

WHITE LABS[®]

BREWING CO.

SALADS

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

HEIRLOOM CAPRESE - 13

Heirloom tomatoes, burrata, warm bread, fresh basil, olive oil, white balsamic reduction, cracked peppercorn, lemon zest

CUCUMBER SALAD - 13

English cucumber, toasted cashews, cilantro, scallion, fermented daikon radish, basil, lime, chili crisp

CAESAR - 13

Romaine hearts, caesar dressing, focaccia croutons, parmesan

SHAREABLES

SNACK MIX - 4

Roasted cashews, candied peanuts, mustard pretzels, corn nuts

BABA GHANOUSH - 10

Fire roasted eggplant, tahini, garlic, lemon, flatbread

SUMMER SAUSAGE - 11

Mustard, pickles, onion jam, warm bread and compound butter

GARLIC PARMESAN BITES - 13

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

KIMCHI FRIES - 15

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

RICOTTA GNOCCHI - 16

Lemon, garlic, fresh shaved truffle

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 - 16

Alta cucina pizza sauce, mozzarella and provolone blend

MARGHERITA - 17

Alta cucina pizza sauce, fresh mozzarella, basil

PEPPERONI - 18

Alta cucina pizza sauce, mozzarella, provolone, Ezzo pepperoni

CACIO E PEPE - 18

Parmesan and black pepper mornay, arugula, lemon

MUSHROOM - 18

Fire Roasted mushroom medley, herbed ricotta, garlic confit, walnuts, arugula, lemon

SAUSAGE - 19

Alta cucina pizza sauce, hot Italian sausage, fire roasted onions, pepperoncini, mozzarella, provolone

Additions

\$2 each: mushrooms, sausage, pepperoni, anchovies, pesto

Substitutions

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


WHITE LABS[®] BREWING CO.

Our brewers ferment the same beers with different yeast strains to produce distinctly different beer profiles.

BEER MENU

Beer Flight - \$12 | 4 - 4 oz. pours

AMERICAN LAGER

- **WLP840** - ABV: 5.4% - \$7 (16oz)
Tasting Notes: Honey | Cornbread
- **WLP940 w/ Lime** - ABV: 5.4% - \$7 (16oz)
Tasting Notes:  Fresh Lime | Wild Maize


ALTBIER

- **WLP029** - ABV: 4.8% - \$7 (16oz)
Tasting Notes: Dried Cherry | Brown Sugar
- **WLP036** - ABV: 4.0% - \$7 (16oz)
Tasting Notes: Caramel | Toasty

SMATH IPA

- **DRY066** - ABV: 5.6% - \$7 (16oz)
Tasting Notes: Tangerine Peel | Tree Resin
- **WLP066** - ABV: 5.2% - \$7 (16oz)
Tasting Notes: Pineapple | Grapefruit Rind

SCHWARZBIER

- **WLP838** - ABV: 4.7% - \$7 (16oz)
Tasting Notes: Dark Chocolate | Nutty
- **WLP925** - ABV: 4.6% - \$7 (16oz)
Tasting Notes: Cappuccino | Baker's Chocolate 


IMPERIAL IPA

- **WLP001** - ABV: 8.8% - \$7 (12oz)
Tasting Notes: Papaya | Resin

TABBERER IPA

- **WLP001** - ABV: 7.0% - \$7 (16oz)
Tasting Notes: Melon | Tree Resin
- **WLP009** - ABV: 7.3% - \$7 (16oz)
Tasting Notes: Tangerine | Citrus Zest

R&D HAZY IPA

- **WLP077** - ABV: 7.8% - \$7 (16oz)
Tasting Notes: Mango Sorbet | Fresh Guava
- **WLP518** - ABV: 7.8% - \$7 (16oz) 
Tasting Notes: Fruit Candies | Tangy

CAN POURS

BETTER HAZE AHEAD IPA

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

BEER TO GO!

Growler - 32oz | 64oz

Crowler - 32oz

WHITE LABS YEAST STRAIN KEY

WLP001 California Ale Yeast[®] | WLP008 East Coast Ale Yeast | WLP009 Australian Ale Yeast | WLP028 Edinburgh Ale Yeast | WLP029 German Kölsch Yeast | WLP036 Düsseldorf Alt Ale Yeast | WLP066 London Fog Ale Yeast | WLP075 Hansen Ale Yeast Blend | WLP077 Tropicale Yeast Blend | WLP080 Cream Ale Yeast Blend | WLP090 San Diego Super Ale Yeast | WLP091 Best Coast Hazy Blend | WLP300 Hefeweizen Yeast | WLP400 Belgian Wit Yeast | WLP521 Hornindal Kveik Yeast | WLP550 Belgian Saison Yeast | WLP644 S. Brux-like Trois | 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 | WLP838 Southern German Lager Yeast | WLP840 American Lager Yeast | WLP885 Zurich Lager Yeast | WLP920 Old Bavarian Lager Yeast | WLP925 High Pressure Lager Yeast | WLP940 Mexican Lager Yeast | WLP1983 Charlie's Fist Bump Ale Yeast

WHITE LABS[®]

BREWING CO.

