



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.

CINNAMON YEAST BUDDIES - \$12

House-made brewers yeast dough baked into the perfect sweet treat! Served with our vanilla cream cheese frosting.

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

BIANCA FUNGHI - \$19

Parmesan Cream, Roasted Hon Shimeji Mushrooms, Parmesan, Ricotta, Pistachio Pesto, Lemon, Parsley

ADD ONS

Prosciutto di Parma - \$6

Framani Spicy Calabrese Salami - \$5

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*

10C Pilsner

- **WLP802 Czech Budejovice Lager Yeast**- ABV: 4.1% *Tasting Notes: Spice | Cracker | Floral*
- **WLP830 German Lager Yeast** - ABV: 4.3% *Tasting Notes: Cereal | Herbal | Crisp*

CA-75 WIT

WITH JUNIPER BERRY, PEPPERCORN

- **WLP400 Belgian Wit Ale Yeast With Lemon Zest** - ABV: 6.7% *Tasting Notes: Orange Zest | Candied Lemon*

KELLERBIER

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

BROWN ALE

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

WHITE LABS OATMEAL STOUT

- **WLP005 British Ale Yeast**-ABV: 4.4% *Tasting Notes: Toasted Nuts | Coffee | Sweet Malt*
- **WLP036 Dusseldorf Alt Yeast**-ABV: 4.3% *Tasting Notes: Raisin | Dark Chocolate | Spritzee*

SAN DIEGO HOPPY AMBER

- **WLP007 Dry English**-ABV: 6.1% *Tasting Notes: Citrus Rind | Malty | Grassy*
- **WLP090 San Diego Super Ale Yeast** -ABV: 6.3% *Tasting Notes: Tropical | English Tea | Earth*

TABBERER IPA 3.0

- **WLP001 California Ale Yeast** - ABV: 7.4% *Tasting Notes: Papaya | Orange | Pine*
- **WLP1983 Charlie's Fist Bump** - ABV: 7.4% *Tasting Notes: Candied Orange | Coconut Husk | Geosmin*

ZAMTRA HAZY IPA

- **WLP066 London Fog Ale Yeast** - ABV: 7.1% *Tasting Notes: Mango | Cantaloupe | Creamsicle*
- **WLP1983 Charlie's Fist Bump**- ABV: 7.4% *Tasting Notes: Pineapple | Apricot | Dank*

WHITE LABS[®] BREWING CO.

Beer List Continued On Back Page.....



WHITE LABS HAZY IPA

- **WLP077 Tropicale Ale Yeast Blend** - ABV: 8.3% *Tasting Notes: Guava | Passionfruit*
- **WLP095 Burlington Ale Yeast** - ABV: 8.3% *Tasting Notes: Mango | Cherry | Resin*

IMPERIAL STOUT

- **WLP001 California Ale Yeast[®]** - ABV: 9.8% *Tasting Notes: Roasty | Cocoa | Star Anise*

BARLEYWINE

- **WLP001 California Ale Yeast[®]** - ABV: 10.6% *Tasting Notes: Golden Raisin | Date | Molasses*
- **WLP028 Edinburgh/Scottish Ale Yeast** - ABV: 8.9% *Tasting Notes: Prune | Marmalade | Toffee*

CASK:

BARLEYWINE: With **WLP001 California Ale Yeast & WLP099 SuperHigh Gravity Ale** w/ VANILLA BEAN & CINNAMON AGED ON OAK CHIPS - ABV 10.6%

White Labs Guest Beers:

Thorn Brewing Co.:

Berliner Weisse - ABV: 7.5% with cherries and kumquats

ATHLETIC BREWING NON-ALCOHOLIC:

Ask beertender for rotating selection

Ask about our rotating variety of red and white wines.

BEER TO GO!

Canned Beer | 4-packs

Hoppy Lager w/ Simcoe & Citra WLP830 & WLP925

Better Haze Ahead WLP066 & WLP077

Growler - 32oz | 64oz

Crowler - 32oz



Scan to learn more about our beer!