

# 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 SANDWICH \$16**  
shredded kale + caesar dressing +  
pepperoncini + red onion + tomato

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

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

## 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

# FUNKATORIUM

## 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

## 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

## 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

## 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

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

### Watermelon Morte 8.5%

(Meloën)  
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

## 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

### Stay Hunched 7.2%

dry hopped Brett pale ale w/  
second use scuppernong grapes

## 7 ENDLESS SUMMER \$13 easy drinking summertime classics

### Appalachian RhuBerry 4.6%

strawberry rhubarb  
berliner weisse

### Coolcumber 5.5%

golden ale brewed w/  
cucumber, juniper, &  
basil

### Blue Razz Burst 4.5%

session sour brewed  
w/ blueberries &  
raspberries

### Lime Drop 4.8%

salted lime lager

## 8 WORLD CUP FLIGHT \$13 beer styles of countries competing in the World Cup

### All American Lager 3.6%

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



## 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

### 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

**STAY HUNCHED 7.2%**

dry hopped Brett pale ale with second use scuppernong grapes – 8oz – \$7

**COOLCUMBER 5.5%**

golden ale brewed w/ cucumber, juniper berries, and basil – \$6.50

**BLUE RAZZ BURST 4.5%**

session sour brewed w/ blueberries & raspberries – \$6

**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 3.6%**

World Cup Beer – Team USA  
American style lager – \$6

**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

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### **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

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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%**

#### ROSÉ

**ROSÉ BLEND 13%**

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\*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)