group projects /grəʊpˈprəʊjɛkts/ ; first bites & salads

Hot Skillet Edamame [6]
Sautéed w/ a Garlic Hoisin Glaze

Roasted Garlic Hummus [8]
Served w/ Crispy Pita Chips & Fresh Crudités

CrISPY Portobello Fries [7]
Panko Crusted Portobello Mushrooms, Buttermilk Herb Dressing

Spinach Artichoke Dip [9]
Served w/ Crispy Pita Chips & Fresh Crudités

Beer Battered Onion Rings [8]
CrISPY Beer Battered Onion Rings, Creamy Herb Dipping Sauce

Grilled Vegetable Quesadilla [9]
Marinated Grilled Vegetables, Heirloom Tomatoes, Mozzarella Cheese, Guacamole, Jalapeno Cheese Wrap

Southwest Nachos [9]
Crispy Corn Chips, Cheddar & Pepper Jack Cheese, Black Bean Corn Salsa, Fresh Guacamole, Chipotle Créme

COrneal Crusted Calamari [10]
Hand Cut Calamari Steaks, CrISPY Cornmeal Crust, Tartar Sauce, Cocktail Sauce, Lemon Wedges

between bread /'bi-twen bred/ ; sandwiches, burgers, etc.

The LAB Burger [14]
California Angus, Thick Sliced Apple Wood Bacon, Caramelized Onion, Guacamole, Sliced Tomatoes, Green Leaf Lettuce, Tillamook Cheddar, Garlic Aioli, Brioche Bun

Grilled Angus Burger [11]
Natural California Angus, Green Leaf Lettuce, Sliced Tomatoes, Sliced Red Onion, Garlic Aioli, Brioche Bun

Buffalo Chicken Wrap [10]
CrISPY Chicken Tenders, Spicy Buffalo Sauce, Heirloom Tomatoes, Romaine Lettuce, Blue Cheese Dressing, Jalapeno Cheese Wrap

Greek Garden Burger [10]
CrISPY Garden Burger, Roasted Red Peppers, Field Greens, Sliced Red Onion, Tzatziki Sauce, Multi-Grain Bun

Tender Pulled Pork, Honey Chipotle BBQ Sauce, Creamy Cole Slaw, Mini Brioche Buns

Beer Can Chicken Sandwich [12]
Grilled Beer Basted Chicken Breast, Thick Sliced Apple Wood Bacon, Sliced Red Onion, Green Leaf Lettuce, Sliced Tomatoes, Tillamook Cheddar, Bavarian Mustard, Pretzel Bread

gastronomy /gəˈstrɒnəmi/ ; the science of gourmet food & drink

Caesar Salad [8]
Crisp Romaine Hearts Chopped, Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

Iceberg Wedge Salad [9]
Iceberg Lettuce, Heirloom Tomatoes, CrISPY Bacon, Crumbled Blue Cheese, Blue Cheese Dressing

Pepper Crusted Tuna Nicoise Salad [14]
Scared Pepper Crusted Ahi Tuna, Fresh Field Greens, Haricot Verts, Baby Potatoes, Cage free Eggs, Capers, Heirloom Tomatoes, California Olives, Lemon Dijon Vinaigrette

Baja Salmon Salad [15]
Grilled Atlantic Salmon Chilled, CrISPY Romaine Hearts, Heirloom Tomatoes, CrISPY Corn Tortilla Strips, Pumpkin Seeds, Cotija Cheese, Fresh Avocado, Cilantro Avocado Dressing

Mac & Cheese Project

White Cheddar Cheese Sauce, Elbow Macaroni, Parmesan Cheese, CrISPY Panko Crust, White Truffle Oil [12]

Grilled Flat Iron Steak & Fries [18]
Tender Flat Iron Steak, Parmesan French Fries, Herb Butter
Featured Pairing: Rutherford Cabernet [9]

Beer Battered Fish & Chips [14]
CrISPY Beer Battered Red Snapper, Golden CrISPY Fries, Tartar Sauce, Cocktail Sauce, Lemon Wedges

Dessert /diˈzɛrt/ ; the sweet course eaten at the end of a meal

Warm Chocolate Lave Cake [6]
Seasonal Berries, Vanilla Bean Ice Cream

Red Velvet Cupcake Trio [5]
Fresh Baked Cupcakes, Home Made Cream Cheese Frosting

Root Beer Float [5]
Henry Weinhard’s Root Beer, Vanilla Bean Ice Cream

Hand Made Ice Cream Sandwich [6]
Coconut Chocolate Chip Macadamia Nut Cookies, Salted Caramel Ice Cream

Fruit Plate [5]
Seasonal local fresh fruit

The Lab Gastropub strives to always use the freshest ingredients. Our Chef takes pride in creating all of his sauces and dressings from scratch to enhance the flavors and your overall dining experience.