTTLE

GRAHAM'S 6 Grapes Reserve Port Special River Quintas Edition Douro, Portugal

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

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. 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".

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?

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!" 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

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.

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

cocktails, simply without the booze.

4.5% ABV • 16oz. Can • 9 **ALLAGASH** WHITE • Belgian Style Wheat Beer

> Portland, ME 5.2% ABV • 16oz. Can • 9

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

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

MICHELOB ULTRA

MILLER HIGH LIFE

SPARKLING

WHITE

RED

M. BONNAMY Cremant Brut Loire Valley, France VEUVE CLICQUOT Champagne Champagne, France FRITZ MULLER "Alkoholfrei" Muller-Thurgau Secco N/A Rheinhessen, Germany

TALLEY ESTATE Chardonnay 2022 Arroyo Grande Valley, CA

DOMAINE GÉRARD FIOU Sancerre 2021 Loire Valley, France

PRINZ SALM Two Princes Riesling 2021 Rheinhessen, Germany

CHATEAU DE VIAUD-LALANDE Pomerol 2022 Bordeaux France

CATENA ZAPATA "Lunlunta" Malbec 2021 Mendoza, Argentina

CATENA ZAPATA "Argentino" Malbec 2021 Mendoza, Argentina

BOOKER "Perl" Red Blend 2021 Pasa Robles, CA

RAPTOR RIDGE Pinot Gris 2023 Willamette Valley, OR

CHAPPELLET "Mountain Cuvee" 2022 Napa Valley CA

PLANET OREGON Pinot Noir 2022 Willamette, OR

JUSTIN Cabernet Sauvignon 2022 Paso Robles CA

COTO DE IMAZ Rioja Reserva 2019 Rioja, Spain

PAOLO SCAVINO Langhe Nebbiolo 2022 Piedmont, Italy

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

SANDEMAN ARMADA Cream Sherry Jerez, Spain

DOMECO 1730 Pedro Ximenez Sherry *Jerez, Spain*

ATILIA Montepulciano d'Abruzzo 2022 Italy

AFTER DINNER

NEW WORLD RED

LA CAÑA Alabariño 2023 Rias Baixas, Spain

MINUTY Prestige Rose 2023 Provence, France

SHAFER "TD-9" Red Blend 2022 Napa Valley, CA ROBERT FOLEY "The Griffin" Red Blend 2019 $Napa\ Valley,\ CA$ MY FAVORITE NEIGHBOR Cabernet Sauvignon 2021 Pasa Robles, CA GUNDLACH BUNDSCHU Cabernet Sauvignon 2021 Sonoma Valley, CA DAVIS FAMILY VINEYARD "Soul Patch" Pinot Noir 2021 Russian River Valley, CA LINGUA FRANCA "AVNI" Pinot Noir, Eola-Amity Hills 2022 Willamette Valley, OR CARAVAN Cabernet Red Blend 2020 Napa Valley, CA **BRAVIUM** Pinot Noir 2022 Anderson Valley, CA MELVILLE Estate Pinot Noir 2022 Sta. Rita Hills, CA PAUL HOBBES - VIÑA COBOS "Cocodrilo" Red Blend 2021 Mendoza, Argentina POLLARD PER SE Red Blend 2017 Yakima Valley, WA

OLD WORLD RED SEGLA Margaux 2015 Bordeaux, France

VIÑA REAL Gran Reserva 2016 Rioja, Spain

PAOLO SCAVINO Barolo 2020 Piedmont. Italy

LUCIAN BOILLOT & FILS Gevrey-Chambertin 2021 Burgundy, France ST. ANTONIN Châteauneuf-du-Pape 2021 Rhone Valley, France LA RIOJA ALTA Vina Arana Gran Reserva 2016 Rioja Spain **LODALI** Barbaresco "Rocche dei 7 Fratelli" 2020 *Piedmont, Italy* CASANUOVA DELLE CERBAIE Brunello Di Montalcino 2016 Tuscany, Italy CHÂTEAU FLEUR DU MAYNE Pomerol 2020 Bordeaux, France MAISON CHANZY Mercurey Premier Cru 2021 Burgundy, France FRANCOIS VILLARD "Certitude" Hermitage 2021 Rhône Valley, France **DAMILANO** Lecinquevigne Barolo 2019 *Piedmont, Italy*

\$25 CORKAGE FEE ALL CREDIT CARD TABS LEFT

WILL BE CLOSED

UNSIGNED WITH A 20 PERCENT GRATUITY ADDED TO THE TOTAL

GLASS / BOTTLE SETTLEMENT "Heritage Vintage" Sauvignon Blanc 2022 Marlborough, NZ GLASS / BOTTLE

GLASS / BOTTLE

14/48

14/48

13/48

125

BUD LIGHT

J.L. CHAVE "Mon Coeur" Côtes-du-Rhône 2022 Rhône Valley, France

BURLY "Simpkins Vineyard" Cabernet Sauvignon 2021 Napa Valley, CA 1.5L 300

18/68 20/76 14/48 16/60 19/72 15/58

> *200* 185

80

CHAPPELLET "Signature" Cabernet Sauvignon2021 Napa Valley, CA BURLY "Simpkins Vineyard" Cabernet Sauvignon 2022 Napa Valley, CA 165 155 135 125 120 110 105 100 95 95 90 80

15/58 23/88 18/68

14/48

18/68

20/76

16/60

17/65

19/72 17/65

17/-

GLASS

10

13

12

13

115 112 105

100 90 85

Wondering about the cowbell? Our Tip The Kitchen program is a completely optional way for