



WICKED WEED FUNKATORIUM

FOOD MENU

SNACKS & SALADS

SMOKED TROUT DIP \$14^{GF}

hickory smoked Sunburst Farms trout + local farm veggies + pub chips

BUDDHA BOWL \$15^{GF,V}

grains + beets + kale + tahini + sweet potato + onion + fried chick peas

GIANT BLUNT PRETZEL \$12^V

everything seasoning + Dr. Dank beer cheese + add Lusty Monk mustard + \$.50

HOUSE SALAD \$10^{GF,V}

mixed greens + carrots + cucumbers + cherry tomato + seasonal vinaigrette

KALE CAESAR SALAD \$12

kale + parmesan + focaccia croutons + red pepper

LOCAL PICKLED PRODUCE PLATE \$8^{GF, V}

rotating assortment of house pickled fruits + vegetables + nuts

DR. DANK CHEESE FRIES \$12

lactobacillus fries + Dr. Dank beer cheese + bacon + scallions

PUB CHIPS \$5^{GF,V}

salt & vinegar crispy chips

make it Dank - cheese + bacon + scallions \$9

SIDE OF FRIES \$6^{GF,V}

lacto-fermented

SOUP DU JOUR \$8

rotating house-made soup, see specials menu

SIDE SALAD \$5

smaller version of the House or Caesar

EXTRA SAUCES

house made ranch \$0.25 + mayo \$0.25 + Lusty Munk Mustard \$0.50 + beer cheese \$1

SANDWICHES

Served with lacto cucumber & pub chips. Upgrade to fries, potato salad, or salad for \$2

Add-ons: avocado+ \$3 egg*, bacon + \$2 each

BURGER* \$15

dry-aged beef patty + arugula+ mushrooms + white cheddar + Dukes mayo + house brioche bun. Sub Beyond Burger \$1

CUBAN \$18

house cured jamón + mojo pulled pork+ gruyere + pickles + mustard+ house cuban bread

HIERLOOM TOMATO SANDWICH \$10^V

toasted milkbread + mayo + mixed greens.
Add bacon to make it a BLT + \$4

WALDORF CHICKEN SALAD \$15

lettuce + grapes + walnuts + golden raisins + house croissant

GRILLED CHEESE \$14^V

gruyere + white cheddar + white American + pickled onions + house sourdough bread

"THE DENNIS" \$18

fried chicken cutlet + prosciutto + mozzarella + roasted red peppers + balsamic + house-made Italian hoagie

CHORIZO TORTA \$17

chorizo + avocado + queso Oaxaca + curtido + black beans + house-made pan telera. Sub Soy Chorizo to make vegetarian. Served w/ fermented jalapeno

AVOCADO SMASH \$14^V

avocado + sprouts + cream cheese + pickled onions + carrots + radish + toasted whole wheat seeded bread

MUFFULETTA SANDWICH \$16

mortadella + capicola + soppressata + provolone + giardiniera + sesame bun **no modifications**

GF = gluten free V = vegetarian

*ITEM MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



LATE NIGHT FOOD MENU

Sunday - Thursday 9pm - 11pm &
Friday - Saturday 10pm - midnight

MUFFULETTA SANDWICH \$16

mortadella + capicola + soppressata + provolone +
giardiniera + sesame bun *no modifications

PICKLE PLATE \$8 ^{GF, V}

rotating assortment of house pickled fruits +
vegetables + nuts

WALDORF CHICKEN SALAD \$15

house croissant + grapes + walnuts + golden raisins

PUB CHIPS \$5 ^{GF, V}

salt & vinegar crispy chips

make it Dank \$9

AVOCADO SMASH \$14 ^V

whole wheat seeded bread + avocado + sprouts +
cream cheese + cucumbers + pickled onions +
carrots + radish

SMOKED TROUT DIP \$14 ^{GF}

hickory smoked trout from Sunburst Farms +
local farm veggies + pub chips

GIANT BLUNT PRETZEL \$12 ^V

"everything" seasoning + Dr Dank beer cheese +
add Lusty Monk Mustard \$.50

CUBAN \$18

house cured jamón+ mojo pulled pork+ gruyere
+ pickles + mustard + house cuban bread



FOOD SPECIALS

SOUP DU JOUR \$8

GAZPACHO

garnished w/ toasted sesame seeds + basil

DESSERT SPECIALS

SUNSHINE SAMMIES \$7

Locally Made Ice Cream Sandwiches

Cookie Dough Ice Cream + Chocolate Chip Cookie

Salted Caramel Ice Cream + Chocolate Cookie

Strawberry Ice Cream + Sugar Cookie



FLIGHTS

Each flight served with four 3-oz pours. Custom flights available for \$16

#1 VIDL WINE FLIGHT \$25 - house wines made with native fermentation

<u>SAUVIGNON BLANC</u>	<u>ROSÉ</u>	<u>DROP</u>	<u>VIOGNIER</u>
13% + zest citrus + peach	12.4% rosé of tempranillo	12% carbonic red blend	16.1% 133 -day maceration

