

FUNKATORIUM

all bread and sourdough pizzas are made fresh in house

APPETIZERS & SALADS

CHEESY FOCACCIA \$9
served w/ marinara

FRIED BURRATA \$14
basil pesto + focaccia

JOEY'S MEATBALLS \$14
marinara + parmesan
-add lemon ricotta +\$3

SUCCOTASH \$10
wood fired corn + green beans + cherry
tomato + cream + parmesan + breadcrumbs

ITALIAN CHICKEN LETTUCE WRAPS \$16
pickled red onion + pepperoncini
-add j chong's paw's peanut crisp +\$3

KALE CAESAR SALAD \$16
crushed red pepper + shaved parmesan +
house made croutons
-add grilled chicken +\$5

WOOD FIRED CABBAGE SALAD \$16
3 graces goat cheese + pistachio + house
made croutons + lemon and olive oil
-add grilled chicken +\$5

SANDWICHES

all sandwiches served with fries
sub kale salad +\$4

ITALIAN COLD CUT \$17
calabrese + capicola + genoa + duke's
mayo + dijon mustard + tomato + napa
cabbage + italian vinaigrette

FRIED CHICKEN PARMESAN \$17
marinara + mozzarella + red onion +
shaved parmesan

"NOT" MEATBALL SUB \$15
italian falafel + marinara + mozzarella
-add lemon ricotta +\$3

CAPRESE \$14
heirloom tomato + mozzarella + arugula +
red onion + balsamic

NEAPOLITAN STYLE PIZZAS

traditional | serves 1-2

CHEESE \$14

PEPPERONI \$18
hot honey

HAWAIIAN \$20
prosciutto + pancetta + pineapple + pickled
red onion and jalapeño

VEGGIE \$21
garlic oil base + mozzarella + Black Trumpet
Farms mushroom medley + roasted artichoke +
red onion + arugula + lemon
-add chicken sausage +\$5

PIZZETTES

sheet pan pizza | serves 1-2

SMASH CHEESEBURGER PIZZETTE \$18
mozzarella + american + caramelized onion
+ pickles + onion + baby bibb lettuce +
special sauce + served w/ a side of fries
-make it a double +\$5

BUFFALO CHICKEN PIZZETTE \$17
ranch + celery leaves + red onion + served
w/ crudite

PASTA PIZZETTES

sheet pan pizza | serves 3-4

SPAGHETTI AND MEATBALLS \$35
mozzarella + parmesan + basil and chive
garnish
-add lemon ricotta +\$3

FETTUCINE ALFREDO \$35
fried chicken cutlet + parmesan + basil and
chive garnish

**consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness**

FUNKATORIUM

LATE NIGHT MENU

served one hour before closing

CHEESY FOCACCIA \$9

served w/ marinara

ITALIAN CHICKEN LETTUCE WRAPS \$16

pickled red onion + pepperoncini

JOEY'S MEATBALLS \$14

marinara + parmesan

ITALIAN COLD CUT \$15

duke's mayo + dijon + tomato + napa
cabbage + italian vinaigrette

NEAPOLITAN PIZZAS

traditional | serves 1-2

CHEESE \$14

PEPPERONI \$18

hot honey

**consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness**

FLIGHTS



1 GRAPES \$18 natural wines

Flower Power 9%	Blurberry 13%	Heavy Metal 11%	Citrus Bubbs 12.5%
ViDL sauvignon blanc	ViDL blaufränkisch rosé	ViDL drop	ViDL sparkling white

2 FARM TO GLASS \$14 funky, fruity, tart

La Bonte Pear 6.1%	Garcon de Ferme 5.5%	Chien de Ferme 5.8%	Serenity 5.4%
tart pear ale	tart peach ale	tart cherry ale	brett farmhouse sour

3 CLASSIC & SOUR \$14 barrel-aged sour beers with fruit and intention

Marina 6.6%	Genesis 6.8%	Oblivion 8.7%	Silencio 9.1%
barrel aged peach and apricot sour	barrel aged sour ale with tropical fruits	red wine barrel aged blackberry and date sour	bourbon barrel aged coffee and vanilla sour stout

4 ANGEL FLIGHT \$16 heavily fruited, barrel-aged sours

White Angel 9.1%	Golden Angel 5.4%	Red Angel 5.7%	Black Angel 8.7%
barrel aged wild grape, lychee, pear, & peach sour	barrel aged apricot sour	barrel aged raspberry sour	bourbon barrel aged sour cherry stout

5 DEATH BY... \$15 meticulously blended & absurdly fruited sours

Watermelon Morte 8.5%	Peach Morte 6%	Cherry Morte 5.8%	Blackberry Morte 5.4%
(Meloën)	(Perzik)	(Cerise)	(La Mure)
blended watermelon sour	blended peach sour	blended cherry sour	blended blackberry sour

6 CLASSIC & CLEAN FLIGHT \$13 beers brewed at our Pub + Candler facilities

Pumpkin Spice Latte 5.1%	Infidel 6.1%	Pernicious 7.3%	Mango Wowie 6.2%
amber ale with coffee, vanilla, and pumpkin spice	porter	west coast IPA	mango hazy IPA

7 LAGER FLIGHT \$13 100% german ales & lagers

Kleiner 3.6%	Haus Helles 5.1%	Festbier 5.6%	Buchenbock 7%
german light lager	helles lager	oktoberfest lager	rauchbier (smoked lager)

8 50/50 FLIGHT \$13 mix of clean and sour beers

Hefeweizen 5%	Hexen 5.3%	Vinny Blanco 7.3%	Fruit Punch 5.2%
german wheat	schwarzbier	sauvignon blanc sour	pineapple, cherry, lemon, and blueberry sour

