

# WHITE LABS KITCHEN & TAP

---

## SALADS

---

### CAESAR - 12

Romaine hearts, house caesar dressing, focaccia croutons, parmesan

### HOUSE GREENS - 12

Mixed greens, red wine vinaigrette, daikon radish, pickled red onions, crispy spiced chickpeas, feta cheese

### PANZANELLA - 12

Watercress, local tomatoes, roasted red peppers, cucumber, daikon radish, fried house-baked focaccia, duck fat vinaigrette

*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, basil, parmesan

### 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 mushroom medley, leek pesto, herbed ricotta, fontina, pecorino

#### Additions

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

#### Substitutions

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

## SHAREABLES

---

### GARLIC MOZZARELLA BREAD - 9

Finished with fresh basil, oregano, pecorino

### SQUASH RANGOON - 12

Kabocha squash & cream cheese filling, dongchimi (mild radish kimchi), eel sauce

### ADOBO FRIES - 14

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

### CHICKEN WINGS - 14

Joyce Farms wings tossed in sweet and spicy kimchi sauce and finished with toasted sesame seeds, radish, scallions

## SANDWICHES

---

### HOT CHICKEN - 15

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

### DOUBLE CHEESEBURGER - 15

Two SD Morgan Farms smash patties, cheddar cheese, dressed greens, pickled jalapeños, fried onions, miso mayo

*Substitute Vegan Impossible patty \$2*

### PORK BELLY SANDWICH - 15

Chop Shop pork belly dipped in sweet soy glaze and topped with house-made kimchi, cilantro, yum yum sauce & daikon radish

## DESSERTS

---

### CHEESECAKE - 9

Served on an oat flour crust with miso caramel

### FRANKENSTOUT CUSTARD - 9

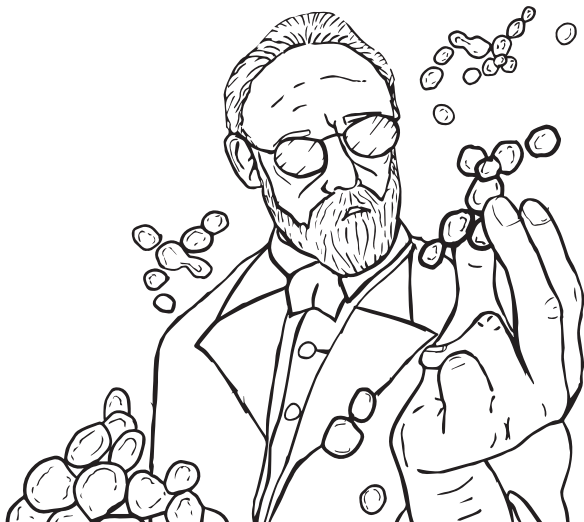
Rich chocolate custard infused with White Labs Brewing Co. Frankentstout. Topped with whipped cream & peanut butter toffee

# WHITE LABS KITCHEN & TAP

**BEER FLIGHT - \$8**  
4 - 4 OZ. POURS

Our brewers ferment the same beers with different yeast strains to produce distinctly different beer profiles (best enjoyed side-by-side!).

TABBERER IPA® - WLP001 California Ale Yeast® - Grapefruit   Pine   Resinous   ABV: 7.3%	16 oz
TABBERER IPA® - WLP008 East Coast Ale Yeast - Orange Zest   Kiwi   Lavender   ABV: 6.6%	\$7
20°C IPA - WLP001 California Ale Yeast® - Melon   Candied Lemon   Guava   ABV: 7%	16 oz
20°C IPA - WLP090 San Diego Super Ale Yeast - Kiwi   Strawberry   Red Apple   ABV: 6.6%	\$7
20°C HAZY IPA - WLP067 Coastal Haze Ale Yeast Blend - Mango   Papaya   Orange   ABV: 7.3%	16 oz
20°C HAZY IPA - WLP091 Best Coast Hazy Ale Yeast Blend - Tropical   Grapefruit   Melon   ABV: 7.2%	\$7
BETTER HAZE AHEAD® - WLP067 Coastal Haze Ale Yeast - Mango   Pineapple   Guava   ABV: 6.7%	16 oz
BETTER HAZE AHEAD® - WLP518 Opshaug Kveik Ale Yeast - Tropical   Grapefruit   Berry   ABV: 6.7%	\$7
AMERICAN LIGHT LAGER - WLP840 American Lager Yeast - Cereal   White Bread   Honey   ABV: 5.2%	16 oz
AMERICAN LIGHT LAGER - WLP940 Mexican Lager Yeast - Cracker   Dough   Citrus   ABV: 5.2%	\$7
10°C PILSNER - WLP802 Czech Budejovice Lager Yeast - Spice   Cracker   Floral   ABV: 4.2%	16 oz
10°C PILSNER - WLP830 German Lager Yeast - Earthy   Cereal   Crisp   ABV: 4.4%	\$7
BLONDE ALE - WLP029 German/Kölsch Ale Yeast - Honey   Dough   Grassy   ABV: 5.4%	16 oz
BLONDE ALE - WLP565 Belgian Saison I Ale Yeast - Black pepper   Clove   Under-ripe Pear   ABV: 5.5%	\$7
BUCHNER PALE ALE® - WLP090 San Diego Super Ale Yeast - Candied Orange   Honey   Pie Crust   ABV: 6.0%	16 oz
BUCHNER PALE ALE® - WLP095 Burlington Ale Yeast - Lemon   Toast   Berry   ABV: 5.8%	\$7
HANSEN HEFEWEIZEN® - WLP300 Hefeweizen Ale Yeast - Banana   Clove   Lemon   ABV: 4.2%	16 oz
HANSEN HEFEWEIZEN® - WLP380 Hefeweizen IV Ale Yeast - Banana   Bread Dough   Bubblegum   ABV: 4.2%	\$7
PASTEUR PORTER® - WLP004 Irish Ale Yeast - Cocoa   Nutty   Plum   ABV: 6.1%	16 oz
PASTEUR PORTER® - WLP810 San Francisco Lager Yeast - Caramel   Chocolate   Roast   ABV: 5.9%	\$7
FRANKENSTOUT® - WLP096 Franken Yeast Blend- Coffee   Clove   Prune   Red Berries   ABV: 9.6%	12 oz
Look out for other Frankenbrau® beers using 96 yeast strains!	
FRANKENSTOUT®- with Jaunt Coffee - WLP001 California Ale Yeast® - Espresso   Chocolate   Berry   ABV: 6.9%	\$7