GUEST DRAFT BEER

- Highland Brewing | **Gaelic Ale**
ABV: 5.8% - \$7 (16oz)
- Highland Brewing | **Wishing Star IPA**
ABV: 6.8% - \$7 (16oz)
- Hi-Wire Brewing | **Mosaic IPA**
ABV: 6.7% - \$7 (16oz)
- Hillman Beer | **IPA**
ABV: 6.1% - \$7 (16oz)
- Ginger's Revenge | **Passion Fruit Dry Hop**
ABV: 5.2% - \$8 (12oz)
- Lazy Hiker | **Golden Ale**
ABV: 4.6% - \$7 (16oz)
- New Belgium Brewing | **Mimosa Sour**
ABV: 6% - \$7 (12oz)
- Mica Town Brewing | **Kölsch**
ABV: 5.3% - \$7 (16oz)
- Noble | **Tart Cherry Cider**
ABV: 6.4% - \$8 (12 oz)
- Outsider | **Carolina Common**
ABV: 5.7% - \$7 (16 oz)
- Pisgah Brewing | **Cherry Wheat**
ABV: 5.5% - \$7 (16oz)
- Urban Orchard | **Semi-Dry English**
ABV: 6.4% - \$8 (12oz)
- Whistle Hop | **Pineapple Vanilla Milkshake IPA[^]**
ABV: 6.5% - \$7 (12oz)
- Whistle Hop | **Watermelon Chile Wit**
ABV: 5.1% - \$7 (12oz)

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

Who's Drinking Gilbert Grape?[°] - \$14

Muscadine Grape, Lemon, Apple Cider Vinegar, Walnut, Cognac, Cocchi Americano

Crime Of Passion[°] - \$14

Passionfruit, Tepache, Almond, Citrus Blend, Star Anise, Clove, Ancho, Angostura, Overproof Rum, Plantation Dark, Velvet Falernum

Welcome, From Florida - \$14

Lactobacillus Fermented Lime, Coconut, Vanilla, Luksusowa Vodka

Blackberry John Daly - \$14

Blackberry, Limoncello, Earl Grey, Honey, Ginger, New Amsterdam Gin, Italicus

NON-ALCOHOLIC MOCKTAILS

Blackberry Arnold Palmer - \$8

Blackberry, Lemon, Honey, Ginger, Earl Grey Tea

Tiki Tepache[°] - \$8

Pineapple, Passionfruit, Almond, Orange, Lime, Vanilla, Soda

SUBLIME - \$8

Preserved Lime, Coconut, Vanilla, Sprite

Seasonal Shrub[°] - \$8

Muscadine, Lemon, Walnut, Apple Cider Vinegar, 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

 = **Gluten Reduced**

*= Contains Honey

[^]=Contains Lactose

[°]=Contains Nuts

FROM CELL TO SIP

Founded by White Labs Yeast and Fermentation, White Labs Brewing Co is known for their high-quality, innovative craft beer. The brewery's evolution began when Dr. Chris White, Founder and CEO, decided to showcase the impact of fermentation. By splitting batches of beer at the fermentation stage with different yeast strains, we create variations of each beer. With access to an unlimited number of yeast strains, White Labs Brewing Co. creates high-quality beers that highlight both classic and new, novel yeast strains through their distinct profile taste and truly scientific experience.



THE SCIENCE BEHIND FERMENTATION

Fermentation impacts our everyday lives. From the yogurt to bread, fermentation is responsible for some of our favorite food and beverages. Using microorganisms and fermentation techniques, we're able to craft beers and food enjoyable to everyone at White Labs Brewing Co.

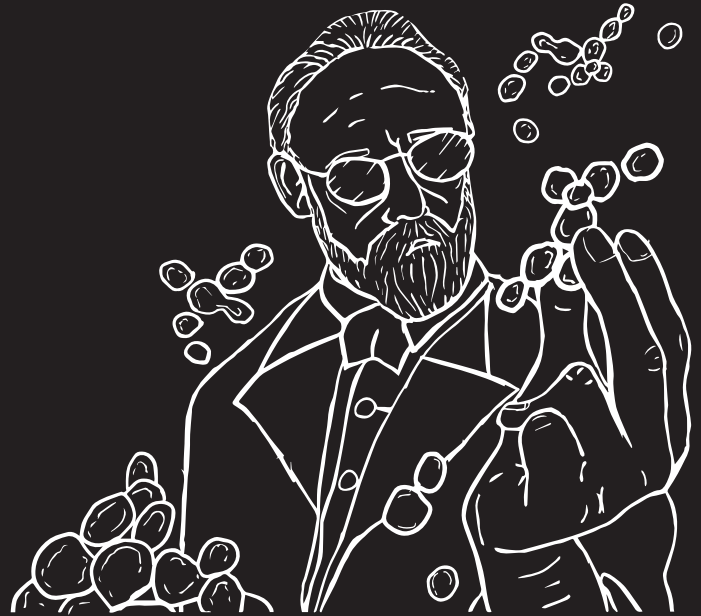
From the first cell propagated to the beer in your glass, White Labs ensures we always set the highest standards of quality. From Cell to Sip.

All beer consists of Water, Hops, Barley, and Yeast



Yeast, the most important Ingredient!

Yeast contribute more than 600 flavor and aroma compounds which add complexity and nuance to beer.



Emil Christian Hansen isolated the first lager yeast strain which was introduced into the brewing world on November 12, 1883. The most famous of all wheat beers is the German Hefeweizen, known for producing Isoamyl Acetate (IA) which gives the distinct flavor and aroma of banana. Through gas chromatography we can measure these levels which are represented in parts per million next to each beer.