

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**



Scan to learn more about our beer!

HOW TO ORDER

CHOOSE YOUR BEER STYLE:

• CHOOSE YOUR YEAST STRAIN

PHANTASTICALLY HAZY IPA

Yeast: • **WLP077 Tropicale Yeast Blend with Phantasm**

Tasting Notes: *Guava | Passionfruit*
ABV: 8.1% - \$7 (12oz)

Yeast: • **WLP095 Burlington Ale Yeast**

Tasting Notes: *Mango | Cherry | Resin*
ABV: 8.1% - \$7 (12oz)

CALIFORNIA COMMON

Yeast: • **WLP080 Cream Ale Yeast**

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

AMERICAN LIGHT LAGER

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)

WITGRUSAH

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

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

ROTATING GUEST TAPS

- **Hi-Wire**
Old North
ABV: 5% - \$6
- **Hi-Wire**
Pink Lemonade Sour
ABV: 4.2% - \$7
- **Lazy Hiker Brewing**
Slack Pack IPA
ABV: 6% - \$7
- **Whistle Hop Brewing**
Percy Imperial Fruited Sour
ABV: 8.1% - \$8
- **Hillman Brewing**
Robust Porter
ABV: 5.8% - \$8
- **Wicked Weed Brewing**
Appalachia Session IPA
ABV: 4.7% - \$6
- **Highland Brewing**
Peachful Ale
ABV: 5.2% - \$5
- **Ginger's Revenge**
Pineapple Jalapeno
ABV: 4.9% - \$8 (12oz)
- **Noble Cider**
Cherry Berry Guava
ABV: 6.6% - \$8

BEER FLIGHT – \$10
4 – 4 OZ. POURS

DON'T FORGET BEER TO GO!



Growler
64oz | 32oz



Crowler
32oz: \$13-15

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

TO-GO BEER, MOCKTAILS, WINE, AND BUBBLES

MOCKTAILS _____

ADD LIQUOR UPON REQUEST

HOUSE MADE GINGER BEER

\$5.50

CRANBERRY GINGER

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

WATERMELON SUGAR

Watermelon basil shrub, soda. \$6

WHITE WINE _____

SOAVE - \$10/\$30

CHARDONNAY - \$12/\$49

RED WINE _____

CABERNET - \$9/\$27

PINOT NOIR - \$13/\$43

SPARKLING WINES _____

PROSECCO - \$9/\$27

TERREBIANCHE COL FONDO - \$12/\$39

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.

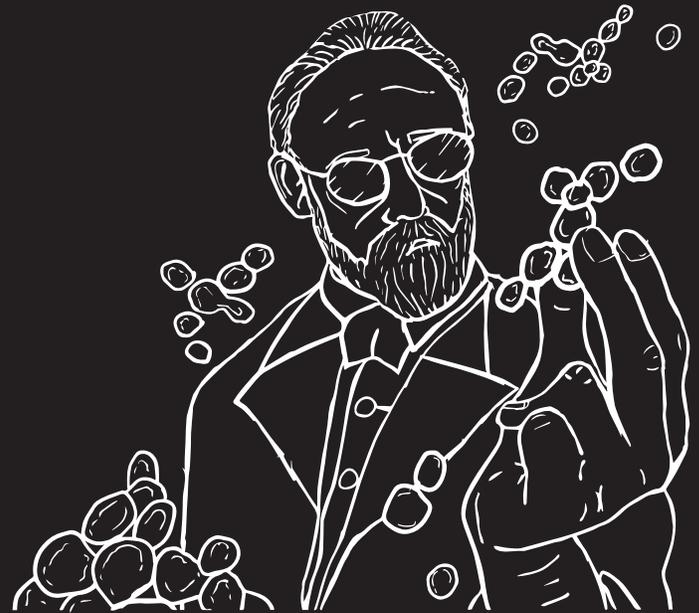
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

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.