

SHAREABLES

CALIFORNIA CHEESE BOARD - \$22

Featuring Purple Haze Chevre, San Joaquin 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

Prosciutto 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!).

10°C PILSNER

- **WLP802 Czech Budejovice Lager Yeast**
Spice | Cracker | Floral | ABV: 4.2%
- **WLP830 German Lager Yeast**
Cereal | Crisp | Herbal | ABV: 4.2%

AMERICAN LAGER

- **WLP840 American Lager Yeast**
Honey | Bready | Corny | ABV: 5.7%
- **WLP940 Mexican Lager Yeast**
Maize | Key Lime | Grainy | ABV: 5.7%

SPRING MÄRZEN

- **WLP820 Oktoberfest/Märzen Lager Yeast**
Cherry Blossom | Caramel | Toasty | ABV: 5.2%
- **WLP835 German X Lager Yeast**
Honey | Caramel | Nutty | ABV: 5.2%

CALIFORNIA COMMON

- **WLP080 Cream Ale Yeast Blend**
Creamy | Vanilla | Bready | ABV: 5.4%
- **WLP810 San Francisco Lager Yeast**
Honey | Orange Bloom | Bready | ABV: 5.3%

HOPPY LAGER

- **WLP590 French Saison Ale Yeast**
Ripe Pear | White Wine | ABV: 5.8%
- **WLP830 German Lager Yeast**
Dough | Pine | Resin | ABV: 5.2%

HANSEN HEFEWEIZEN

- **WLP300 Hefeweizen Ale Yeast**
Banana | Clove | Lemon | ABV: 5.2%
- **WLP380 Hefeweizen IV Ale Yeast**
Banana | Bread Dough | Bubblegum | ABV: 4.9%

MIKKELLER COLLAB SESSION IPA

- **WLP833 German Bock Lager Yeast**
Cantalope | Peach | Resin | ABV: 5.4%

WITGRUSAH

- **WLP518/550 Opshaug Kveik Ale Yeast/ Belgian Ale Yeast**
Honey | Banana | Tart | ABV: 5.6%
- **WLP520 Sigmund Kveik Ale Yeast**
Grapefruit | Clove | Bready | ABV: 5.6%

SIMCOE SMaSH IPA

- **WLP090 San Diego Super Ale Yeast**
Lemon | Orange | Pine | ABV: 7.0%

20°C IPA

- **WLP001 California Ale Yeast®**
Melon | Candied Lemon | Guava | ABV: 7.4%
- **WLP023 Burton Ale Yeast**
Lemon | Pine | Honeydew | ABV: 7.0%

TROPICAL IPA

- **WLP001 California Ale Yeast®**
Dragon Fruit | Dank | ABV: 7.3%
- **WLP077 Tropicale Yeast Blend**
Passionfruit | Peach | Vanilla | ABV: 6.8%

TRIPLE HOP HAZY

- **WLP007 Dry English Ale Yeast**
Pineapple | Mango | Orange Blossom | ABV: 7.3%
- **WLP090 San Diego Super Ale Yeast**
Dried Apricot | Strawberry | Mint | ABV: 7.9%

SD CELEBRATION

- **WLP521 Hornindal Kveik Ale Yeast**
Mango | Citrus | Pine | ABV: 8.0%

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