Our wines are just as fine a compliment to our menu as our beer. Whether you enjoy your wine by the glass or by the bottle, our recommended pairings will guide you to the right selection.

## White

### Babich, Sauvignon Blanc; Marlborough, New Zealand 2009 (glass 8/ bottle 30)

*Best paired with:* Grilled Salmon, Vegetable Quesadilla, Beer Can Chicken Sandwich

### Beringer, White Zinfandel; California 2009 (glass 5/ bottle 18)

*Best paired with:* California Salad, Shiner Bock Maui Onion Rings, Caprese Salad

### DeLoach, Chardonnay; California 2009 (glass 5/ bottle 18)

*Best paired with:* Calamari, Grilled Salmon, White Truffle Mac & Cheese

### J. Lohr, Reisling, Central Coast California (glass 7/ bottle 26)

*Best paired with:* Edamame, Tuna Nicoise Salad, Artisan Cheese Plate

### Masi Bianco, Pinot Grigio; Italy 2009 (glass 8/ bottle 30)

*Best paired with:* Rainbow Trout & Chips, Beer Can Chicken Sandwich, Artisan Cheese Plate

### Rancho Sisquoc, Reisling; Santa Barbara County 2010 (glass 7/ bottle 26)

*Best paired with:* Calamari, Rainbow Trout & Chips, Spinach Dip

### William Hill, Chardonnay, California 2009 (glass 7/ bottle 26)

*Best paired with:* White Truffle Mac & Cheese, Grilled Salmon, Spinach Dip

### Rutherford Hill, Chardonnay; Napa Valley 2008 (8/ bottle 30)

*Best paired with:* California Salad, Grilled Salmon, Beer Can Chicken Sandwich
Red

Cedar Brook, Cabernet, California 2009 [glass 5/ bottle 20]

*Best paired with: The Lab Burger, Short Rib Sliders, Kobe Corn Dogs*

Diseño, Malbec; Argentina 2008 [glass 8/ bottle 30]

*Best paired with: Flat Iron Steak, The Lab Burger, Short Rib Sliders*

Haraszth, Red Zinfandel, Lodi 2008 [glass 8/ bottle 30]

*Best paired with: Calamari, Falafel Burger, The Lab Burger*

Harlow Ridge, Petit Syrah, Lodi 2009 [glass 5/ bottle 20]

*Best paired with: Calamari, Baked Potato Nachos, Green Goddess Wrap*

Laurier, Cabernet, Alexander Valley, 2008 [glass 7/ bottle 26]

*Best paired with: Short Rib Sliders, Flat Iron Steak, The Lab Burger*

Mark West, Pinot Noir, Appellation California, 2008 [glass 9/ bottle 34]

*Best paired with: Flat Iron Steak, Green Goddess Wrap, The Lab Burger*

Ménage á Trois, Red; California 2009 [glass 6/ bottle 22]

*Best paired with: The Lab Burger, Short Rib Sliders, Spinach Dip*

Red Rock, Merlot, California 2008 [glass 6/ bottle 22]

*Best paired with: Green Goddess Wrap, Short Rib Sliders, The Lab Burger*

William Hill, Cabernet, California 2009 [glass 7/bottle 26]

*Best paired with: Flat Iron Steak, Short Rib Sliders, The Lab Burger*

Bubbles

Salmon Creek, Sparkling Wine split [6]

*Veuve de Vernay, Sparkling Wine, Brut Rose split [9]*

*Best paired with: EVERYTHING, yes, Sparkling Wine goes with anything!*
Not in the mood for beer or wine? Try one of our original specialty cocktails as a compliment to anything on the menu.

