

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

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

ITALIAN CHICKEN LETTUCE WRAPS \$16
pickled red onion + pepperoncini

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

FRIED GREEN TOMATO \$15
cornmeal fried green tomato + sweet
pepper cheese + pepper relish + arugula +
red onion

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 + side of fries
-make it a double +\$5

CHICKEN PHILLY PIZZETTE \$18
grilled chicken + three cheese blend +
sautéed peppers & onions + italian spices +
sweaty drop peppers + side of fries

PASTA PIZZETTES

sheet pan pizza | serves 3-4

SPAGHETTI AND MEATBALLS \$35
mozzarella + parmesan + chive garnish

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

**for your convenience, a 20% gratuity will be added
to unclosed tabs*

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

FLIGHTS



1 GRAPES \$18 natural wines

Flower Power 9% ViDL sauvignon blanc	Sparkling Rosé 12% ViDL sparkling rosé	Heavy Metal 11% ViDL drop	Citrus Bubbs 12.5% ViDL sparkling white
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2 FARM TO GLASS \$14 funky, fruity, tart

La Bonte Pear 6.1% tart pear ale	Garcon de Ferme 5.5% tart peach ale	Chien de Ferme 5.8% tart cherry ale	Black Current Cider 7.5% apple cider fermented with black currants
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3 CLASSIC SOURS \$14 barrel-aged sour beers with fruit and intention

Marina 6.6% barrel aged peach and apricot sour	Genesis 6.8% barrel aged sour ale with tropical fruits	Oblivion 8.7% red wine barrel aged blackberry and date sour	Silencio 9.1% bourbon barrel aged coffee and vanilla sour stout
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4 ANGEL FLIGHT \$16 heavily fruited, barrel-aged sours

White Angel 9.1% barrel aged wild grape, lychee, pear, & peach sour	Red Angel 5.7% barrel aged raspberry sour	Angel of Darkness 8% barrel aged boysenberry, raspberry, blackberry, & cherry sour	Black Angel 8.7% bourbon barrel aged sour cherry stout
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5 DEATH BY... \$15 meticulously blended & absurdly fruited sours

Watermelon Morte 8.5% (Meloen) blended watermelon sour	Peach Morte 6% (Perzik) blended peach sour	Cherry Morte 5.8% (Cerise) blended cherry sour	Boysenberry Morte 5.5% blended boysenberry sour
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6 HOPPY FLIGHT \$13 selection of IPAs and pale ales

Freak-ish 5.4% pale ale	Pub Pernicious 7.3% small batch version of our flagship west coast IPA	Perni-Haze 6.9% hazy IPA	Freak of Nature 8.5% double IPA
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7 LAGER FLIGHT \$13 variety of ales and lagers

Kleiner 3.4% light lager	Silent Lunch 5.1% czech dark lager	Lime Drop 4.8% lager brewed with salt and lime	Switchback 5% american amber ale
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8 ROULETTE FLIGHT \$13 hand picked mix of clean and sour beers

Blue Razz Burst 4.5% session sour with blueberry and raspberry	Milk & Cookies 8.7% imperial milk stout with golden raisins, cinnamon, & vanilla	Vinny Blanco 7.3% sauvignon blanc sour	Fruit Punch 5.2% pineapple, cherry, lemon, and blueberry sour
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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

WHITE ANGEL 9.1%

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

RED ANGEL 5.7%

barrel aged raspberry sour - \$7

ANGEL OF DARKNESS 8%

barrel aged boysenberry, raspberry, blackberry, & cherry sour - \$7

BLACK ANGEL 8.7%

bourbon barrel aged sour cherry stout - \$7

WATERMELON MORTE 8.5%

(Meloen)
blended watermelon sour - \$8

PEACH MORTE 6%

(Perzik)
blended peach sour - \$8

CHERRY MORTE 5.8%

(Cerise)
blended cherry sour - \$8

BOYSENBERRY MORTE 5.5%

blended boysenberry 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

LA BONTE PEAR 6.1%

tart pear ale - \$7

GARCON DE FERME 5.5%

tart peach ale - \$7

CHIEN DE FERME 5.8%

tart cherry ale - \$7

CLEAN & CLASSIC STYLES

priced per 16oz pour

steins available for select styles

PUB PERNICIOUS 7.3%

small batch version of our flagship west coast IPA - \$6.50

FREAK OF NATURE 8.5%

double IPA - \$7

PERNI-HAZE 6.9%

hazy IPA - \$6.50

FREAK-ISH 5.4%

pale ale - \$6.50

KLEINER 3.4%

light lager - \$6.00

SILENT LUNCH 5.1%

czech dark lager - \$6.50

LIME DROP 4.8%

lager brewed with salt & lime - \$6.50

SWITCHBACK 5%

american amber ale - \$6.50

BLUE RAZZ BURST 4.5%

session sour with blueberry and raspberry - \$6.50

MILK & COOKIES 8.7%

imperial milk stout with golden raisins, cinnamon, and vanilla - \$7

BLACK CURRANT CIDER 7.5%

apple cider fermented with black currants - \$6.50

CANS \$5/12oz

MANGO WOWIE 6.2% HAZY MANGO 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

FUNKATORIUM

COCKTAILS

SOUTH BY SOUTH SLOPE \$14

Four Roses, Rustic Nocino, Aperol, lemon, demerara

VIDL SPRITZ \$13

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

PANCHO VERDE \$14

Astral, 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%

Elysian
Easy Dust IPA



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%
blaufrankisch
\$30/bottle

BIG & RICH 14.5%
tempranillo
\$30/bottle

POM ROYALE 11%
syrah
\$30/bottle

WHITE

CITRUS BUBBS 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

SPARKLING ROSÉ 12%
\$11/glass

PEACH RING POP 13%
rosé blend
\$30/bottle

additional Vidl Wines offered to-go in the Bottle Shop

FUNKATORIUM

Follow us on Instagram!
@wickedweedfunkatorium

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 and taproom. The taproom and patio are dog and family friendly.



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