

# The Raleigh Times

14 East Hargett St Raleigh NC 27601 · +19198330999 · Updated: Jan 14, 2026

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## BAR SNACKS 9

### Times Nachos \$12.95

With fresh jalapeño, cilantro, cheddar and jack cheese blend, pico de gallo, sour cream, and guacamole. With your choice of: The Pit's authentic N.C. BBQ pork, Chicken Tinga, or Black Beans

### Nacho Picchu \$40.00

An 18" platter of your choice of Times nachos, feeds 8-10.

### Devils on Horseback \$8.95

Bacon-wrapped goat cheese stuffed figs, aged balsamic

### Tim's Mozzarella Sticks \$8.95

Hand-breaded and fried whole milk mozzarella sticks, served w/ Pizza Times marinara dipping sauce

### Bavarian Pretzels \$5.95

Two warm, salted Bavarian pretzels served with classic yellow mustard

### Fried Pickles \$6.95

With house-made ranch

### Guacamole & Pico \$8.95

Made fresh daily from Haas avocados with house-made pico and tortilla chips

### Times Peruvian Grilled Wings^ \$10.95

Char-grilled wings and drumettes seasoned with a blend of South American spices, served with Peruvian verde dipping sauce

### Chicken Quesadilla

Chicken tinga, melted cheddar and jack cheeses, served with pico de gallo and sour cream.

#### AVAILABLE OPTIONS

\$8.95

Rice & Beans: \$2.00

## STREET TACOS: MIX & MATCH (GLUTEN-FREE) 4

### Shrimp \$3.45

bronzed gulf shrimp

### Chicken Tinga \$2.95

pulled chicken, chipotle, grilled onions, and tomatoes

### Barbacoa^ \$3.45

slow-roasted spiced beef

## Al Pastor

\$3.45

marinated pork shoulder, pineapple

## SANDWICHES 7

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### The Raleigh Times Burger\*

AVAILABLE OPTIONS

8 oz hand-pattied burgers are made with only the highest quality chuck that is ground in-house every day Topped with lettuce, tomato, onion, and pickle, served on a potato roll.

\$11.95

Veggie burger option:

\$10.95

### Bangin' Shrimp Po' Boy

\$12.95

Seasoned fried shrimp, lettuce, Vietnamese slaw, sesame oil, and a spicy yum-yum sauce on a sub roll

### Far East Reuben

\$12.95

Beer-braised corned beef, collard green kimchi, Swiss cheese, special sauce on grilled rye

### Fried Buffalo Chicken

\$11.95

Texas Pete buffalo sauce, Gorgonzola cheese, leaf lettuce, and tomato on a burger bun

### Fried Farm Egg\*

AVAILABLE OPTIONS

NC farm egg, cheddar, avocado slices, local tomato on sourdough

\$9.95

Add Bacon for: \$1.50

### Cuban

\$12.95

Our mojo pork, sliced ham, Swiss cheese, pickles, mustard on pressed Cuban bread

### Andy's Cheese Steak

\$11.95

Thin-sliced sirloin, onions, melted American cheese on a Philly roll

## PLATES 5

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### Times' Beer Battered Cod

\$13.95

Flaky Atlantic cod dipped in our house PBR beer batter and fried until golden brown. Served w/ hand-cut fries, tartar sauce, and lemon wedges.

### Crispy Chicken Strips

\$10.95

Marinated then fried local chicken breast served with a choice of bacon-honey mustard, or Times' BBQ sauce, served with house-cut fries

### Braised Pork Burrito

\$11.95

Our slow-roasted mojo pork rolled in a flour tortilla with rice and black beans, topped with enchilada sauce, cheddar, green onions, fresh jalapenos

### Salmon Fried Rice\*

\$14.95

Ginger soy glazed salmon, stir fried rice, bean sprouts, chili flake, soy sauce, sesame oil, edamame, and a sunny side up egg

### Shrimp & Grits

\$14.95

Gulf shrimp, yellow onion, bell pepper, tasso ham, cream, white cheddar grits, scallion, Applewood smoked bacon

