

WHITE LABS[®] BREWING CO.

SHAREABLES

FIRED ROASTED BEETS - 9

Savory maple/sage caramel, blue cheese crumbles, chard, toasted walnuts

HOUSE MADE CHILI - 9

Served with cheddar cheese, cilantro, scallion, tortilla crisps

WINTER KALE SALAD - 13

Black kale, shaved radish, dried cherries, golden raisins, spiced pistachios, scallion, honey/sherry 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

PULLED PORK SANDWICH - 16

Carolina gold BBQ sauce, purple cabbage slaw, house pickles, brioche bun

SNACKS

SNACK MIX - 4

Roasted cashews, candied peanuts, mustard pretzels, corn nuts.

HOUSE MADE KOKUMAMI CHIPS - 4

DESSERT

MISO WALNUT FUDGE COOKIES - 4

Kokumami™ Salt is used in all of our food items

Kokumami™ Salt, a brewer's yeast-infused seasoning that combines the rich taste of Kokumi and the savoriness of Umami together in a single pinch.

Available to purchase in our merch area

WHITE LABS[®] 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**

10°C PILSNER

- **WLP802** - ABV: 4.1% - \$7 (16oz)
Tasting Notes: Spice | Cracker
- **WLP830** - ABV: 4.3% - \$7 (16oz)
Tasting Notes: Cereal | Crisp

BOCK

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

HOPPY AMBER

- **WLP007** - ABV: 6.1% - \$7 (16oz)
Tasting Notes: Malty | Citrus Rind
- **WLP090** - ABV: 6.3% - \$7 (16oz)
Tasting Notes: Caramel | Cappuccino

TABBERER IPA[®]

- **WLP001** - ABV: 7.4% - \$7 (16oz)
Tasting Notes: Orange | Pine
- **WLP1983** - ABV: 7.0% - \$7 (16oz)
Tasting Notes: Candied Orange | Coconut

PHANTASTICALLY HAZY IPA

- **WLP095** - ABV: 8.3% - \$7 (12oz)
Tasting Notes: Mango | Cherry | Resin

ZAMTRA HAZY IPA

- **WLP066** - ABV: 7.1% - \$7 (16oz)
Tasting Notes: Tropical | Lychee
- **WLP1983** - ABV: 7.4% - \$7 (16oz)
Tasting Notes: Pineapple | Apricot

BARLEYWINE

- **WLP001** - ABV: 10.6% - \$7 (12oz)
Tasting Notes: Date | Molasses
- **WLP028** - ABV: 8.9% - \$7 (12oz)
Tasting Notes: Marmalade | Toffee

OATMEAL STOUT

- **WLP005** - ABV: 4.4% - \$7 (16oz)
Tasting Notes: Coffee | Malty
- **WLP036** - ABV: 4.3% - \$7 (16oz)
Tasting Notes: Dark Chocolate | Cola

FRANKENPORTER

- **WLP001** - ABV: 7.8% - \$7 (12oz)
Tasting Notes: Toffee | Cedar
- **WLP096** - ABV: 8.8% - \$7 (12oz)
Tasting Notes: Caramel | Cocoa Nibs

IMPERIAL STOUT

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

BETTER HAZE AHEAD[®]

- Can Pour

- **WLP066** - ABV: 7.8% - \$7 (16oz)
Tasting Notes: Mango | Pineapple
- **WLP077** - ABV: 7.8% - \$7 (16oz)
Tasting Notes: Grapefruit | Passionfruit

HOPPY LAGER - Can Pour

- **WLP830** - ABV: 5.5% - \$7 (12oz)
Tasting Notes: Pine | Resin
- **WLP925** - ABV: 5.5% - \$7 (12oz)
Tasting Notes: Dank | Citrus

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WHITE LABS YEAST STRAIN KEY

WLP001 California Ale Yeast[®]
WLP005 British Ale Yeast
WLP007 Dry English Ale Yeast
WLP028 Edinburgh Ale Yeast
WLP030 Thames Valley Ale Yeast
WLP036 Dusseldorf Alt Yeast
WLP066 London Fog Ale Yeast
WLP077 Tropicale Yeast Blend
WLP090 San Diego Super Ale Yeast
WLP095 Burlington Ale Yeast
WLP096 Franken Yeast Blend
WLP400 Belgian Wit Ale
WLP500 Monastery Ale Yeast
WLP802 Czech Budejovice Lager Yeast
WLP815 Belgian Lager Yeast
WLP830 German Lager Yeast
WLP833 German Bock Lager Yeast
WLP920 Old Bavarian Lager Yeast
WLP925 High Pressure Lager Yeast
WLP940 Mexican Lager Yeast
WLP1983 Charlie's Fist Bump Yeast

GUEST BEER

Guidon | Hefeweizen
ABV: 4.8% - \$7 (16oz)
Hillman Brewing | Robust Porter
ABV: 5.8% - \$8 (16oz)
Ginger's Revenge |
Caramelized Fig & Vanilla
ABV: 4.7% - \$8 (12oz)
Pisgah Brewing | Blueberry Wheat
ABV: 5.5% - \$8 (16oz)
Pisgah Brewing | Tripel
ABV: 10% - \$8 (12oz)
Noble | Spice Merchant
ABV: 6.4% - \$7 (12oz)
New Belgium | Mimosa Sour
ABV: 6% - \$7 (12oz)
Whistle Hop | Molasses Pumpkin Marzen
ABV: 5.2% - \$7 (16oz)

MOCKTAILS

Herbed cranberry Lite - \$7

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

Gingerbread Lite - \$7

Cinnamon, Ginger, Molasses, Clove, Allspice, Lime,, Pecan Bitters

COCKTAILS

Herbed Cranberry - \$12

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

Gingerbread Mule - \$12

Cinnamon, Ginger, Molasses, Clove, Allspice, Lime, Goslings Dark, Pecan Bitters

How Much Could a Banana Cost? - \$14?

Bruleèd Banana, Custard, Brown Butter, Pecan, Chocolate, Caramel, Brown Butter washed Flor De Caña

Gimmie S'more Malk - \$12

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

OTHER

House Made Ginger Beer - \$6

Lemonade - \$6

WHITE WINE

Chardonnay - \$12/\$48

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

RED WINE

Cabernet - \$11/\$44

Pinot Noir - \$11/\$44

SPARKLING WINES

Prosecco - \$9/\$27

BEER TO GO!

Growler - 32oz | 64oz

Crowler - 32oz