



# FUNKATORIUM

## SANDWICHES

served with pub chips  
upgrade to fries or salad for +\$2  
add avocado +\$3 | add egg, bacon +\$2

**SMASH BURGER** \$12 single, \$15 double  
Single or Double + American + Cheddar + Funk Sauce  
+ Shredded Lettuce + Dill Pickles  
\*Beyond Patty available

**ITALIAN SAUSAGE** \$14  
onions + peppers + lusty monk mustard + oregano +  
steamed milk bun

**CHICKEN PANINI** \$15  
smoked chicken, chipotle mayo + black bean relish  
+ pepper jack cheese

**JAMMIN' GRILLED CHEESE** \$15  
Toasted Sourdough + cheddar + smoked gouda +  
swiss + apple bacon jam (vegetarian apple jam  
available upon request)

**PORK SCHNITZEL** \$14  
fried pork cutlet + lemon aioli + cucumber +  
pickled red onion + served on milk bread

**AVOCADO SMASH** \$14  
avocado + sweet onion vinaigrette + jalapeno cream  
cheese + mayo + cucumber + alfalfa sprouts +  
pickled red onion + seeded honey wheat bread

**EXTRA SAUCES**  
housemade ranch \$0.50 | honey mustard \$0.50 Duke's mayo  
\$0.50 | Lusty Monk mustard \$0.50 beer cheese \$1

## DESSERT

**WHOOPIE PIE** \$8  
chocolate fudge cookie + marshmallow  
buttercream

**BUGGY POP** \$6  
locally made popsicles. pineapple mango or  
strawberry lemonade

## SPECIALS

## SNACKS & SALADS

**PIMENTO CHEESE** \$9  
served w/ pub chips

**BUDDHA BOWL** \$15 V  
wild rice + sesame soy vinaigrette + roasted  
broccoli + shredded carrots + red cabbage +  
scallions + lime wedge  
\*served cold

**VEGGIE NAAN FLATBREAD** \$12 V  
roasted garlic hummus + arugula + blistered  
tomatoes + eggplant + olives + feta + white sauce  
+ parsley + oregano + fried capers

**BLUNT SOFT PRETZEL** \$14 V  
everything seasoning + Dr. Dank Beer Cheese add  
Lusty Monk spice mustard + \$.50

**ELOTE FRITTERS** \$10 V  
corn fritter + lime crema + cotija + chili powder  
+ cilantro

**KALE SALAD** \$15 GF V  
roasted butternut squash + maple tahini dressing  
+ candied cider raisins + spiced pepitas +

parmesan + orange zest  
**Side Salad** \$7

**CAESAR SALAD** \$11  
romaine lettuce + parmesan + croutons + red pepper  
flakes  
**Side Salad** \$5

**LOCAL PICKLED PRODUCE PLATE** \$8  
GF V

rotating assortment of house pickled fruits +  
vegetables + nuts

**DR. DANK CHEESE FRIES** \$12  
hand-cut fries + Dr. Dank beer cheese + bacon +  
scallions

**PUB CHIPS** \$5 V  
garlic + rosemary crispy chips  
Make it DANK - cheese + bacon + scallions \$9

**SIDE OF FRIES** \$6 V  
made in-house



# FUNKATORIUM

## LATE NIGHT MENU

### AVOCADO SMASH \$14

avocado + sweet onion vinaigrette + jalapeno cream  
cheese + mayo + cucumber + alfalfa sprouts + pickled  
red onion + seeded honey wheat bread