## SALADS 5

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<b>Kale Caesar Salad</b>	<b>\$9.95</b>
Local kale, pickled chilies, duck fat croutons, Parmesan cheese, house-made Caesar dressing	
<b>Chopped Salad</b>	<b>\$11.95</b>
Chopped local lettuce blend, local tomato, screened farm egg, Gorgonzola cheese crumbles, avocado, bacon, scallion, ranch dressing	
<b>Seasonal Salad</b>	<b>\$10.95</b>
Local lettuce blend, salami, Muenster cheese, red onion, roasted tomato, italian dressing, and pretzel bread croutons.	
<b>Brussels Sprouts Salad</b>	<b>\$11.95</b>
Roasted Brussels sprouts, dried cranberries, arugula, goat cheese, toasted almonds and a honey-lemon dressing	
<b>Simple Salad</b>	<b>\$2.95</b>
Local lettuce blend, tomato, and cucumber, choice of dressing	

## DESSERTS 3

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<b>Kids Sundae</b>	<b>\$2.50</b>
Vanilla ice cream, chocolate syrup, whipped cream, sprinkles, with a cherry on top	
<b>Apple Tart</b>	<b>\$6.00</b>
Warm cinnamon apples in pastry crust. Add ice cream for \$1.	
<b>Chocolate Torte</b>	<b>\$6.00</b>
Two slices of flourless chocolate torte. Add ice cream for \$1.	

## LAGER, PALE, PILSNER, WHEAT, BLONDE 11

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<b>Amstel Light 12oz Bottle</b>	<b>\$5.00</b>
<b>AMB Lager 12oz Can</b>	<b>\$6.00</b>
<b>New Belgium Glutiny Pale Ale GF 12oz Bottle</b>	<b>\$5.00</b>
<b>Oskar Blues Dales Pale Ale 12oz Can</b>	<b>\$5.00</b>
<b>Allagash White Wheat 16oz Can</b>	<b>\$8.00</b>
<b>Pacifico 12oz Bottle</b>	<b>\$5.00</b>
<b>Wicked Weed Fresh Pressed Wheat 12oz Can</b>	<b>\$6.00</b>
<b>AMB Blonde 12oz Can</b>	<b>\$6.00</b>
<b>Pilsner Urquell 12oz Bottle</b>	<b>\$4.50</b>
<b>Golden Road Mango Cart Wheat 16oz Can</b>	<b>\$6.00</b>
<b>Birdsong Jalapeno Pale Ale 16oz Can</b>	<b>\$8.00</b>

## IPA 5

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<b>Cigar City Jai Alai IPA 12oz Can</b>	<b>\$7.00</b>
<b>Wicked Weed Appalachia Session IPA 12oz Can</b>	<b>\$7.00</b>
<b>Wicked Weed Pernicious IPA 12oz Can</b>	<b>\$7.00</b>
<b>Sycamore Juiciness IPA 16oz Can</b>	<b>\$6.50</b>
<b>Bell's Official Hazy IPA 16oz Can</b>	<b>\$6.50</b>

#### **CIDER, KOMBUCHA, HARD COFFEE <sup>7</sup>**

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<b>Sierra Nevada Strange Beast Hard Kombucha 12oz Can</b>	<b>\$7.00</b>
<b>Austin Eastciders Blood Orange Cider 12oz Can</b>	<b>\$6.00</b>
<b>AMC Roots Cider 12oz Can</b>	<b>\$6.00</b>
<b>AMC Mystic Dragon Cider 12oz Can</b>	<b>\$6.00</b>
<b>Reverend Nat's Amber Cider 12oz Can</b>	<b>\$6.00</b>
<b>Reverend Nat's Viva La Pineapple Cider 12oz Can</b>	<b>\$6.00</b>
<b>Pabst Hard Coffee 11oz Can</b>	<b>\$6.00</b>

#### **BROWN, STOUT, DUNKEL, PORTER, AMBER <sup>11</sup>**

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<b>Flensburger Dunkel 11.2oz Bottle</b>	<b>\$8.00</b>
<b>Green Man Porter 12oz Bottle</b>	<b>\$5.00</b>
<b>Founders Porter 12oz Bottle</b>	<b>\$6.00</b>
<b>Lefthand Nitro Milk Stout</b>	<b>\$7.00</b>
<b>Deep River 4042 Chocolate Stout 16oz Can</b>	<b>\$7.00</b>
<b>Lonerider Sweet Josie Brown 12oz Can</b>	<b>\$5.00</b>
<b>Alesmith Speedway Stout 16oz Can</b>	<b>\$8.00</b>
<b>Great Divide Yeti Imperial Stout 12oz Can</b>	<b>\$6.00</b>
<b>Black Boss Porter 16.9oz Bottle</b>	<b>\$7.00</b>
<b>Lynnwood Bill &amp; Ted's Excellent Amber 16oz Can</b>	<b>\$7.00</b>
<b>White Pony Blend of Darkness Imperial Stout 11.2oz Bottle</b>	<b>\$17.00</b>

