

# WHITE LABS<sup>®</sup>

## BREWING CO.

### SNACKS + STARTERS

#### SNACK MIX - 4

Roasted cashews, candied peanuts, mustard pretzels, corn nuts

#### CITRUS GREEN BEANS - 9

Green beans, crème fraîche, toasted coconut, lime supreme, olive oil, salt

#### GARLIC PARMESAN BITES - 12

Crispy dough bites tossed in Parmesan Garlic Butter and served with Marinara

#### SUMMER SAUSAGE - 13

House mustard, pickles, onion jam, warm bread and compound butter

#### KIMCHI FRIES - 14

Lactobacillus-brined fries, brisket, lacto-brevius kimchi, furikake, lab sauce, scallion

#### FIRE ROASTED RIGATONI - 14

Lemon fontina cream sauce, buttery breadcrumbs, house mozzarella, fresh truffle, herb mix

### SALADS

*Add grilled or fried chicken \$5 | Add anchovies \$2*

#### SPRING SALAD - 13

Arugula, fire roasted potatoes, niçoise olives, green beans, scallion, shaved radish, mustard vinaigrette

#### CAESAR - 13

Romaine hearts, house caesar dressing, focaccia croutons, parmesan

### DESSERT

#### MISO WALNUT FUDGE COOKIES - 4

### 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*

### 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 - 15

Alta cucina pizza sauce, mozzarella and provolone 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, anchovies, pesto*

#### Substitutions

*\$1 Vegan cheese  
\$2 House Vegan Italian Sausage  
\$3 Gluten-free pizza crust*

# 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

### RICE LAGER

- **WLP830** - ABV: 4.8% - \$7 (16oz)  
*Tasting Notes: Koji | Basmati*
- **WLP885** - ABV: 4.8% - \$7 (16oz)  
*Tasting Notes: Cereal | Jasmine*

### VIENNA LAGER

- **WLP838** - ABV: 5.0% - \$7 (16oz)  
*Tasting Notes: Toasty | Raw Honey*
- **WLP940** - ABV: 4.9% - \$7 (16oz)  
*Tasting Notes: Fresh Biscuit | Caramel*


### HANSEN HEFEWEIZEN

- **WLP300** - ABV: 5.2% - \$7 (16oz)  
*Tasting Notes: Ripe Banana | Bubblegum*
- **WLP400** - ABV: 5.3% - \$7 (16oz)  
*Tasting Notes: Citrus Zest | Herbaceous*

### PINK BOOTS SAISON

- **WLP565** - ABV: 5.6% - \$7 (16oz)  
*Tasting Notes: Chamomile | Lemon*
- **WLP590** - ABV: 6.0% - \$7 (16oz)  
*Tasting Notes: Pink Peppercorn | Mango*

### BOCK

- **WLP833 w/ Coffee** - ABV: 7.5% - \$7 (16oz) *Tasting Notes: Caramel | Hazelnut*
- **WLP920** - ABV: 7.3% - \$7 (16oz)   
*Tasting Notes: Toffee | Fig*

### BROWN ALE

- **WLP029 w/ Coffee** - ABV: 4.9% - \$7 (16oz) *Tasting Notes: Toast | Medium Roast*
- **WLP090** - ABV: 4.7% - \$7 (16oz)  
*Tasting Notes: Caramel | Crisp*

### NECTARON TABBERER IPA

- **DRY001** - ABV: 7.2% - \$7 (16oz)  
*Tasting Notes: Orange Peel | Peach Rings*
- **WLP095** - ABV: 6.9% - \$7 (16oz)  
*Tasting Notes: Blood Orange | Tropical Creamsicle*

### IMPERIAL STOUT (2022 Vintage)

- **WLP030** - ABV: 9.8% - \$7 (12oz)  
*Tasting Notes: Cocoa | Jam*

### BARLEYWINE

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

### CAN POURS

### SPRINGTOBERFEST MARZEN

- **WLP820** - ABV: 5.1% - \$7 (16oz)  
*Tasting Notes: Honey | Apple*
- **WLP835** - ABV: 5.1% - \$7 (16oz)  
*Tasting Notes: White Bread | Herbal*