### CHICKEN PANINI \$15

smoked chicken breast + chipotle mayo + black bean  
relish + pepper jack cheese

### BLUNT SOFT PRETZEL \$14 V

everything seasoning + Dr. Dank beer cheese  
add Lusty Monk mustard +\$.50

### LOCAL PICKLED PRODUCE PLATE \$8 GF V

rotating assortment of house pickled fruits +  
vegetables + nuts

### PUB CHIPS \$5 GF V

garlic + rosemary crispy chips  
make it Dank - cheese + bacon + scallions \$9

### PIMENTO CHEESE \$9

served w/ pub chips



# FUNKATORIUM

## FLIGHTS

### #1 VIDL WINE FLIGHT \$20 | Wicked Weed Brewing natural wine series

**Sauvignon Blanc**  
13%

**Rose**  
13% cabernet franc  
+ blaufrankisch

**Riesling**  
14.5%

**Drop**  
12.5% American  
red wine

### #2 BRETT FARMHOUSE FLIGHT \$14 | brewed with brettanomyces yeast and lightly tart

**La Bonte Pear**  
6.1% brett  
farmhouse + pear

**Garcon de Ferme**  
5.5% brett farmhouse +  
peaches

**La Bonte Plum**  
6.5% brett  
farmhouse + plums

**Zest La Vie**  
4.8% brett farmhouse  
+ lemon zest +  
ginger

### #3 50/50 FLIGHT \$14 | a selection of 2 barrel-aged sours & 2 classic styles

**Red Angel**  
5.1% american sour+  
raspberries neutral  
oak

**Sindura**  
6% lychee + pineapple  
+ hibiscus + neutral  
oak

**Perni-haze**  
6.9% hazy IPA

**BerlinerNoice**  
3.4% berliner weisse

### #4 BARREL-AGED SOUR FLIGHT \$14 | beers crafted with wild yeast and lengthy oak-aging

**Marina**  
6.5% peaches  
+apricots + neutral  
oak barrels

**Medora**  
5.9% blackberries  
+ raspberries +  
red wine barrels

**Ruido**  
7% blueberries+  
chilies + citrus +  
smoked salt +  
neutral oak barrels

**White Angel**  
7% Carolina grapes  
+ lychee + white  
peach + neutral oak  
barrels

### #5 MORTE SOUR FLIGHT \$16 | featuring our fruited sour morte series

**Perzik Morte**  
6.1% peaches + neutral oak

**Cerise Morte**  
6.1% cherries  
+ neutral oak

**La Mure Morte**  
5.7% blackberries  
+ neutral oak

**Framboos  
Morte**  
5.3% raspberries  
+ neutral oak

### #6 CLASSIC & CLEAN FLIGHT \$13 | a selection of beers brewed at our Pub + Candler facilities

**Pils**  
5.2% pilsner

**Pernicious**  
7.3% our flagship IPA

**Freak of Nature**  
8.5% double IPA

**Milk & Cookies**  
8.7% imperial stout

### #7 WICKED FLIGHT \$13 | rotating selection of non-sour brews

**Cerveza Ambar**  
5.4% Mexican  
amber

**Hop Cocoa**  
6.5% porter +  
chocolate

**Ginger & Juice**  
4.9% citrus + ginger

**Infidel**  
6.1% porter

### #8 ROULETTE FLIGHT \$14 | a selection of new & vintage sour & spontaneous releases

**Genesis**  
6.1% barrel aged  
sour + tropical  
fruits

**Oblivion**  
8.6% blackberries +  
dates + red wine  
barrels

**Phunkmelon**  
7.2% sour farmhouse  
ale + watermelon

**Spontaneous w/  
Prickly Pear**  
5.8% open cask  
fermented barrel-aged  
sour



## DRAFTS

### BARREL-AGED SOURS

priced per 8oz pour | 3oz pours available

#### RED ANGEL 7%

American sour + raspberries + neutral oak barrels \$8

#### WHITE ANGEL 8.1%

grapes + lychee + white peach + pear \$9

#### FRAMBOOS MORTE 5.3%

raspberries + neutral oak barrels \$9

#### PERZIK MORTE 6.1%

peaches + neutral oak barrels \$9

#### LA MURE MORTE 5.3%

blackberries neutral oak barrels \$9

#### MARINA 6.5%

peaches + apricots + oak barrels \$8

#### MEDORA 5.9%

blackberries + raspberries + red wine barrels \$8

#### RUIDO 7%

blueberries + chilies + smoked salt + neutral oak barrels \$8

#### SINDURA 6%

pineapple + lychee + hibiscus + neutral oak barrels \$8

#### CERISE MORTE 5.8%

montmorency cherries \$9

#### OBLIVION 8.6%

blackberries + dates + red wine barrels \$9

#### GENESIS 6.1% tropical fruits

## FARMHOUSE ALES

priced per 8oz pour | 3oz pours available

#### GARCON DE FERME 5.5%

peaches \$7

#### ZEST LA VIE 4.8%

ginger + lemon zest \$7

#### PHUNKMELON 7.2%

watermelon \$7

#### LA BONTE PLUM 6.1%

plums \$7

