FALL · 2026 THECRUNKLETON.COM

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 Repasado, 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*

Luksusowa 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.

Soju Spritz *Origin Unknown* *15*

Your Choice of Watermelon or Lychee Soju, Fruit Puree, Lemon, Soda Water

A fruity, light and refreshing cocktail, perfect for the summer heat.

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* *15*

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.

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.

Caipirinha *Origin Unknown* *16*

Cachaça, Sugar, Lime

The Caipirinha originated in Brazil at the start of the 20th century. Origins are unknown, but it is speculated that it was created as a remedy for the Spanish flu. Later, upper-class patrons popularized it, and it became the National drink of Brazil.

Revolver *by Jon Sater* *16*

High Proof Bourbon, Coffee Liqueur, Sugar, Orange Bitters, Lemon Peel Swath

Created in San Francisco in 2004 as a more appreciable riff on a Classic Manhattan. Jon’s goal was to create a cocktail that could be made at any bar using ingredients already on hand.

Classic Daiquiri *by Jennings Cox* *15*

Light Rum, Lime, Sugar, Angostura Bitters

The name Daiquiri comes from the Cuban mining town where Jennings worked at the turn of the 20th century. He created it one day when a colleague asked him to make a cocktail after a long, hot day at work. It is crisp, light, and refreshing.

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 Boulevardier
Rittenhouse Rye, Punt e Mes, Campari

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*

BOLD ROCK CIDER
APPLE CIDER • Semi Dry Cider
Mills River, NC
4.7% ABV • *7*

STELLA ARTOIS
Pilsner
Leuven, Belgium
5.2% ABV • *7*

GUINNESS
Stout
Dublin, Ireland

4.2% ABV • *8*

BOTTLED BEERS *4*

MILLER HIGH LIFE **MICHELOB ULTRA**
STELLA ARTOIS **N/A STELLA** **MODELO ESPECIAL** *5*

wine

SPARKLING

	GLASS / BOTTLE
CARBONISTE "Octopus" Extra Brut 2023 *Sacramento Delta, California*	*15/-*
PRIMO V Prosecco *Veneto, Italy*	*16/58*
BARON DE SEILLAC Brut Rose *Brignoles, France*	*16/52*

WHITE

	GLASS / BOTTLE
AUNTSFIELD ESTATE Sauvignon Blanc 2024 *Marlborough, New Zealand*	*16/60*
CALMEL&JOSEPH "Villa Blanche" Grenache Blanc 2025 *Montirat, France*	*18/60*
CAVE DE LUGNY "Macon Villages" Chardonnay 2023 *Burgundy, France*	*16/55*
MARIMAR ESTATE Albariño 2025 *Russian River Valley, California*	*17/65*

ROSE

	GLASS / BOTTLE
LES LIGERIENS Gamay Blend 2025 *Loire, France*	*17/60*

RED

	GLASS / BOTTLE
MARKHAM "The Altruist" Red Blend 2023 *Napa Valley, California*	*19/75*
MOMMESSIN "Fleurie" Gamay 2023 *Burgundy, France*	*18/70*
THE VICE Cabernet Sauvignon 2024 *Napa Valley, California*	*22/75*
ROW 503 Pinot Noir 2025 *Willamette Valley, Oregon*	*17/65*
CASCINA DI MELA "Balon Rosso" Merlot Blend 2023 *Piedmont, Italy*	*17/60*

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

SEGHESIO "Cortina" Zinfandel *Dry Creek Valley, California*	*80*
DAVIS FAMILY VINEYARD "Soul Patch" Pinot Noir 2022 *Russian River Valley, California*	*145*
THE CALLING Cabernet Sauvignon 2021 *Alexander Valley, California*	*98*
CLOS DU VAL Cabernet Sauvignon 2022 *Napa Valley, California*	*80*
DOMAINE CURRY Cabernet Sauvignon 2021 *Napa Valley, California*	*150*
DARIOUSH "Caravan" Cabernet Sauvignon 2022 *Napa Valley, California*	*120*
FORCE & GRACE "Paso Robles" Cabernet Sauvignon 2022 *Paso Robles, California*	*100*
ORIN SWIFT CELLARS "Machete" Red Blend 2024 *St. Helena, California*	*130*
MOUNT PEAK "Rattlesnake" Zinfandel 2021 *Sonoma County, California*	*100*
RIDGE VINEYARDS "Lytton Estate" Petite Syrah 2021 *Dry Creek Valley, California*	*110*
RIDGE VINEYARDS "Pagani Range" Zinfandel 2022 *Sonoma Valley, California*	*110*
BEDROCK Old Vine Zinfandel 2023 *Sonoma County, California*	*125*
BEDROCK Evangelho Vineyard Heritage Zinfandel 2023 *Contra Costa County, California*	*80*

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'Alba 2021 *Piedmont, Italy*	*95*
TERRE DI MONTALCINO Brunello di Montalcino 2019 *Tuscany, Italy*	*125*
QUERCE BETTINA "Il Campone" Sangiovese 2023 *Tuscany, Italy*	*80*
EL ENEMIGO Malbec 2022 *Mendoza, Argentina*	*80*
COTARELLA "Montiano" Merlot 2019 *Lazio IGT, Italy*	*130*
COTARELLA "Le Macioche" Brunello Di Montalcino 2020 *Tuscany, Italy*	*170*

RESERVE WHITE WINE

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

$25 CORKAGE FEE

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