#### **BELGIANS, SOURS, GOSE <sup>15</sup>**

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<b>Delirium Red 16oz Can</b>	<b>\$10.00</b>
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<b>Delirium Tremens 16oz Can</b>	<b>\$10.00</b>
<b>Monk's Cafe Flemish Sour 12oz Bottle</b>	<b>\$8.00</b>
<b>Duvel Belgian Golden Ale 16oz Can</b>	<b>\$9.00</b>
<b>Wicked Weed Watermelon Burst Sour 12oz Can</b>	<b>\$6.00</b>
<b>10 Barrel Cucumber Crush Sour 12oz Can</b>	<b>\$6.00</b>
<b>10 Barrel Raspberry Crush Sour 12oz Can</b>	<b>\$6.00</b>
<b>Hi Wire Citra Gose 12oz Can</b>	<b>\$6.00</b>
<b>Bosteels Pauwel Kwak 11.2oz Bottle</b>	<b>\$12.00</b>
<b>Chimay Blue 11.2oz Bottle</b>	<b>\$10.00</b>
<b>Corsendonk pater Dubbel 12oz Bottle</b>	<b>\$11.00</b>
<b>Duchesse De Bourgogne 12oz Bottle</b>	<b>\$10.00</b>
<b>NoDa Cranberry Gose 16oz Can</b>	<b>\$7.00</b>
<b>Piraat Belgian Tripel 11.2oz Bottle</b>	<b>\$8.00</b>
<b>White Pony Of Solitude and Sadness Belgian Quad 11.2oz Bottle</b>	<b>\$11.00</b>

## **STOUTS, PORTERS, & BELGIANS** 24

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### **Ballast Point Coconut Victory at Sea Porter** **\$15.00**

Coconut Victory at Sea takes the popular Imperial Porter to another place. They added sweet roasted coconut to their robust porter brewed with Caffe Calabria coffee and vanilla, the perfect complement to this beer's subtly roasty intensity.

10% ABV

### **2017 Marshal Zhukov's Russian Imperial Stout** **\$20.00**

This Russian Imperial Stout is dedicated to Georgy Zhukov, arguably one of the finest generals of World War II. Opaque black in color, with notes of espresso, chocolate, dark toffee and hints of blackstrap molasses. 11.8% ABV

### **2017 Grimm Sumi Cacao Imperial Stout** **\$20.00**

"Even an imperial dessert stout must be balanced! Smooth with rich cocoa and well-hidden alcohol. Let it gradually warm in the glass to really show off this stout's layered complexity." 10.2% ABV

### **2017 Grimm Double Negative Imperial Stout** **\$25.00**

Double Negative pours jet black with burnt orange highlights. A long lasting tan head leaves abundant lacing. Aromas bursting from the glass include coffee, bitter chocolate, caramel, black currant and blueberry. Creamy and viscous on the palate, the flavor initially follows the nose. A pop of smooth bitterness comes after, and then a lingering, roasty finish.

