

# WHITE LABS<sup>®</sup>

## BREWING CO.

### SALADS

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

#### **PETIT BITTER GREENS - 13**

Belgian endive, creamy miso/ginger vinaigrette, candied pecans, honey crisp apple, Danish blue, celery, parsley

#### **CAESAR - 13**

Romaine hearts, caesar dressing, focaccia croutons, parmesan

### SHAREABLES

#### **SNACK MIX - 4**

Roasted cashews, candied peanuts, mustard pretzels, corn nuts

#### **FIRE ROASTED HARISSA CARROTS - 9**

Harissa, yogurt, honey, candied pecans, lemon zest, fresh herbs

#### **GARLIC PARMESAN BITES - 13**

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

#### **MUSHROOM ARANCINI - 14**

Deep fried mushroom risotto served with creamy marinara, pecorino, fresh herbs

#### **KIMCHI FRIES - 15**

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

#### **CRISPY PORK BELLY - 16**

Slow braised butternut squash, pumpkin seed, goat cheese, cilantro, Pedro Jiménez 25 year balsamic

### DESSERT

#### **BASQUE CHEESECAKE - 8**

Salted caramel and apple compote

### 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<sup>®</sup> 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

### KÖLSCH

- **WLP029** - ABV: 3.6% - \$7 (16oz)  
*Tasting Notes: Crisp | Hay*
- **WLP530** - ABV: 3.7% - \$7 (16oz)  
*Tasting Notes: Floral | Stonefruit*

### MAUI KÖKUA SESSION IPA

- **WLP001** - ABV: 4.8% - \$7 (16oz)  
*Tasting Notes: Pine | Citrus Zest*
- **WLP067** - ABV: 4.8% - \$7 (16oz)  
*Tasting Notes: Tropical Fruit | Citrus*

### FALL BOCK

- **WLP833** - ABV: 6.4% - \$7 (16oz)  
*Tasting Notes: Cola | Tootsie Roll*
- **WLP920** - ABV: 6.4% - \$7 (16oz)  
*Tasting Notes: Toffee | Caramel*

### RAYS OF LIGHT IPA

- **WLP001** - ABV: 7.4% - \$7 (16oz)  
*Tasting Notes: Citrus | Resin*
- **WLP066** - ABV: 6.7% - \$7 (16oz)  
*Tasting Notes: Pineapple | Orange*

### BLACK IPA

- **WLP001** - ABV: 6.8% - \$7 (16oz)  
*Tasting Notes: Baker's Chocolate | Citrusy*
- **WLP007** - ABV: 6.9% - \$7 (16oz)  
*Tasting Notes: Milk Chocolate | Berry*

### FRANKENSTOUT

- **WLP001** - ABV: 8.2% - \$7 (12oz)  
*Tasting Notes: Toffee | Fig*
- **WLP096** - ABV: 9.1% - \$7 (12oz)  
*Tasting Notes: Caramelized Banana | Cacao*

## CAN POURS

### OKTOBERFEST

- **WLP833** - ABV: 5.1% - \$7 (16oz)  
*Tasting Notes: Bran Bread Crust | Cola*

### BEER TO GO!

Growler - 32oz | 64oz

Crowler - 32oz

### WHITE LABS YEAST STRAIN KEY

WLP001 California Ale Yeast<sup>®</sup> | WLP009 Australian Ale | WLP029 German Kölsch | WLP036 German Altbier | WLP066 London Fog Ale | WLP067 Coastal Haze Ale | WLP096 FrankenYeast Blend | WLP4030 Franconian Dark Lager | WLP518 Opshaug Kveik Ale | WLP530 Abbey Ale | WLP802 Czech Budejovice Lager | WLP808 Mythical Hammer Lager Blend | WLP820 Oktoberfest Marzen | WLP833 German Bock | WLP840 American Lager | WLP845 Fast Lager | WLP920 Old Bavarian Lager | WLP925 High Pressure Lager

