

Founders PC Pilsner—Grand Rapids, MI— A
Founders take on a classic Pilsner, featuring Corn & Carapils malt, Chinook, Cascade & Centennial Hops! 5.5%ABV

Green Flash Palate Wrecker IPA—San Diego, CA —
It's the most complicated West Coast-inspired IPA Green Flash has ever brewed—mashing and sparging with hopped wort, in addition to our hop layering regimen for IPA. 9.5%ABV

Evil Twin Erase & Rewind—Brooklyn, NY—
American style India Pale Ale brewed with Azacca, Citra, El Dorado, and Mosaic hops. 7%ABV

Ballast Point Pineapple Sculpin —San Diego CA—
Hopped in 5 different stages, this beer has flavors of apricot, mango and lemon. But this isn't your regular Sculpin IPA - this version has the addition of 100%fresh pineapple puree to create a new twist on an old favorite. 7%ABV

Hi-Wire Sour Blonde Ale —Asheville, NC—
The Sour Blonde Ale was aged in American oak red wine barrels before being bottle conditioned. It displays aromas of citrus rind and hay from brettanomyces with faint berry, pineapple, and oak. This classic American-style sour exhibits notes of bright acidic stone and tropical fruit, subtle brett funk with a clean, dry finish 7.65%ABV

Tarboro Brewing Watermelon Gose—Tarboro, NC—
Gose style ale brewed with fresh watermelon juice. A perfect brew for any occasion. Tart and refreshing. 5.8%ABV

Bold Rock Blood Orange Cider—Nellysford, VA—
Our Blood Orange cider is a blend of blood orange juice and locally harvested Blue Ridge apples, featuring a light and refreshing apple cider start coupled with the crisp tartness and tangy citrus flavor profile of blood orange. 4.7%ABV

16oz \$6.5
10oz \$4

Tripel Karmeliet —Buggenhout, BE— Aroma has hints of vanilla mixed with citrus aromas. Tripel Karmeliet has not only the lightness and freshness of wheat, but also the creaminess of oats together with a spicy lemony almost quinine dryness. 5.3%ABV

12oz \$9
Allagash Curieux —Portland, ME— Allagash Curieux is a unique beer that was aged for 8 weeks in Jim Beam Bourbon Barrels. It is at base, Allagash Tripel. 11%ABV

12oz \$7
AleSmith Nut Brown Ale— San Diego, CA— Deep mahogany in color, its rich, malt-forward flavor profile balances notes of biscuit, mild cocoa and earthy hops. A creamy mouth-feel and full body enhances its drinkability. 5%ABV

12oz \$7
2016 Mikkeller Black Hole Imperial Stout—Copenhagen, DE— The high bitterness from the hops and the sweetness from the malt and alcohol, creates a good balance which makes Black Hole an explosion of nuances, but also leaves a feeling of a perfect and complex beer - in the heavy-weight category. 13.1%ABV

12oz \$9
Lost Coast Strawberry—Eureka, CA— Brewed with the perfect balance of wheat and crystal malts, this strawberry-Wheat delivers a perfectly crisp finish. It's got that classic Lost Coast wheat flavor, with a kick of fruit to help jump-start the party. 5.0%ABV

16oz \$6.5
10oz \$4
Big Boss Autumn Amber—Raleigh, NC— Two Raleigh institutions, Big Boss Brewing and Chatham County Line, have collaborated to create a limited edition beer, 5.5%ABV

16oz \$6
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

16oz \$6.5
10oz \$4
Ballast Point Pumpkin Down — San Diego, CA — The caramel and toffee maltiness of our Piper Down Scottish ale is the perfect backdrop for a boatload of roasted pumpkin. Just before bottling, we add a subtle amount of spice to complement, but not overwhelm. 5.9%ABV

12oz \$10

12oz \$11

12oz \$6

12oz \$12

16oz \$6.5
10oz \$4

16oz \$6
10oz \$4

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 \$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

CROWN VALLEY IMPERIAL PUMPKIN STOUT - 10.6% - \$7/12oz

Our imperial pumpkin stout is deliciously roasted with dark chocolate and toffee notes with a hint of smoke and a little spice from the hops that give it a pine note. The pumpkin adds body and character for a great beer.

2016 BOULEVARD FUNKIER PUMPKIN - 8.5% - \$25/750ML

Never content with brewing "to style," our brewing team's approach to Funkier Pumpkin is far from your standard take on pumpkin spice beers. Choosing to focus on the complexity that brettanomyces can bring to a beer, Funkier Pumpkin offers subtle pumpkin flavor accented by traditional spicing in a beer that showcases the hallmark earthy/forest floor notes of our house wild yeast strain.

TODAY'S FEATURE TO-DAY!

FALL FRENCH SALAD

LOCAL LETTUCE BLEND, WITH ROASTED RED AND YELLOW BEETS, SLICED PEAR, CANDIED WALNUTS, AND GOAT CHEESE CRUMBLES. KASTEEL ROUGE VINAIGRETTE DRESSING.

\$10.95

CHICKEN TORTILLA SOUP

SEASONED CHICKEN AND TOMATO BROTH WITH RICE, PULLED TINGA CHICKEN, COTIJA CHEESE, CILANTRO, AND CRUSHED TORTILLAS.

\$3.95

FEATURE DRAFT BEER!!

10.6% ABV \$14/10oz

CASCADE VLAD THE IMP ALER

WOOD AGED PALE QUADRUPEL. IMAGINE A BLEND OF SCALDIS AND CANTILLON PURE KRIEK. FORGET IT, THERE IS NOTHING LIKE IT (YET). VLAD IS SHOCKING TO YOUR SOUR BEER SENSES AND TASTE BUDS, WHICH DO NOT UNDERSTAND THAT SUCH A BALANCED DELICATE SOUR BEER CAN BE SO DRINKABLE AND APPEAL TO SO MANY PEOPLE WHILE BEING EXTREME.