

# WHITE LABS<sup>®</sup> BREWING CO.

## SHAREABLES

### FIRE ROASTED ACORN SQUASH - 8

Mint Yogurt, spiced pepita seeds, honey

### PEAR SALAD - 13

Fresh pears, goat cheese spread, walnuts, frisée, fennel, burnt onion 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

### CACIO E PEPE - 18

Parmesan and black pepper mornay, arugula, lemon

### SAUSAGE - 18

Alta cucina pizza sauce, hot Italian sausage, fire roasted onions, pepperoncini, mozzarella, provolone

### MUSHROOM - 18

Fire Roasted mushroom medley, herbed ricotta, garlic confit, walnuts, arugula, lemon

#### Additions

\$2 each: mushrooms, sausage, pepperoni, white anchovies, pesto

#### 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

## DESSERT

### DOUBLE CHOCOLATE CHUNK COOKIES - 4

# WHITE LABS<sup>®</sup> BREWING CO.



Our brewers ferment the same beers with different yeast strains to produce distinctly different beer profiles (best enjoyed side-by-side!). Order your beer then choose the yeast strain.

## BEER MENU

Beer Flight - \$10 | 4 - 4 oz. pours

= Gluten Reduced

### FALL BOCK

- **WLP833** - ABV: 6.4% - \$7 (16oz)  
*Tasting Notes: Bran Bread Crust | Cola*
- **WLP920** - ABV: 6.4% - \$7 (16oz)  
*Tasting Notes: Toffee | Pretzel*

### CA-75 WIT with Juniper Berry & Peppercorn

- **WLP815** - ABV: 6.1% - \$7 (16oz)  
*Tasting Notes: Orange Zest | Vanilla | White Pepper*

### AMBER KELLERBIER

- **WLP838** - ABV: 5.0% - \$7 (16oz)  
*Tasting Notes: Honeysuckle | Citrus*
- **WLP940** - ABV: 4.8% - \$7 (16oz)  
*Tasting Notes: Honey | Lemon*

### CREAM ALE

- **WLP080 with POG Puree** - ABV: 5.2% - \$7 (16oz) *Tasting Notes: Guava | Passion Fruit*
- **WLP565** - ABV: 5.7% - \$7 (16oz)  
*Tasting Notes: Lemon Peel | Coriander*

### COFFEE BROWN

- **WLP036** - ABV: 4.0% - \$7 (16oz)  
*Tasting Notes: Chocolate | Roasty*
- **WLP090** - ABV: 4.4% - \$7 (16oz)  
*Tasting Notes: Caramel | Milk Chocolate*

### SIMCOE IMPERIAL IPA

- **WLP001** - ABV: 9.2% - \$7 (12oz)  
*Tasting Notes: Lemon | Thyme*
- **WLP029** - ABV: 8.6% - \$7 (12oz)  
*Tasting Notes: Peach | Orange Marmalade*

### IMPERIAL STOUT

- **WLP001** - ABV: 9.8% - \$7 (12oz)  
*Tasting Notes: Roasty | Cocoa*
- **WLP030** - ABV: 9.9% - \$7 (12oz)  
*Tasting Notes: Dark Chocolate | Fig*

### OKTOBERFEST CAN POUR

- **WLP815** - ABV: 5.0% - \$7 (16oz)  
*Tasting Notes: Brown Sugar | Spice*
- **WLP820** - ABV: 5.0% - \$7 (16oz)  
*Tasting Notes: Caramel | Nutty*

## WHITE LABS YEAST STRAIN KEY

WLP001 California Ale Yeast<sup>®</sup>  
WLP029 German/Kölsch Ale Yeast  
WLP030 Thames Valley Ale Yeast  
WLP036 Dusseldorf Alt Yeast  
WLP077 Tropicale Yeast Blend  
WLP080 Cream Ale Yeast Blend  
WLP090 San Diego Super Ale Yeast  
WLP565 Belgian Saison I Ale Yeast  
WLP815 Belgian Lager Yeast  
WLP820 Oktoberfest/Marzen Lager Yeast  
WLP833 German Bock Lager Yeast  
WLP838 Southern German Lager Yeast  
WLP920 Old Bavarian Lager Yeast  
WLP940 Mexican Lager Yeast

# WHITE LABS<sup>®</sup>

## BREWING CO.



### GUEST BEER

**Guidon** | German Pilsner **ABV: 5.2% - \$7**

**Whistle Hop Brewing** | Bleed Season Gose **ABV: 4.8% - \$8 (12oz)**

**Hillman Brewing** | Robust Porter **ABV: 5.8% - \$8**

**Ginger's Revenge** | Lime Agave **ABV: 4.9% - \$8 (12oz)**

**Pisgah Brewing** | Blueberry Wheat **ABV: 5.5% - \$8**

**Pisgah Brewing** | Nitro Stout **ABV: 5.3% - \$8 (12oz)**

**Noble** | Village Tart Cherry **ABV: 6.4% - \$7 (12oz)**

**New Belgium** | Mimosa Sour **ABV: 6% - \$7 (12oz)**

### COCKTAILS

#### Herbed Cranberry - \$12

Bourbon, Cranberry Juice, Orange Flower Water, Herbed Allspice Syrup, Ginger Syrup, Soda Water.

#### Apple Pie Mule - \$12

Applejack Brandy, Fresh Lemon Juice, Ginger and Vanilla Syrup, Spiced Apple Bitter, Soda water.

#### Gimmie S'more Malk - \$12

Graham infused oat milk, Vodka, Chocolate Godiva, Marshmallow syrup, Hershey, with a lightly toast s'more garnish.

#### Pumpkin Chunkin - \$14

Bourbon, Pumpkin Shrub, Angostura Bitters, Soda Water. Cinnamon Sugar Rim.

#### Are You Afraid Of The Dark? - \$16

Dark Rum, Coffee Liqueur, Cynar, Dark Beer Syrup, Black Walnut Bitters, with a Dark Chocolate Rim.

### MOCKTAILS

#### Herbed cranberry - \$7

Cranberry Juice, herbed Allspice Syrup, Orange Flower Water, Fresh Lime Juice, Soda water.

#### Pumpkin Shrub - \$7

House-made Pumpkin Shrub topped with Soda Water. Cinnamon Sugar Rim.

#### Apple Pie Mule - \$7

Apple Cider, Ginger Vanilla Syrup, Fresh Lemon Juice, Soda water. Cinnamon Sugar Rim.

### OTHER

**House Made Ginger Beer - \$5.50**

### WHITE WINE

**Chardonnay - \$12/\$48**

**Prophecy Sauv. Blanc - \$12/\$48**

### RED WINE

**Cabernet - \$11/\$44**

**Pinot Noir - \$11/\$44**

**Fleur De Mer Rosé - \$12/\$48**

### SPARKLING WINES

**Prosecco - \$9/\$27**

### BEER TO GO!

**Growler - 32oz | 64oz**

**Crowler - 32oz**