**WHITE LABS® 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-brevvis 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
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**

**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**
- WLP820 - ABV: 5.1% - $7 (16oz)
  Tasting Notes: Caramel | Clean
- 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® | WLP009 Australian Ale Yeast | WLP029 German Kölsch Yeast | WLP036 German Altbier Yeast | WLP066 London Fog Ale Yeast | WLP096 FrankenYeast Blend | WLP4030 Franconian Dark Lager Yeast | WLP518 Opshaug Kveik Ale Yeast | WLP802 Czech Budejovice Lager Yeast | WLP808 Mythical Hammer Lager Yeast Blend | WLP820 Oktoberfest Marzen Yeast | WLP833 German Bock Yeast | WLP840 American Lager Yeast | WLP845 Fast Lager Yeast | WLP920 Old Bavarian Lager Yeast | WLP925 High Pressure Lager Yeast
**GUEST DRAFT BEER**

- Highland Brewing | **Gaelic Ale**
  ABV: 5.8% - $7 (16oz)
- Hillman Beer | **IPA**
  ABV: 6.1% - $7 (16oz)
- Ginger’s Revenge | **Hibiscus Lavender**
  ABV: 5.2% - $8 (12oz)
- New Belgium Brewing | **Mimosa Sour**
  ABV: 6% - $7 (16oz)
- 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)
- Urban Orchard | **Semi-Dry English**
  ABV: 6.4% - $8 (12 oz)
- Whistle Hop | **Blackberry Mojito**
  ABV: 5.3% - $8 (12 oz)
- Whistle Hop | **Tropical IPA**
  ABV: 6.7% - $7 (12oz)

**WHITE LABS BREWING CO.**

**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

**WHITE WINE**

- Chardonnay - $12/$48
- Sauv. Blanc - $12/$48

**RED WINE**

- Cabernet - $11/$44
- Pinot Noir - $11/$44

**SPARKLING WINES**

- Prosecco - $9/$25

**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 Blueberry Basil - $7
- Shanti Jun Lemon Elderberry - $7
- Shanti Jun Lemon Lavender - $7

**OTHER**

- House Made Ginger Beer - $6
- Sparkling Lemonade - $6

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* = Contains Honey
^ = Contains Lactose
○ = Contains Nuts

= Gluten Reduced