



FOOD MENU

SHAREABLES

CALIFORNIA CHEESE BOARD - \$22

Featuring Purple Haze Chevre, San Juakin 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 YEAST 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 - \$16

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

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



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

AMERICAN LIGHT LAGER

- **WLP840 American Lager Yeast with Lime** - ABV: 5.2% *Tasting Notes: Honey | Bready*
- **WLP940 Mexican Lager Yeast** - ABV: 5.2% *Tasting Notes: Maize | Grainy*

CA-75 WIT

WITH JUNIPER BERRY, PEPPERCORN

- **WLP400 Belgian Wit Ale Yeast With Lemon Zest** - ABV: 6.7% *Tasting Notes: Orange Zest | Candied Lemon*
- **WLP815 Belgian Lager Yeast** - ABV: 6.1% *Tasting Notes: Vanilla White | Pepper*

CREAM ALE

- **WLP080 Cream Ale Blend with P.O.G** - ABV: 5.2% *Tasting Notes: Guava | Passion Fruit*
- **WLP565 Belgian Saison I Ale Yeast** - ABV: 5.7% *Tasting Notes: Bready | Lemon Peel*

KELLERBIER

- **WLP838 Southern German Lager Yeast** - ABV: 5.0% *Tasting Notes: Bready | Honeysuckle*
- **WLP940 Mexican Lager Yeast** - ABV: 4.8% *Tasting Notes: Lemon | Honey*

FALL BOCK

- **WLP833 German Bock Lager Yeast** - ABV: 6.4% *Tasting Notes: Tootsie Roll | Bran Bread*
- **WLP920 Old Bavarian Lager Yeast** - ABV: 6.4% *Tasting Notes: Caramel | Toffee | Pretzel*

COFFEE BROWN

- **WLP036 Dusseldorf Alt Yeast** - ABV: 4.0% *Tasting Notes: Chocolatey | Nutty | Roasty*
- **WLP090 San Diego Super Ale Yeast** - ABV: 4.4% *Tasting Notes: Caramel | Cappuccino*

TABBERER IPA[®]

- **WLP001 California Ale Yeast[®]** - ABV: 7.5% *Tasting Notes: Apricot | Melon | Pine*
- **WLP077 Tropicale Yeast Blend** - ABV: 6.9% *Tasting Notes: Peach | Orange Rind | Resin*

SIMCOE IMPERIAL IPA

- **WLP029 German/Kolsch Ale Yeast** - ABV: 8.6% *Tasting Notes: Peach | Cocoa*

BLACK IPA

- **WLP001 California Ale Yeast[®]** - ABV: 7.3% *Tasting Notes: Cacao | Citrus | Earthy*
- **WLP007 Dry English Ale Yeast** - ABV: 7.2% *Tasting Notes: Roasty | Smokey*

IMPERIAL STOUT

- **WLP001 California Ale Yeast[®]** - ABV: 9.8% *Tasting Notes: Roasty | Cocoa | Star Anise*
- **WLP030 Thames Valley Ale Yeast** - ABV: 9.9% *Tasting Notes: Dark Chocolate | Fig*



The San Diego Estate Beer Project Guest Beers:

Pure Project:

Saison - ABV: 6.4% with homegrown lemons, kaffir lime leaves & native yeast

Thorn Brewing Co.:

Berliner Weiss - ABV: 7.5% with cherries and kumquats

Viewpoint Brewing Co.:

Kolsch - ABV: 5.2% with prickly pear

San Diego Beer Week:

San Diego Brewers Guild: Capital of Craft IPA - ABV: 6.8%

BEER TO GO!

Canned Beer | 4-packs

Oktoberfest

10th Anniversary Ale

Growler - 32oz | 64oz

Crowler - 32oz

Ask about our rotating variety of red and white wines.



Scan to learn more about our beer!