

# 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

### MISO WALNUT FUDGE COOKIES - 4

# WHITE LABS<sup>®</sup> BREWING CO.



Our brewers ferment the same beers with different yeast strains to produce distinctly different beer profiles.

## BEER MENU

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

 = Gluten Reduced

### AMERICAN LIGHT LAGER

- **WLP840** - ABV: 5.2% - \$7 (16oz)  
*Tasting Notes: Honey | Lime*
- **WLP940** - ABV: 5.2% - \$7 (16oz)  
*Tasting Notes: Maize | Grainy*

### 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

- **WLP400** - ABV: 6.7% - \$7 (16oz)  
*Tasting Notes: Orange Zest | Lemon Zest*
- **WLP815** - ABV: 6.1% - \$7 (16oz)  
*Tasting Notes: Pepper | Vanilla*

### AMBER KELLERBIER

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

### CREAM ALE

- **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*

### BLACK IPA

- **WLP001** - ABV: 7.3% - \$7 (16oz)  
*Tasting Notes: Cacao | Citrus*
- **WLP007** - ABV: 7.2% - \$7 (16oz)  
*Tasting Notes: Roasty | Grapefruit*

### IMPERIAL STOUT

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

## WHITE LABS YEAST STRAIN KEY

WLP001 California Ale Yeast<sup>®</sup>  
WLP007 Dry English Ale Yeast  
WLP030 Thames Valley Ale Yeast  
WLP036 Dusseldorf Alt Yeast  
WLP077 Tropicale Yeast Blend  
WLP090 San Diego Super Ale Yeast  
WLP400 Belgian Wit Ale  
WLP565 Belgian Saison I Ale Yeast  
WLP815 Belgian Lager Yeast  
WLP833 German Bock Lager Yeast  
WLP838 Southern German Lager Yeast  
WLP920 Old Bavarian Lager Yeast  
WLP840 American 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** | Cranberry Herb **ABV: 4.5% - \$8 (12oz)**

**Pisgah Brewing** | Blueberry Wheat **ABV: 5.5% - \$8 (12oz)**

**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)**

**Pisgah Brewing** | Blood Orange IPA **ABV: 6.4% - \$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.

### MOCKTAILS

**Herbed cranberry - \$7**

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

**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**