

WHITE LABS[®] BREWING CO.

SHAREABLES

MARINATED CUCUMBERS AND TOMATOES - 7

English cucumbers, cherry tomatoes, house made pesto, white balsamic vinegar, feta

SUMMER PEACH SALAD - 12

Fresh peaches, herbed ricotta, basil, arugula, fennel, walnuts, white balsamic

CAESAR - 12

Romaine hearts, house caesar dressing, focaccia croutons, parmesan

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

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 \$3

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.

SANDWICHES

Served with fries or add a side caesar for \$1

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

WHITE LABS HOAGIE - 16

Salami, mortadella, pit style ham, provolone, shredded lettuce, olive tapenade, submarine sauce

SNACKS

SNACK MIX - 4

Crispy chickpeas, roasted cashews, mustard pretzels

CHICHARRON - 5

Chili Lime Seasoning

DESSERT

BROWN BUTTER HAZELNUT CHOCOLATE CHIP COOKIES - 4

 **Vegetarian Option**  **Vegan Option**



**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!

ENGLISH PALE ALE

Yeast: • **WLP007 Dry English Ale Yeast**

Tasting Notes: *Lemon Juice | Buckwheat Honey | Clove*
ABV: 5.4% - \$7 (16oz)

Yeast: • **WLP033 Klassic Ale Yeast**

Tasting Notes: *Lemon Rind | Pear | Nutty*
ABV: 5.6% - \$7 (16oz)

20°C IPA

Yeast: • **WLP001 California Ale Yeast[®]**

Tasting Notes: *Melon | Candied Lemon | Guava*
ABV: 7.4% - \$7 (16oz)

Yeast: • **WLP023 Burton Ale Yeast**

Tasting Notes: *Citrus | Pine | Honeydew*
ABV: 7% - \$7 (16oz)

DUAL HOP HAZY IPA

Yeast: • **WLP519 Stranda Kveik Ale Yeast**

Tasting Notes: *Dried Mango | Passion Fruit | Dank*
ABV: 8% - \$7 (12oz)

Yeast: • **WLP1983 Charlie's Fist Bump Yeast**

Tasting Notes: *Peach | Orange | Pine*
ABV: 7.9% - \$7 (12oz)

SIMCOE SMASH IPA

Yeast: • **WLP029 German/Kölsch Ale Yeast**

Tasting Notes: *Apricot | Strawberry | Bready*
ABV: 6.8% - \$7 (16oz)

Yeast: • **WLP090 Super San Diego Ale Yeast**

Tasting Notes: *Lemon | Orange | Pine*
ABV: 7.0% - \$7 (16oz)

10°C PILSNER

Yeast: • **WLP802 Czech Budejovice Lager Yeast**

Tasting Notes: *Spice | Cracker | Floral*
ABV: 4.1% - \$7 (16oz)

Yeast: • **WLP830 German Lager Yeast**

Tasting Notes: *Cereal | Crisp | Herbal*
ABV: 4.2% - \$7 (16oz)

HOPPY LAGER

Yeast: • **WLP830 German Lager Yeast**

Tasting Notes: *Dough | Pine | Resin*
ABV: 5.2% - \$7 (16oz)

Yeast: • **WLP925 High Pressure Lager Yeast**

Tasting Notes: *Dank | Citrus | Clean*
ABV: 5.6% - \$7 (16oz)

MIKKELLER COLLAB SESSION IPA

Yeast: • **WLP603 Torulaspora delbrueckii/**

WLP028 Edinburgh Scottish Ale Yeast

Tasting Notes: *Lemon | Apricot | Pine*
ABV: 6.3% - \$7 (16oz)

Yeast: • **WLP833 German Bock Lager Yeast**

Tasting Notes: *Cantalope | Peach | Resin*
ABV: 5.4% - \$7 (16oz)

BETTER HAZE AHEAD[®]

Yeast: • **WLP518 Opshaug Kveik Ale Yeast**

Tasting Notes: *Orange | Pineapple | Peach*
ABV: 6.6% - \$7.50 (16oz)

