

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.

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.

Cantarito *Origin Unknown* 15

Tequila Reposado, Fresh Squeezed Grapefruit, Orange, Lime, Agave Soda, Tajin

The Cantarito, a popular Mexican tequila-based cocktail, is believed to have originated in Jalisco, Mexico, during the early 20th century. Its name comes from the Spanish word "cántaro," meaning "pitcher."

Strawberry Brandy Crusta *by Colby Kress* 16

Hennessy, Dry Curacao, Strawberry Oleo, Lemon

An inception of a cocktail, our modern take on a "Brandy Crusta". Invented in the 1850's by Joseph Santini in New Orleans. The balance of fruity and tart flavors, sure to dance all over your tastebuds.

Poets Dream Martini *Origin Unknown* 16

Tanqueray London Dry Gin, Benedictine, Dry Vermouth, Orange Bitters

Inspired by the Wallace Stevens poem "The Poet's Dream", written about a dreaming poet. This cocktail has alluring herbal notes that pair nicely with the gin to make it a great drink for any Classic Martini lover. Truly a timeless Classic.

French Martini *by Keith McNally* 15

Lukaszowa Vodka, Chambord, Pineapple, Lime

A luxurious and sophisticated option for those who indulge in fruity cocktails. This is a modern classic invented in New York by Keith McNally in the late 1980's.

Rum Flip *by Colby Kress* 18

Bumbu Rum, VINO Aromatizzato, Orgeat, Bitters, Whole Egg, Salt

If you're looking for something sweet and fun, look no further! The rum and dessert wine come together harmoniously in this decadent cocktail, making it nearly impossible to put down.

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.

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.

When The Leafs Fall *by Colby Kress* 16

Old Overholt BIB Rye, End Of Days Barrel Aged Rum, Molasses, Bitters

Booze forward with notes of baking spices and molasses, warming your body with each sip. Our Fall Old Fashioned is a nostalgic take on a classic Old Fashioned, making you feel like you're at home in front of a crackling fire while your mom makes Christmas cookies.

The Rambler *by Gary Crunkleton* 16

High Proof Bourbon, Dry Curacao, Bralio, Bitters

Gary and I took a good bit of time "rambling" trying to find a well balanced booze forward cocktail. I was once told "if you add more than 5 ingredients into a drink, you're probably trying to over complicate it." Simple is usually the best, and that's exactly what we did.

Hot Irish Coffee *by Stanton Delaplane* 15

Bushmills, Sugar, Bar Cream, Nutmeg

Inspired by The Dead Rabbit bar in NYC, our Irish coffee is the perfect drink to put a little pep in your step or wash down that last beignet.

Warm, creamy and just down right delectable.

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.

Barrel Rested Old Fashioned

Old Grand Dad BIB, Rittenhouse Rye, Demerara Sugar, Peychaud's

Barrel Rested Vieux Carre

Rittenhouse Rye, Hennessy, Punt E Mes, Benedictine, Peychaud's

Barrel Rested Negroni

Tanqueray, Campari, Punt E Mes, Orange 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 Tiki Tai

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

**contains nuts*

Phony Negroni

Spiritless Negroni Alternative

CRAFT BEERS

FULLSTEAM BREWING

COFFEE IS FOR CLOSERS • Coffee Porter

Durham, NC

6% ABV • 7

CATAWBA BREWING

WHITE ZOMBIE • Belgian White Ale

Asheville, NC

5.1% ABV • 7

BOONESHINE BREWING

HIGH COUNTRY HONEY • Amber Ale

Boone, NC

5.8% ABV • 7

TROPHY BREWING

TITLE BOUT • Pixelated IPA

Raleigh, NC

6.7% ABV • 8

ELYSIAN BREWING

SPACE DUST • Double IPA

Seattle, WA

8.25% ABV • 8

TROPHY BREWING

WINTER WARMER

Raleigh, NC

6.5% ABV • 7

FOOTHILLS BREWING

TORCH PILSNER

Winston Salem, NC

5.3% ABV • 7

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

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

CANTINA DI SORBARA Lambrusco Ommagio a Gino Friedmann NV *Emilia-Romagna, Italy* 12/44

NADAL CORPINNAT Brut Reserva NV *Penedes, Spain* 18/68

CHAVELIN Cremant du Jura Brut-Comte NV *Jura, France* 18/68

VICTORINE DE CHASTENAY Crémant de Bourgogne Brut Rose NV *Burgundy, France* 19/76

CARBONISTE "Octopus" Extra Brut 2023 *Sacramento Delta, California* 15/-

CARBONISTE "Carbo-Nation" Batch 002 NV *Green Valley, California* 60

DOMAINE SCHOFFIT Cremant NV *Alsace, France* 84

STEININGER SEKT Reserve Blanc de Pinot Noir 2018 *Kamptal, Austria* 130

WHITE

BOW & ARROW Chenin Blanc 2021 *Willamette Valley, Oregon* 23/88

KILBERG Riesling "Feinherb Vertigo" 2024 *Mosel, Germany* 15/56

THE CALLING Chardonnay 2023 *Sonoma Coast, California* 18/68

MALOOF "Where Ya PJ's At?" 2023 Orange Wine Blend *Willamette Valley, Oregon* 17/64

