

WHITE LABS[®] BREWING CO.

SHAREABLES

MARINATED CUCUMBERS AND TOMATOES - 8

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

SUMMER PEACH SALAD - 13

Fresh peaches, herbed ricotta, basil, arugula, fennel, walnuts, meyer lemon vinaigrette

CAESAR - 13

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 700+ degree wood-fired oven produces varying degrees of char on each pizza.

MARGHERITA - 17

Alta cucina pizza sauce, fresh mozzarella, basil

PEPPERONI - 17

Alta cucina pizza sauce, mozzarella, provolone, Ezzo pepperoni

BIANCA SPINACI - 17

Herbed Ricotta, fontina, mozzarella, provolone, spinach.

SAUSAGE - 18

Alta cucina pizza sauce, hot Italian sausage, fire roasted pepper & onion, mozzarella, provolone

MUSHROOM - 18

Fire Roasted mushroom medley, arugula pesto, herbed ricotta, fontina.

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.

SANDWICHES

*Served with fries or add a side caesar for \$1
Substitute a gluten-free bun for \$2*

HOT CHICKEN - 15

Buttermilk-brined fried chicken breast, Asheville hot mop, 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

PORK RINDS - 5

Chili Lime Seasoning

DESSERT

DOUBLE CHOCOLATE CHUNK 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!

AMERICAN LIGHT LAGER ^{GR}

Yeast: • **WLP840 American Lager Yeast**

Tasting Notes: *Honey | Bready | Corny*
ABV: 5.7% - \$7 (16oz)

Yeast: • **WLP940 Mexican Lager Yeast with Lime**

Tasting Notes: *Maize | Key Lime | Grainy*
ABV: 5.7% - \$7 (16oz)

SPRING MÄRZEN

Yeast: • **WLP820 Oktoberfest/Märzen Lager Yeast**

Tasting Notes: *Cherry Blossom | Caramel | Toasty*
ABV: 5.2% - \$7 (16oz)

Yeast: • **WLP835 German X Lager Yeast**

Tasting Notes: *Honey | Caramel | Nutty*
ABV: 5.2% - \$7 (16oz)

HOPPY LAGER ^{GR}

Yeast: • **WLP590 French Saison Ale Yeast**

Tasting Notes: *Coriander | Lemon | Grassy*
ABV: 6.0% - \$7 (16oz)

Yeast: • **WLP830 German Lager Yeast**

Tasting Notes: *Orange | Basil | Floral*
ABV: 5.5% - \$7 (16oz)

TRIPLE HOP HAZY IPA

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

Tasting Notes: *Pineapple | Mango | Orange Blossom*
ABV: 7.4% - \$7 (12oz)

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

Tasting Notes: *Dried Apricot | Strawberry | Mint*
ABV: 7.9% - \$7 (12oz)

CAN POUR ONLY

HOPPY LAGER ^{GR}

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)

CALIFORNIA COMMON ^{GR}

Yeast: • **WLP080 Cream Ale Yeast**

Tasting Notes: *Creamy | Vanilla | Bready*
ABV: 5.4% - \$7 (16oz)

Yeast: • **WLP810 San Francisco Lager Yeast**

Tasting Notes: *Honey | Orange Bloom | Bready*
ABV: 5.3% - \$7 (16oz)

SD CELEBRATION IPA

Yeast: • **WLP521 Hornindal Kveik Ale Yeast**

Tasting Notes: *Mango | Citrus | Pine*
ABV: 8.0% - \$7 (12oz)

MIKKELLER COLLAB SESSION IPA

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

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

WITGRUSAH ^{GR}

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 ^{GR}

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)

SIMCOE SMASH IPA ^{GR}

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

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

TO-GO BEER, MOCKTAILS, WINE, AND BUBBLES

DON'T FORGET BEER TO GO!

Canned Beer | 4-packs

Hoppy Lager \$16



Growler

64oz
32oz



Crowler

32oz: \$13-15

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)

NON ALCOHOLIC BEER (Rotating) - \$8

MOCKTAILS _____

SEASONAL LEMONADE

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

HOUSE MADE GINGER BEER

\$5.50

CRANBERRY GINGER

Cranberry soda, ginger beer, lemon, soda, sugar rim. \$6

SEASONAL MULE

House-made herbed fruit syrup, citrus, ginger beer, soda. \$6

WATERMELON SUGAR

Watermelon basil shrub, soda. \$6

WHITE WINE _____

ALB. - \$8/\$28

SOAVE - \$10/\$36

RED WINE _____

GRAND CAUMONT CABERNET - \$7/\$23

OTARNITA PINOT NOIR - \$14/\$44

SPARKLING WINES _____

TERREBIANCHE COL FONDO - \$13/\$38

RADICE - \$13/\$38

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.

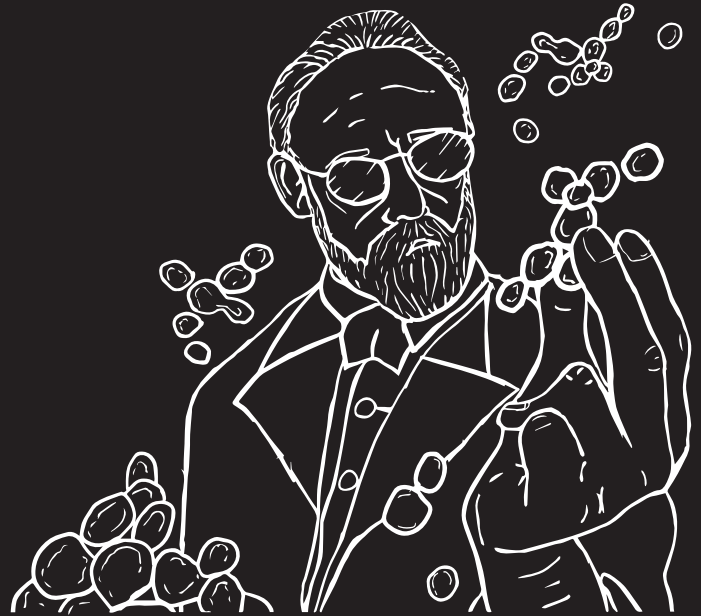
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

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.