



## BEER MENU

Our brewers ferment the same beers with different yeast strains to produce distinctly different beer profiles (best enjoyed side-by-side!).

OPTION1: 4oz or 8oz Side-By-Side OPTION2: 4 4oz Tasters OPTION3: Full Pour/ Half Pour/ 4oz Taster

### AMERICAN LIGHT LAGER

- **WLP840 American Lager Yeast w/ Lemon**- ABV: 4.5% *Tasting Notes: Lemon | Honey | Bready*
- **WLP940 Mexican Lager Yeast w/ Lime** - ABV: 4.6% *Tasting Notes: Key Lime | Maize | Grainy*

### RICE LAGER

- **WLP830 German Lager Yeast** - ABV: 4.8% *Tasting Notes: White Bread | Honey | Grainy*
- **WLP885 Zurich Lager Yeast** - ABV: 4.8% *Tasting Notes: Bubblegum | Banana| Cereal*

### PINK BOOTS SAISON

- **WLP565 Belgian Saison I Ale Yeast**- ABV: 5.6%*Tasting Notes: Chamomile| Bubblegum| Lemon*
- **WLP590 French Saison Ale Yeast**- ABV: 6.0%*Tasting Notes: Apricot| Peppercorn| Fresh Peeled Mango*

### BROWN ALE

- **WLP029 German Kolsch Ale Yeast w/ Jaunt Coffee Roasters Mexico Chiapas Coffee Beans**  
ABV: 4.9%*Tasting Notes: Graham Cracker | Toasty | Medium Roast Coffee*
- **WLP090 San Diego Super Ale Yeast** - ABV: 4.7%*Tasting Notes: Toasty | Caramel | Crisp*

### COLD IPA

- **WLP008 East Coast Ale Yeast**- ABV: 6.6% *Tasting Notes: Grapefruit| Orange | Pine*
- **WLP802 Czech Budejovice Lager Yeast**- ABV: 7.0%*Tasting Notes: Citrus| Bread Dough | Grassy*

### SIRRETTA IPA

- **WLP001 California Ale Yeast ®**- ABV: 6.3%*Tasting Notes: Fresh Cut Grass | Citrus| Resin*
- **WLP066 London Fog Ale Yeast**- ABV: 6.8%*Tasting Notes: Pineapple| Passionfruit | Orange*

### TABBERER IPA w/ Nectaron Hops

- **WLP001 California Ale Dry Yeast ®**- ABV: 7.3%*Tasting Notes: Fresh Peach | Nectarine | Earthy*
- **WLP095 Burlington Ale Yeast**- ABV: 6.9%*Tasting Notes: Pineapple| Peach Rings | Blood Orange*

*Beer List Continued On Back Page.....*

# WHITE LABS<sup>®</sup> BREWING CO.



## WHITE LABS HAZY IPA w/ Idaho7, Citra, Sabro Cryo

- **WLP066 London Fog Ale Yeast**- ABV: 7.1% *Tasting Notes: Pineapple | Ruby Red Grapefruit | Resin*
- **WLP077 Tropicale Yeast Blend**- ABV: 7.5% *Tasting Notes: Tangerine | Pineapple | Grassy*

## FRANKENPORTER

- **WLP001 California Ale Yeast<sup>®</sup>** - ABV: 7.8% *Tasting Notes: Toffee | Fig | Cedar*
- **WLP096 Frankenstout Yeast Blend** - ABV: 8.8% *Tasting Notes: Caramelized Banana | Caramel | Cocoa Nibs*

## BARLEYWINE

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

## White Labs Guest Beers:

### 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

Spring Lager WLP830 German Lager Yeast & WLP835 German Lager X

Tabberer IPA WLP001 California Ale Yeast & WLP077 Tropicale Yeast Blend

Growler - 32oz | 64oz

Crowler - 32oz



Scan to learn more about our beer!