
WHITE LABS BREWING CO

SAN DIEGO KITCHEN & TAP

SHAREABLES

CALIFORNIA CHEESE BOARD - \$22

Featuring Purple Haze Chevre, San Joaquin Fiscalini and Petite Breakfast French Brie.

Served with House Crostinis, Smoked Almonds, Cornichons, Greek Olives and Apricot Bonne Maman Jam.

**Add Calabrese Salami - \$5*

**Add Prosciutto di Parma - \$6*

WHITE LABS YEASTY BUDDIES - \$12

Our WLP518 Opshaug Kveik Ale Yeast based pizza crust baked into bites for you to dip while you sip. Served with Buttermilk House Ranch, Pistachio Pesto and Spicy Marinara.

BURRATA TOAST - \$15

Toasted Sourdough, Creamy Burrata, Crispy Prosciutto di Parma, Local Honey, Balsamic Glaze & Basil

WHITE LABS SLIDERS - \$16

West Coast Prime Ground Beef, White Cheddar Cheese, House Bacon Jam, Kings Hawaiian Bread, Lab Sauce, Pickle Spear

STREET TACOS - \$14

Corn Tortillas, Crispy Carnitas, Spicy Crema, Pickled Red Onion, Cilantro

PIZZA

MARGHERITA - \$14

House Marinara, Fresh Mozzarella, Basil

PEPPERONI - \$16

House Marinara, EZZO Pepperoni, Mozzarella, Provolone, Oregano

ITALIAN SAUSAGE - \$16

House Marinara, Crumbled Italian Sausage, Fire Roasted Onions & Peppers, Mozzarella & Provolone

BIANCA FUNGHI - \$19

Parmesan Cream, Roasted Hon Shimeji Mushrooms, Parmesan, Ricotta, Pistachio Pesto, Lemon, Parsley

HAWAIIAN - \$18

House Marinara, Mozzarella, Provolone, Pancetta, Roasted Red Onions, Pineapple Jam, Cilantro

ADD ONS

Prosciutto di Parma - \$6

Framani Spicy Calabrese Salami - \$5

Wild Arugula - \$3

Pepperoni - \$3

Sausage - \$3

Garlic - \$2

WHITE LABS BREWING CO. SAN DIEGO



Scan to learn more about our beer!

BEER FLIGHT – \$10
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!).

AMERICAN LIGHT LAGER

- **WLP840 American Lager Yeast**
Honey | Bready | Corny | ABV: 5.7%
- **WLP940 Mexican Lager Yeast**
Maize | Key Lime | Grainy | ABV: 5.7%

MÄRZEN

- **WLP815 Belgian Lager Yeast**
Brown Sugar, Spice, Bready ABV: **4.8%**

IRISH RED ALE

- **WLP004 Irish Ale Yeast**
Toffee | Red Apple | Roasty | ABV: 4.8%
- **WLP028 Edinburgh/Scottish Ale Yeast**
Pear | Red Apple | Bready | ABV: 4.6%

WHIMSICAL WITBIER

- **WLP073 Artisanal Country Ale Yeast**
Orange Zest | Lemon | Tart | ABV: 5.2%
- **WLP410 Belgian Wit II Ale Yeast**
Banana | Clove | Bready | ABV: 5.4%

20°C IPA

- **WLP001 California Ale Yeast***
Melon | Candied Lemon | Guava | ABV: 6.6%
- **Experimental Yeast**
Kiwi | Strawberry | Red Apple | ABV: 6.5%

SMATH IPA

- **WLP001 California Ale Yeast***
Raspberry | Orange Pith | Eucalyptus | ABV: 6.8%
- **WLP1983 Charlie's Fist Bump Yeast**
Apricot | Lemon-Lime | Sage | ABV: 6.7%

BLACK IPA

- **WLP090 San Diego Super Ale Yeast**
Graham Cracker | Bitter Chocolate | Resin | ABV: 7.1%

21°C HAZY IPA

- **WLP067 Coastal Haze Ale Yeast Blend**
Mango | Papaya | Orange | ABV: 6.3%
- **WLP091 Best Coast Hazy Ale Yeast**
Tropical | Grapefruit | Melon | ABV: 6.5%

BETTER HAZE AHEAD®

- **WLP518 Opshaug Kveik Ale Yeast**
Orange | Pineapple | Peach | ABV: 6.9%
- **WLP521 Hornindal Kveik Ale Yeast**
Apricot | Tangerine | ABV: 7%

10°C Pilsner

- **WLP802 Czech Budejovice Lager Yeast**
Spice | Cracker | Floral | ABV: 4.5%
- **WLP830 German Lager Yeast**
Earthy | Cereal | Crisp | ABV: 4.5%

PINK BOOTS HAZY PALE ALE

- **WLP090 San Diego Super Ale Yeast**
Strawberry | Bubblegum | Doughy | ABV: 5.4%
- **WLP644 Saccharomyces brux-like Trois**
Lemon-lime | Mango | Rose | ABV: 5.0%

ENGLISH PALE ALE

- **WLP007 Dry English Ale Yeast**
Lemon Juice | Buckwheat Honey | Clove | ABV: 5.4%
- **WLP033 Klassic Ale Yeast**
Lemon Rind | Pear | Nutty | ABV: 5.6%

IMPERIAL STOUT

- **WLP001 California Ale Yeast***
Roasty | Light Coffee | Milk Chocolate | ABV: 9.5%
- **WLP006 Bedford Ale Yeast with Coffee and Vanilla**
Mocha | Vanilla | Roasted Coffee | ABV: 8.2%

WINE

Ask about our rotating variety of red and white wines.

BEER TO GO!

Canned Beer | 4-packs

- Hansen Hefeweizen® - 20°C IPA
- Better Haze Ahead® WLP066



Growler

32oz | 64oz



Crowler

32oz