



FUNKATORIUM

HANDHELDS

add a side: fries for +\$2, maduros, carrot salad, elote salad or cucumber salad for \$3, add avocado +\$3 | add egg +\$2 bacon +\$2

OAXACAN BURGER \$15

apple brandy beef + ham + grilled pineapple + american cheese + oaxacan cheese + pickled jalapeno + shredded lettuce + grilled onion + chapulines hot sauce + mayo + mustard

*Traditional Burger \$14 (pickles + lettuce + mayo + american or cheddar cheese)

*Beyond Patty available upon request

TONKATSO CHICKEN SANDWICH \$16

toasted milk bread + wasabi mayo, tonkatso sauce + green cabbage

ITALIAN SAUSAGE \$14

onions + peppers + pickled fennel + steamed milk bun

MUMBAI SANDWICH \$14

sourdough + green chutney + potato + red onion + cucumber + tomato + chat masala + sev + amul cheese

BÁNH MÌ \$16

French baguette + slow roasted pork belly + pâte + pickled carrots + daikon + jalapeno + cucumber + cilantro + siracha mayo

*Sub Tofu to make it vegetarian

*Vegan Option Available

SOCAL BURRITO \$16

carne asada + oaxacan cheese + french fries + pico de gallo + chapulin salsa + grilled pineapple + cilantro+ avocado crema (vegetarian substitute avocado)

EXTRA SAUCES

housemade ranch \$0.50 | honey mustard \$0.50 Duke's mayo \$0.50 | Lusty Monk mustard \$0.50

SNACKS & SALADS

VIETNAMESE NOODLE SALAD \$15 V

vermicelli rice noodles + cucumber + bell pepper + tofu + pickled carrots + daikon + mint + basil + cilantro + peanuts + romaine + rice wine vinaigrette

KOREAN CORN DOGS 2/\$12 3/\$16

mozzarella cheese + Chop Shop hot dogs skewered together + mayo + mustard + ketchup. dipped in your choice of crunchy ramen noodles or crispy potatoes

*add flamin' hot cheetos to any dog + \$.50

JAMAICAN BEEF HAND PIE \$14

two curried puff pastries + spiced beef filling + lime-coconut yogurt

POUTINE \$12

hand cut fries + black pepper gravy + cheese curd
add duck confit \$3

ELOTE SALAD \$7 GF

charred corn + spicy mayo + lime + cotija cheese cayenne + cilantro

CUCUMBER SALAD \$7 GF V

Koji marinated cucumbers + daikon radish + wakame + sesame vinaigrette

MOROCCAN CARROT SALAD \$7 GF V

carrots + Moroccan spices + cilantro + sesame seeds

MADUROS \$7 GF

fried plantains + Mexican seasoning + lime crema + cilantro

SIDE OF FRIES \$6 V

made in-house



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LATE NIGHT MENU

BÁNH MÌ \$16

French baguette + slow roasted pork belly + pâte + pickled carrots + daikon + jalapeno + cucumber + cilantro + siracha mayo

***Sub Tofu** to make it vegetarian

***Vegan** Option Available

JAMAICAN BEEF PATTY \$14

two curried puff pastries + spiced beef filing + lime-coconut yogurt

MUMBAI SANDWICH \$14

sourdough + green chutney + potato + red onion + cucumber + tomato + chat masala + sev + amul cheese

ELOTE SALAD \$7 **GF**

charred corn + spicy mayo + lime + cotija cheese + cayenne + cilantro

CUCUMBER SALAD \$7 **GF V**

Koji marinated cucumbers + daikon radish + wakame + sesame vinaigrette

MOROCCAN CARROT SALAD \$7 **GF V**

carrots + Moroccan spices + cilantro + sesame seeds



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FLIGHTS

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

Sauvignon Blanc
13%

Rose
13% cabernet franc
+ blaufrankisch

Chardonnay
12% old oak

Red blend
10.5% 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

**Vidl Wild Cherry
Cider**
7% cherries + local NC
apples

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

Oblivion
8.6% blackberries +
dates + red wine
barrels

Spontaneous Ale
5.8% open cask
fermented barrel-aged
sour

Berliner Noice!
3.4% berliner
weisse

Perni Haze
6.9% hazy IPA

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

Khatta Masala
7.3% mango + spices
+ neutral oak
barrels

Medora
5.9% blackberries
+ raspberries +
red wine barrels

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

La Mure Morte
5.4% blackberries +
neutral wine barrels

#5 ANGEL FLIGHT \$16 | a selection of our angel series sours

White Angel
8.1% wild grapes + lychee
white peache + pear +
neutral oak

Golden Angel
6.1% apricots
+ neutral oak

Angel of Darkness
9% boysenberry +raspberry
+ blackberry + cherry +
neutral oak

Black Angel
8.7% cherries +
bourbon barrels

#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% DIPA

Nautical Depth
6% stout

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

Strawberry Kiwi Burst
4.5% session sour

**Certified
Pale Ale**
5.5%

**Munich
Dunkel**
5%

Dark Mantle
14.9% barrel aged
imperial stout

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

Brettberry
5.5% mixed berry
farmhouse

Framboos Morte
5% raspberries +
neutral oak

Chien de Ferme
5.6% brett
farmhouse sour +
cherries

Mirtello Morte
6% blueberries +
neutral oak



DRAFTS

BARREL-AGED SOURS

priced per 8oz pour | 3oz pours available

ANGEL OF DARKNESS 9%

American sour + boysenberries + raspberries + blackberries + cherries + neutral oak barrels \$9

