

• 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.

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 The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations.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

Pantheon *by Daisuke Ito* 16

Blended Scotch, Fresh Squeezed Lemon, Benedictine, Honey Syrup

Pantheon cocktail was created in 2019 by Daisuke Ito, owner of Tokyo's Land Bar Artisan. He developed the drink for writer Nicholas Coldicott's book, Tokyo Cocktails.

This drink is a classic flavor pairing built around the rich, herbal sweetness of Bénédictine and the bright acidity of fresh lemon, creating a balanced combination that complements the whisky's smoky and malty character.

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 tiple 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.

Hemingway Daiquiri *by Constantino Ribalaigua Vert* 16

Aged Rum, Fresh Lime, Fresh Grapefruit, Luxardo Maraschino, 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.

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.

Fox Hunt *by Kyle Davidson* 15

Tanqueray, Pimm's No. 1, Fresh Squeezed Lemon, Simple Syrup, Peychaud's Bitters

The Fox Hunt was created in 2009 at Chicago's Violet Hour by Kyle Davidson, who went on to create other recognizable modern classics. This combination creates a bright, mildly bittersweet, and citrus-driven profile with a layered and complex finish.

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

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

wine

SPARKLING

GLASS / BOTTLE

MARSURET Prosecco Veneto, Italy 15/58

LUCIEN ALBRECHT Brut Rose Cremant Alsace, France 15/58

M. BONNAMY Cremant Brut Loire Valley, France 13/48

VEUVE CLICQUOT Champagne Champagne, France 125

FRITZ MULLER "Alkoholfrei" Muller-Thurgau Secco N/A Rheinhessen, Germany 13/-

WHITE

GLASS / BOTTLE

DOMAINE DE LA DENANTE Bourgogne 2024 Burgundy France 16/60

ERIC LOUIS Sancerre 2024 Loire Valley, France 20/76

HUIA Sauvignon Blanc 2024 Marlborough, NZ 14/48

AMEAL Vinho Verde 2024 Minho, Portugal 16/60

MINUTY Prestige Rose 2024 Provence, France 19/72

PRINZ SALM Two Princes Riesling 2023 Nabe, Germany 16/60

ILLAHE Pinot Gris 2025 Willamette Valley, OR 18/68

RED

GLASS / BOTTLE

CHAPPELLET "Mountain Cuvee" Red Blend 2023 Napa Valley CA 24/92

DIVISION "Un" Pinot Noir 2023 Willamette Valley, OR 19/72

CHATEAU MACQUIN ST. GEORGE ST. EMILION Bordeaux 2023 Libournais, France 18/68

SILVER GHOST Cabernet Sauvignon 2023 Napa Valley, CA 20/76

MANZANOS Rioja Gran Reserva 2015 Rioja, Spain 17/65

ANDIS WINES Barbera d' Amador 2023 Sierra Foothills, CA 16/60

EL ENEMIGO Cabernet Franc 2022 Mendoza, Argentina 18/68

PAINTED FIELDS Sierra Cotes 2022 Sierra Foothills, CA 16/60

AFTER DINNER

GLASS

TORO ALBALA Don PX 1999 Jerez, Spain 15

RARE WINE CO Thomas Jefferson Special Reserve Madeira, Portugal 15

SANDEMAN'S 10Y Old Tawny Porto Gaia, Portugal 13

WINE BY THE BOTTLE

NEW WORLD RED

CHAPPELLET "Signature" Cabernet Sauvignon 2022 Napa Valley, CA 185

BURLY "Simpkins Vineyard" Cabernet Sauvignon 2022 Napa Valley, CA 165

BOOKER "Perl" Red Blend 2021 Pasa Robles, CA 155

SHAFFER "TD-9" Red Blend 2022 Napa Valley, CA 135

MY FAVORITE NEIGHBOR Cabernet Sauvignon 2022 Pasa Robles, CA 120

CARAVAN Cabernet Red Blend 2021 Napa Valley, CA 95

PAUL HOBBS - VIÑA COBOS "Cocodrilo" Red Blend 2022 Mendoza, Argentina 80

OLD WORLD RED

SILVIO GIAMELLO Barbaresco "Vincenzania" 2021 Piedmont, Italy 115

CHATEAU FLEUR DU MAYNE Pomerol 2020 Bordeaux, France 115

FRANCOIS VILLARD "Certitude" Hermitage 2022 Rhône Valley, France 90

DAMILANO Lecinquevigne Barolo 2021 Piedmont, Italy 85

\$25 CORKAGE FEE

VINTAGES SUBJECT TO CHANGE BASED ON AVAILABILITY

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