

## HANDCRAFTED

Every cocktail, shrub, and syrup is carefully handcrafted in-house. At The Crown, we're proud to use organic ingredients, real sugar, and a farm-to-table philosophy in everything we create.



## WEEKLY SPECIALS

MONDAY - \$7 MARGARITA  
THURSDAY - \$5 DRAFT BEER  
FRIDAY - \$6 OLD FASHIONED  
SATURDAY - \$8 SANGRIA  
SUNDAY - \$9 ESPRESSO MARTINI

## CROWN SIGNATURES

<b>The Gryphon</b>	13
chemist barrel rested gin, campari, antica, orange peel, cherry	
<b>Empress Of India</b>	10
empress gin, st. germaine, elderflower tonic, grapefruit	
<b>Black Walnut Old Fashioned</b>	12
whiskey, demerara, black walnut bitters, orange, cherry	
<b>Paper Plane</b>	12
bourbon, aperol, amaro montenegro, lemon	

## DRAFT BEER - ask your server

<b>Hi-Wire</b>	<b>Gingers Revenge</b>
Asheville, NC	Asheville, NC
<b>Triple C</b>	<b>Foothills</b>
Charlotte, NC	Winston-Salem, NC

## BOTTLE/CAN

<b>The Famous Narragansett Lager</b>	4
Providence, RI 16oz can 5.0%	
<b>Wicked Weed's Pernicious</b>	10
India Pale Ale 7.5%	
<b>Stella Artois</b>	5
Belgian Pilsner 5.2%	
<b>Vanilla Porter</b>	6
Breckenridge, CO 5.4%	
<b>Green's Gluten Free IPA</b>	8
Columbia, SC 6.0%	
<b>Hounds of Helles</b>	6
Boojum Company 5.5%	
<b>Boone Creek Blonde</b>	6
Appalachian Mountain Brewery 4.9%	

## NON-ALCOHOLIC

<b>Athletic Brew Upside Dawn*</b>	6
Highland Brewing Company	

## CROWN SEASONAL SELECTION

<b>Butter Bourbon</b>	13
whiskey, apple cider, demerara, lemon, pumpkin butter	
<b>Beet Farmarita</b>	12
reposado tequila, beet juice, lemon, black salt rim	
<b>Pomegranate Martini</b>	14
vodka, cointreau, pomegranate, lime, grenadine	

## SEASONAL SHRUBS

<b>Pomegranate Shrub</b>	8
pomegranate shrub, topo chico, citrus	
<b>Beet Shrub</b>	8
beet shrub, topo chico, citrus	

## CANNABIS COCKTAILS & CANS

(2mg OF DELTA-9 THC)

<b>Fire Master "Tom-Collins"</b>	10
levity london high, lemon, simple, soda	
<b>Mellow Mash Mule</b>	12
mellow mash spirit, lime, ginger beer	
<b>Cloud Water</b> ask about our current flavor	12
Natural Sparkling CBD +25mg CBD	

## AFTER DINNER DELIGHTS

<b>Espresso Martini</b>	13
fresh espresso, vodka, Mr. coffee, demerara	
<b>Chef's Kiss</b>	13
fernet branca, yellow chartreuse, lime, demerara	
<b>Sherry Spritz</b>	10
sherry, italicus, soda, bitters	

Ask your server about our coffee, espresso and seasonal tea options

## RYE

ANGEL'S ENVY FINISHED RYE	22
SAGAMORE SPIRIT	9
SAZERAC	7

## BOURBON/WHISKEY

BLANTON'S	20
ELIJAH CRAIG TOASTED BARREL	14
WELLERS ANTIQUE 107	14
HENRY McKENNA 10YR	14
WILD TURKEY RARE BREED	13
COLONEL E.H. TAYLOR SMALL BATCH	13
OLD FORESTER 1920	13
RUSSELL'S RESERVE	12
EAGLE RARE	11
MAKERS MARK 46 FRENCH OAK	10
ELIJAH CRAIG SMALL BATCH	9
WOODFORD RESERVE	9
BUFFALO TRACE	9
OLD GRANDDAD BONDED	7
JAMESON IRISH	7
FOUR ROSES	6

## SCOTCH

THE BALVENIE 14 CARIBBEAN CASK	28
MACALLAN 12 YEAR	27
LAGAVULIN 16 YEAR	27
ABERFELDY 12 YEAR	13
ARDBEG	13
MONKEY SHOULDER	10

## RUM

KOLOA DARK	12
KOLOA COCONUT	12
KOLOA COFFEE	12
DIPLOMATICO RESERVE	10
PLANTATION PINEAPPLE	7
PLANTATION DARK	7
PLANTATION 3 STAR WHITE	7
KRAKEN	7
APPLETON ESTATE	6
GOSLINGS BERMUDA BLACK	6

## VODKA

KETEL ONE	7
GREY GOOSE	7
LUKSUSOWA	6

## GIN

MONKEY 47	15
EMPRESS INDIGO	10
HENDRICKS	9
TANQUERAY	7
CITADELLE	6

## TEQUILA

OCHO REPASADO	14
HERRADURA ANEJO	14
OCHO PLATO	13
CASAMIGOS REPOSADO	13
CASAMIGOS BLANCO	12
MEZCAL DEL MAGUEY VIDA	11
CAMARENA SILVER	7
CAMARENA REPASADO	7

## CORDIALS / BRANDY

CHARTRUESE GREEN	16
CHARTRUESE YELLOW	16
BAS-AMAGNAC DELORD XO	16
MR BLACK	13
ABSINTHE	12
GRAND MARNIER	10
HENNESSEY	10
LAIRDS APPLE BRANDY	9
CHAMBORD	9
DISARANNO	9
FRANGELICO	9
FERNET	8
NIXTA - LICOR DE ELOTE	8
LICOR 43	7
SHANKY'S WHIP	7
SAINT BRENDANS IRISH CREAM	4

*ALL PRICES REFLECT 1.5 OZ*

*ASK ABOUT OUR ROCKS POUR AND DOUBLE*

