

WHITE LABS[®] 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)
- **WLP940 Mexican Lager Yeast**
Maize | Key Lime | Grainy
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[®]**
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[®]

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

10°C Pilsner

- **WLP802 Czech Budejovice Lager Yeast**
Spice | Cracker | Floral
ABV: 4.2% - \$7 (16oz)

IMPERIAL STOUT

- **WLP001 California Ale Yeast[®]**
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

DON'T FORGET BEER TO GO!

Canned Beer | 4-packs

Hansen Hefeweizen \$16
20°C IPA \$16



Growler

64oz: Fill/\$26



Crowler

32oz: \$12-15

ROTATING GUEST TAPS

OLD NORTH - \$6

OSKAR BLUES BLUEBERRY SELTZER - \$7

NOBLE SEASONAL CIDER - \$7

NEW BELGIUM MIMOSA SOUR - \$7

FAE NECTAR HIBISCUS MEAD - \$11

COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Orange \$11

PEACH BOURBON LEMONADE

Bourbon, House Lemonade, Peach Bitters \$11

BLUEBERRY MULE

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

STRAWBERRY SWISHER

Gin, Carpano, Campari, Strawberry Balsamic, Egg white \$12

ANCHO CHILI MARGARITA

Tequila, Mezcal, Fermented Honey, Lemon, Lime, Ancho Chili Rim \$13

MOCKTAILS

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

NOMALAS PINOT GRIGIO - \$7/\$25

SOAVE - \$10/\$36

RED WINE

NEGROAMARO - \$8/\$32

CHIANTI - \$13/\$56

STEFANI CABERNET - \$14/\$60

SPARKLING WINES

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.

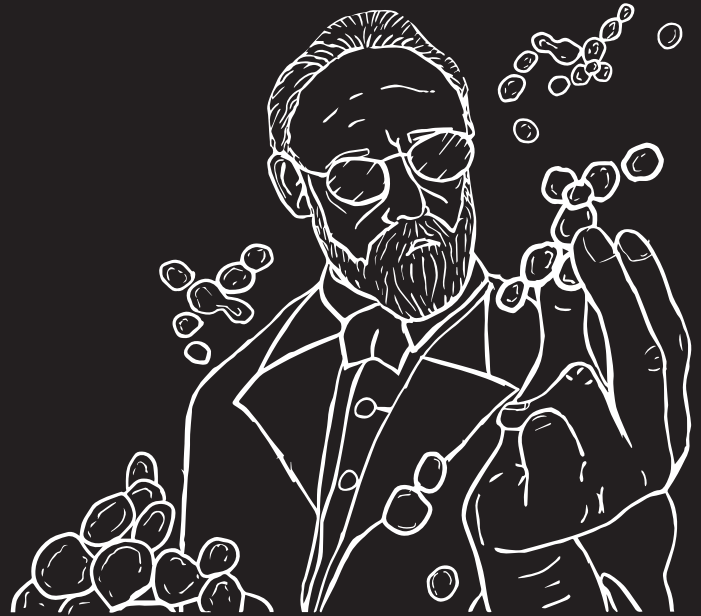
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

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.