

# 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 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* 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.

### 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 Jost Van Dyke in the British Virgin Islands. The bar's name is logical because most 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*

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* 16

*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

*Lukuszoova 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* 17

*Tequila Reposado, Fresh Squeezed Lime, Habanero Sbrub, 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 Campari 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* 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.

### When The Leafs Fall *by Colby Kress* 16

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

Booze with 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 Delaplaine* 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 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.

### 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

### BOONESHINE BREWING

SPACE PEGUSUS IPA • Hazy IPA

Boone, NC

6.3% ABV • 8

### WICKED WEED BREWING

PERNICIOUS IPA • West Coast IPA

Asheville, NC

7.3% ABV • 8

### WISEMAN BREWING

BODY ELECTRIC • New England Style DIPA

Winston Salem, NC

8% ABV • 8

### CATAWBA BREWING CO.

WHITE ZOMBIE • Belgian White Ale

Asheville, NC

5.1% ABV • 7

### RED OAK BREWING

AMBER ALE • Amber Ale

Whitsett, NC

5% ABV • 7

### BOONESHINE BREWING

EAST BOONE PILSNER • German Pilsner

Boone, NC

5% ABV • 7

### AMB

SOUTHERN APPLE CIDER • Semi Dry Cider

Boone, NC

5% ABV • 7

### STELLA ARTOIS

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

N/A STELLA

## wine

SPARKLING	GLASS / BOTTLE
CARBONISTE "Octopus" Extra Brut 2023 Sacramento Delta, California	15/-
VAL DE MER BRUT Cremant de Bourgogne Burgundy, France	19/72
PRIMO V Prosecco Veneto, Italy	16/58
AIMERY Brut Rose NV Limoux, France	15/50
WHITE	GLASS / BOTTLE
THE CALLING Chardonnay 2023 Sonoma Coast, California	18/68
LA CANTA Alabrino 2023 Rias Baixas, Spain	16/60
AUNTENFIELD ESTATE Sauvignon Blanc 2024 Marlborough, New Zealand	16/60
GIANNITESSARI Pinot Grigio 2024 Delle Venezie, Italy	18/68
CASA ALLA VACCHE Vernaccia 2024 Tuscany, Italy	15/56
CAVE DE LUGNY Chardonnay 2023 Macon Villages, Burgundy, France	15/50
ROSE	GLASS / BOTTLE
LA CABRIOLE Cabernet Franc 2024 Saumur, France	16/53
RED	GLASS / BOTTLE
RHIANNON Red Blend 2023 Napa Valley, California	13/48
ANNE DE JOYEUSE "Orchis" Pinot Noir 2023 Languedoc-Roussillon, France	14/52
QUERCE BETTINA "Il Campono" Sangiovese 2023 Tuscany, Italy	22/80
VAN RUTINEN Cabernet Sauvignon 2022 Lodi, California	19/63
NEYERS "Vista Notre" Zinfandel 2021 Napa Valley California	17/55
AFTER DINNER	GLASS / BOTTLE
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
SHAFFER "TD-9" Red Blend 2022 Napa Valley, California	195
SILVER OAK Cabernet Sauvignon 2021 Alexander Valley, California	165
SEGHEISIO "Cortina" Zinfandel Dry Creek Valley, California	100
DAVIS FAMILY VINEYARD "Soul Patch" Pinot Noir 2022 Russian River Valley, California	165
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
FREEMARK ABBEY Cabernet Sauvignon 2021 Napa Valley, California	158
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
RIDGE VINEYARDS "Lytton Estate" Petite Syrah 2021 Dry Creek Valley, California	144
RIDGE VINEYARDS "Pagani Range" Zinfandel 2022 Sonoma Valley, California	148
BEDROCK Old Vine Zinfandel 2023 Sonoma County, California	125
BEDROCK Evangelho Vineyard Heritage Zinfandel 2023 Contra Costa County, California	80
THE CALLING Pinot Noir 2022 Monterey County, California	60
RESERVE OLD WORLD REDS	
CLOS DUBREUIL "Anna" Saint Emilion Grand Cru 2021 Bordeaux, France	192
DOMAINE MICHEL MAGNIEN Morey-Saint-Denis Pinot Noir 2022 Burgundy, France	175
CHATEAU BEAU-SITE Saint-Estephe Cru Bourgeois 2018 Bordeaux, France	150
PORTIA "Prima La Encina" Tempranillo Ribera Del Duero, Spain	88
CERETTO Barebaresco 2019 Piedmont, Italy	190
CERETTO "Bernardina" Nebbiolo D'Abla 2021 Piedmont, Italy	95
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
RUTHERFORD RANCH Sauvignon Blanc 2023 Napa Valley, California	60
SIMONSIG "Starting Blocks" Chenin Blanc 2024 Koelenhof, South Africa	51

\$25 CORKAGE FEE

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