DRAFTS

BARREL-AGED SOURS

priced per 8oz pour | 3oz pours available

MARINA 6.6%

barrel aged peach and apricot sour – \$7

GENESIS 6.8%

barrel aged sour ale fermented with tropical fruits – \$7

OBLIVION 8.7%

red wine barrel aged blackberry and date sour – \$7

SILENCIO 9.1%

bourbon barrel aged coffee and vanilla sour stout – \$7

BLACK ANGEL 8.7%

bourbon barrel aged sour cherry stout – \$7

WHITE ANGEL 9.1%

barrel aged white grape, lychee, pear, and peach sour – \$7

GOLDEN ANGEL 5.4%

barrel aged apricot sour – \$7

RED ANGEL 5.7%

barrel aged raspberry sour – \$7

WATERMELON MORTE 8.5%

(Meloën)
blended watermelon sour – \$8

PEACH MORTE 6%

(Perzik)
blended peach sour – \$8

CHERRY MORTE 5.8%

(Cerise)
blended cherry sour – \$8

BLACKBERRY MORTE 5.4%

(La Mure)
blended blackberry sour – \$8

VINNY BLANCO 7.3%

sauvignon blanc sour – \$7

FRUIT PUNCH 5.2%

pineapple, cherry, lemon, and blueberry sour – \$7

FUNKATORIUM

FARMHOUSE ALES

priced per 8oz pour | 3oz pours available

CHIEN DE FERME 4.8%

tart cherry ale – \$7

LA BONTE PEAR 6.1%

tart pear ale – \$7

GARCON DE FERME 5.5%

tart peach ale – \$7

SERENITY 5.4%

brettanomyces farmhouse ale – \$7

CLEAN & CLASSIC STYLES

priced per 16oz pour

steins available for select styles

PERNICIOUS 7.3%

west coast IPA – \$6.50

MANGO WOWIE 6.2%

hazy IPA – \$6.50

INFIDEL 6.1%

porter – \$6.50

KLEINER 3.6%

german light lager – \$6.00

HEXEN 5.3%

schwarzbier – \$6.50

HEFEWEIZEN 5%

german wheat – \$6.50

HAUS HELLES 5.1%

helles lager – \$6.50

FESTBIER 5.6%

oktoberfest lager – \$6.50

BUCHENBOCK 7%

rauchbier (smoked lager) – \$6.50

PUMPKIN SPICE LATTE 5.1%

amber ale with coffee, vanilla and pumpkin spice – \$6.50

CANS \$5/12oz

BLUE RAZZ BURST 4.5% SESSION SOUR

MANGO WOWIE 6.2% HAZY MANGO IPA

FREAK OF NATURE 8.5% DOUBLE IPA

TWIST 5.2% BELGIAN WHITE

SOUPS BY THE BOTTLE 750ml | \$20

FRAMBOOS MORTE 5.3%

barrel aged sour with raspberries

PRICKLY PEAR 6.8%

spontaneous ale with prickly pear

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COCKTAILS

SOUTH BY SOUTH SLOPE \$14

Four Roses, Amaro Oscuro, Aperol, lemon, demerara

VIDL SPRITZ \$13

Tito's, Domaine de Canton, Aperol, lemon, grapefruit,
topped with ViDL sparkling white wine

PANCHO VERDE \$14

Lunazul, Suze, lime, pineapple mango simple,
chipotle bitters

MARTINI PIMENTA \$14

Plantation 3 Star, Allspice Dram, lime, cinnamon
demerara simple

SO-GIN \$14

Tanqueray, Honey-do Soju, lime, Meloen simple

DREAM SICK \$14

Tito's, Cointreau, aquafaba, thai tea, cardamom
simple, orange bitters

FUNK SANGRIA \$12

Cruzan, Cointreau, house-made red sangria

NON-ALCOHOLIC

Green Man Root Beer \$4
Devil's Foot Sparkling Lemonade \$4
Devil's Foot Ginger Beer \$4
Sodas \$2.95

NA BEER \$5

Stella Artois
0.0%



WINE

House wines made with native fermentation. Our grapes come from the same hallowed grounds 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.

RED

HEAVY METAL 11%

drop | blend
\$11/glass

CHERRY SUPERNOVA 11.5%

blaufränkisch
\$30/bottle

BIG & RICH 14.5%

tempranillo
\$30/bottle

POM ROYALE 11%

syrah
\$30/bottle

WHITE

CITRUS BUBBLS 12.5%

sparkling white
\$11/glass

FLOWER POWER 9%

sauvignon blanc
\$11/glass

HOT TROPIC 11%

chardonnay
\$30/bottle

GRAPEFRUIT CRUSH 9%

contact sauvignon blanc
\$30/bottle

ROSÉ

BLURBERRY 13%

blaufränkisch rosé
\$11/glass

PEACH RING POP 13%

rosé blend
\$30/bottle

additional Vidl Wines offered to-go in the Bottle Shop

FUNKATORIUM

Check out our other locations!

Wicked Weed Brew Pub

91 Biltmore Ave

Located in downtown Asheville, the Brew Pub is the original home of Wicked Weed Brewing. Here you will find a full restaurant, downstairs tap room and beer garden, bottle shop, and original 15 barrel brewery. Complete with 2 pet-friendly outdoor patios, guests are sure to find the brewery experience suited to them.



Wicked Weed West

145 Jacob Holme Way

Located in West Asheville is our 50 barrel Production Brewery complete with a taproom and food truck open to the public. Our taproom and patio is dog and family friendly.



Interested in booking a private event?
email charlotte.zuraw@wickedweedbrewing.com