

# 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

**WOOD-FIRED OLIVETTE FARM TURNIPS \$16**  
sauteed kale + J Chong's Peanut Crisp chili oil

**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

## 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

## 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

*\*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>Contact 9%</b> ViDL contact sauvignon blanc	<b>Strawberry Lemon Rosé 12%</b> ViDL sparkling rosé	<b>Drop 11%</b> ViDL red blend	<b>Sparkling White 12.5%</b> ViDL sparkling wine
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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>Wicked Weed Cider 7%</b> blend of 5 local apple varieties
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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>Pernicious 7.3%</b> our flagship west coast IPA	<b>Perni-Haze 6.9%</b> hazy IPA	<b>Nebula 5.8%</b> hazy pale ale
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## 7 ENDLESS SUMMER \$13 variety of easy drinking ales and lagers

<b>Appalachian RhuBerry 4.6%</b> strawberry rhubarb berliner weisse	<b>Coolcumber 5.5%</b> golden ale with cucumber, basil, & juniper berries	<b>Peach Habanero Saison 6.4%</b> fruited saison	<b>Lime Drop 4.8%</b> salted lime lager
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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>Cerveza Noctura 5.7%</b> mexican dark lager	<b>Stay Hunched 7.2%</b> DDH brett pale ale with scuppernong grapes	<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%**

(Meloën)  
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

**FRUIT PUNCH 5.2%**

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

### 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

**NEBULA 5.8%**

hazy pale ale - \$6.50

**PERNI-HAZE 6.9%**

hazy IPA - \$6.50

**FREAK-ISH 5.4%**

pale ale - \$6.50

**COOLCUMBER 5.5%**

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

**CERVEZA NOCTURNA 5.7%**

Mexican dark lager - \$6.50

**PEACH HABANERO SAISON 6.4%**

fruited saison - \$6

**LIME DROP 4.8%**

salted lime lager - \$6

**BLUE RAZZ BURST 4.5%**

session sour with blueberry and raspberry - \$6

**WICKED WEED CIDER 7%**

blend of 5 local apple varieties - \$6.50

**APPALACHIAN RHUBERRY 4.6%**

strawberry rhubarb berliner weisse - \$6

**STAY HUNCHED 7.2%**

double dry hopped brett pale ale with scuppernong grapes - 8oz - \$7

### CANS \$5/12oz

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

# FUNKATORIUM

## COCKTAILS

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### **PALOMA SLUSHY \$14**

Altos, grapefruit, lime, simple

### **STRAWBERRY DAIQUIRI SLUSHY \$14**

white rum, lime juice, strawberry syrup

### **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 white sangria

### **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

## 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.

### 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%**

**CONTACT 9%**

#### ROSÉ

**ROSÉ BLEND 13%**

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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)