10% ABV

### **2016 Grimm Sumi Ink Imperial Stout** **\$25.00**

Bourbon Barrel Aged Imperial Stout with Vanilla. 13.5% ABV

<b>2017 Grimm Sumi Zest Imperial Stout</b>	<b>\$25.00</b>
The Sumi base is back, this time in a non-barrel-aged treatment! The same luscious, chocolatey richness but with an orange zest aroma. Inspired by the classic "chocolate orange ball," this is the decadent dessert stout for chilly winter nights. 11.5% ABV	
<b>2017 The Bruery Share This : OC Imperial Stout</b>	<b>\$25.00</b>
Share This: OC is a rich, imperial stout infused with orange-chocolate flavors. 11% ABV	
<b>2017 The Bruery Mash &amp; Coconut Imperial Brown Ale</b>	<b>\$30.00</b>
Bourbon barrel-aged imperial brown ale, Mash, stretching to new levels. Mash & Coconut features nearly 400lbs. of toasted coconut per batch, which ratchets up the complex, native coconut character and complements the oaky and vanilla notes that are imparted to the beer as part of its extensive maturation in bourbon barrels. 13% ABV	
<b>2017 Deschutes The Abyss Imperial Stout</b>	<b>\$30.00</b>
Imperial stout brewed with black strap molasses, licorice with cherry bark and whole vanilla beans, 100% aged in tequila barrels for 10 months. 11.8% ABV	
<b>2016 Blackberry Farm Brune Belgian Brown Ale</b>	<b>\$20.00</b>
Munich malt adds toasty, rich flavors and amber color to an herbal, mildly spicy brown ale brewed in the classic, monastic style. 6.3% ABV	
<b>2018 Boulevard Whiskey Barrel Aged Stout</b>	<b>\$10.00</b>
Over-the-top but surprisingly approachable, this twist on the classic style starts with several types of malted barley, rye, oats and wheat. Robust flavors of vanilla, espresso, whiskey, chocolate and roasted grain are balanced by hints of date and plum, with just enough hops to round it all out. 11.8% ABV	
<b>2017 Founders Backwoods Bastard Scotch Ale</b>	<b>\$15.00</b>
Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice and a scintilla of dark fruit. It's a kick-back sipper made to excite the palate. 11.2% ABV	
<b>Hoppin' Frog Rocky Mountain Barrel Aged DORIS Russian Imperial Stout</b>	<b>\$30.00</b>
Rocky Mountain Barrel-Aged D.O.R.I.S. is aged in very special Colorado whiskey barrels to add a super-smooth, buttery, and complex whiskey character to our D.O.R.I.S. The Destroyer. 10.5% ABV	
<b>Humboldt Black Xantus Imperial Stout</b>	<b>\$20.00</b>
Barrel aged for 6 months in combination of Bourbon, retired Firestone Union and wine barrels and Infused with fair-trade, organic coffee from local roaster Jobella. 11% ABV	
<b>Victory Java Cask Imperial Stout</b>	<b>AVAILABLE OPTIONS</b>
Rich aromas of coffee precede an inviting blend of sweet bourbon, oak and a hint of alcohol. A complex fusion of dark chocolate, roasted barley and vanilla is rounded out by robust coffee and a warming heat in this unique and very drinkable stout. 14.3% ABV	12oz: \$15.00
	750ml: \$25.00
<b>Prairie Bomb! Imperial Stout</b>	<b>\$15.00</b>
Bomb! is an imperial stout aged on coffee, chocolate, vanilla beans, and ancho chili peppers. The peppers add just the right amount of heat to complement the intense coffee and chocolate flavors. 13% ABV	
<b>Mikkeller Beer Geek Brunch Weasel Imperial Stout</b>	<b>\$15.00</b>
Imperial oatmeal stout brewed with coffee. Ingredients: Water, malts, hops, yeast and Vietnamese ca phe chon coffee. 10.9% ABV	

