

# 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

*Add grilled or fried chicken \$5 | Add white anchovies \$2*

## A LA CARTE SIDES

### FIRE ROASTED CARROTS - 6

tri-color carrots, fermented honey, sesame seed

### FIRE ROASTED BROCCOLINI - 6

Broccolini, Red Pepper flake, Pecorino

## 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 SPINACI - 16

Ricotta cream, garlic, fontina, mozzarella, provolone, spinach

### 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  
*Add side of marinara*

### SQUASH RANGOON - 12

Kabocha squash and cream cheese filling, dongchimi (mild radish kimchi), fermented honey

### SWEET POTATO HARISSA - 12

Harissa, ancho, chili oil, fried chickpea, naan, green onion

### KIMCHI FRIES - 14

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

### ADOBO FRIES - 14

Lactobacillus-brined fries loaded with pulled chicken in adobo chile sauce and topped with tomatillo salsa verde, chipotle mayo, pickled jalapeños, queso fresco, cilantro

### 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, zesty kimchi aioli

*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

### BROWN BUTTER HAZELNUT CHOCOLATE CHIP COOKIES - 3

### PUMPKIN CHEESE CAKE - 9

Graham cracker crust with fermented apple butter

**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)**

## **HELLES LAGER**

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

## **HANSEN HEFEWEIZEN®**

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

## **20°C IPA**

WLP001 California Ale Yeast®  
*Melon | Candied Lemon | Guava*  
ABV: **7% - \$7 (16oz)**

## **BETTER HAZE AHEAD®**

WLP066 London Fog Ale Yeast  
*Mango | Pineapple | Guava*  
ABV: **6.9% - \$7 (16oz)**

## **BETTER HAZE AHEAD®**

WLP518 Opshaug Kveik Ale Yeast  
*Tropical | Grapefruit | Berry*  
ABV: **6.6% - \$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®**

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

## **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

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## 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

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### BUTTERFLY

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

### BOURBON BOURGOGNE

Bourbon, Cabernet, Vermouth, Simple, Bitters \$11

### HOLIDAY IN CAMBODIA

Rum, Orange Liqueur, Lime, Pineapple, Cream \$12

### BLUEBERRY MULE

Vodka or Tequila, Fresh Blueberry, Ginger Beer,  
Lime \$12

## MOCKTAILS

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### 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

## BUBBLES

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### ROSE CHANDON BRUT

California - 10/38

### MONTEFRESCO PROSECCO

France - 10/38

### MIMOSA

Champagne & OJ

-Regular - 7

-Flask (2 or more ppl) - 22

## WHITE WINE

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### 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

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### BATTLE AXE

Malbec - 10/38  
Argentina

### FARM TO TABLE

Carbarnet 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.

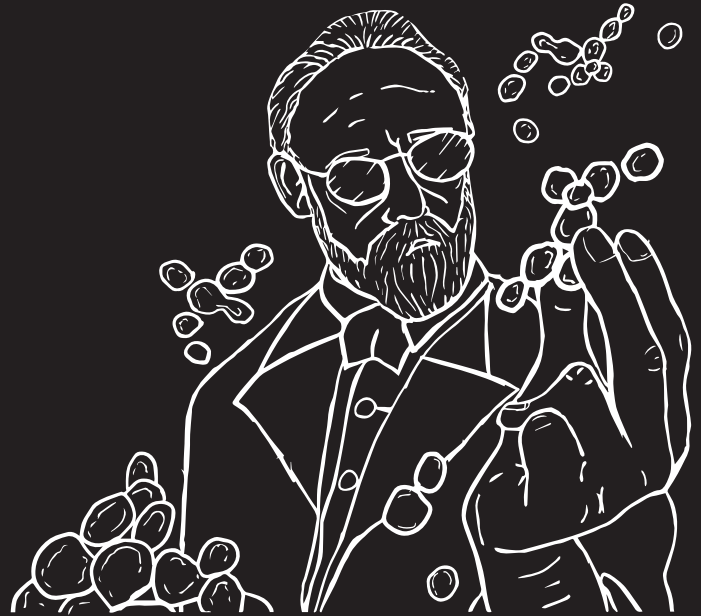
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

**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.