## CLEAN & CLASSIC STYLES

#### PILSNER 5.2%

pilsner \$6

#### PERNICIOUS 7.3%

flagship IPA \$6.50

#### PERNI-HAZE 6.9%

hazy IPA \$6.50

#### HOP COCOA 6.5%

porter + chocolate \$6

#### GINGER & JUICE 4.9%

citrus + ginger \$6.00

#### FREAK OF NATURE 8.5%

double IPA \$6.50

#### MILK & COOKIES 8.7%

imperial stout golden raisins +  
Vanilla + Cinnamon \$6.50

#### BERLINERNOICE 3.4%

berliner weisse \$6

#### CERVEZA AMBER 5.4%

Mexican amber \$6

#### INFIDEL 6.1%

porter \$6

## CIDERS

## CANS

**CAN SPECIAL:** DR DANK PINEAPPLE DREAM 6.7% Hazy  
IPA \$4.20/12oz

PERNICIOUS 7.3% IPA \$5/12oz

DAYLIGHT 4.1% American light ale \$4/12oz

PERNI-HAZE 6.9% hazy IPA \$5/12oz

FREAK OF NATURE 8.5% double IPA \$5/12oz **COASTAL**

LOVE 6.3% hazy IPA \$5/12oz

APPALACHIA 4.7% session IPA \$5/12oz

MILK & COOKIES 8.7% imperial stout \$5/12oz

DR DANK JACK FROST 8% DIPA \$5/12oz

FRESH PRESSED 1 5.2% blood orange +  
grapefruit + agave wheat ale \$5/12oz

STRAWBERRY KIWI BURST 4.5% session sour \$5/12oz



## BOTTLE LIST

# CULTURA

### CULTURA ROSA

blended Appalachian spontaneous  
ale + North Carolina watermelon  
\$35/750ml Needs to be chilled

### CULTURA BLEND #4

blended Appalachian spontaneous  
ale  
\$30/750ml Needs to be chilled.

### TRANS AM LAM

young and old spontaneous stock  
meets fresh hops Needs to be  
chilled  
2019 \$30/750ml  
2020 \$30/750ml

### RED ANGEL

barrel-aged sour + raspberries  
\$25/750ml

### GOLDEN ANGEL

barrel-aged sour + apricots  
\$25/750ml

## RARE & VINTAGE BOTTLES

### MIRTELLO MORTE 2022 6.0%

sour ale + blueberry \$21/500ml

### FRAMBOOSE MORTE 2022 5.5%

sour ale + raspberry \$21/500ml

### AMOROUS 2015 7%

dry-hopped + neutral oak barrels  
\$21/500ml

### PLAINSDEALER 2017 8%

sour ale + lemon zest + bourbon  
barrels \$21/500ml

### CERISE MORTE 2021 5.4% sour

ale + cherry \$21/500ml



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## COCKTAILS

### PUMPKIN SPICE MARTINI

Tito's Vodka, Spiced Rum, Pumpkin Spice, Aquafaba. \$13

### MOUNTAIN MULE

Old Forester Bourbon, Cinnamon infused cider, Lime juice, Ginger beer, Angostura. \$13

### LEAF SZN

Hendrick's Gin, St. Germaine, Lime juice, Rosemary infused Pernicious, Cranberry. \$13

### SMOKED S'MORES OLD FASHIONED

Old Forester Bourbon, smoked s'mores syrup, angostura, chocolate bitters \$13

### LITTLE CINNY IN A CONGA LINE

Lunazul Tequila, Aperol, Cinnamon, Lime juice, Blood orange, Pomegranate \$13

### CHAI HIGH

Plantation 5 Year Rum, Khalua, AppalaChai, Oat milk, Angostura, Chocolate bitters. \$13

### FALLEN ANGEL

Tito's Vodka, Clove infused Red Angel, Lemon juice, topped with sparkling wine. \$13

### FUNK SANGRIA

Cruzan Rum, Cointreau, Housemade sangria. \$13

## NON - ALCOHOLIC

### CHAI HIGH MOCKTAIL \$7

AppalChai + Oat milk

### GREEN MAN ROOT BEER \$5

### DEVIL'S FOOT SPARKLING LEMONADE \$5

### DEVIL'S FOOT GINGER BEER \$5



# FUNKATORIUM

## WINE



House wines made with native fermentation. Our grapes come from the same hallowed ground as our hops: Yakima Valley, Washington. Through many different treatments, vessels, and fermentations, we have created a diverse portfolio of wines that reflect our passion as both drinkers and makers.

### SAUVIGNON BLANC

\$11/glass \$30/bottle

### ROSE

cab franc + blaufrankisch

\$11/glass \$30/bottle

### RIESLING

\$11/glass \$33/bottle

### DROP

American red wine

\$11/glass \$30/bottle

### COUP

American Sparkling Red

\$14/btl (355 ml)

\*Additional Vidl Wines offered to-go in the Bottle Shop

## SPARKLING

### SANTA JULIA

blanc de blanc +  
argentina

\$10/glass \$30/  
btl

## WHITE & ROSÉ

### VIA ALPINA

pinot grigio + Italy

\$12/glass \$35/btl

## RED

### ULTRAVIOLET

cabernet sauvignon +  
California

\$12/glass \$40/btl

### ZORZAL

pinot noir + Argentina

\$11/glass \$35/btl