

# WHITE LABS<sup>®</sup> BREWING CO.

## SHAREABLES

🌿 **FIRE ROASTED BROCCOLINI - 7**  
Toasted walnuts, pecorino, lemon chimichurri

🌿 **PETITE INSALATA - 8**  
Fennel, arugula, shishito peppers, turnips, feta, peruvian sweet peppers, citrus vinaigrette

**CAESAR - 12**  
Romaine hearts, house caesar dressing, focaccia croutons, parmesan

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

**KIMCHI FRIES - 14**  
Lactobacillus-brined fries, brisket, lacto-brevis kimchi, furikake, lab sauce, scallion

**CHICKEN WINGS - 15**  
Five whole wings, garlic buffalo sauce, scallion, Buttery bread crumb

🌿 **GARLIC PARMESAN BITES - 12**  
Crispy dough bites tossed in Parmesan Garlic Butter and served with Marinara, House-made Ranch, & Arugula Pesto.

## 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 - 16**  
Alta cucina pizza sauce, fresh mozzarella, basil, parmesan

**PEPPERONI - 16**  
Alta cucina pizza sauce, mozzarella, provolone, Ezzo pepperoni, parmesan

🌿 **BIANCA SPINACI - 16**  
Ricotta cream, fontina, mozzarella, provolone, spinach, pecorino

🌿 **SAUSAGE - 17**  
Alta cucina pizza sauce, hot Italian sausage, fire roasted pepper & onion, garlic, mozzarella, provolone, parmesan

🌿 **MUSHROOM - 18**  
Fire Roasted mushroom medley, arugula 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

## SANDWICHES

**HOT CHICKEN - 15**  
Buttermilk-brined fried chicken breast, Nashville hot mop sauce, pimento cheese, pickles

**DOUBLE CHEESEBURGER - 15**  
SD Morgan Farms beef, cheddar cheese, shredded romaine, pickled jalapeño, crispy fried onion, lab sauce

*Substitute Vegan Impossible patty \$2*

**ITALIAN PORK MELT - 15**  
Shredded Pork, Broccolini, onions, pepperoncini, mozzarella, provolone, au jus

*Served with fries or side caesar*

## DESSERT

**BROWN BUTTER HAZELNUT CHOCOLATE CHIP COOKIES - 4**



**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!).

Scan to learn more about our beer!

### AMERICAN LIGHT LAGER

- **WLP840 American Lager Yeast**  
*Honey | Bready | Corny*  
ABV: 5.7% - \$7.50 (16oz)

### IRISH RED ALE

- **WLP004 Irish Ale Yeast**  
*Toffee | Red Apple | Roasty*  
ABV: 4.8% - \$7 (16oz)
- **WLP028 Edinburgh/Scottish Ale Yeast**  
*Pear | Red Apple | Bready*  
ABV: 4.6% - \$7 (16oz)

### WHIMSICAL WITBIER

- **WLP073 Artisanal Country Ale Yeast**  
*Orange Zest | Lemon | Tart*  
ABV: 5.4% - \$7 (16oz)
- **WLP410 Belgian Wit II Ale Yeast**  
*Banana | Clove | Bready*  
ABV: 5.2% - \$7 (16oz)
- **A Hibiscus version of each Whimsical Witbier is now available!**  
*Floral Tartness*



### SMATH IPA

- **WLP001 California Ale Yeast<sup>®</sup>**  
*Raspberry | Orange Pith | Eucalyptus*  
ABV: 6.8% - \$7.50 (16oz)
- **WLP1983 Charlie's Fist Bump Yeast**  
*Apricot | Lemon-Lime | Sage*  
ABV: 6.7% - \$7.50 (16oz)

### ENGLISH PALE ALE

- **WLP007 Dry English Ale Yeast**  
*Lemon Juice | Buckwheat Honey | Clove*  
ABV: 5.4% - \$7 (16oz)
- **WLP033 Klassic Ale Yeast**  
*Lemon Rind | Pear | Nutty*  
ABV: 5.6% - \$7 (16oz)

### BETTER HAZE AHEAD<sup>®</sup>

- **WLP066 London Fog Ale Yeast<sup>®</sup>**  
*Pineapple | Mango | Resinous*  
ABV: 6.2% - \$7.50 (16oz)
- **WLP518 Opshaug Kveik Ale Yeast**  
*Orange | Pineapple | Peach*  
ABV: 6.6% - \$7.50 (16oz)

