

# WHITE LABS<sup>®</sup> 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

# 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

### BREAST OF FRIENDS (Belgian Honey Amber Ale)

Booneshine Brewing Co. Collab

- **WLP500** - ABV: 7.1% - \$7 (12oz)  
*Tasting Notes: Honey | Spice*

### 10°C PILSNER

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

### AMERICAN LIGHT LAGER

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

### BOCK

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

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

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

### HOPPY AMBER

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

### AMBER KELLERBIER

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

### TABBERER IPA

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

### OATMEAL STOUT

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

### BLACK IPA

- **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*

### BETTER HAZE AHEAD<sup>®</sup> - Can Pour

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

### HOPPY LAGER - Can Pour

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

# WHITE LABS<sup>®</sup> BREWING CO.

## WHITE LABS YEAST STRAIN KEY

WLP001 California Ale Yeast<sup>®</sup>  
WLP005 British Ale Yeast  
WLP007 Dry English 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  
WLP400 Belgian Wit Ale  
WLP500 Monastery Ale Yeast  
WLP565 Belgian Saison I 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

Pisgah Brewing | Nitro Stout  
ABV: 5.3% - \$7 (12oz)  
Guidon | German Pilsner  
ABV: 5.2% - \$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

Brown Butter Rum, Banana liquor, Cinnamon,  
Ginger, Molasses, Clove, Allspice, Lime,  
Goslings Dark, Pecan Bitters

### 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