**Specialty Cocktails**

**Bunsen’s Burner [8]**
Bacardi Torched Cherry Rum, Fresh Mint, Lime, Raspberries

**Bloody Maria [9]**
901 Tequila, The Lab’s Signature Bloody Mary Mix

*Created by bar chemist: Ed*

**Freudian Sip [8]**
7 Tiki Rum, Pineapple Juice, Coconut, Lemon

**1880 [11]**
Don Julio Tequila, Grand Marnier, Sweet and Sour

**Dreamsicle [7]**
Amaretto, Orange Juice, Cream

*Created by bar chemist: Daniell*

**Trojan Tea [7]**
Seagrams Sweet Tea Vodka, Stoli Peach, Lemonade

*Created by bar chemist: Matt*
### DRAFT BEER

- Arrogant Bastard [6]
- Blue Moon Belgian White [6]
- Boddington’s Pub Ale [6.5]
- Dos Equis XX [5]
- Fat Tire [6]
- Green Flash [6.5]
- Guinness Pub Draft [6.5]
- Mirror Pond Pale Ale [6]
- Newcastle [6]
- Pabst Blue Ribbon [5]
- Paulaner Hefe-wiezen [6.5]
- Sam Adams Boston Lager [5]
- Shiner Bock [5.5]
- Stella Artois [6]
- Speedway Stout [6.5]
- Stone IPA [6]
- Tangerine Wheat [6]
- The Lab Amber [5]
- Trojan Ale [5]
- The Lab Sampler [8]  **Choose 4 beers on draft**

### DRAFT COMBINATIONS

- **Black & Tan [6.5]**
  - ½ Guinness, ½ Mirror Pond Pale Ale

- **Snakebite [6.5]**
  - ½ Guinness, ½ Cider

- **Dark Side of the Moon [6.5]**
  - ½ Guinness, ½ Blue Moon

### BEER BOTTLES

- Abita Purple Haze [5]
- Amstel Light [5]
- Becks Pilsner [5.5]
- Black Butte Porter [5]
- Chimay Tripel White [9]
- Delerium Tremens [7.5]
- Flying Dog IPA [5]
- Heineken [5.5]
- Hoegaarden [6]
- Honey Brown Ale [5]
- Miller Lite [4]
- Negra Modelo [6]
- Old Rasputin [6]
- Pacifico [5]
- Pilsner Urquell [6]
- Sierra Nevada Pale Ale [5]
- St. Bernardus ‘ABT 12’ [9]
- Strongbow [5]
- St. Pauli Girl N.A. [5]
- Trappistes Rochefort [7]
Looking to keep things simple? Try these refreshing non-alcoholic assignments

<table>
<thead>
<tr>
<th>FOUNTAIN SODAS [2.50]</th>
<th>ENERGY DRINKS [4]</th>
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<tbody>
<tr>
<td>Coke Classic</td>
<td>Red Bull</td>
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<tr>
<td>Diet Coke</td>
<td>Red Bull, Sugar Free</td>
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<td>Sprite</td>
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<td>Mr. Pibb</td>
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<td>Ginger Ale</td>
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<td>Minute Maid Lemonade</td>
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<tbody>
<tr>
<td>Tazo Tropical Iced Tea</td>
<td>Evian</td>
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<td>Tazo Hot Tea, Assorted</td>
<td>Pellegrino</td>
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<tr>
<td>Arnold Palmer (half tea, half lemonade)</td>
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<tr>
<td>Cranberry</td>
<td>Weinhard’s Vanilla [4]</td>
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<td>Orange</td>
<td>Weinhard’s Black Cherry [4]</td>
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<td>Pink Grapefruit</td>
<td>Weinhard’s Root Beer [4]</td>
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<tr>
<td>Pineapple</td>
<td>Weinhard’s Orange [4]</td>
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<td>Apple</td>
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<thead>
<tr>
<th>COFFEE/ESPRESSO</th>
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<td>Starbucks Regular or Decaffeinated [3]</td>
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<tr>
<td>Espresso Shot [3]</td>
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<tr>
<td>Latte [4]</td>
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<td>Mocha [4]</td>
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<td>Cappuccino [4]</td>
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