

**Deep River Cottontown Lager**—Clayton, NC— This light and refreshing pale lager is perfect for patio drinking on a warm summer day. It has flavors of sweet hay, grass, and a slight breadly character. 4.5%ABV

**AleSmith Double IPA**—San Diego, CA— The flavor imparts orange, grapefruit, and tangerine hop notes with earthy, spicy, and resinous pine undertones. A sturdy malt backbone balances out the profound hop bitterness to create a refreshingly assertive and vibrant beer that offers an unapologetically bold expression of fresh American hops. 8.5%ABV

**Boulevard Tropical Pale Ale**—Kansas City, MO— Inspired by our collaboration with Florida's famed Cigar City Brewing, Tropical Pale Ale marries our passion for balanced pale ales with the bright refreshing flavors of grapefruit and passion fruit accented by juicy, citrusy hops. 5.9%ABV

**Lagunitas Lil Sumpin' Sumpin'**—Petaluma, CA — Way smooth and silky with a nice wheaty—esque-ish-ness. Just the little sumpin' sumpin' we all need to kick a day into full swing! Ingredients: Hops, Malt, Hops, Hops, Yeast, Hops, Water, and Hops. 7.5%ABV

**Raleigh Brewing Pineapple Berliner Weisse** — Raleigh, NC—Traditional Berliner Weisse brewed with pineapple. Tart and refreshing. Perfect for warm Raleigh days. 3.8%ABV

**Elysian Spacedust** —Seattle, WA — Great Western premium two-row, combined with c-15 and Dextri-Pils, give this beer a bright and galactic Milky Way hue. The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo. 8.2%ABV

**Ballast Point Bonito Blonde Ale**—San Diego, CA— This brew draws you in with its golden color and soft malt character, while the light mouthfeel and dry finish keeps you coming back. 4.5%ABV

16oz  
\$6.5

10oz  
\$4

16oz  
\$6.5

10oz  
\$4

16oz  
\$6.5

10oz  
\$4

16oz  
\$6.5

10oz  
\$4

12oz  
\$6

16oz  
\$6.5

10oz  
\$4

**Straffe Hendrik Tripel** —Brugge, Belgium—

Traditional top-fermentation beer that referments in the bottle. Brewed by the unique family brewery De Halve Maan, which has been located in the historical heart of Bruges since 1856. Straffe Hendrik is an authentic Belgian Triple beer, still brewed according to the original recipe. 9%ABV

**Crankarm Raspberry Brett Saison**—Raleigh, NC

House Saison aged in Pinot Noir barrels for 9 months with 3 strains of Brettanomyces and fresh red raspberries. 6.3%ABV

**Founders Sumatra Mountain Brown**— Grand rapids, MI—

This bold imperial brown ale gets its body from a team of malts including Caramel, flaked barley, chocolate malt and Munich. The addition of rich Sumatra coffee takes this perfectly balanced imperial brown ale to a decadent level. 9.0%ABV

**2016 Prairie BOMB!**—Tulsa, OK—An imperial stout aged on Nordaggio's coffee, cacao nibs, vanilla beans, and chili peppers. 13%ABV

**Lost Coast Watermelon Wheat**—Eureka, CA—A refreshing watermelon ale that combines Harvest Wheat with natural watermelon essence for exemplary aromatics while maintaining a light, crisp and refreshing flavors. Brewed with a combination of wheat and crystal malts; unfiltered. 5.0%ABV

**Sierra Nevada Oktoberfest** —Chico, CA—Each year, we partner with a different German brewer to explore the roots of Germany's famous Oktoberfest beers. This year, we're collaborating with Germany's Brauhaus Faust in Miltenberg, whose approach to the classic style we've long admired. 6.51%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

**Cigar City White Oak Jai Alai IPA** —Tampa, FL—

The white oak adds smoothing notes of vanilla and slight hints of dill to the aroma and flavor profile. The finish is elegantly dry due to the light tannin notes from oak aging and though still loaded with hop flavor, hop bitterness is more restrained. 7.5%ABV

12oz  
\$9

12oz  
\$11

12oz  
\$9

12oz  
\$11

16oz 10oz  
\$6.5 \$4

16oz 10oz  
\$6.5 \$4

16oz  
\$6

12oz  
\$11

## 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 \$9

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 PASSION DOME - 5.3% - \$15/22oz

Dry-hopped sour ale brewed with passionfruit and conditioned in oak.

EVIL TWIN CONSUMED 15 TODAY, DIANE -7% -

\$10/16oz

All Galaxy hopped American IPA

EVIL TWIN PINK LEMONADE IPA - 7% - \$8.5/12oz

Deceivingly well balanced IPA with sweet and sour notes of old-fashioned memories.

## TODAY'S FEATURE TO-DAY!

### BREAKFAST TACOS

A BREAKFAST SCRAMBLE WITH EGGS, FRIES, HAMBURGER, AND  
JALAPENOS IN A PAIR OF TACOS TOPPED WITH CHEESE AND  
CILANTRO. SERVED WITH PICKLED ONION, SALSA VERDE, RICE AND  
BEANS

**\$9.95**

### MR. SMITH'S FRIED CHICKEN

TWO PIECES OF BONE-IN FRIED CHICKEN, SERVED WITH BACON  
BRAISED COLLARD GREENS AND HOUSE MADE FRENCH FRIES.

**\$12.95**

### KEGERATOR ROTATOR

7% ABV \$9/12OZ

### PRAIRIE AMERICANA SAISON

Dry hopped farmhouse style ale.