#2 BRETT FARMHOUSE SOURS \$13 - brewed with brettanomyces yeast and aged in oak foeders

<u>ERANATA</u>	<u>GARCON DE FERME</u>	<u>BRETTABERRY</u>	<u>FERME DE CHIEN</u>
5.4% pomegranate + orange zest	6.2 % peaches	5% blackberries+ blueberries+ strawberries+ honey	5.8% cherries

#3 ROULETTE FLIGHT \$14 - a selection of rotating beers picked by our staff

<u>FRESH PRESSED</u>	<u>MARINA</u>	<u>CIDER</u>	<u>GENESIS</u>
5.2% wheat ale + pineapple + mango + guava	6.3% peaches + apricots	7% oak fermented	6.2% tropical fruits + white wine barrels

#4 BARREL-AGED SOUR FLIGHT \$14 - beers crafted with wild yeast and lengthy oak-aging

<u>INCANDESCENT</u>	<u>ARANASA MORTE</u>	<u>SANDIACA</u>	<u>MEDORA</u>
7% smoked pineapple + jalapeño + oak	7.2% pineapple + neutral oak	9% watermelon + basil + gin barrels	6.6% blackberries + raspberries + bourbon barrels

#5 LIMITED RELEASE FLIGHT \$16 - a selection of sour ales from our Angel and Morte series

<u>WHITE ANGEL</u>	<u>GOLDEN ANGEL</u>	<u>RED ANGEL</u>	<u>CERISE MORTE</u>
7.4% muscadine grapes + white wine barrels	6% barrel aged golden sour with apricots	5.7% barrel aged sour fermented with 4lbs per gallon of raspberries.	5.4% barrel-aged american sour fermented w/ 4lbs per gallon of Montmorency Cherries

#6 CLASSIC & CLEAN FLIGHT \$13 - our core and classic beers brewed at our Candler facility

<u>WATERMELON DRAGONFRUIT BURST</u>	<u>DAYLIGHT</u>	<u>PERNICIOUS</u>	<u>MILK & COOKIES</u>
4.5% session sour	4.1% American light ale	7.3% our flagship IPA	8.5% milk stout w/ golden raisins, cinnamon, and vanilla

#7 DOWNTOWN FLIGHT \$13 - a selection of beers brewed at the Funkatorium and Brewpub

<u>BLUEBIERE</u>	<u>BRETT BITTER</u>	<u>BIRD LAW</u>	<u>SURFEUR COOLER</u>
5.6% blueberry brett farmhouse	5.4% brettanomyces farmhouse	6.7% hazy IPA	6.1% brett farmhouse + pear + pineapple + lemon + orange

#8 THE HOPPY FLIGHT \$14 - a selection of our IPA's brewed at our Candler Facility

<u>APPALACHIA</u>	<u>DR. DANK</u>	<u>FREAK OF NATURE</u>	<u>DAILY HAZE</u>
4.7% session IPA	7.1% the OG Dank	8.5% double IPA	5.4% hazy IPA



