

# 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 +  
sweety 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

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traditional | serves 1-2

### CHEESE \$14

### PEPPERONI \$18

hot honey

# FLIGHTS



## 1 GRAPES \$18 natural wines

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

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

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

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

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

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

<b>Kleiner 3.4%</b> light lager	<b>Silent Lunch 5.1%</b> Czech dark lager	<b>Lime Drop 4.8%</b> lager brewed with salt and lime	<b>Switchback 5%</b> American amber ale
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## 8 ROULETTE FLIGHT \$13 hand picked mix of clean and sour beers

<b>Blue Razz Burst 4.5%</b> session sour with blueberry and raspberry	<b>McFee Street 4.1%</b> dry Irish stout	<b>Vinny Blanco 7.3%</b> sauvignon blanc sour	<b>Fruit Punch 5.2%</b> 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 - \$6.00

**SWITCHBACK 5%**

american amber ale - \$6.50

**BLUE RAZZ BURST 4.5%**

session sour with blueberry and raspberry - \$6.00

**MCFEE STREET 4.1%**

dry Irish stout - \$6.00

**BLACK CURRANT CIDER 7.5%**

apple cider fermented with black currants - \$6.50

### CANS \$5/12oz

**PILS 5.2% GERMAN PILSNER**

**MANGO WOWIE 6.2% HAZY MANGO IPA**

**TWIST 5.2% BELGIAN WHITE**

### SOURS 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

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### **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

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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

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\*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](mailto:charlotte.zuraw@wickedweedbrewing.com)