

FUNKATORIUM

our pizza dough and breads are made fresh in house

APPETIZERS & SALADS

CHEESY FOCACCIA \$9

served w/ marinara

FRIED BURRATA \$14

vodka sauce + parmesan + herb oil + focaccia

JOEY'S MEATBALLS \$14

marinara + parmesan

TRUFFLE POPCORN \$6

white truffle oil + 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 + parmesan + house made croutons
-add grilled chicken +\$5

PANZANELLA SALAD \$14

focaccia + peach + tomato + stracciatella + basil + balsamic

NEAPOLITAN STYLE PIZZAS

traditional | serves 1-2

CHEESE \$14

PEPPERONI \$18

hot honey

SUPREME \$20

house fennel sausage + pancetta + pepperoni + black olives + bell peppers + red onion + pepperoncini

VEGGIE \$21

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

BOLOGNA \$19

mozzarella + mortadella + stracciatella + pistachio pesto

SPICY NDUJA \$18

Nduja sausage + stracciatella + hot honey + parmesan + basil

SANDWICHES

all sandwiches served with fries
sub kale salad +\$4

THE ITALIAN \$18

mortadella + prosciutto di parma + tomato + stracciatella + arugula + Calabrian chile aioli + served on focaccia

GRILLED CHICKEN SANDWICH \$16

bibb lettuce + caesar dressing + pepperoncini + red onion + tomato + served on focaccia

CAPRESE \$14

heirloom tomato + mozzarella + arugula + red onion + balsamic + served on focaccia

BLT / ALT \$14

your choice of bacon or avocado (or both +\$3)
bibb lettuce + mayo + tomato

ITALIAN PATTY MELT \$18

Italian sausage + provolone + broccolini + caramelized onion

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

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

TRUFFLE POPCORN \$6

white truffle oil + parmesan

CHEESY FOCACCIA \$9

served w/ marinara

ITALIAN CHICKEN LETTUCE WRAPS \$16

pickled red onion + pepperoncini

JOEY'S MEATBALLS \$14

marinara + parmesan

THE ITALIAN \$15

mortadella + prosciutto di parma +
tomato + stracciatella + arugula +
Calabrian chile aioli

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	Golden Angel 7.3% barrel aged apricot 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	Stay Hunched 7.2% dry hopped Brett pale ale w/ second use scuppernong grapes
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7 ENDLESS SUMMER \$13 easy drinking summertime classics

Watermelon Saison 4.8% light Saison fermented with watermelon	Coolcumber 5.5% golden ale brewed w/ cucumber, juniper, & basil	Citrus Seltzer 5% hard seltzer with grapefruit, orange, & lime	Lime Drop 4.8% salted lime lager
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8 ROULETTE FLIGHT \$13 hand-picked rotating mix of beer styles

Kleiner 3.6% light lager	Spud Heavy 5% potato starch lager	Lonesome Lager 4.4% amber lager	Infidel 6.1% flagship porter
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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

GOLDEN ANGEL 7.3%

barrel aged apricot 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

VİDL WINES

house draft wines | \$11

SPARKLING WHITE 12.5%

stainless steel fermented sparkling wine

CONTACT 9%

skin contact sauvignon blanc – orange wine

STAWBERRY LEMON ROSÉ 12%

sparkling rosé with strawberry & lemon

DROP 11%

red blend

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

CITRUS SELTZER 5%

hard seltzer with grapefruit, orange, & lime – \$6

LIME DROP 4.8%

salted lime lager – \$6

WATERMELON SAISON 4.8%

light Saison fermented with watermelon – \$6

WICKED WEED CIDER 7%

blend of 5 local apple varieties – \$6.50

KLEINER 3.6%

light lager – \$6

SPUD HEAVY 5%

potato starch lager – \$6.50

LONESOME LAGER 4.4%

amber lager – \$6.00

INFIDEL 6.1%

flagship porter – \$6.50

CANNED BEER \$5 | 12oz

TWIST BELGIAN WHITE 5.2%

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

Planteray 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%
stainless steel fermented
sparkling wine

CONTACT 9%
skin contact sauvignon
blanc – orange wine

ROSÉ

STRAWBERRY LEMON 12%
sparkling rosé with
strawberry & lemon

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

BOTTLE SHOP MENU

CLEAN BEER

Blue Razz Burst 6PK | \$10.99
Coolcumber 4PK | \$13.99
Freak 6PK | \$12.99
Freak-ish 6PK | \$12.99
Freak-ish 12PK | \$19.99
Imperial Perni-Haze 6PK | \$12.99
Lime Drop 12PK | \$19.99
Pernicious 6 PK | \$12.99
Perni-Haze 6 PK | \$12.99
Perni Pack 12 PK | \$19.99
Twist 6PK | \$10.99
Vicious Nectar 6PK | \$12.99
Mixed Case: | \$39.99

750ML SOUR BOTTLES

\$15 each | 3 for \$40

Framboos Morte
Golden Angel
Perzik Morte
White Angel

500ML SOUR BOTTLES

Rotating Vintage Sours | \$15
Cerise Morte | \$17

WINE

\$20 each | 3 for \$50

Blaufrankish Rosé
Chardonnay
Contact Rosé
Sauvignon Blanc

Blaufrankisch
Drop
Syrah
Tempranillo
Viognier