### TABBERER IPA<sup>®</sup>

- **WLP001** - ABV: 7.0% - \$7 (16oz)  
*Tasting Notes: Citrus | Pine*
- **WLP077** - ABV: 7.0% - \$7 (16oz)  
*Tasting Notes: Guava | Passionfruit*

### WHITE LABS YEAST STRAIN KEY

WLP001 California Ale Yeast<sup>®</sup> | WLP005 British Ale Yeast | WLP008 East Coast Ale Yeast | WLP028 Edinburgh Ale Yeast | WLP029 German Kölsch Yeast | WLP030 Thames Valley Yeast | WLP066 London Fog Ale Yeast | WLP077 Tropicale Yeast Blend | WLP090 San Diego Super Ale Yeast | WLP095 Burlington Ale Yeast | WLP300 Hefeweizen Yeast | WLP400 Belgian Wit Yeast | WLP565 Belgian Saison Yeast | WLP590 French Saison Yeast | WLP802 Czech Budejovice Lager Yeast | WLP820 Oktoberfest Marzen Yeast | WLP830 German Lager Yeast | WLP838 Southern German Lager Yeast | WLP835 German X Lager Yeast | WLP833 German Bock Yeast | WLP840 American Lager Yeast | WLP885 Zurich Lager Yeast | WLP920 Old Bavarian Lager Yeast | WLP925 High Pressure Lager Yeast

# WHITE LABS<sup>®</sup>

## BREWING CO.

### GUEST BEER

**French Broad Brewing** | German Pils  
ABV: 5.1% - \$7 (16oz)

**Hi-Wire Brewing** | Margarita Sour  
ABV: 4.5% - \$7 (12oz)

**Ginger's Revenge** | Lime Agave  
ABV: 5.1% - \$8 (12oz)

**Guidon Brewing** | Irish Stout  
ABV: 4.7% - \$7 (16oz)

**Guidon Brewing** | Wee Fella (Scotch Ale)  
ABV: 7.4% - \$7 (12oz)

**Homeplace Brewing** | Rye IPA  
ABV: 7.0% - \$7 (16oz)

**Mica Town Brewing** | Wit  
ABV: 5.6% - \$7 (16oz)

**Noble** | Wild Berry Knight (Cider)  
ABV: 6% - \$7 (12oz)

**Pisgah Brewing** | Blueberry Wheat  
ABV: 5.5% - \$8 (16oz)

### WHITE WINE

Chardonnay - \$12/\$48

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

### RED WINE

Cabernet - \$11/\$44

Pinot Noir - \$11/\$44

### SPARKLING WINES

Prosecco - \$9/\$27

### SPECIALTY COCKTAILS

**Always Blue** - \$14

Blue Razzberry, Fresh Lime, Pisco, Rose Bud

**(Bring Me A) Straw-shrubbery** - \$14

Strawberry, Lemon, Champagne Vinegar, Arugula, Soda, Tanqueray, Cocchi Americano

**Jungle Mule** - \$14

Toasted Coconut Pineapple, Fresh Lime, Orange, Ginger, Soda, Bacardi, Aperol

**Oops, All Berries!** - \$14

Blackberry, Blueberry, Raspberry, Strawberry, Lime, Clarified Milk Punch, Vodka, Licor 43, Cap'n Crunch cereal rim

### NON-ALCOHOLIC MOCKTAILS

**Seasonal Shrub** - \$8

Strawberry, Lemon, Champagne Vinegar, Arugula, Soda Water

**Tropical Mule** - \$8

Toasted Coconut Pineapple Juice, Fresh Lime, Orange, Ginger, Soda Water

**Razzle-Dazzle** - \$8

Blue Razzberry Syrup, Fresh Lime, Soda

### NON-ALCOHOLIC BEER

**Athletic Run Wild NA IPA** - \$6

**Athletic Upside Dawn NA Golden Ale** - \$6

### OTHER

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

**Sparkling Lemonade** - \$6

### BEER TO GO!

**Growler** - 32oz | 64oz

**Crowler** - 32oz