

• 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* 16

High Proof Bourbon, Sugar, Bitters, Orange Peel Swab

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* 16

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* 16

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

Overproof Painkiller *by Daphne Henderson* 17

Overproof Rum, Coconut Cream, Fresh Squeezed Orange, Pineapple, Lime, Nutmeg

From the Soggy Dollar bar on the island of Most Van Dyke in the British Virgin Islands. The bar's name is logical because just clientele are sailors and there is no dock. Hence they have to swim ashore, often paying for drinks with wet dollars. This 1970's Tiki style drink is about as delicious as a Tiki drink can get.

Elderflower Sour *by Gary Crunkleton* 16

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* 16

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.

Siesta *by Katie Stipe* 16

Reposado Tequila, Campari, Grapefruit, Lime

Created in 2006 by New York bartender Katie Stipe, this modern classic combines elements of a Paloma and a Margarita. Blending tequila with grapefruit, lime, and a touch of Campari, it bridges the bright, citrus character of both drinks with the added depth of an aperitivo.

Between The Sheets *by Harry MacElhone* 16

Aged Rum, Cognac, Orange Liqueur, Fresh Lemon

Created in the early 1930s by bartender Harry MacElhone, likely at Harry's

New York Bar in Paris, this cocktail is a rum-laced twist on the Sidecar.

Blending cognac and rum, it became a staple of the era's refined yet adventurous drinking culture.

A Dusty Cactus *by Nathaniel Wescott* 17

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* 16

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 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* 18

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* 16

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.

Army & Navy *by Unknown* 16

Tanqueray Gin, Orgeat, Fresh Lemon, Angostura

This cocktail first appears in David A Embury's The Fine Art of Mixing Drinks in

1948 so establishing a 'made before' date. Little else is known but based upon its

name, folk suggest it originated at The Army and Navy club in Washington, D.C..

The same club is where the Daiquiri was said to be introduced to the United

States.

Hemingway Daiquiri *by Constantino Ribalaigua Vert* 16

Aged Rum, Fresh Lime, Fresh Grapefruit, Luxardo Marascchino, Demerara

Originally created by the Head Bartender at La Floridita in Havana, Cuba for the

famed writer of the same name. The drink in its inception had no sugar due to

Hemingway being afflicted with a rare hereditary disease that leads to diabetes. It

has, thankfully, since been balanced with sugar. Join Ernest on the patio of his

favorite bar in Havana for one of its famed sunsets with each sip.

Mamie Taylor *by Bill Sterritt* 16

Scotch, Ginger, Fresh Lime, Angostura, Club Soda

First mixed in the early 1900s and named after a popular opera singer of the era, this

highball of Scotch whisky, fresh lime, and ginger ale was an early example of Scotch

in a refreshing long drink, paving the way for many whisky cocktails to follow.

BARREL AGED COCKTAILS 20

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

Mezcal Negroni

Mezcal, Campari, Sweet Vermouth

NON-ALCOHOLIC COCKTAILS

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 13

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

Painlesskiller 13

Fresh Pineapple, Coconut Cream, Lime Juice, Orange Juice, Demerara Syrup

Phony Negroni 13

Spiritless Negroni Alternative

Desert Bloom 15

Calmezzi Agave THC Spirit, Lime, Grapefruit (4mg THC)

Spiced Mule 15

Calmezzi Spiced THC Spirit, Ginger, Lime (4mg THC)

CRAFT BEERS

WISE ACRE BREWING CO.

TINY BOMB • American Pilsner

Memphis, TN

4.5% ABV • 16oz. Can • 9

KEEPSAKE BREWERY

HEARTSEASE • Helles Lager

Gastonia, NC

4.5% ABV • 12oz. Can • 7

MAINE BEER COMPANY

LUNCH • West Coast IPA

Freeport, ME

7% ABV • 500ML Bottle • 13

OTHER HALF BREWING

GREEN CITY • Hazy IPA

Brooklyn, NY

7% ABV • 16oz. Can • 13

MIDDLE JAMES BREWING CO.

MYSTIC WATERS • American Amber Ale

Pineville, NC

5.1% ABV • 16oz. Can • 9

ARTIFACT CIDER PROJECT

SLOW DOWN • Cider

Vergennes, VT

6% ABV • 16oz. Can • 9

FIVE FLOWERS

MIMOSA COOLER • Blood Orange

5mg THC Seltzer • 12oz. Can • 9

BOTTLED BEERS 4

MILLER HIGH LIFE MICHELOB ULTRA

SAMUEL ADAMS • JUST THE HAZE NA Can 6