

Fullsteam Paycheck Pils—Durham, NC—Southern grains meet New Zealand and German hops to produce a bright, clean, and refreshing pilsner. 4.5%ABV

Saranac Green Thumb Double IPA—Utica, NY— Hugely dank, fruity, and resinous IPA brewed with Equinox, Medusa, Eureka, and Columbus hops 7.8%ABV

Knee Deep Cali Gold—Auburn, CA—A double IPA brewed with mango, berries and honey-dew. Juicy with notes of ripe fruit. 8%ABV

Terrapin Hi-5—Athens, GA— A California Style IPA leads that leads you down a road of pure adrenaline and beauty. Capturing the majestic flavor of citrusy hops that roll off your tongue like a white cap on an ocean wave, this scenic wonder will keep you in awe, sip after sip. 5.9%ABV

Sierra Nevada Otra Vez—Chico, CA— Otra Vez means "another time," and for Sierra Nevada that time is early California when beers were made from local ingredients. The brewery trialed various native produce searching for great flavors. Prickly pear cactus flourishes in the state's arid deserts, and grapefruit fills the Central Valley's flats. 4.5%ABV

Big Boss Gose— Raleigh, NC—Traditional German Style Gose Ale. Tart and slightly salty. 4.5%ABV

Bhramari Carolina Common—Asheville, NC— Nice and balanced with notes of caramel and sweet corn that give way to subtle dark cherry notes will leave you craving more. We hope you enjoy this one as much as we do! 5.8%ABV

16oz
\$6.5

10oz
\$4

12oz
\$7

12oz
\$8

16oz
\$6.5

10oz
\$4

16oz
\$6.5

10oz
\$4

16oz
\$6.5

10oz
\$4

16oz
\$6.5

10oz
\$4

New Belgian/Orval Lips Of Faith Anne Francoise—Fort Collins, CO—Spiced imperial dark ale, dry-hopped and brewed with spruce tips and Grains of Paradise and aged on white oak spirals. 9.5%ABV

Boulevard Tank 7—Kansas City, MS— Beginning with a flavorful surge of fruity aromatics and hoppy, grapefruit notes (Amarillo hops), this complex, straw-colored ale finishes long, dry and spicy. 8.5%ABV

Mother Earth Dark Cloud Dunkel— Kinston, NC— "Dunkel" means dark in German, but don't let the color fool you, it is by no means heavy, overbearing, or bitter. In fact, it proves to be a very drinkable session beer. 5.1%ABV

2016 AleSmith Speedway Stout—San Diego, CA— Chocolate and roasted malts dominate the flavor, supported by notes of dark fruit, toffee, and caramel. A healthy dose of locally-roasted coffee from Ryan Bros. Coffee, Inc. added to each batch brings out the beer's dark chocolate flavors and enhances its drinkability. 12%ABV

Devil's Backbone Trail Angel Weiss—Roseland, VA— Traditional bavarian style wheat beer is a hazy gold in color, with a lively fruity finish that has hints of clove and banana. 4.2%ABV

New Belgium TransAtlantique Kreik—Fort Collins, CO— The cherry nose gives way to a pleasingly sour flash across the palate that rolls gently into a slightly sweet finish. Crisp, effervescent carbonation keeps the mouthfeel bright and delightfully tingly. 8%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

Sweetwater Wasabi IPA—Atlanta, GA—A trip up Buford Highway inspired the brewers to experiment with wasabi – added to an IPA, the wasabi provided some serious heat and a flavor profile that knocked the brewers' mawashis off. 7.5%ABV

12oz
\$5

12oz
\$8

16oz
\$6.5

10oz
\$4

16oz
\$6.5

10oz
\$4

16oz
\$6.5

10oz
\$4

12oz
\$9

16oz
\$6

12oz
\$6

RALEIGH TIMES LIBATIONS

1915 Old Fashioned \$11

Bourbon, Brandied Cherry, Orange, Simple, Angostura bitters

Peach & Citrus Sangria

Rose Wine, Peach Puree, Peach Liqueur, Citrus Vodka
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

The Dominic \$8.5

Bourbon, Cardamaro Amaro, Ginger Beer, Orange

The Last Laugh \$12

Honeysuckle Vodka, Maraschino Liqueur,
Yellow Chartreuse, Fresh Sour, Soda, Brandied Cherry

FEATURED BEER BOTTLES

GRIMM SUPER SHINE - 4.7% - \$15/22oz

Dry hopped gose ale conditioned on oak. Dry hopped
with Mosaic and Azacca.

GRIMM SUPER YOU - 5.3% - \$15/22oz

Gose brewed with pineapple, sea salt, and el dorado hops and
conditioned on oak.

GRIMM LIVING DAYLIGHTS - 5.8% - \$15/22oz

What happens when an imperial berlinerweisse is aggressively dosed
with citra hops, mosaic lupulin powder, and simcoe lupulin powder?
Let's find out.

TODAY'S FEATURE TO-DAY!

BLUEBERRY BBQ CHICKEN SANDWICH

GRILLED CHICKEN BREAST TOSSED IN A SMOKEY BLUEBERRY BBQ SAUCE,
WITH RED ONION, LOCAL BRASSICA GREENS, AND AN HERBED GOAT CHEESE
SPREAD, ON TOASTED CIABATTA SERVED WITH HOUSE MADE CHIPS.

\$11.95

PRIME RIB FRENCH DIP

HOUSE ROASTED PRIME RIB TOPPED WITH CARAMELIZED ONIONS AND
PROVOLONE CHEESE. SERVED WITH HOUSE MADE CHIPS AND A SIDE
OF AU JUS FOR DIPPING

\$12.95

KEGERATOR ROTATOR

6.5% ABV \$9/12OZ

BOON OUDE KRIEK

Oude Kriek Boon is one of the finest examples of the 100%spontaneous
fermentation fruit-Lambic style. 400 g of wild cherries per litre are fer-
mented together with a blend of young and old Boon Lambic that has
been aged in oak casks