



the
Lab
gastropub

GROUP PROJECTS

CHARCUTERIE

Assortment of specialty cured meats and California cheeses served with crackers and garnishes [19]

CRISPY PORK BELLY

Slow-cooked pork belly, seasonal fruit, preserved citrus, shaved radish & spiced demi-glace [12]

SHRIMP TOAST

Toasted brioche bread, minced shrimp tossed with fresh herbs, sesame seeds, carrot and radish slaw, garlic aioli and Sriracha sauce [15]

HUMMUS

Choice of crudités, or crispy flatbread [9]

SPINACH ARTICHOKE DIP

Served with crispy flatbread [11]

LAB FRIES

Crispy fries tossed with, cotija cheese, pork al pastor, pineapple salsa, serrano & avocado crème [13]

NACHOS

Corn chips, cheese sauce, pico de gallo, guacamole & lime crème [11]

Extra Credits:

Grilled chicken [4] Grilled steak [7]

CHICKEN WINGS

Choice of The Lab's hot sauce, Sriracha BBQ, dry rub or Thai sauce, served with blue cheese or ranch dressing [10]

DUCK CONFIT POUTINE

Thick cut fries topped with duck confit, coffee gravy, cheese curds, pickled Fresno chills and bourbon cherries [15]

Add a fried egg [1]

KALBI SHORT RIBS

Grilled short ribs served with kimchi cucumbers [13]

INDEPENDENT STUDY

STEAK FRITES

Center cut grass fed ribeye steak topped with roasted garlic & herb butter, cabernet reduction, served with crispy wedge fries [26]

ROASTED CHICKEN THIGHS

Candied yams, stewed cranberries, grilled rapini and sage brown butter [18]

THE LAB BURGER

Ground Angus beef, smoked bacon, caramelized onions, smoked cheddar, lettuce, tomato & garlic aioli, served with shoestring fries [17]

FREE RANGE TURKEY MEATLOAF

Chipotle BBQ sauce, mashed russet potatoes, roasted green beans & crispy red onions [16]

PRIME RIB DIP

Thinly shaved, slow roasted prime rib, served on a toasted demi-baguette with creamy horseradish and an IPA au jus, served with shoestring fries [18]

Sub salad or fruit to any sandwich [2]

Add guacamole, avocado, or bacon [2]

CLASS FAVORITES

LAB CAESAR

Romaine hearts, house-made croutons & cracked black pepper-parmesan dressing [12]

PUB SALAD

Mixed greens, candied walnuts, goat cheese, grapes & pretzel croutons, tossed in a white balsamic vinaigrette [12]

GRILLED SALMON SALAD

Grilled Atlantic salmon with romaine hearts, tomatoes, pumpkin seeds, cotija cheese, hard-cooked egg, shaved radish, crispy corn strips & avocado-cilantro dressing [17]

Extra Credits:

Grilled chicken [4] Grilled steak [7]

Grilled salmon [6] Grilled shrimp [6]

BEER BATTERED FISH & CHIPS

Ale battered Cod, crispy wedge fries tossed in malt vinegar powder served with tartar sauce & lemon wedge [16]

MAC & CHEESE

Large elbow pasta tossed with cheese sauce, mozzarella & pepper jack cheeses, topped with toasted bread crumbs [10]

BAJA FISH TACOS

Beer battered Cod, rustic corn tortillas, shredded cabbage, roasted tomato salsa, sour cream, pico de gallo & fresh lime, served with tortilla chips [11]

LOCAL CAUGHT FISH

Locally caught market fish with creamed leeks, wild mushrooms, crispy rapini & horseradish butter [23]

Gluten Free Options Available

We do our best to help the environment. Water is available upon request. Menu is subject to change due to availability of product. Please let your server know if you have any allergens. We are happy to accommodate your requests.