LA CUNA Alabrino 2023 *Rias Baixas, Spain* 16/60

ARNTSFELD ESTATE Sauvignon Blanc 2024 *Marlborough, New Zealand* 16/60

ROSE

BOW AND ARROW Gamay 2024 *Eola-Amity Hills, Oregon* 19/72

MULLER-GROSSMAN Rose vom Zweigelt 2024 *Kremstal, Austria* 14/52

RED

RHIANNON Red Blend 2023 *Napa Valley, California* 13/48

PAVILLON DE CHAVANNES Côte de Brouilly Gamay 2023 *Beaujolais, France* 22/80

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

KLOOF STREET Swartland Rouge 2022 *Swartland, South Africa* 17/65

BOSCHKLOOF Cabernet Sauvignon 2022 *Stellenbosch, South Africa* 18/68

PAUL HOBBS-VINA COBOS "Cocodrilo" Red Blend 2021 *Mendoza, Argentina* 22/80

NORTH VALLEY Pinot Noir "Classic" 2021 *Willamette Valley, Oregon* 23/88

CASTELLO DI RADDIA Chianti Classico 2022 *Tuscany, Italy* 17/65

AFTER DINNER

STEINDORFER BEERENAUSELE Cuvee Klaus 2022 375ml *Burgenland, Austria* 20/60

KOPKE Ruby Port *Douro, Portugal* 10/-

KOPKE 10yr Tawny Port *Douro, Portugal* 16/-

THOMAS JEFFERSON Reserve Madeira *Macaronesia, Portugal* 20/-

WINE BY THE BOTTLE

Half priced bottles over \$75 every Wednesday

RESERVE NEW WORLD REDS

BURLY "Simpkins Vineyard" Cabernet Sauvignon 2022 *Napa Valley, California* 210

SHAFER "TD-9" Red Blend 2022 *Napa Valley, California* 195

SILVER OAK Cabernet Sauvignon 2021 *Alexander Valley, California* 165

SEGHSIO "Old Vine" Zinfandel *Sonoma County, California* 100

SEGHSIO "Cortina" Zinfandel *Dry Creek Valley, California* 100

DAVIS FAMILY VINEYARD "Soul Patch" Pinot Noir 2022 *Russian River Valley, California* 165

DARIOUSH "Caravan" Cabernet Sauvignon 2021 *Napa Valley, California* 153

B. WISE Cabernet Sauvignon 2018 *Sonoma, California* 90

CANTENA "Lunlunta Old Vines" Malbec 2022 *Mendoza, Argentina* 81

THE CALLING Cabernet Sauvignon 2021 *Alexander Valley, California* 98

CLOS DU VAL Cabernet Sauvignon 2022 *Napa Valley, California* 199

DOMAINE CURRY Cabernet Sauvignon 2021 *Napa Valley, California* 202

FLANEUR Pinot Noir 2023 *Willamette Valley, Oregon* 80

FREEMARK ABBEY Cabernet Sauvignon 2021 *Napa Valley, California* 158

ORIN SWIFT CELLARS "Advice from John" Merlot 2024 *St. Helena, California* 117

ORIN SWIFT CELLARS "Machete" Red Blend 2024 *St. Helena, California* 193

MOUNT PEAK "Rattlesnake" Zinfandel 2021 *Sonoma County, California* 130

MOUNT PEAK "Sentinel" Cabernet Sauvignon 2021 *Sonoma County, California* 100

MOUNT PEAK "Gravity" Red Blend 2020 *Sonoma County, California* 114

RESERVE OLD WORLD REDS

CHATEAU LA FLEUR DU MAYNE Pomerol 2020 *Bordeaux, France* 115

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

DAMILANO Barolo Lecinquevigne 2020 *Piedmont, Italy* 123

FONTANABIANCA Barbaresco 2021 *Piedmont, Italy* 87

CORTE SANT' Valpolicella DOC Ca' Fiumi 2022 *Veneto, Italy* 58

BARRAILLOTS Margaux 2022 *Bordeaux, France* 91

RESERVE WHITE WINE

CALMEL AND JOSEPH "Ams Tram Gram Pomone" 2023 *Languedoc, France* 51

DOMAINE DU VAL Lamartinien Macon Villages Blanc 2023 *Burgundy, France* 58

DOMAINE PHILIPPE RAIMBAULT "Les Godons" Sancerre Blanc 2023 *Loire, France* 68

RUTHERFORD RANCH Sauvignon Blanc 2023 *Napa Valley, California* 60

LINGUA FRANCA Chardonnay 2023 *Willamette Valley, Oregon* 88

\$25 CORKAGE FEE

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