GROUP PROJECTS

SHRIMP TOAST
Toasted brioche bread, minced shrimp tossed with fresh herbs, sesame seeds, carrot and radish slaw, garlic aioli and Sriracha sauce [14]

CHICKEN WINGS
Choice of The Lab’s hot sauce, Sriracha BBQ, or Thai sauce, served with blue cheese or ranch dressing [10]

HUMMUS
Choice of crudité, or crispy flatbread [9]

SPINACH ARTICHOKE DIP
Served with crispy flatbread [9]

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

CHAR 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 [16]

LAB CAESAR
Romaine hearts, house-made croutons & cranked black pepper-parmesan dressing [10]

PUB SALAD
Mixed greens, candied walnuts, goat cheese, grapes & pretzel croutons, tossed in white balsamic vinaigrette [10]

Extra Credits:

BEER BATTERED FISH & CHIPS
Ale battered Cod, crispy wedge fries tossed in malt vinegar powder served with tartar sauce & lemon wedge [15]

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

BAJA FISH TACOS (2)
Beer battered Cod, rustic corn tortillas, shredded cabbage, roasted tomato salsa, sour cream, pico de gallo & fresh lime, served with tortilla chips [9]

LOCAL MARKET CATCH
Locally caught market fish with creamed leeks, wild mushrooms, crispy rapini & horseradish butter [22]

In addition, we offer gluten-free options for many of our dishes. Please let your server know if you have any allergies. We are happy to accommodate your requests.

We do our best to help the environment. Water is available upon request. Menu is subject to change due to availability of product.