WHITE ANGEL 8.1%

grapes + lychee + white peach + pear \$9

FRAMBOOS MORTE 5.3%

raspberries + neutral oak barrels \$9

LA MURE MORTE 5.4%

blackberries + neutral wine barrels \$9

GOLDEN ANGEL 6.1%

apricot + neutral oak barrels \$9

KHATTA MASALA 7.3%

mango + spices + oak barrels \$8

MEDORA 5.9%

blackberries + raspberries + red wine barrels \$8

RUIDO 7%

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

MIRTELLO MORTE 6%

blueberries + neutral oak barrels \$9

BLACK ANGEL 8.7%

cherries + bourbon barrels \$9

OBLIVION 8.6%

blackberries + dates + red wine barrels \$9

SPONTANEOUS ALE 5.8%

open cask fermented barrel-aged sour

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

CHIEN DE FERME 5.6%

cherries \$7

VIDL WILD CHERRY CIDER 7%

cherries + local NC apples \$7

LA BONTE PEAR 6.1%

pear \$7

BRETTABERRY 5.5%

mixed berries \$7

CLEAN & CLASSIC STYLES

PILS 5.2%

pilsner \$6

PERNICIOUS 7.3%

flagship IPA \$6.50

PERNI HAZE 6.9%

hazy IPA \$6.50

CERTIFIED PALE ALE 5.5%

\$6

FREAK OF NATURE 8.5%

DIPA \$6.50

BERLINER NOICE! 3.4%

berliner weisse \$6

STRAWBERRY KIWI BURST 4.5%

session sour \$6

MUNICH DUNKEL 5%

dark lager \$6

NAUTICAL DEPTH 6%

stout \$6

Dark Mantle 14.9%

barrel aged imperial stout \$7

CANS

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

PERNICIOUS 7.3% IPA \$5/12oz

PILS 5.2% pilsner \$5/12oz

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

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

LA BONTE 2015 6.5%

tart farmhouse ale + figs
\$21/500ml

MALICE 2016 6%

farmhouse ale + blood orange + tamarind + lime zest + ancho chilies \$21/500ml

PREVALENCE 7.2%

sour ale + elderberries + juniper berries \$21/500ml

MIRTELLO MORTE 2022 6%

sour ale + blueberry \$21/500ml

CERISE MORTE 2021 5.4%

sour ale + cherry \$21/500ml



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COCKTAILS

NOW THAT'S AMORE \$13

Tito's Vodka, Campari, Basil Syrup, Grapefruit Juice

BERRY ME GINGER \$14

Tito's, Ginger Liqueur, Lime, Brettaberry Syrup, Ginger Beer

PRICKLY PEAR MARGARITA \$13

Lunazul Tequila, Cointreau, Lime, Prickly Pear Puree

SMOKED S'MORES OLD FASHIONED \$13

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

THE ACID SWING \$13

Plantation Pineapple Rum, Jalapeno Syrup, Acid-forward Pineapple Juice, Meyer's Dark Rum

SOUTH SLOPE 75 \$13

Tequila, Lemon Juice, Orange Bitters, Vidl Rose

MAGENTA MOUNTAIN \$13

Tanquery, Lavender, Blueberry Puree, Lemon Juice

FUNK SANGRIA \$12

Cruzan Rum, Cointreau, House-made sangria

NON - ALCOHOLIC

PRICKLY PEAR MOCKTAIL \$7

Prickly Pear, Simple Syrup, Lime Juice

MAGENTA MOUNTAIN MOCKTAIL \$7

Lavender, Blueberry, Simple Syrup, Lime Juice

ATHLETIC N.A. BEER \$6

ask your server for selections

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 \$33/bottle

ROSE

cab franc + blaufrankisch

\$11/glass \$33/bottle

CHARDONNAY

old oak

\$11/glass \$33/bottle

RED BLEND

American red wine

\$11/glass \$33/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

ASSINATURA DE

FAMILIA

vinho verde +
Portugal \$10/glass

\$30/btl

RED

ULTRAVIOLET

cabernet sauvignon +
California

\$12/glass \$40/btl

ZORZAL

pinot noir + Argentina
\$11/glass \$35/btl