

# WHITE LABS KITCHEN & TAP

---

## SHAREABLES

---

### **GARLIC MOZZARELLA BREAD - 9**

Finished with fresh basil, oregano, Pecorino Romano

### **CHORIZO MAC - 12**

House made chorizo sausage & macaroni tossed in sofrito beer cheese sauce, topped with ancho-chili breadcrumbs

### **BRUSSELS & CAULIFLOWER - 12**

Pickled brussels sprouts fried with cauliflower, served over fermented red pepper creme fraiche, finished with herbed ricotta & focaccia bread crumbs, parsley & chives

### **ADOBO FRIES - 14**

Lactobacillus-brined fries loaded with beer-braised brisket in adobo chile sauce and topped with tomatillo salsa verde, chipotle mayo, pickled jalapeños, queso fresco, & scallions

### **CHICKEN WINGS - 14**

Joyce farms frenched drumettes tossed in sweet and spicy kimchi sauce and finished with toasted sesame seeds, radish, & scallions

## SANDWICHES

---

### **HOT CHICKEN - 14**

Buttermilk-brined Joyce Farms chicken breast fried and drenched in Tennessee hot mop sauce. Served with pimento cheese & pickles

### **DOUBLE CHEESEBURGER - 14**

Two SD Morgan Farms smash patties, cheddar cheese, dressed greens, pickled jalapeño, crispy fried onion, & miso mayo

*Substitute Vegan Impossible patty \$2*

### **BRISKET MELT - 14**

Brisket braised in White Labs Dark Lager, fire roasted peppers and onions, topped with pepperoncini, swiss cheese & horseradish aioli. Substitute roasted mushrooms for a delicious vegetarian option

## SALADS

---

### **HOUSE GREENS - 12**

Mixed greens, fried cauliflower tossed in fermented red pepper creme fraiche, pickled red onions, radish, red wine vinaigrette

### **CAESAR - 11**

Romaine hearts, house caesar dressing, focaccia croutons, parmesan reggiano

*Add grilled or fried chicken \$5*

*Add white anchovies \$2*

## WOOD FIRED PIZZA

---

*Our Neapolitan-style pizza dough is fermented for 72 hours, and leavened with White Labs' WLP518 Opshaug Kveik Ale Yeast. Our 800+ degree wood-fired oven produces varying degrees of char on each pizza.*

### **MARGHERITA - 15**

House tomato sauce, fresh mozzarella, parmesan, basil

### **PEPPERONI - 16**

House tomato sauce, mozzarella, provolone, Ezzo pepperoni, oregano

### **SAUSAGE - 16**

House tomato sauce, hot Italian sausage, fire roasted pepper & onion, garlic, mozzarella, provolone, parmesan

### **BIANCA RAPINI - 16**

Ricotta cream, garlic, fresh mozzarella, fontina, pecorino, broccoli rabe

### **MUSHROOM - 18**

Fire Roasted medley, leek pesto, herbed ricotta, fontina, pecorino, crispy leeks

#### *Additions*

*\$2 each: mushrooms, sausage, pepperoni, white anchovies*

#### *Substitutions*

*Violife vegan mozzarella \$1  
House Vegan Italian Sausage \$2  
Gluten-free pizza crust \$2*

## DESSERTS

---

### **CHEESECAKE - 9**

Served on a gluten-free oat flour crust with miso caramel sauce

### **FRANKENSTOUT CUSTARD - 9**

Rich chocolate custard infused with White Labs Brewing Co. Frankens stout. Topped with fresh whipped cream & maple-soy glazed hazelnuts