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



**Growler**

32oz: Fill/\$13  
Empty Glass/\$4



**Crowler**

32oz: \$12-15

**ROTATING GUEST TAPS**

WICKED WEED BREWING  
HIGHLAND BREWING  
NOBLE CIDER  
NEW BELGIUM BREWING CO.  
OLD NORTH PREMIUM LAGER  
HILLMAN BEER CO.  
HI-WIRE BREWING

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

## COCKTAILS

---

### **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

### **CUCUMBER CILANTRO COOLER**

Gin, cucumber, lemon, cilantro, simple \$11

### **MY BOY BLUE**

Bourbon, blueberry, ginger, lemon \$12

### **2 TICKETS TO PEAR-ADISE**

Gin, pear, lemon, lavender \$12

### **TOM YUM YUM**

Coconut Rum, vodka, jalapeño, lemon grass,  
lemon, ginger \$12

### **SQUIRRELY DAN**

Aged rum, Mercola, Orgeat, Kahlua, cinnamon \$13

### **APPALACHIAN NEGRONI**

Shades of rose gin, Eda Rhyne Amaro Flora, sweet  
vermouth, orange \$13

### **MANGO JALAPEÑO MARGARITA**

Espolon, mango, jalapeño, lime, coconut simple,  
mezcal, toasted coconut & chipotle rim \$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

Lavender Pear Soda

\$5.50

House Made Ginger Beer

\$5.50

## RED WINE

---

### **PULKURA**

Malbec - 10/38

Chile

### **CHATEAU BOURBON BARREL AGED**

#### **CABERNET SAUVIGNON**

Carbernet Sauvignon - 11/42  
California

## WHITE WINE

---

### **FARM TO TABLE**

Sauvignon Blanc - 13/50

Victoria, Australia

### **TANGENT**

Pinot Grigio - 10/38

Edna Valley, California

### **ANGELINE**

Chardonnay - 12/46

Sonoma County, California

### **BUTTERNUT**

Chardonnay - 12/46

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.

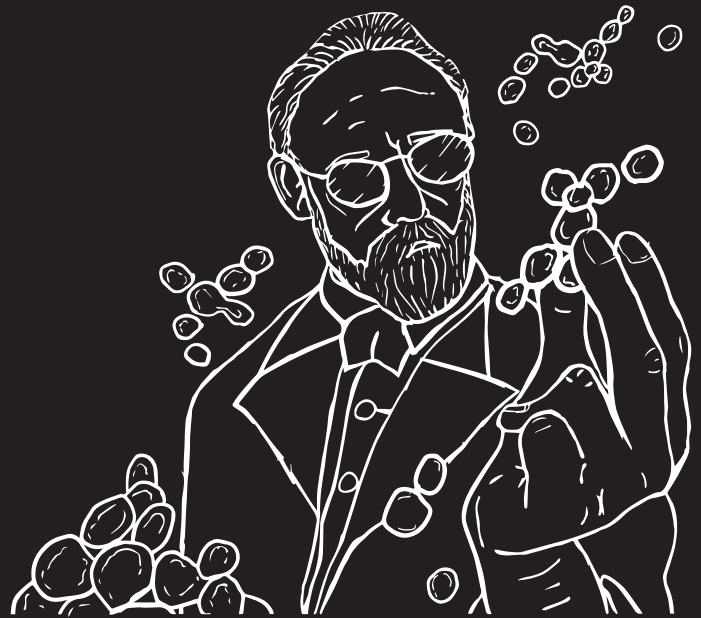
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

**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.