# WHITE LABS<sup>®</sup>

## BREWING CO.

### GUEST DRAFT BEER

- Guidon Beer | **American IPA**  
ABV: 6.3% - \$7 (16oz)
- Hillman Beer | **IPA**  
ABV: 6.1% - \$7 (16oz)
- Hillman Beer | **I.F.F.Y. (Pumpkin Beer)**  
ABV: 7.8% - \$7 (12oz)
- Ginger's Revenge | **Hibiscus Lavender\***  
ABV: 5.2% - \$8 (12oz)
- New Belgium Brewing | **Mimosa Sour**  
ABV: 6% - \$7 (12oz)
- Mica Town Brewing | **Kölsch**  
ABV: 5.3% - \$7 (16oz)
- Noble | **Village Tart Cherry**  
ABV: 6.4% - \$8 (12 oz)
- Pisgah Brewing | **Blueberry Wheat**  
ABV: 5.5% - \$7 (16oz)
- Sweeten Creek | **American Brown Ale**  
ABV: 5.5% - \$7 (16oz)
- Sweeten Creek | **Pale Ale**  
ABV: 5.0% - \$7 (16oz)
- Urban Orchard | **Semi-Dry English**  
ABV: 6.4% - \$8 (12oz)
- Whistle Hop | **Strawberry Sumac\***  
ABV: 5.3% - \$8 (12oz)
- Whistle Hop | **Tropical IPA**  
ABV: 6.7% - \$7 (12oz)

### WHITE WINE

Chardonnay - \$12/\$48

Sauv. Blanc - \$12/\$48

### RED WINE

Cabernet - \$11/\$44

Pinot Noir - \$11/\$44

### SPARKLING WINES

Prosecco - \$9/\$25

### SPECIALTY COCKTAILS

#### **Save The Breast 4 Lassi** ◦ - \$14

Hibiscus, Coconut Yogurt, Mango, Vanilla, Green Cardamom, Lemon, Beet, Bacardi White, Triple Sec, "Cardi P" Sugar Rim, Pistachio, Cran-Strawberry

#### **Pu'erh In The World is Carmen Sandiego** \* - \$14

Pu'erh Tea, Tangerine, Red Date, Honey, Ginger, Szechuan Peppercorn, Kokumami Salt, Tanqueray Gin

#### **The Boy Who Lived** ◦^ - \$14

Butterbeer Syrup, Licor 43, Frangelico, Milk Clarified Coffee, Chocolate, Overproof Rum, Praline and Magic Sprinkles

#### **Scooby-Ube Doo** - \$14

Purple Yam, Chai, Citrus Blend, Vanilla, White Balsamic, White Chocolate Cinnamon Cookie, Rittenhouse Rye, Punt e Mes

### NON-ALCOHOLIC MOCKTAILS

#### **Tallahassee Lassi** - \$8

Hibiscus, Coconut Yogurt, Mango, Vanilla, Cardamom, Lemon, Beet, Cran-Strawberry

#### **Seasonal Mule** - \$8

Pu'erh Tea, Tangerine, Red Date, Honey, Ginger, Szechuan Peppercorn, Kokumami Salt, Soda

#### **You're A Wizard** - \$8

Butterbeer! Made at the Intersection of Science and Magic

#### **Ruh Roh Raggy** - \$8

Purple Yam, Chai, Citrus Blend, Vanilla, White Balsamic, Soda

### NON-ALCOHOLIC BEER

Athletic Run Wild NA IPA - \$6

Athletic Upside Dawn NA Golden Ale - \$6

### KOMBUCHA

Shanti Jun Lemon Elderberry - \$7

Shanti Jun Lemon Lavender - \$7

### OTHER

House Made Ginger Beer - \$6

Sparkling Lemonade - \$6

 = **Gluten Reduced**

\*= Contains Honey

^=Contains Lactose

◦=Contains Nuts