

WHITE LABS BREWING CO

SAN DIEGO KITCHEN & TAP

SHAREABLES

CALIFORNIA CHEESE BOARD - \$22

Featuring Purple Haze Chevre, San Juaquin 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

Proscuitto 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%

10°C Pilsner

- WLP830 German Lager Yeast
Cereal | Crisp | Herbal ABV: 4.4%

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%

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%

MIKKELLER COLLAB SESSION IPA

- WLP603/028 Torulaspora delbrueckii/
Edinburgh Scottish Ale Yeast
Lemon | Apricot | Pine | ABV: 6.3%
- WLP833 German Bock Lager Yeast
Cantalope | Peach | Resin | ABV: 5.4%

MIKKELLER COLLAB EXPERIMENTAL KETTLE SOUR

- Crisis Averted
WLP810 San Francisco Ale Yeast
ABV: 4.5%
- Skip To My Brew
WLP925 High Pressure Lager Yeast
ABV: 4.5%

20°C IPA

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

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%

DUAL HAZY IPA

- WLP519 Stranda Kveik Ale Yeast
Dried Mango | Passion Fruit | Dank | ABV: 8%
- WLP1983 Charlie's Fist Bump Yeast
Peach | Orange | Pine | ABV: 7.9%

HOPPY LAGER (can pour only)

- WLP830 German Lager Yeast
Dough | Pine | Resin | ABV: 5.2%
- WLP925 High Pressure Lager Yeast
Dank | Citrus | Clean | ABV: 5.6%

BLACK IPA

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

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%

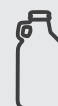
WINE

Ask about our rotating variety of red and white wines.

BEER TO GO!

Canned Beer | 4-packs

- Hoppy Lager
- 10°C Pilsner



Growler
32oz | 64oz



Crowler
32oz