WITGRUSAH

Yeast: • **WLP518 Opshaug Kveik Ale Yeast/**
WLP550 Belgian Ale Yeast

Tasting Notes: *Honey | Banana | Tart*
ABV: 5.6% - \$7 (16oz)

Yeast: • **WLP520 Sigmund Kveik Ale Yeast**

Tasting Notes: *Grapefruit | Clove | Bready*
ABV: 5.6% - \$7 (16oz)

HANSEN HEFEWEIZEN

Yeast: • **WLP300 Hefeweizen Ale Yeast**

Tasting Notes: *Banana | Clove | Lemon*
ABV: 5.2% - \$7 (16oz)

Yeast: • **WLP380 Hefeweizen IV Ale Yeast**

Tasting Notes: *Banana | Bread Dough | Bubblegum*
ABV: 4.9% - \$7 (16oz)

HELLES LAGER

Yeast: • **WLP850 Copenhagen Lager Yeast**

Tasting Notes: *Bready | Light Honey | Lemon*
ABV: 5.5% - \$7 (16oz)

Yeast: • **WLP860 Munich Helles Lager Yeast**

Tasting Notes: *Cracker | Bready | Crisp*
ABV: 5.3% - \$7 (16oz)

IMPERIAL STOUT

Yeast: • **WLP001 California Ale Yeast[®]**

Tasting Notes: *Roasty | Light Coffee | Milk Chocolate*
ABV: 9.5% - \$8 (12oz)

Yeast: • **WLP006 Bedford Ale Yeast**
with Coffee and Vanilla

Tasting Notes: *Mocha | Vanilla | Roasted Coffee*
ABV: 8.2% - \$8 (12oz)

CAN POUR ONLY

TO-GO BEER, WINE, AND BUBBLES MENU ON BACK

TO-GO BEER, MOCKTAILS, WINE, AND BUBBLES

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

GINGERS REVENGE - \$7 (12oz)

FAE NECTAR HIBISCUS MEAD - \$11

MOCKTAILS

STRAWBERRY LEMONADE

Strawberry syrup, house-made lemonade, soda. \$5

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

ALB. - \$8/\$28

SOAVE - \$10/\$36

RED WINE

STEFANI CABERNET - \$14/\$44

OTARNITA PINOT NOIR - \$14/\$44

SPARKLING WINES

BRUT - \$7/\$23

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.

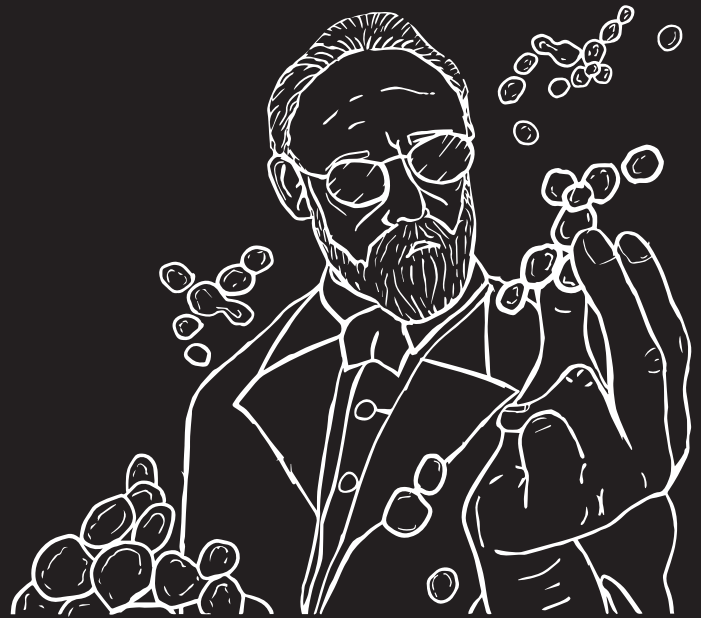
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

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.