<b>Nebraska Black Betty Russian Imperial Stout</b>	<b>\$20.00</b>
<p>Aged in Whiskey barrels, this barrel aged version meshes the rich chocolates and the coffee-like aromatics with the sweet whiskey nose and drying character of the oak. Slightly behind on the palate are the hops, held in restraint by the wonderfully full mouth-feel and broad flavors brought on by the perfect blend of so many malted barley varieties. Ready to enjoy now and perfect for extended cellaring. 10.6% ABV</p>	
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<b>2014 Brouwerij De Halve Maan Straffe Hendrik Heritage Belgian Quadrupel</b>	<b>\$30.00</b>
<p>Straffe Hendrik Heritage is a special variety of the Straffe Hendrik Quadrupel, as it a one year oak barrel aged beer. The beer is brewed in autumn and is only available in a limited edition. The combination of the spiciness and bitterness of the quadrupel with the subtle taste of wine and wood from the barrels is inimitable. Licorice and dark fruits like raisins, prunes and figs can also be discovered. 11% ABV</p>	
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<b>2016 Stone Give Me Stout Or Give Me Death Imperial Stout</b>	<b>\$15.00</b>
<p>Stout brewed with raspberries and blackberries from the VA commonwealth. 9.5% ABV</p>	
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<b>Ölvisholt Bruggús Lava Russian Imperial Stout</b>	<b>\$20.00</b>
<p>The active volcano Hekla is visible from the brewhouse door and occasionally, eruptions are visible from the Ölvisholt farm. The illustration resembles the view from the brewhouse door when an eruption occurs. Full-bodied, pitch black beer with a dense brown head. Richly flavored with notes of dark chocolate, roasted malt and smoke. 9.4% ABV</p>	
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<b>2015 Brasserie Dupont Triombier Vooruit Belgian Smoked Beer</b>	<b>\$15.00</b>
<p>Organic beer, amber color, dry and bitter with a smoky note (specifically peat) in aroma and taste. This phenolic characteristic is obtained by using a small percentage of malt specially dried with Scottish peat (malt whiskey). 6% ABV</p>	
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<b>Les Trois Mousquetaires Grande Cuvée Porter Baltique</b>	<b>\$25.00</b>
<p>Robust dark lager inspired by Porters from around the Baltic Sea region. This beer is luxuriously round with a mild bitterness. The malts contribute flavors of coffee, chocolate, and vanilla. The use of cherry-wood smoked malt provides a subtle hint of smoke. 10% ABV</p>	
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<b>2016 Brasserie Dieu du Ciel! Grande Noireur Russian Imperial Stout</b>	<b>\$15.00</b>
<p>The Grande Noireur (Great Darkness) is a dense black beer with robust roasted flavours. Its imposing bitterness is balanced by the presence of complex malted, caramel notes. It takes its name from the conservative policies of mid-century Quebec. 9% ABV</p>	
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<b>SOURS, GEUZE, SAISON, &amp; WILD</b> 20	
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<b>2017 Grimm Telekinesis Kettle Sour</b>	<b>\$20.00</b>
<p>Telekinesis is a hoppy, tart, and smashable kettle sour. Mosaic, Citra, and Falconer's Flight contribute peachy &amp; tropical hop character while our no-boil process leaves a puckering hint of raw sourdough. 5% ABV</p>	
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<b>2015 Goose Island Lolita Belgian Wild Ale</b>	<b>\$25.00</b>
<p>Lolita is a pink rose colored Belgian style pale ale fermented with wild yeast and aged on raspberries in wine barrels. Aromas of fresh raspberries, bright jammy fruit flavors and crisp, refreshing body make Lolita ideal for beer drinkers fond of Belgian Framboise. 8.7% ABV</p>	
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<b>2016 Goose Island Gillian Farmhouse Ale</b>	<b>\$30.00</b>
<p>White Pepper Strawberry Saison. After a free rise fermentation with a Saison yeast strain, they add crushed white pepper, mashed fresh Michigan strawberries and Local Farmers market honey to create a dry, drinkable yet complex Saison variation. 9.5% ABV</p>	
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<b>2015 Boulevard Saison Brett Farmhouse Ale</b>	<b>\$15.00</b>
<p>Saison Brett, based on the very popular Tank 7, is assertively dry-hopped, then bottle conditioned with various yeasts, including Brettanomyces, a wild strain that imparts a distinctive earthy quality. Though this farmhouse ale was given three months of bottle age prior to release, further cellaring will continue to enhance the "Brett" character, if that's what you're after. 8.5% ABV</p>	
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<b>2017 Boulevard Love Child #6 Wild Ale</b>	<b>\$25.00</b>
Boulevard's Love Child Series of 'wild' ales are barrel-aged with boisterous cultures. These wayward offspring can prove so complex that we employ gauges on the label to convey the intensity of three key personality traits, Funk, Sour, & Fruit. (No longer brewed) 9.2% ABV	
<b>2016 Paradox Skully Barrel No. 39 Salty Lemons Wild Ale</b>	<b>\$15.00</b>
Sour golden ale brewed with lemons and salt, aged in oak wine barrels. 7.6% ABV	
<b>De Proef Zoetzuur Flemish Ale</b>	<b>\$15.00</b>
From the Flemish translation for sweet-sour, this Flanders Red Ale is beautifully balanced. The sweet component is the light addition of Belgian Kriek (cherry) juice, while the sourness comes from the use of the lambic-like Brettanomyces yeast. This is a reddish-amber colored ale with an off white head. It has a complex aroma of fruit as well as a spicy earthiness from the yeast. It is medium bodied on the palate with sweet notes followed by lightly sour notes and a surprising dry finish. The subtle and elegant beer is a classic example of the brewmaster's art. 7% ABV	
<b>2015 Cascade Apricot Sour</b>	<b>\$30.00</b>
This Northwest sour ale is a blend of blond ales that were aged in oak wine barrels for up to 14 months with fresh apricots. The 2015 growing season was one of the best in years with plenty of warm, sunny days that yielded beautifully ripened fruit with intense character. Flavors of fresh and dried apricot fruit are complemented by a tart acidity and lingering notes of apricot preserves. 7.2% ABV	
<b>2014 Cascade Figaro Sour</b>	<b>\$30.00</b>
Blend of sour Blond ales aged in Chardonnay barrels for up to 18 months with white figs and lemon peel. Featuring complex flavors of dried figs, citrus peel, green grapes and apple skins, this NW style sour ale is ready to drink now, but will continue to evolve in the bottle for several years. 9.1% ABV	
<b>2014 Cascade Kriek Flanders Red Ale</b>	<b>\$30.00</b>
A Belgian Flanders Style Red Ale refermented with a sweet blend of fresh whole Northwest cherries. This beer spent more than six months of lactic fermentation and aging in small French oak wine barrels before being hand-bottled. 8.5% ABV	
<b>2015 Cascade The Vine Sour</b>	<b>\$30.00</b>
The Vine is a blend of sour wheat and blond ales aged in white wine barrels for up to 18 months with Gewurztraminer grapes. 10.1% ABV	
<b>2016 Cascade One Way Or Another Sour</b>	<b>\$30.00</b>
One Way Or Another is a blend of sour triple ales aged in oak wine barrels for up to 16 months with regional ingredients: Oregon marionberries and California Meyer lemons. With each brewery crafting their own blend, this limited offering illustrates how a single recipe can be interpreted one way or another. 7.9% ABV	
<b>2017 The Bruery Terreux The Wanderer Sour</b>	<b>\$30.00</b>
Wine barrel-aged sour ale with blackberries and cherries. Then folded a small portion of our bourbon barrel-aged anniversary ale into it for additional layers of oak, vanilla and toffee, accentuating the dark fruit notes and delightfully sour tinge.	
<b>2016 The Bruery Terreux Sour in the Rye Sour</b>	<b>\$25.00</b>
The character of the rye asserts itself with clove and pepper in the aroma and flavor, and contributes a full body not generally found in sour beers. Pleasantly sour with notes of tart cherry, rustic earth and vanilla from barrel aging. 7.7% ABV	
<b>2017 The Bruery Terreux Frucht: Peach Sour</b>	<b>\$20.00</b>
Berlin-style tart wheat beer aged in oak foeders with peaches. 4.5% ABV	
<b>Brasserie Fantôme Saison</b>	<b>\$20.00</b>
Fruity, complex saison beer from the Ardennes forest from a tiny farmhouse brewery very hard to find even in Belgium. 8% ABV	
<b>Stillwater Oude Bae Wild Ale</b>	<b>\$15.00</b>
Sour ale with pinot noir grapes added & aged on french oak. 6.5% ABV	

