

# 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.*

### CHEESE - 14

Alta cucina pizza sauce, provolone and mozzarella blend

### 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

### 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

 Vegetarian Option  Vegan Option

# 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

#### IRISH RED ALE

- **WLP004** - ABV: 5.5% - \$6 (16oz)  
*Tasting Notes: Red Apple | Toast*
- **WLP028** - ABV: 4.8% - \$6 (16oz)  
*Tasting Notes: Pear | Brown Sugar*
- **Cask WLP001** - ABV: 4.8%  \$6 (16oz) *Tasting Notes: Caramel | Melon*

#### TABBERER IPA<sup>®</sup>

- **DRY 001** - ABV: 7.1% - \$6 (16oz)  
*Tasting Notes: Citrus | Bread Dough*
- **WLP001** - ABV: 7.1% - \$6 (16oz)  
*Tasting Notes: Grapefruit | Pine*

#### WINTER BOCK

- **WLP833 w/ Coffee** - ABV: 7.5% - \$6 (16oz) *Tasting Notes: Caramel | Hazelnut*
- **WLP920** - ABV: 7.3% - \$6 (16oz)  
*Tasting Notes: Toffee | Fig*

#### SMATH HAZY IPA

- **WLP066** - ABV: 7.4% - \$6 (16oz)  
*Tasting Notes: Grapefruit | Floral*

#### OATMEAL STOUT

- **WLP005** - ABV: 4.4% - \$6 (16oz)  
*Tasting Notes: Coffee | Malty*
- **WLP036** - ABV: 4.3% - \$6 (16oz)  
*Tasting Notes: Dark Chocolate | Cola*

#### FRANKENPORTER

- **WLP001** - ABV: 7.8% - \$6 (12oz)  
*Tasting Notes: Toffee | Cedar*
- **WLP096** - ABV: 8.8% - \$6 (12oz)  
*Tasting Notes: Caramel | Cocoa Nibs*

#### HOUSE LAGER

- **WLP840** - ABV: 4.5% - \$6 (16oz)  
*Tasting Notes: Lemon | Honey*
- **WLP940** - ABV: 4.8% - \$6 (16oz)  
*Tasting Notes: Key Lime | Maize*

#### BARLEYWINE

- **WLP001** - ABV: 10.6% - \$6 (12oz)  
*Tasting Notes: Date | Molasses*
- **WLP028** - ABV: 8.9% - \$6 (12oz)  
*Tasting Notes: Prune | Toffee*

#### IMPERIAL STOUT

- **WLP001** - ABV: 9.8% - \$6 (12oz)  
*Tasting Notes: Roasty | Cocoa*

#### CAN POURS

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#### BETTER HAZE AHEAD<sup>®</sup>

- **WLP077** - ABV: 7.8% - \$6 (16oz)  
*Tasting Notes: Vanilla | Passionfruit*

#### HOPPY LAGER

- **WLP830** - ABV: 5.5% - \$6 (16oz)  
*Tasting Notes: Pine | Resin*
- **WLP925** - ABV: 5.5% - \$6 (16oz)  
*Tasting Notes: Dank | Citrus*

#### ST. PATRICK'S WEEKEND SPECIALS

“Soup of the Day” - \$8

Jameson Irish Whisky

“The Lab Made a Green Cocktail” - \$12

Dogfish Head Seaquench, Green Woodruff, Gin, Green.

Guidon Brewing | Irish Stout

ABV: 4.7% - \$6 (16oz)

Irish Boilermaker - \$12

WLP Red Ale + Jameson

Cask Conditioned Red Ale - \$6

WLP001 Cask Red Ale

#### WHITE LABS YEAST STRAIN KEY

WLP001 California Ale Yeast<sup>®</sup> | WLP004 Irish Ale Yeast | WLP005 British Ale Yeast | WLP028 Edinburgh Ale Yeast | WLP036 Dusseldorf Alt Yeast | WLP066 London Fog Ale Yeast | WLP077 Tropicale Yeast Blend | WLP096 Franken Yeast Blend | WLP830 German Lager Yeast | WLP833 German Bock Yeast | WLP920 Old Bavarian Lager Yeast | WLP925 High Pressure Lager Yeast

# WHITE LABS<sup>®</sup>

## BREWING CO.

### GUEST BEER

**Dogfish Head | SeaQuench Sour Ale**  
**ABV: 4.9% - \$6 (12oz)**

**French Broad Brewing | Pilsner**  
**ABV: 5.1% - \$6 (16oz)**

**Ginger's Revenge | Pomegranate Dry Hop**  
**ABV: 5.1% - \$6 (12oz)**

**Guidon Brewing | Irish Stout**  
**ABV: 4.7% - \$6 (16oz)**

**Guidon Brewing | Wee Fella (Scotch Ale)**  
**ABV: 7.4% - \$6 (12oz)**

**Hillman Brewing | ESB**  
**ABV: 6.1% - \$6 (16oz)**

**Mica Town Brewing | Silver Lining Kolsch**  
**ABV: 5.3% - \$6 (12oz)**

**Noble | Spice Merchant (Chai Cider)**  
**ABV: 6.4% - \$6 (12oz)**

**Pisgah Brewing | Blueberry Wheat**  
**ABV: 5.5% - \$6 (16oz)**

**Pisgah Brewing | Tripel**  
**ABV: 10% - \$6 (12oz)**

**Whistle Hop | Maple DoppelBock**  
**ABV: 7.5% - \$6 (12oz)**

### MOCKTAILS

**Herbed Cranberry Lite - \$7**

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

### SPECIALTY COCKTAILS

**"Soup of the Day" - \$8**

Jameson Irish Whisky

**"The Lab Made a Green Cocktail" - \$12**

Dogfish Head Seaquench, Green Woodruff, Gin, Green.

**Herbed Cranberry Mule - \$14**

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

### OTHER

**House Made Ginger Beer - \$6**

**Sparkling 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**