

FUNKATORIUM

our pizza dough and bread are made fresh in house

APPETIZERS & SALADS

CHEESY FOCACCIA \$9
served w/ marinara

FRIED BURRATA \$14
vodka sauce + parmesan + herb oil

JOEY'S MEATBALLS \$14
marinara + parmesan

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

NEAPOLITAN STYLE PIZZAS

traditional | serves 1-2

CHEESE \$14

PEPPERONI \$18
hot honey

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

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

PASTA PIZZETTES

sheet pan pizza | serves 3-4

SPAGHETTI AND MEATBALLS \$35
mozzarella + parmesan + fine herbs

CHICKEN ALLA VODKA \$33
grilled chicken + parmesan + fine herbs

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

GRILLED CHICKEN KALE CAESAR \$16
pepperoncini + red onion + tomato

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

MEATBALL SANDWICH \$18
house meatballs + marinara +
mozzarella + shaved parmesan

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

DESSERT

SUNSHINE SAMMIES ICE CREAM SANDWICH \$7.50
choice of strawberry, salted caramel, or cookie dough

**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

DESSERT

SUNSHINE SAMMIES ICE CREAM SANDWICH \$7.50
choice of strawberry, salted caramel, or cookie dough

FLIGHTS



1 GRAPES \$18 natural wines

Contact 9% ViDL contact sauvignon blanc	Strawberry Lemon Rosé 12% ViDL sparkling rosé	Drop 11% ViDL red blend	Sparkling White 12.5% ViDL sparkling wine
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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	Wicked Weed Cider 7% blend of 5 local apple varieties
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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% (Meloan) 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	Pernicious 7.3% our flagship west coast IPA	Perni-Haze 6.9% hazy IPA	Nebula 5.8% hazy pale ale
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7 ENDLESS SUMMER \$13 easy drinking summertime classics

Appalachian RhuBerry 4.6% strawberry rhubarb berliner weisse	Coolcumber 5.5% golden ale with cucumber, basil, & juniper berries	Peach Habanero Saison 6.4% fruited saison	Lime Drop 4.8% salted lime lager
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8 WORLD CUP FLIGHT \$13 beer styles of countries competing in the World Cup

All American Lager 4% Team USA American style lager	Spud Heavy 5% Team Germany potato starch lager	60 Degrees & Raining 5.2% Team England English summer ale	Vapor 6.3% Team Brazil tropical hazy IPA
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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%

(Meloan)

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

CANS \$5/12oz

MANGO WOWIE 6.2% HAZY MANGO IPA TWIST 5.2% BELGIAN WHITE

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

PERNICIOUS 7.3%

our flagship west coast IPA - \$6.50

PERNI-HAZE 6.9%

hazy IPA - \$6.50

FREAK-ISH 5.4%

pale ale - \$6.50

NEBULA 5.8%

hazy pale ale - \$6.50

COOLCUMBER 5.5%

golden ale with cucumber, basil, & juniper berries - \$6.50

PEACH HABANERO SAISON 6.4%

fruited saison - \$6.50

LIME DROP 4.8%

salted lime lager - \$6

APPALACHIAN RHUBERRY 4.6%

strawberry rhubarb berliner weisse - \$6

WICKED WEED CIDER 7%

blend of 5 local apple varieties - \$6.50

ALL AMERICAN LAGER 4%

World Cup Beer - Team USA
American style lager - \$6.00

SPUD HEAVY 5%

World Cup Beer - Team Germany
Potato starch lager - \$6.50

60 DEGREES & RAINING 5.2%

World Cup Beer - Team England
English summer ale - \$6.50

VAPOR 6.3%

World Cup Beer - Team Brazil
tropical hazy IPA - \$6.50

FUNKATORIUM

COCKTAILS

PALOMA SLUSHY \$14

Altos, grapefruit, lime, simple

STRAWBERRY DAIQUIRI SLUSHY \$14

white rum, lime juice, strawberry syrup

FIONAS GUARD \$14

Dragonfruit infused Titos, Cointreau, lime, passionfruit

MORTE MARGARITA \$14

Astral, Cointreau, lime, Meloen simple

SPERANZA NEGRONI \$15

Chemist gin, Meletti, Carpano Blanc

LAZY LAGOON \$15

Plantation 3 Star, Bumbu, Benedictine, lemon, pineapple, saline, Angostura bitters

TOKYO JOE \$15

Four Roses fat washed with Peanut Chili Oil, Shochu, Dry Curacao, lemon, demerara simple, Mirin

VIDL SPRITZ \$13

Tito's, Genepy, lemon, passionfruit, lemon, ViDL sparkling white wine

FUNK SANGRIA \$13

Cruzan, Cointreau, house-made ViDL white wine 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.

BY THE GLASS

\$11

RED

DROP 11%
red blend

WHITE

SPARKLING WHITE 12.5%

CONTACT 9%
orange wine

ROSÉ

STRAWBERRY LEMON 12%
sparkling rosé

BY THE BOTTLE

\$30

RED

BLAUFRANKISCH 11.5%

TEMPRANILLO 14.5%

SYRAH 11%

WHITE

CHARDONNAY 11%

ROSÉ

ROSÉ BLEND 13%

additional Vidl Wines offered to-go in the Bottle Shop

FUNKATORIUM

Check out our Bottle Shop for all your to go beer needs!



Follow us on Instagram!
[@wickedweedfunkatorium](https://www.instagram.com/wickedweedfunkatorium)