## Brouwerij Oud Beersel Oude Geuze Vieille

**\$15.00**

Oud Beersel Oude Geuze notable hop and fruit character is much appreciated by beer fans. 6.5% ABV

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## Trinity Hopped Toddy Braggot

**\$15.00**

Inspired by chilling winter nights, this hopped braggot is made with 48% honey and 52% grains. The recipe was crafted with fresh ginger, lemon zest, Black & Orange Pekoe tea, then aged on bourbon barrels. 13.8% ABV

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## 2015 Brouwerij 3 Fonteynen Oude Geuze

**\$15.00**

A true Geuze - A blend of 1, 2, and 3 year-old lambic unfiltered and unpasteurized, and aged in the bottle for at least a year after blending. Refermentation in the bottle give this Geuze its famous champagne-like spritziness. Spontaneously fermented by wild yeasts, and matured in oak casks. 6% ABV

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## COCKTAILS 7

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### Old Fashioned

**\$11.00**

George Dickel Rye Whiskey, Orange Zest, Simple Syrup, Angostura Bitters

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### RTB Bloody Mary

**AVAILABLE OPTIONS**

Vodka, House Pickled Green Beans, Pepperoncini, and Candied Bacon

\$10.00

Add a 5oz side car of any draft beer for:

\$2.00

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### Tenenbaum

**\$9.00**

Vodka, Citrus, Simple Syrup, and Fresh Basil, Topped with Sparkling Wine.