# WHITE LABS KITCHEN & TAP

Beer style

**PASTEUR PORTER - WLP004 Irish Ale Yeast**

Brewed with this Yeast Strain

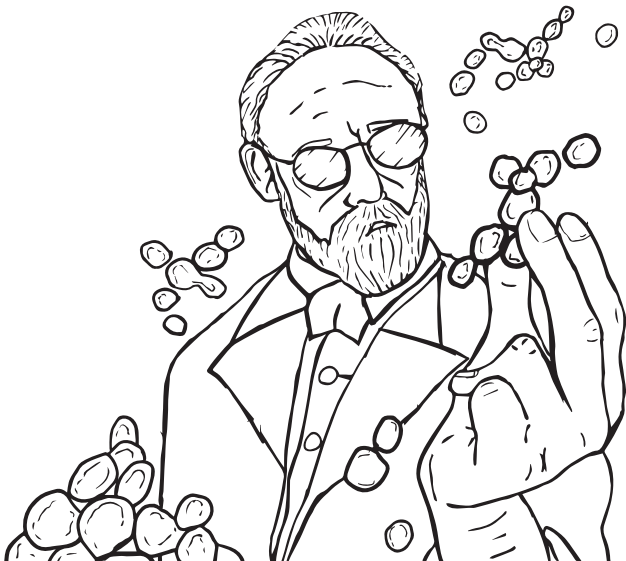
Tasting Notes

Cocoa | Nutty | Plum | ABV: **6.1%**

Alcohol by volume

**BEER FLIGHT - \$8**

<b>HANSEN HEFEWEIZEN - WLP300 Hefeweizen Ale Yeast</b> - Banana   Clove   Lemon   ABV: <b>4.2%</b>	16 oz
<b>HANSEN HEFEWEIZEN - WLP380 Hefeweizen IV Ale Yeast</b> - Banana   Bread Dough   Bubblegum   ABV: <b>4.2%</b>	<b>\$7</b>
<b>FRANKENSTOUT® - 96 Yeast Strains</b> - Coffee   Clove   Prune   Red Berries   ABV: <b>9.6%</b> <i>Look out for other Frankenbrau® beers using 96 yeast strains!</i>	12 oz <b>\$7</b>
<b>MUNICH HELLES - WLP833 German Bock Lager Yeast</b> - White Bread   Pear   Crisp   ABV: <b>5.3%</b>	16 oz
<b>MUNICH HELLES - WLP860 Munich Helles Lager Yeast</b> - Bread Crust   Honey   Floral   ABV: <b>5.25%</b>	<b>\$7</b>
<b>20°C IPA - WLP001 California Ale Yeast®</b> - Melon   Candied Lemon   Guava   ABV: <b>7.2%</b>	16 oz
<b>20°C IPA - WLP090 San Diego Super Ale Yeast</b> - Kiwi   Strawberry   Red Apple   ABV: <b>7.2%</b>	<b>\$7</b>
<b>PASTEUR PORTER - WLP004 Irish Ale Yeast</b> - Cocoa   Nutty   Plum   ABV: <b>6.1%</b>	16 oz
<b>PASTEUR PORTER - WLP810 San Francisco Lager Yeast</b> - Caramel   Chocolate   Roast   ABV: <b>5.9%</b>	<b>\$7</b>
<b>IRISH RED ALE - WLP004 Irish Ale Yeast</b> - Toast   Caramel   Red Apple   ABV: <b>4.9%</b>	16 oz
<b>IRISH RED ALE - WLP028 Edinburgh/Scottish Ale Yeast</b> - Bread Crust   Nutty   Light Roast   ABV: <b>4.9%</b>	<b>\$7</b>
<b>HAZY IPA - WLP518 Opshaug Kveik Ale Yeast</b> - Tangerine   Grapefruit   Raspberry   ABV: <b>7.3%</b>	16 oz
<b>HAZY IPA - WLP519 Stranda Kveik Ale Yeast</b> - Lemon   Kiwi   Pine   ABV: <b>7.4%</b>	<b>\$7</b>
<b>TABBERER IPA - WLP008 East Coast Ale Yeast</b> - Orange Zest   Kiwi   Lavender   ABV: <b>6.6%</b>	16 oz <b>\$7</b>
<b>TOUGH IT OUT STOUT - WLP001 California Ale Yeast</b> - Vanilla   Cherry   Chocolate   ABV: <b>9.8%</b>	12 oz <b>\$7</b>
<b>DARK LAGER - WLP810 San Francisco Lager Yeast</b> - Cocoa   Prune   Caramel   Pomme   ABV: <b>5.5%</b>	16 oz <b>\$7</b>



**DON'T FORGET  
BEER TO GO!**



**Growlers Crowler**

32oz: Fill/\$13 32oz: \$12-15  
Empty Glass/\$4

**COCKTAILS, WINE &  
BUBBLES MENU ON BACK**

## ROTATING GUEST TAPS

**WICKED WEED BREWING**  
Appalachia Session IPA \$7 (16oz)  
ABV: 4.7%

**HIGHLAND BREWING**  
Rising Haze IPA \$7 (16oz) ABV: 7%

**HILLMAN BEER CO.**  
DIPA \$7 (12oz) ABV: 8.8%

**NOBLE CIDER**  
Cherry Tart  
\$7 (12oz) ABV: 6.4%

**NEW BELGIUM BREWING CO.**  
Mimosa Sour \$7 (12oz) ABV: 6%

**OLD NORTH PREMIUM LAGER**  
\$7 (16oz) ABV: 5%

## COCKTAILS

---

### SIRENS CALL

Gin, Mertini Mix, Lemon, Prosecco \$11

### HAZELS DAIQUIRI

Hazel 63 Rum, simple, Lime \$11

### BUTTERFLY

Gin, St. Germain, Lemon,  
Butterfly Pea Flower \$11

### EPIPHANY ON A BARSTOOL

Bourbon, Cognac, Benedictine, Allspice  
Dram, demerara, bitters, nutmeg, rosemary \$11