DRAFTS

BARREL AGED SOURS

priced per 8oz pour | 3oz pours available

MEDORA 6.6% blackberries + raspberries + bourbon barrels \$8

WHITE ANGEL 7.4% grapes + wine barrels \$9

CERISE MORTE 5.4% Monmorency cherries + neutral oak \$9

INCANDESCENT 7% smoked pineapple + jalepeno \$8

ARANASA MORTE 7.2% pineapple + neutral oak \$9

SANDIACA 9% watermelon + basil + gin barrels \$8

GOLDEN ANGEL 7% apricots + neutral barrels \$9

RED ANGEL 7% raspberries + neutral barrels \$9

GENESIS 6.2% tropical fruits + white wine barrels \$8

CIDER 7% oak fermented \$6

MARINA 6.3% apricots + peaches + neutral barrels \$8

BRETT FARMHOUSE SOUR ALES

priced per 8oz pour | 3oz pours available

BRETTABERRY 5% blackberries + blueberries + strawberries + honey \$6

GARCON DE FERME 6.2% peaches \$6

ERANATA 5.4% pomegranate + orange zest \$6

FERME DE CHIEN 5.8% cherries \$6

SURFEUR COOLER 6.1% brett farmhouse \$6

CLEAN & CLASSIC STYLES

16oz pours, unless noted | 3oz pours available

PERNICIOUS 7.3% flagship IPA \$6.50

APPALACHIA 4.7% session IPA \$6

WATERMELON DRAGONFRUIT BURST 4.5% session sour \$5.50

DAYLIGHT 4.1% American light ale \$5.50

DAILY HAZE 5.4% hazy ipa \$6.50

FRESH PRESSED 5.2% fruited wheat ale \$6.50

DR. DANK 7.1% IPA \$6.50

MILK & COOKIES 8.5% milk stout \$6

BIRD LAW 6.7% hazy IPA \$6.50

FREAK OF NATURE + double IPA 8.5 % \$7

BRETT BITTER 5.4% bitter brett farmhouse \$6

BLUEBIERE 5.6% blueberry brett farmhouse \$6

BY THE CAN

PERNICIOUS 7.3% IPA \$5/12oz

FREAK OF NATURE 8.5% double IPA \$5/12oz

DR. DANK 7.1% IPA \$5/12oz

DR. DANK PINEAPPLE EXPRESS 6.7% IPA \$5/12oz

COASTAL LOVE 6.3% hazy IPA \$5/12oz

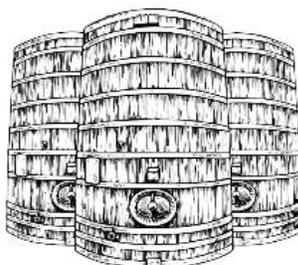
DAYLIGHT 4.1% light ale \$5/12oz

APPALACHIA 4.7% session IPA \$5/12oz

FRESH PRESSED 5.2% fruited wheat ale \$5/12oz

ASTRONOMICAL 7.7% hazy IPA \$6/16oz

WATERMELON BURST 4.5% session sour \$5/12oz





BOTTLE LIST

Blended Appalachian Spontaneous Ales

CULTURA BLEND 1

fruited w/ North Carolina
blackberries
\$30/750ml



CULTURA BLEND 4

blend of one, two, & three yr old
spontaneous fermented stock
\$30/750ml

CULTURA AZUL

spontaneous ale fermented w/ North
Carolina blueberries
\$35/750ml

CULTURA ROSA

spontaneous ale fermented w/ North
Carolina watermelons
\$35/750ml

TRANS AM LAM

young and old spontaneous stock
meets fresh Belma hops
2019 \$30/750ml
2020 \$30/750ml

BARREL-AGED SOUR ALES

BLACK ANGEL

montmorency cherries + bourbon
barrels
\$15/500ml

GOLDEN ANGEL

whole apricots + neutral oak barrels
\$21/500ml

ANGEL OF DARKNESS

boysenberries + blackberries +
raspberries + cherries + sherry
barrels
\$21/500ml

WHITE ANGEL

muscadine grapes + white wine
barrels
\$21/500ml

ERANATA

pomegranite + orange zest + oak
foeder
\$10/500ml

CERISE MORTE

montmorency cherries
\$21/500ml

PERZIK MORTE

whole peaches + aged hops
\$21/500ml

RARE & VINTAGE

OBLIVION

blackberries + dates + red wine
barrels
2015: \$25

AMOROUS

dry hopped + red wine barrels
2014: \$24 2015: \$24

OMNIPRESENCE

cabernet grapes + French oak barrels
2016: \$24

RED ANGEL

raspberries + red wine barrels
2015: \$24



FUNK COCKTAILS

PEACHY QUEEN MULE

Tito's vodka, ginger liqueur, garcon rosemary syrup, Devils Foot ginger beer, lime

\$13

MELON-DRAMATIC MARG

Espolon Tequilla, Cointreau, sandiaca watermelon syrup, lime, salt rim

\$13

LAI D BACK

Tanqueray Gin, St. Germain, Medora blackberry syrup, tonic, lemon

\$13

SMOKE SHOW

Plantation pineapple rum, vida mezcal, jalapeno, lime

\$13

OFF TO THE RACES

Old Forester Bourbon, basil honey, grapefruit, lemon

\$13

FUNK SANGRIA

Refreshing sangria w/ white peach and rosemary

\$14

NON ALCOHOLIC

Basil Honey Grapefruit Mocktail

\$6

Strawberry Lemonade Mocktail

\$6

Green Man Root Beer

\$4



WINE



House wines made with native fermentation. Our grapes come from the same hallowed ground 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.

SAUVIGNON BLANC

Zesty citrus & peach. Soft salinity with low acid

\$11/glass \$25/btl

BLAUFRÄNKISCH

Aged in old oak with notes of dark fruit & pepper jelly

\$35/btl

VIOGNIER

Notes of macadamia nut & vanilla meringue. Great for sipping after a meal

\$11/glass \$35/btl

ROSÉ

Tempranillo rosé with notes of pink starburst, strawberry compote and angel food cake

\$10/glass

PIQUETTE

A sparkling red blend of cab franc, viognier, petit verdot, & barbera.

\$40/btl

DROP

Red blend of cab franc, barbera, & petit verdot. dark fruit balanced w/ smoke and black tea

\$13/glass \$40/btl

COUP

sparkling tempranillo & alicante

\$15/355 ml btl

SPARKLING

SANTA JULIA + Argentina + \$8/glass \$24/btl

WHITE & ROSÉ

VIA ALPINA + pinot grigio + Italy + \$12/glass \$36/btl

BACCHUS + chardonnay + California + \$11/glass \$33/btl

SEBASTIAN DAVID + rosé + cinsault + cab franc + France + \$12/glass \$36/btl

RED

HIPSTER JUICE + semillon + cab franc + zinfandel + Australia \$12/glass \$36/btl

La BOUTANCHE + zinfandel blend + California + \$12/glass \$36/btl