



the

Lab

gastropub

DRINKS MENU

BEER

DARK & STOUT

Dogfish Head,

Palo Santo

Dark brown ale, caramel and vanilla extracts. 12% [9]

Left Coast,

Voodoo Stout

Dark roasted barley 8.5% [7]

Modern Times,

Blackhouse

Chocolate vanilla 5.8% [7]

Youngs,

2x Chocolate Stout

Roasted cocoa & malt 5.2% [7]

CIDERS &

AMBER/RED ALES

Angry Orchard,

Apple Cider

Crisp apple cider 5.5% [7]

Absolution,

Cardinal Sin

Light hop aroma with sweet caramel & toffee notes 6.1% [7]

Ballast Point,

California Amber

A rich, copper ale with a fruity, madeira-like richness 5.5% [7]

HEFE & WHEAT

Blue Moon

Citrus aroma wheat 5.4% [6]

Saint Archer White Ale

Belgian, spicy, fruity flavor 5% [6]

Garage,

Mango-Hefeweizen

Mango with hints of apricot, orange and lemons 5.5% [6]

IPA

Angel City, Trojan IPA

Medium body, hops 6.1% [6]

Ballast Point,

Sculpin Grapefruit IPA

Hops with grapefruit 7% [7]

Coronado, Idiot IPA

American double 8.5% [7]

Coronado Guava Islander

Tropical IPA Chinook and Columbus hops 7% [7]

Iron Triangle, IPA

Fresh pine citrus aromas 6.7% [7]

Lagunitas, IPA

Caramel malt, hops 6.2% [7]

Stone, IPA

Citrus malt, hoppy flavor 6.9% [7]

BLONDE & GOLDEN ALES

Absolution,

The Convert

Common, Steam beer 6.2% [6]

Angel City,

Trojan Blonde

Floral aroma ale 5.6% [6]

Arrogant,

Who You Callin Wussie

German pilsner 5.8% [6]

Bootleggers,

Golden Chaos

Belgian golden pale ale 8.5% [7]

Firestone Walker,

805 Blonde

Subtle touch of hops 4.7% [6]

Heineken

Dutch Pale Lager 5% [7]

BOTTLES

Lambic Framboise

A sparkling raspberry aroma with a fruity flavor 2.5% [9]

Corona

Mexican pilsner lager 4.5% [6]

Modelo Especial

Mexican pilsner lager 4.4% [6]

Stella Artois

European lager, 5.2% [6]

St. Pauli Girl N.A.

Well-balanced flavor 0.5% [5]

COCKTAILS

Cardinal Mary

Nue Gluten Free Vodka, The Lab's Legendary Herbs and Spices, Lime Juice, Clamato Juice, Tomato Juice, Horseradish [11]

The Heisman

Patron Tequila, Triple Sec, Agave Nectar, Sweet & Sour, Float of Grand Marnier [12]

Bourbon Smash

J.R. Ewing's Private Reserve Bourbon Infused with Jalapeños, Passion Fruit, Lemon, Agave Nectar, Fresh Basil [11]

Tirebiter

Calamity Gin, Pear Liqueur, Pineapple Froth, Lemon & Orange Zest [11]

The Old Fashioned

Templeton Rye Whiskey, Crushed Sugar, Angostura Bitters, Orange Peel, Lux Cherry [11]

Havana

Bacardi Tangerine, Banana Liqueur, O.J., Pineapple, Float of Myers Rum [11]

Lavender Lab-Jito

Cruzan Blanco, Simple Syrup, Lime Lavender Cordial, Fresh Mint, Club Soda [11]

Moscow Mule

Nue Gluten Free Vodka, Lime, Ginger Beer, Angostura Bitters [11]

WINES

ROSÉ

Fantini, Rosé

Abruzzo, Italy [8][32]

REDS

Astica, Cabernet Sauvignon

Cuyo, Argentina [8][32]

Franciscan, Merlot

Napa Valley, California [9][36]

Lytic by Etude,

Pinot Noir

Santa Barbara, California [11][38]

WHITES

Laguna, Chardonnay

Russian River, California [11][38]

Lagaria, Pinot Grigio

Milan, Italy [11][38]

Michael David,

Sauvignon Blanc

Lodi, California [9][36]

Sparkling

Da Luca, Prosecco

Sicily, Italy [10][25]