### APEROL SPRITZ

Aperol, Prosecco \$11

### COCOMOLE

Coconut Rum, Dark Rum, Orange, Pineapple, Mole  
Bitters, Mezcal, Lime \$11

### BOURBON APRICOT SMASH

Bourbon, fresh apricot, lemon, mint,  
simple, bitters \$12

### APPALACHIAN NEGRONI

Shades of rose gin, eda rhyne amaro flora, sweet  
vermouth, orange \$13

## BUBBLES

---

### ROSE CHANDON BRUT

California - 10/38

### JUVÉ Y CAMPS

Cinta Purpura Brut Reserva Cava - 10/38  
Spain

### MONTEFRESCO PROSECCO

France - 10/38

### MIMOSA

Champagne & OJ  
-Regular - 7  
-Mega - 12  
-Flask (2 or more ppl) - 22

## MOCKTAILS

---

### MERCOLA STIMULATION TONIC

#### by Mertails

Yerba Mate, Kola Nut, Ginger, Cardamon,  
Sarsaparilla, Star Anise, Fair trade sugar cane  
sugar, vanilla bean, Celtic Sea Salt & Soda \$5.50

### HYDRATION MERTINI

#### by Mertails

Aloe, Lime, Chlorophyll, Rosemary, Juniper, May  
Chang, Celtic Sea Salt & Soda \$5.50

Watermelon Basil w/ soda water  
\$5.50

Ginger Peach w/ ginger ale  
\$5.50

## RED WINE

---

### VALDIPIATTA

Chianti Colli Senesi, DOCG - 13/50  
Tuscany, Italy

### PULKURA

Malbec - 10/38  
Chile

### CHATEAU BOURBON BARREL AGED

#### CABERNET SAUVIGNON

Carbernet Sauvignon - 11/42  
California

## WHITE WINE

---

### BLACK COTTAGE

#### SAUVIGNON BLANC

Sauvignon Blanc - 13/50  
Marlborough, New Zealand

### RIFF

Pinot Grigio DOC - 10/38  
Delle Venezie, Italy

### ANGELINE

Chardonnay - 12/46  
Sonoma County, California

# FROM CELL TO SIP

Founded by White Labs Yeast and Fermentation, White Labs Brewing Co is known for their high-quality, innovative craft beer. The brewery's evolution began when Dr. Chris White, Founder and CEO, decided to showcase the impact of fermentation. By splitting batches of beer at the fermentation stage with different yeast strains, we create variations of each beer. With access to an unlimited number of yeast strains, White Labs Brewing Co. creates high-quality beers that highlight both classic and new, novel yeast strains through their distinct profile taste and truly scientific experience.



## THE SCIENCE BEHIND FERMENTATION

Fermentation impacts our everyday lives. From the yogurt to bread, fermentation is responsible for some of our favorite food and beverages. Using microorganisms and fermentation techniques, we're able to craft beers and food enjoyable to everyone at White Labs Brewing Co.

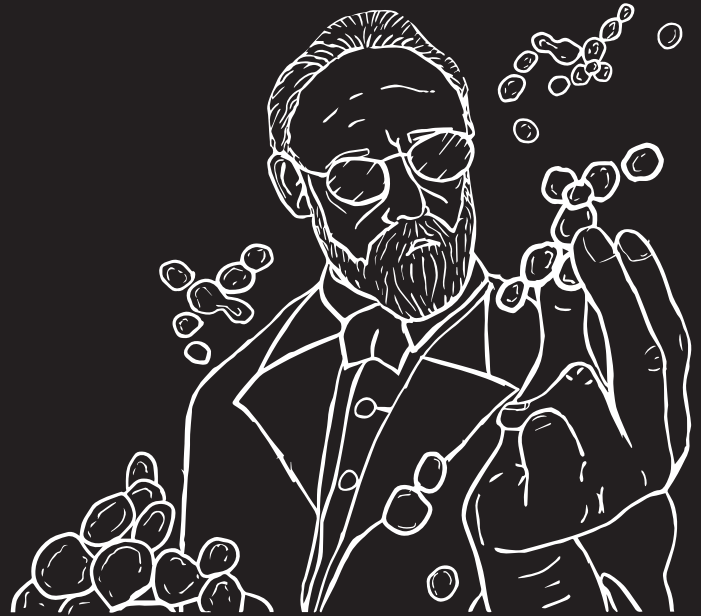
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

**All beer consists of Water, Hops, Barley, and Yeast**



### **Yeast, the most important Ingredient!**

Yeast contribute more than 600 flavor and aroma compounds which add complexity and nuance to beer.



**Emil Christian Hansen** isolated the first lager yeast strain which was introduced into the brewing world on November 12, 1883. The most famous of all wheat beers is the German Hefeweizen, known for producing Isoamyl Acetate (IA) which gives the distinct flavor and aroma of banana. Through gas chromatography we can measure these levels which are represented in parts per million next to each beer.