

***Devil's Backbone Pear Lager***—*Roseland, VA*— A revitalizing combination of pear and lager, this thirst quenching beer is light to medium in body and refreshing in character with a subtle pear flavor and aroma. Pear, Quaffable, Fresh.  
4.9%ABV

***Port Brewing Dank & Sticky***—*San Marcos, CA*— Our inaugural release boasts aromas of citrus, and dank, resinous pine. As the flavor opens, huge notes of stone fruit and dank resin give way to a juicy malt backbone and drying hop bitterness on the finish.  
8.5%ABV

***Golden Road Wolf Pup Session IPA***—*Los Angeles, CA*— Classic Session IPA. Light in body and color. Lots of tropical fruit and citrus aroma and flavor. Finishing pleasantly dry.  
4.5%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!  
5%ABV

***Wicked Weed Marina***—*Asheville, NC*— Marina is a blonde sour ale aged in wine barrels with over one pound per gallon of peaches and apricots. The result is a delicate, hazey-gold ale with deep stone fruit character.  
6.5%ABV

***YesterYears Albeerta Mill Amber***—*Carrboro, NC*  
— This dry-hopped American Amber ale, named for the old mill in the heart of Carrboro, brings balance to its medium-bodied, toasty sweetness with a generous helping of Cascade hops. Floral aromas give way to caramel and toasted grains, finishing with a smooth, mild bitterness.  
5.8%ABV

***2016 BBA Deep River Wee Heavy***—*Clayton, NC*  
A rich, dessert-esque beer with a strong Caramel component. Aged 4 months in Jamaican Rum barrels.  
7.7%ABV

16oz 10oz  
\$6 \$3.5

11.2oz  
\$6

16oz 10oz  
\$6 \$3.5

11.2oz  
\$4

11.2oz  
\$10

16oz 10oz  
\$6 \$3.5

11.2oz  
\$7

***Kasteel Rouge - Emelgem, Belgium***—Kasteel Rouge is a blend of Kasteel Donker and cherry liquor. The mix of these two excellent products creates an exceptional soft beer with references to the dark mother beer.  
8%ABV

***St. Bernardus Witbeir - Watou, Belgium***—This traditional witbier has been developed under supervision of the father of Hoegaarden and Celis White, master brewer Pierre Celis. This beer has been bottle-refermented, which lent it its specific taste.  
5.5%ABV

***Olde Hickory Ruby Lager - Hickory, NC***—A deep amber hue invokes a refreshing taste in this smooth brew. Slightly nutty, Ruby Lager has a dry finish, leaving one with a satisfying, warm glow, reminiscent of Ruby's color.  
3.7%ABV

***2015 Raleigh Brewing The Toll - Raleigh, NC***  
Roasted coffee and chocolate completely permeate your palate with enormous body and highlights of rich caramel. Massive in its flavors, but surprisingly drinkable, this stout will certainly challenge your taste buds.  
10.5ABV

***Hacker-Pschorr Hubertus Maibock - Munich, Germany***— According to the legend 'St. Hubertus' protected a deer from two hunters. The deer was kneeling down and seeking refuge in front of a church. Enjoys great popularity as one of the first Starkbiers. Brewed with Hallertau hops, and light-colored malt from two-row Bavarian summer barley.  
6.8%ABV

***Alpine Windows Up - Alpine, CA***— This IPA is extra dank and resinous. Enjoy its piney aromas and tropical notes from a blend of Citra and Mosaic hops..  
7%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

***Brooklyn Brewery Sorachi Ace Saison - Brooklyn, NY***—Brooklyn Sorachi Ace is a classic saison, a cracklingly dry, hoppy unfiltered golden farmhouse ale, but featuring rare Sorachi Ace hop. Fermented with our special Belgian ale strain, we add Sorachi Ace hops post-fermentation.  
7.6%ABV

11.2oz  
\$9

11.2oz  
\$9

16oz 10oz  
\$6 \$3.5

11.2oz  
\$7

16oz 10oz  
\$6 \$3.5

11.2oz  
\$6

16oz  
\$5.5

16oz 10oz  
\$6 \$3.5

**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.

**GRIMM BFF TRIPLE IPA - 9% - \$15/22OZ**

Made with five pounds per barrel of Falconer's Flight and Centennial hops, this beer is Grimm's first proper hop bomb: first-wort hopped, hop bursted, and double dry hopped for all you lupulus freaks.

**TERRAPIN LUCILE IMPERIAL STOUT - 9.4% - \$15/22OZ**

Swinging for the fences, we aged this beer on hickory, maple, and white ash, the three woods that are used to produce baseball bats. Additions of mollasses and vanilla bring this one home.

**TODAY'S FEATURE TO-DAY!**

**BUFFALO CHICKEN DIP SLIDERS**

WE TOOK AN ALL TIME FAVORITE DIP AND TURNED IT INTO A SLIDER TRIO SERVED WITH HOUSE MADE CHIPS OR CUCUMBER SALAD

**\$9.95**

*PAIRS GREAT WITH A GOLDEN ROAD WOLF PUP SESSION IPA*

**CUBAN RICE BOWL**

CILANTRO-LIME RICE TOPPED WITH BLACK BEANS, PULLED MOJO PORK, GRILLED CORN AND FINISHED WITH ROASTED POBLANO PEPPERS AND PLANTAINS

**\$12.95**

*TRY THIS WITH AN OLDE HICKORY RUBY LAGER*

**KEGERATOR ROTATOR**

*Oskar Blues Gubna - Longmont, CO \$8/11.2OZ*

GUBNA is packed with Rye and North American Pale Malt and accented with Munich Malt to give a spicy and flavorful backbone to support loads of kettle hops driving the IBUs to triple digits.

10%ABV.