

Deep River Double D's—*Clayton, NC*—A bright crisp lager that has a hint of fresh Johnston County watermelon infused flavor. Perfect for those hot North Carolina days. 5.3%ABV

Knee Deep Pacific Galaxy—*Auburn, CA*—An IPA with moderate bitterness and hints of tropical and citrus. Medium bodied and a little dry. Aromatic. Solid. 6.5%ABV

Oskar Blues Throwback Pinner—*Longmont, CO*—With tropical fruits, citrus juices, pineapple and spice berry up front in the aroma and flavor, the biscuit & toasted bread at the back balance out all the hops and make a great finish 4.9%ABV

Natty Greene's Hop Blossom—*Greensboro, NC*—Medium bodied American Blonde Ale. El Dorado and Simcoe dry hopping add a big nose of tropical and citrus fruits. Easy warm weather crusher!
This is a RALEIGH TIMES EXCLUSIVE! 5%ABV

Wicked Weed Genesis Blonde Sour—*Asheville, NC*—Made with their proprietary Wicked Wild strain. Aged in Petite Verdot Barrels from Rock House Vineyards and added mango, papaya and guava where it sits for 6 months. This ale is tart and tropical with notes of musty hay and citrus.
This is a RALEIGH TIMES EXCLUSIVE! 6.6%ABV

RTB Collaboration HiWire Grapefruit IPA—*Asheville, NC*—Raleigh Times Collaboration. 15lbs of grapefruit puree per barrel and then dry hopped with Ahtanum Hops. Wheat and two row barley give this beer just enough backbone to support the dank citrusy nose and flavor. 5.6%ABV

Fullsteam Humidity Pale Ale—*Durham, NC*
Humidity is a hazy beer with a resinous, piney, and tropical aroma. The palate finishes dry with hints of spice and biscuit and a pleasant, sticky citrus hop presence, giving way to earth and fruit. 6%ABV

16oz \$6
10oz \$3.5

11.2oz \$7

16oz \$6
10oz \$3.5

11.2oz \$4

11.2oz \$12

16oz \$6
10oz \$3.5

16oz \$6
10oz \$3.5

Haw River Breakfast Dubbel—*Saxapahaw, NC*—Traditional Trappist-style Belgian dark ale with flaked oats, cocoa nibs, and two types of coffee. 7.2%ABV

Allagash Saison—*Portland, ME*—A golden hued beer, brewed with a 2-Row blend, malted rye, oats and dark Belgian candi sugar. It was hopped with Tettnang, Bravo and Cascade hops. Fermented with a traditional saison yeast strain, this beer exhibits notes of spice and tropical fruit in the aroma. 6.1%ABV

Left Hand Smoke Jumper—*Longmont, Colorado*—A twenty-one degree plato porter made with barley malt hand-smoked by our brewers. Roasty brown in color, the long lingering smokiness wraps around flavors of molasses, toasted malt and an earthy hoppiness. 5%ABV

2016 Mikkeller Black Malts/Body Salts—*Copenhagen N, Denmark*—A Black Imperial IPA brewed with black malts, body salts and french press coffee. 9.9%ABV

Bell's Oberon Ale—*Kalamazoo, MI*—A wheat ale fermented with Bell's signature house ale yeast, mixing a spicy hop character with mildly fruity aromas. The addition of wheat malt lends a smooth mouthfeel, making it a classic summer beer. 5.8%ABV

DF Head Romantic Chemistry Milton, Delaware—What you have here is a serious India Pale Ale shacking up and hunkering down with mango and apricots. At the same time! Romantic Chemistry is brewed with an intermingling of mangos, apricots and ginger, and then dry-hopped with three varieties of hops to deliver a tropical fruit aroma and a hop-forward finish. It's fruity, it's hoppy, it's tasty! 7.5%ABV

White Street Kolsch—*Wake Forest, NC*—Pours an old-gold with a fine, white head. A subtle fruitiness for the nose extends to the palate with hints of pear and melon. A very crisp and refreshing thirst quencher. 5.2%ABV

Victory Coffee Cream Ale—*Downington, PA*—Clean blonde brew, unassuming. Coffee aromatics surprises the nose. Smooth roasted flavor all derived from the addition of cold brewed coffee on a lightly bready base. 6.5%ABV

11.2oz \$8

11.2oz \$7

11.2oz \$7

11.2oz \$9

16oz \$6
10oz \$3.5

11.2oz \$7

16oz \$5.5

11.2oz \$7

RALEIGH TIMES LIBATIONS

1915 Old Fashioned \$11

Bourbon, Brandied Cherry, Orange, Agave Nectar, Angostura bitters

Pear & Citrus Sangria

Rose Wine, Pear Puree, Pear Liqueur, Apple Brandy, and Citrus Fruits.

\$6 glass / \$20 carafe

RTB Bloody Mary \$9

House Pickled Green Beans, Pepperoncini, and Candied Bacon
Add a 5oz side car of any draft beer for \$2

FEATURED BEER BOTTLES

STONE RIPPER PALE ALE - 5.7% - \$5/12OZ

A current-day interpretation of a West Coast pale.

GRIMM NEON LIGHTS - 5.7% - \$15/22OZ

A delicately complex hop-forward farmhouse ale.

TODAY'S FEATURE TO-DAY!

FAYETTEVILLE ST. NOODLE BOWL

****SWEAR PEEK AT ONE OF OUR NEW SUMMER MENU ITEMS!****

LOMEIN NOODLES, EDAMAME, YELLOW SQUASH, BEAN SPROUTS, CILANTRO,
PICKLED CARROTS, FRESH RADISH, SERRANO CHILIES TOSSED IN A
CITRUS SAUCE

ADD SALMON, SHRIMP, TOFU OR CHICKEN FOR \$4

\$10.95

KEGERATOR ROTATOR

Grimm Castling - Brooklyn, NY \$8/11.2OZ

A bitterly refreshing, eurocentric farmhouse ale produced by step mashing a 100%pilsner grist and hopping heavily with Hallertau Hersbrucker and Tettnang.

5.5%ABV.