### DUAL HOP HAZY IPA

- **WLP519 Stranda Kveik Ale Yeast**  
*Dried Mango | Passion Fruit | Dank*  
ABV: 8% - \$7 (12oz)
- **WLP1983 Charlie's Fist Bump Yeast**  
*Peach | Orange | Pine*  
ABV: 7.9% - \$7 (12oz)

### MIKKELLER COLLAB SESSION IPA

- **WLP603/028 Torulaspora delbrueckii/Edinburgh Scottish Ale Yeast**  
*Lemon | Apricot | Pine*  
ABV: 6.3% - \$7 (16oz)
- **WLP833 German Bock Lager Yeast**  
*Cantalope | Peach | Resin*  
ABV: 5.4% - \$7 (16oz)



### 20°C IPA

- **WLP001 California Ale Yeast<sup>®</sup>**  
*Melon | Candied Lemon | Guava*  
ABV: 7.4% - \$7 (16oz)
- **WLP023 Burton Ale Yeast**  
*Citrus | Pine | Honeydew*  
ABV: 7% - \$7 (16oz)

### IMPERIAL STOUT

- **WLP001 California Ale Yeast<sup>®</sup>**  
*Roasty | Light Coffee | Milk Chocolate*  
ABV: 9.5% - \$8 (12oz)
- **WLP006 Bedford Ale Yeast with Coffee and Vanilla**  
*Mocha | Vanilla | Roasted Coffee*  
ABV: 8.2% - \$8 (12oz)

# TO-GO BEER, COCKTAILS, WINE, AND BUBBLES

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## DON'T FORGET BEER TO GO!

### Canned Beer | 4-packs

Hoppy Lager \$16  
10°C Pilsner \$16



#### Growler

64oz: Fill/\$26



#### Crowler

32oz: \$12-15

## ROTATING GUEST TAPS

OLD NORTH - \$6

SEASONAL CIDER - \$7

SEASONAL SOUR - \$7

WICKED WEED (Appalachia Session IPA) - \$7

HIGHLAND (Peachful Ale) - \$7

FAE NECTAR HIBISCUS MEAD - \$11

## MOCKTAILS

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### HOUSE MADE GINGER BEER

\$5.50

### HERBED BLUBERRY

Blueberry syrup, lime, soda, rosemary vinaigrette. \$7

### CRANBERRY GINGER

Fresh cranberry, ginger beer, lemon, soda, sugar rim. \$7

## WHITE WINE

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NOMALAS PINOT GRIGIO - \$7/\$25

ALB. - \$8/\$28

SOAVE - \$10/\$36

## RED WINE

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BITORNINO BLEND - \$8/\$28

NEGROAMARO - \$8/\$32

STEFANI CABERNET - \$14/\$60

## SPARKLING WINES

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MONTELLIANA PROSECCO - \$9/\$34

TERREBIANCHE COL FONDO - \$13/\$54

RADICE - \$13/\$52

# 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.

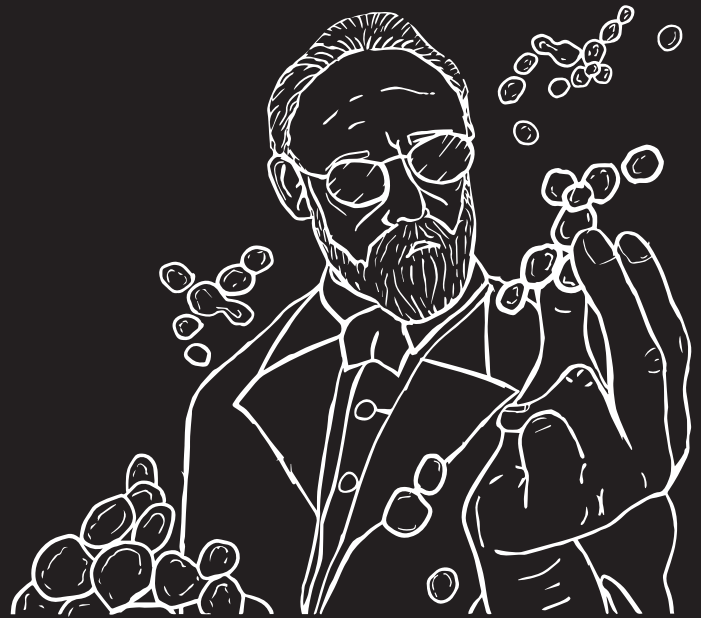
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

**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.