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### Moscow Mule

**\$10.00**

Bedlam (Made in Durham, NC) Vodka with fresh Limes and Ginger Beer.

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### Pickle Back

**\$9.00**

Jameson Irish Whiskey Shot with A Chaser of Our House-Made Pickle Back.

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### Bloomsbury Lane

**\$10.00**

Gin, Cappelletti, Sweet and Sour, Orange Bitters.

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### SunDown Sangria

**AVAILABLE OPTIONS**

Cabernet Sauvignon, Spiced Rum, Triple Sec, Freshly Squeezed Lime and Orange Juice, topped w/ Soda.

Glass: \$8.00

Carafe: \$24.00

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## WHITE WINE 7

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### Grove Ridge Chardonnay

**AVAILABLE OPTIONS**

Notes of apple & butterscotch on the nose, with flavors of pear, vanilla, & caramel

Glass: \$8.00

Bottle: \$24.00

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### Contempo Chardonnay

**AVAILABLE OPTIONS**

Silvery emerald straw color. Aromas of mixed fruit agua fresca and marshmallow with a lean, bright, dry-yet-fruity light body and a smooth, sparse white tea and apple gelatin finish with a suggestion of oak flavor. A lean and friendly Chardonnay for the gang.

Glass: \$8.00

Bottle: \$24.00

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### Ecaana Pinot Grigio

**AVAILABLE OPTIONS**

A true Pinot Grigio that is crisp, clean, light, and fruit forward. Well balanced acidity that compliments any seafood, chicken, asian fare, and vegetable dishes.

Glass: \$8.00

Bottle: \$24.00

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## Peter Mertes Riesling

Crafted in the well-respected Rheinhessen region of Germany, this quality Riesling is crisp, clean and easy drinking. Floral and fruit aromas suggest sweet melon and honey with enough acidity to ensure a beautifully balanced and versatile wine.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

## Rockbrook Pinot Grigio

Welcoming hints of citrus and slight floral notes lead to flavors of sweet, ripe apples, peaches and nectarines, ending in a short, crisp finish.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

## Casa Mateo Sauvignon Blanc

Casa Mateo Sauvignon Blanc is a mild, medium-bodied Chilean wine characterized by its pale yellow color and its moderately intense tropical fruit aroma. This wine is round and pleasant with an ideal level of acidity.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

## O Reserva Sauvignon Blanc

Made with organic grapes, refreshing with notes of lime and grapefruit along with a vibrant finish.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

## SPARKLING <sup>1</sup>

### Montparnasse Brut

Montparnasse Brut is a Cuvée of Ugni Blanc and Chardonnay. This fresh sparkler has aromas and flavors of flowers, toast, apple, banana, white peach, melon, and orange rind.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

## RED WINE <sup>6</sup>

### Casa Mateo Pinot Noir

Strong notes of raspberry, cherry, clove, and leather, smooth finish with elegant tannins.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

### Vintage Oaks Cabernet Sauvignon

Notes of blackberry, cherry, and raspberry, with an undercurrent of vanilla.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

### Revolution Malbec

Attractive red color with violet hues. Aromas of intense ripe fruit: plums, cherries, blackberries and blueberries, combined with chocolate hints. In the mouth the sweet and round tannins increase its fruit sensation and balance. Wine of good intensity, concentration and long after taste.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

### Casa Mateo Rose

Ruby red with bright violet highlights. Intense red and black fruits and spices flavours, with coffee and vanilla touches.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

### Tierra Brisa Malbec

Flavors of ripe red and black fruit with soft Crisp tannins, mocha, vanilla, and truffle notes.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00

### 2018 Baron De Ley Rioja Rosado

Pale pink colour, and a nose packed with red-berry fruit and white blossom aromas. On the palate, elegantly flavoursome and very refreshing.

### AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$24.00