

The Carrboro 75 *by David Embury 12*

Brandy, Orange Liqueur, Champagne, Sugar, Lemon

This is a French 75 cocktail, but I changed the name to honor Carrboro “the Paris of the Piedmont.” Our 1915 version uses brandy instead of gin and is delicious.

The Gingembre *by Gary Crunkleton 10*

Genever, Ginger Liqueur, Lemon, Sugar, Housemade Ginger Syrup

A balanced taste of ginger, sugar cane, and citrus makes this drink delicious to the discerning palette. Order it and fall in love with cocktails.

Elderflower Sour *by Gary Crunkleton 12*

Gin, Elderflower Liqueur, Lime, Cucumber

Subtle sweetness of a flower coupled with the crisp cucumber infused gin and served on the rocks. This is a wonderful libation and the ladies love it.

The Aviation *by Hugo Ensslin 12*

Gin, Maraschino Liqueur, Violette Liqueur, Lemon, Marasca Cherries

A 1917 cocktail with a citrusy take off and a sweet landing. Clean and crispy in between, this cocktail is delightful and one of our most popular.

Kentucky Lucky *by Gary Crunkleton 12*

Bourbon Whiskey, Gin, Americano Cocchi, Jerry Thomas Bitters

Cocktail betting is illegal in North Carolina, but I bet you’ll love this drink. It’s a sure thing.

The Crunkleton

COCKTAILS

THE BON VIVANT'S
PLEASURES OF
THE WEEK

The Averell Fizz 11

*Damson plum flavored gin mixed with
fresh squeezed lemon, lime, cream, and egg whites*

The Southern Neighbor 9

Tequila, falernum, rose water preserved lime syrup on ice

Del Maguey Mezcal Flight 46

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

Sazerac *by Thomas Handy 10*

Rye Whiskey, Bitters, Pastis, Lemon Oil, Sugar

A bold name for a delicate 1830’s drink, the blend of the crescent city’s bitters, lemon oil, the spice of rye whiskey, a pinch of sugar, and a glazed glass of herbaceous Pastis makes this the most brilliant drink in the bar. It earns magna cum laude at The Crunkleton.

Corpse Reviver #320 *by Harry Craddock 12*

Gin, Orange Liqueur, Absinthe, Apple Brandy, Sugar, Lemon, Bitters

The Crunkleton’s version of this “hangover remover” allows you to enjoy a cocktail regardless of last nights over indulgence. A balance of sweet, citrus, and a hint of aniseed make this cocktail light, clean, and subtle to the taste.

The Roycroft *by Gary Crunkleton 14*

Rye Whiskey, Benedictine, Chartreuse Green, Cherry Heering, Lemon

This drink is a tribute to the Roycroft Craftsmanship during the American Arts & Crafts movement of the early 1900’s. Their belief of working with your head, hands, and heart to create happiness was our inspiration. This drink has complexities and flavor as sagacious as any drink throughout the cocktail culture.

The Old Fashioned Cocktail *unknown origin 10*

Bourbon Whiskey, Marasca Cherries and Orange Slice Muddled, Bitters, Sugar

The high proof of the bourbon blends very well with the sweetness from the muddled fruit creating our rendition of America’s oldest cocktail.

The Maharaja *by Gary Crunkleton* 23

Cadenhead's Old Raj Gin, Americano Cocchi, SaffronThreads

Old Raj gin is one of the finest in the world. We are proud to offer this rare spirit at The Crunkleton and use just a dash of Cochi from Italy to enhance its already balanced aroma and taste. If you love gin, then you must try this cocktail.

Blood and Sand *by Harry Craddock* 9

Blended Scotch, Cherry Heering, Sweet Vermouth, Orange, Bitters

One of the few scotch cocktails, this one dates back to at least the 1930's. It seems strange to have these ingredients mixed together, but the finished product is delightful. Drink up bullfighter!

The Bumble Bee *by Gary Crunkleton* 12

Bourbon Whiskey, Honey, Lemon, Lime, Egg White, Cream, Citrus Bitters

The charred oak flavor created during barrel aging balances well with our honey syrup and fresh squeezed lemon and lime. The result is a wonderfully refreshing cocktail that quenches and soothes.

The Last Word *revived by Murray Stenson* 12

Gin, Maraschino Liqueur, Chartreuse Green, Lime, Bitters

This is a harmonious blend of citrus, herbal notes from the Chartreuse, botanical hints from the gin, and a balanced dry sweetness from the maraschino. Originating during Prohibition, this secret cocktail makes it difficult to just have one.

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Vieux Carre *by Walter Bergeron* 10

Rye Whiskey, Brandy, Sweet Vermouth, Benedictine, Bitters

Created at the Hotel Monteleone in New Orleans during the 1930's. The name is French for "Old Square" describing the layout of the French Quarter. The Crunkleton loves the "Old Square" and it loves this drink.

Rye Monk *by Gary Crunkleton* 14

Rye Whiskey, Apple Brandy, Benedictine, Chartreuse Green, Lemon, Bitters

Monks made Benedictine and Chartruese in France while in America, Rye Whiskey and Apple Brandy were being produced. We have put the four together and added a little bit of fresh squeezed lemon creating a proper balance of citrus, herbs, grains, and botanicals. The Rye Monk is heavenly.

Dusty Cactus *by Nathaniel Wescott* 12

Tequila Reposado, Pepper Vodka, Agave Nectar, Champagne, Lime, Mole Bitters

This delightful cocktail offers spice from pepper and sweet from agave nectar in a well balanced, refreshing style.

Bartender's Choice 12

Put your trust in the experienced hands and palate of a bartender. Let him or her know what you're looking for and go with it.