

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

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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 - WLP091 Best Coast Hazy Ale Yeast Blend - Tropical Grapefruit Melon ABV: 7.2%	16 oz
	\$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
OKTOBERFEST - WLP815 Belgian Lager Yeast - Pear Toast Dough ABV: 5.2%	16 oz
	\$7
AMERICAN LIGHT LAGER - WLP940 Mexican Lager Yeast - Cracker Dough Citrus ABV: 5.2%	16 oz
	\$7
10°C PILSNER - WLP830 German Lager Yeast - Earthy Cereal Crisp ABV: 4.4%	16 oz
	\$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
HIBISCUS HEFEWEIZEN - WLP300 Hefeweizen Ale Yeast - Hibiscus Clove Bread Dough ABV: 5.5%	16 oz
	\$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: 8.1%	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



Crowler
32oz: \$12-15

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

ROTATING GUEST TAPS

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

COCKTAILS

BUTTERFLY

Gin, St. Germain, lemon,
butterfly pea flower \$11

EPIPHANY ON A BARSTOOL

Bourbon, Cognac, Benedictine, allspice
dram, demerara, bitters, nutmeg, rosemary \$11

TORONTO

Rye whiskey, Fernet, Demerara, orange \$12

SQUIRRELY DAN

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

APPLE MULE

Apple cider, applejack, vodka, ginger beer \$13

CAMPFIRE OL FASHION

Burbon, toasted marshmallow, coffee liquor,
chocolate mole bitters, flaming marshmallow \$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

House Made Ginger Beer

\$5.50

RED WINE

PULKURA

Malbec - 10/38
Chile

CHATEAU BOURBON BARREL AGED

CABERNET SAUVIGNON

Carbarnet Sauvignon - 11/42
California

FARM TO TABLE

Carbarnet Sauvignon - 13/50
Victoria, Australia

WHITE WINE

FARM TO TABLE

Sauvignon Blanc - 13/50
Victoria, Australia

TANGENT

Pinot Grigio - 10/38
Edna Valley, 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.

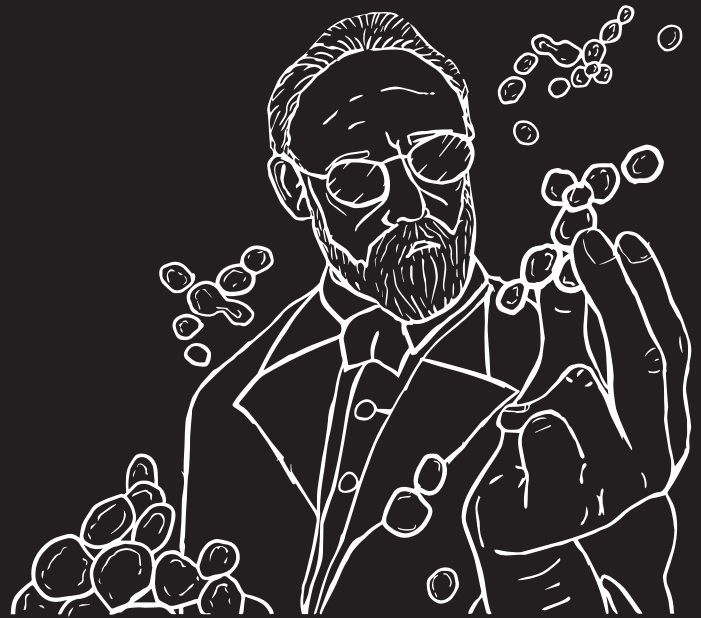
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

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.