

### SHAREABLES

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#### **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

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#### **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%*

## HONEY BLONDE ALE

- **WLP080 Cream Ale Yeast**  
*Creamy | Bready | Citrus | ABV: 4.5%*
- **WLP550 Belgian Ale Yeast**  
*Honey | Fruity | Clove | ABV: 4.4%*

## HOPPY LAGER

- **WLP830 German Lager Yeast**  
*Dough | Pine | Resin | ABV: 5.2%*

## OKTOBERFEST

- **WLP815 Belgian Lager Yeast**  
*Brown Sugar | Spice | Bready | ABV: 5.1%*
- **WLP820 Oktoberfest/Märzen Lager Yeast**  
*Nutty | Caramel | Toasty | ABV: 5.1%*

## 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%*

## COFFEE BROWN

- **WLP036 Dusseldorf Alt Yeast**  
*Chocolaty | Nutty | Roasty | ABV: 4.0%*
- **WLP090 San Diego Super Ale Yeast**  
*Whopper Malt Balls | Caramel | Cappuccino | ABV: 4.4%*

## sMATH IPA

- **WLP001 California Ale Yeast®**  
*Mango | Passionfruit | Resin | ABV: 6.5%*
- **WLP1983 Charlie's Fist Bump**  
*Grapefruit | Orange | Grass | ABV: 6.3%*

## 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%*

## PHANTASTICALLY HAZY IPA

- **WLP077 Tropicale Yeast Blend**  
*Guava | Passion Fruit | ABV: 8.1%*
- **WLP095 Burlington Ale Yeast**  
*Mango | Cherry | Resin | ABV: 8.1%*

**WINE** | Ask about our rotating variety of red and white wines.

### BEER TO GO!

Canned Beer | 4-packs

- Oktoberfest
- 10th Anniversary Ale



**Growler**  
32oz | 64oz

**Crowler**  
32oz