

<i>Bombshell H-Town Lager—Durham, NC</i> — A special step-mash process gives the grain a smooth and sweet taste with a crisp lager finish. Those looking to take the leap from big beer to craft will jump for H-Town Lager! <u>5.2%ABV</u>	16oz \$6.5	10oz \$4	<i>Cuvee Jacobins Prestige—Belgium</i> — 100% foederbeer, fermented and matured for 18 months in oak casks from the Cognac-region. Manually filled in kegs, directly from the foeder! Cuvée Des Jacobins Prestige is a fruity, complex and lightly sour beer of spontaneous fermentation. <u>7.6ABV</u>	12oz \$12
<i>Mikkeller Lost at C's—San Diego, CA</i> — 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>		12oz \$8	<i>Brouwerij Bosteels Tripel Karmeliet—Belgium</i> — Characteristics derive not only from the grains used but also from restrained hopping with Styrians and the fruity nature (banana and vanilla) of the house yeast. Aroma has hints of vanilla mixed with citrus aromas. <u>6.5%ABV</u>	12oz \$11
<i>Sierra Nevada Hazy Little Thing—Mills River, NC</i> —The folks at Sierra Nevada wanted to share this brewery-only treat with you. This unfiltered, unprocessed IPA, goes straight from the tanks and into the keg. <u>6.7%ABV</u>	16oz \$6.5	10oz \$4	<i>Westbrook Dark Helmet—Mount Pleasant, SC</i> — 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>8.4%ABV</u>	12oz \$7
<i>Revision 2x DIPA—Sparks, NV</i> — 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>		12oz \$8	<i>2016 Raleigh Brewing The Toll—Raleigh, NC</i> — 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>	12oz \$10
<i>Wicked Weed Cerise Morte—Asheville, NC</i> — A tribute to the old-world style of beers from Belgium. This barrel-aged American sour is fermented with 4 pounds per gallon of Montmorency Cherries. These beers are very limited <u>6.1%ABV</u>		12oz \$12	<i>Lost Coast Great White Wit—Eureka, CA</i> — 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 Humboldt herbs. <u>5.5%ABV</u>	16oz \$6.5
<i>Crank Arm Shaky Wheels—Raleigh, NC</i> — This brew is like drinking a Peach Milkshake! Hazy golden ale with oatmeal, Lactose and Peaches <u>4.9%ABV</u>	16oz \$6.5	10oz \$4	<i>Grimm Telekinesis—Brooklyn, NY</i> — Dry Hopped Sour, hoppy, tart, and smashable American wild ale fermented with a mixed culture of yeast and spontaneous microbes. Mosaic, Citra, and Falconer's Flight hops contribute peachy, tropical hop character. Lightly toasted white oak spirals lend subtle tannin structure, while our no-boil process leaves a puckering hint of raw sourdough. <u>5%ABV</u>	12oz \$10
<i>Big Boss BBA Tavern Ale—Raleigh, NC</i> — Aromas and flavors of caramelized fruits, frosted cake, and spiced toffee with a satiny, vibrant, fruity medium-to-full body and a warming, complex, medium-length spiced apples, roasted nuts, and creme brulee finish. A nicely balanced barley wine like barrel-aged ale with a creamy whisky center. <u>7.5%ABV</u>		12oz \$6	<i>White Street Kolsch—Wake Forest, NC</i> — 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>	16oz \$6
			<i>Great Divide Hibernation Ale—Denver, CO</i> — 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. <u>8.7%ABV</u>	12oz \$7

**RALEIGH TIMES
COCKTAILS**

1915 OLD FASHIONED \$11

BOURBON, ORANGE, SIMPLE,
ANGOSTURA BITTERS

PEAR & CITRUS SANGRIA

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

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

FEATURE COCKTAIL-

BLACKBERRY SMASH

FRESH MINT, BIRDDOG BLACKBERRY
WHISKEY, FRESH SOUR MIX

\$12



TODAY'S FEATURE TO-DAY!

CRAB CAKE CRUMBLES

HOUSE MADE CRAB CAKES CRUMBLED INTO BITE SIZE PIECES, FRIED AND
SERVED WITH A LEMON ZEST CREAM DIPPING SAUCE.

\$10.95

PAIRS GREAT WITH A BOSTEE'S TRIPLE KARMELLET

LOADED BUFFALO MAC

BUFFALO CHICKEN BITES WITH A FOUR CHEESE MAC. TOPPED WITH MELTED
HOUSE BLEND, BLUE CHEESE CRUMBLES, SCALLIONS, AND BACON.

\$11.95

TRY THIS WITH A REVISION 2X DIPA

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