

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, citrus braised beets, Lactobacillus-brined sweet potatoes, apples, daikon radish, fresh 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 and cream cheese filling, dongchimi (mild radish kimchi), eel sauce

KIMCHI FRIES - 14

Lactobacillus-brined fries, brisket, lacto-brevis fermented kimchi, furikake, yum yum sauce, scallion

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

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

SANDWICHES

HOT CHICKEN - 15

Buttermilk-brined and breaded 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 jalapeño, crispy fried onion, 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

PUMPKIN CHEESE CAKE - 9

Graham cracker crust with fermented apple butter

FRANKENSTOUT CUSTARD - 9

Rich chocolate custard infused with White Labs Brewing Co. Frankens stout. Topped with whipped cream and peanut butter toffee

**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 IPL

WLP838 Southern German Lager Yeast
Mango | Red Grapefruit | Tropical
ABV: **7.0% - \$7 (16oz)**

TABBERER IPL

WLP940 Mexican Lager Yeast
Peach | Dank | Resin
ABV: **6.5% - \$7 (16oz)**

TABBERER IPA®

WLP008 East Coast Ale Yeast
Orange Zest | Kiwi | Lavender
ABV: **6.6% - \$7 (16oz)**

HELLES LAGER

WLP850 Copenhagen Lager Yeast
White Bread | Pear | Crisp
ABV: **5.3% - \$7 (16oz)**

HELLES LAGER

WLP860 Munich Helles Lager Yeast
Bread Dough | Honey | Apple
ABV: **5.5% - \$7 (16oz)**

HANSEN HEFEWEIZEN®

WLP300 Hefeweizen Ale Yeast
Banana | Clove | Lemon
ABV: **5.0% - \$7 (16oz)**

HANSEN HEFEWEIZEN®

WLP380 Hefeweizen IV Ale Yeast
Banana | Bread Dough | Bubblegum
ABV: **5.0% - \$7 (16oz)**

20°C HAZY IPA

WLP067 Coastal Haze Ale Yeast Blend
Mango | Papaya | Orange
ABV: **7.3% - \$7 (16oz)**

20°C HAZY IPA

WLP091 Best Coast Hazy Ale Yeast Blend
Tropical | Grapefruit | Melon
ABV: **7.2% - \$7 (16oz)**

BROWN ALE

WLP001 California Ale Yeast®
Caramelized Brown Sugar | Nutty | Winter Fruit
ABV: **5.4% - \$7 (16oz)**

BROWN ALE

WLP037 Yorkshire Square Ale Yeast
Bruised Apple | Bready | Toffee
ABV: **5.1% - \$7 (16oz)**

SCHWARZBIER

WLP838 Southern German Lager Yeast
Cocoa | Roast | Medium Body
ABV: **5.2% - \$7 (16oz)**

SCHWARZBIER

WLP925 High Pressure Lager Yeast
Toast | Cacao Powder | Clean
ABV: **5.2% - \$7 (16oz)**

PASTEUR PORTER®

WLP004 Irish Ale Yeast
Cocoa | Nutty | Plum
ABV: **6.1% - \$7 (16oz)**

PASTEUR PORTER®

WLP810 San Francisco Lager Yeast
Caramel | Chocolate | Roast
ABV: **5.9% - \$7 (16oz)**

FRANKENSTOUT®

WLP096 Franken Yeast Blend
Coffee | Clove | Prune | Red Berries
ABV: **8.1% - \$7 (12oz)**

FRANKENSTOUT® - with Jaunt Coffee

WLP001 California Ale Yeast®
Espresso | Chocolate | Berry
ABV: **6.9% - \$7 (12oz)**

DOUBLE IPA

WLP001 California Ale Yeast®
Underripe Papaya | Resin | Rock Candy
ABV: **9.1% - \$7 (12oz)**

DOUBLE IPA

WLP090 San Diego Super Ale Yeast
Pineapple | Orange | Floral
ABV: **9.7% - \$7 (12oz)**

TO-GO BEER, COCKTAILS, WINE, AND BUBBLES

DON'T FORGET BEER TO GO!

Canned Beer | 4-packs

Hansen Hefeweizen
\$16

20°C IPA
\$16



Growler

32oz: Fill/\$13
64oz: Fill/\$26



Crowler

32oz: \$12-15

ROTATING GUEST TAPS

WICKED WEED BREWING

HIGHLAND BREWING

NOBLE CIDER

OLD NORTH PREMIUM LAGER

HILLMAN BEER CO.

HI-WIRE BREWING

COCKTAILS

BUTTERFLY

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

TORONTO

Rye whiskey, Fernet, Demerara, orange \$12

YIPPEE KI-YAY!!

Tequila, Cranberry, Ginger Beer, Lemon Bitters \$12

WEEKEND AT FROSTY'S

Vodka, Coconut Rum, Blue Curacao, Pineapple,
Lemon Bitters \$12

CHOCOLATE CHERRY BOMB

Frankenstout, Aged Rum, Cherry Herring, Mole
Bitters \$13

BUBBLES

ROSE CHANDON BRUT

California - 10/38

MONTEFRESCO PROSECCO

France - 10/38

MIMOSA

Champagne & OJ

-Regular - 7

-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

HOUSE MADE GINGER BEER

\$5.50

HERBED BLUBERRY

Blueberry syrup, lime, soda, rosemary
vinaigrette. \$6

CRANBERRY GINGER

Fresh cranberry, ginger beer, lemon, soda,
sugar rim. \$6

WHITE WINE

FARM TO TABLE

Sauvignon Blanc - 13/50
Victoria, Australia

POSEIDON

Chardonnay - 12/46
Napa, California

TANGENT

Pinot Grigio - 10/38
Edna Valley, California

RED WINE

BATTLE AXE

Malbec - 10/38
Argentina

FARM TO TABLE

Carbnet Sauvignon - 13/50
Victoria, Australia

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.

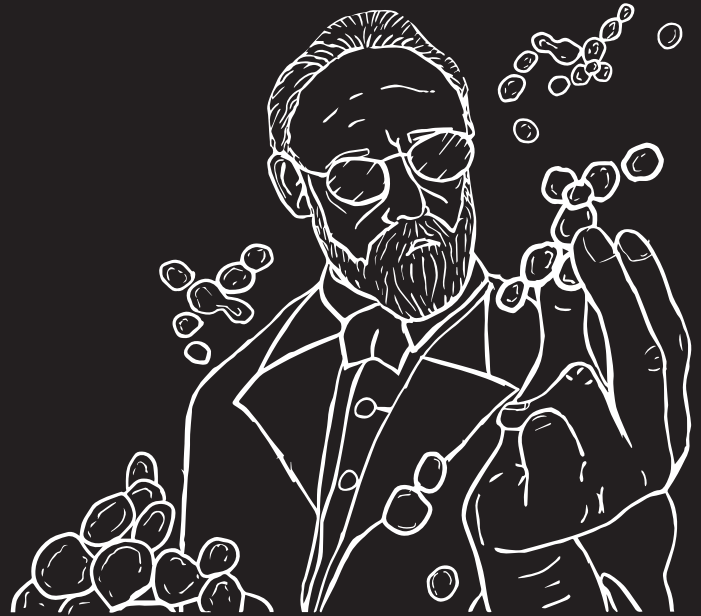
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

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.