

<p><u>Kulbacher Pilsner—Germany—</u> Kulbacher Edel-herb is pale and dry. Its special taste is thanks to the soft brewing water from pristine, crystal-clear springs of the Fichtelgebirge, the noblest malting barley from regional farmlands, handpicked hops from the Hallertau. <u>4.9%ABV</u></p>	16oz \$6.5	10oz \$4	<p><u>Corsendonk Tripel—Belgium—</u> TA Belgian strong ale that pours a hazy golden color, with aromas of citrus, banana and clove. <u>7.5ABV</u></p>	12oz \$11
<p><u>Mikkeller Lost at C's—San Diego, CA—</u> Lost At C's is an American imperial IPA that seems to pay tribute to "Wilson" from the Tom Hanks movie Cast Away. <u>9%ABV</u></p>	12oz \$8	<p><u>Saison Dupont Dry Hop—Belgium—</u>This years edition of the famous Saison features aromas of citrus, spice and sage with a bitter finish. <u>6.5%ABV</u></p>	12oz \$11	
<p><u>Troegs Hop Blizzard—Hershey, PA —</u>A winter IPA with a storm of hoppy citrus and pine notes which is a bright reminder the end of the Hop Cycle is only the beginning. <u>6.4%ABV</u></p>	16oz \$6.5	10oz \$4	<p><u>Westbrook Dark Helmet—Mount Pleasant, SC—</u> Dark Helmet is a German-style black lager (or Schwarzbier) brewed with 10% malted rye. Chocolate and Carafo malts give this beer its dark color and ludicrously smooth, roasty flavor. <u>5.9%ABV</u></p>	12oz \$7
<p><u>Revision What What DIPA—Sparks, NV—</u> This double IPA has loads of late-hopping creates massive flavor. Simcoe and Mosaic hops battle for domination on the palate; you win. <u>8%ABV</u></p>	12oz \$10	<p><u>2016 Raleigh Brewing The Toll—Raleigh, NC—</u> Roasted coffee & 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 palate. <u>10.5%ABV</u></p>	12oz \$10	
<p><u>Wicked Weed Oaxacan —Asheville, NC—</u> Oaxacan begins as an amber sour ale brewed with smoked malts. It's then laid to rest in organic blue agave tequila barrels with grapefruit and lime zest. When Oaxacan reaches its peak complexity, its blended onto additional grapefruit to lend fresh citrus essence to this barrel aged sour. <u>7.1%ABV</u></p>	12oz \$12	<p><u>Lost Coast Great White Wit—Eureka, CA—</u> An American version of the Belgian style. This unfiltered beer has a striking translucent, golden color with white clouds. Seemingly a contradiction in terms, it has a full body mouth-feel but is surprisingly light to drink. Topped with a hint of citrus, provided by Coriander and a secret blend of Humbolt herbs. <u>4.8%ABV</u></p>	16oz \$6.5	10oz \$4
<p><u>1323 R&D Citra Mosaic — Raleigh, NC—</u> This staff favorite IPA is slightly golden in color with notes of grapefruit, mango and passion fruit. Classically brewed providing a perfectly balanced bitter and sweet finish. <u>6.2%ABV</u></p>	16oz \$6.5	10oz \$4	<p><u>Grimm Striking DIPA—Brooklyn, NY—</u>Apart of the Artisanal Ale line from Grimm. Striking is a double dry hopped Ale made with Motueka, Azacca, and Ekuanot cryo hops. <u>8%ABV</u></p>	12oz \$9
<p><u>Lefthand Fade to Black —Longmont, CO—</u> This stout pours black with licorice, espresso bean, molasses, and black cardamom notes that give way to a feeling of self loathing, burnt opportunities and smoked relationships. <u>8.5%ABV</u></p>	16oz \$6.5	10oz \$4	<p><u>White Street Kolsch—Wake Forest, NC—</u> A subtle fruitiness for the nose extends to the palate with hints of pear and melon. A very crisp and refreshing thirst quencher. <u>5.2%ABV</u></p>	16oz \$6
			<p><u>Great Divide Hibernation Ale—Denver, CO —</u> Hibernation's massive flavors are so intense that it requires over three months of aging each year. This lengthy aging process gives Hibernation its revered malty richness, complex hop profile and hearty warming character, which is perfect right out of the bottle or cellared for longer periods of time. <u>8.7%ABV</u></p>	12oz \$7

**RALEIGH TIMES
COCKTAILS**

1915 OLD FASHIONED \$11

BOURBON, WATER, ORANGE, SIMPLE,
ANGOSTURA BITTERS

PEAR & CITRUS SANGRIA

ROSE WINE, PEAR PUREE,
PEAR LIQUEUR, CRANBERRY VODKA
AND CITRUS FRUITS.
\$6 GLASS / \$20 CRAFT

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, CHERRY

- RARE AND LIMITED -

LIMITED RELEASE BEER

2017 CUVÉE DES JACOBINS

PRESTIGE -7.6% - \$12/330ML

100% FOEDERBEER, FERMENTED AND
MATURED FOR 18 MONTHS IN OAK
CASKS FROM THE COGNAC-REGION.
MANUALLY FILLED DIRECTLY FROM THE
FOEDER CUVÉE DES JACOBINS
PRESTIGE IS A FRUITY, COMPLEX AND
LIGHTLY SOUR BEER OF SPONTANEOUS
FERMENTATION.

- RARE AND LIMITED -

-FEATURE COCKTAIL-

BLACKBERRY SMASH

FRESH MINT, BIRDDOG BLACKBERRY
WHISKEY, FRESH SOUR MIX

\$12

TODAY'S FEATURE TO-DAY!

SEARED TUNA SALAD

YELLOWFIN TUNA, ARUGULA, BEAN SPROUTS, CHERRY TOMATOES,
CILANTRO, AND SHALLOTS W/A RED CURRY DRESSING.

\$12.95

PAIRS GREAT WITH A KULMBACHER PILSNER

THERE'S ALWAYS ROOM FOR PIZZA

12" VEGGIE \$12.95

12" PEPPERONI \$12.95

12" SAUSAGE \$12.95

12" CHEESE \$11.95

2015 CASCADE FIGARO

THIS NW STYLE SOUR ALE IS A STRONG BLOND ALE AGED IN CHARDONNAY BARRELS FOR UP TO 12 MONTHS, THEN AGED WITH DRIED WHITE FIGS AND LEMON PEEL OR UP TO 12 MORE MONTHS. AROMAS OF SWEET FIGS, GOLDEN RAISINS, AND CITRUS ZEST ARE THE FIRST TO BE NOTICED. HINTS OF WHITE WINE GRAPES, LEMON PEEL, AND SWEET FIGS ROLL ACROSS THE PALATE, LEADING TO A CRISP LEMON TARTNESS IN THE FINISH THAT LEAVES A LINGERING SWEETNESS

10% ABV \$14/10oz