



A RYE SPELL

The Roycroft cocktail is rooted in history and whiskey.

Gary Crunkleton has filled his Chapel Hill, North Carolina, bar, The Crunkleton, with Arts and Crafts decor. Some pieces, like a tall grandfather clock, are antiques, while others, like the Mission-style chairs and bronze light fixtures, are faithful reproductions.

Backed by one of the strongest whiskey lists in the South, this is the ideal place to sip the Roycroft, a bracing rye cocktail named after an influential artisan community of the early 1900s.

“This drink pays tribute to Roycroft [members],” says Crunkleton. “Their belief of working with your head, hands and heart to create happiness was our inspiration.”

This drink is austere and spirit-forward. Its deep amber glow evokes the hue of well-worn wood furniture. —Kara Newman

THE ROYCROFT

*Courtesy Gary Crunkleton, owner/
bartender, The Crunkleton,
Chapel Hill, NC*

- 1 ounce Rittenhouse Bonded Rye Whiskey
- 1 ounce lemon juice
- ½ ounce Green Chartreuse
- ½ ounce Benedictine
- ½ ounce Cherry Heering
- 1 thin slice peeled fresh ginger, for garnish

In a cocktail shaker filled with ice, combine all ingredients, except garnish. Shake well, and strain into a chilled coupe glass. Garnish with ginger.