



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+roasted corn+roasted tomato+cucumber +pickled red onion+kale+chickpeas+cashew vinaigrette

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 *gin pickled carrots contain alcohol

DR. DANK CHEESE FRIES \$12

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

PUB CHIPS \$5 ^{GF,V}

carolina BBQ crispy chips

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

CHICHARRONES \$9

fried pork skins + honey drizzle + toasted sesame seeds + piperade sauce

SOUP DU JOUR \$8

rotating gazpacho, see specials menu

SIDE SALAD \$5

smaller version of the House or Caesar

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

lacto-fermented

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

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

MOUNTAINEER BURGER* \$15

dry-aged beef patty + muenster cheese + tomato jam + crispy fried red onions + Dukes mayo + house sesame brioche bun. Sub Beyond Burger \$1

CUBAN \$15

house cured jamón + mojo pulled pork+ gruyere + pickles + mustard+ house cuban bread
no modifications

HIERLOOM TOMATO SANDWICH \$10 ^V

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

GRILLED CHEESE \$14 ^V

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

FALAFEL WRAP \$15 ^V

housemade pita + tzatziki + harissa + sweet pickles + french fries + diced tomato + red onion + mixed greens

"THE DENNIS" \$18

fried chicken cutlet + prosciutto + mozzarella + heirloom tomato + 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

VEGGIE MELT \$15 ^V

eggplant puree + roasted red pepper + melted mozz + squash + zucchini + pickled onion + basil + parsley + chive on open-faced seeded rye

MUFFULETTA SANDWICH \$16

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

EXTRA SAUCES

house made ranch or honey mustard \$0.50, Duke's mayo \$0.50, Lusty Monk mustard \$0.50, beer cheese \$1.00

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

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

rotating assortment of house pickled fruits +
vegetables + nuts

CUBAN \$15

house cured jamón+ mojo pulled pork+ gruyere +
pickles + mustard + house cuban bread *no
modifications

PUB CHIPS \$5^{GF, V}

Carolina BBQ crispy chips

make it Dank \$9

VEGGIE MELT \$15^V

eggplant puree + roasted red pepper + melted
mozz + squash + zucchini + pickled onion + basil +
parsley + chive on open-faced seeded rye

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



FOOD SPECIALS

VICHYSOISE SOUP \$8

potato + leeks + EVOO + chives + bacon (served cold)

CHEESEY CHICKEN BROCCOLINI & RICE FRITTERS \$8

two fritters served with marinara

COCKTAIL SPECIALS

ZARZA MARGARITA \$13

tequila + cointreau + lime + La Mure Morte syrup

PALOMA SLUSHY \$14

Espolon Tequila + grapefruit + lime

VIDL WINE BLUEBERRY-CHERRY FROZ-É \$12

DESSERT SPECIALS

BUGGY POPS POPSICLES \$6

Pina Colada Banana Pudding

CHOCO TACO \$9

waffle cone + vanilla ice cream + fudge + peanuts

ICE CREAM SAMMY \$7

chocolate chip macaroon + chocolate ice cream



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> 13% zest citrus + peach	<u>CONTACT</u> 11.5% 60-day maceration	<u>ROSÉ</u> 12.4% rosé of tempranillo	<u>TEMPRANILLO</u> 14% 19-day maceration
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#2 BRETT FARMHOUSE SOURS \$13 - brewed with brettanomyces yeast and aged in oak foeders

<u>ZEST LA VIE</u> 4.8% lemon zest + ginger	<u>GARCON DE FERME</u> 5.8 % peaches	<u>PHUNKMELON</u> 5.6% watermelon	<u>FERME DE CHIEN</u> 5.8% cherries
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#3 50/50 FLIGHT \$14 - a selection of 2 barrel aged sours & 2 brett farm house

<u>AMOROUS</u> 5.1% dry hopped sour + neutral oak	<u>SINDURA</u> 6% lychee + pineapple + hibiscus + neutral oak	<u>CIDER</u> 7% oak fermented	<u>PIQUETTE</u> 7.2% cab franc, petit verdot, barbera pomace + sparkling
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#4 BARREL-AGED SOUR FLIGHT \$14 - beers crafted with wild yeast and lengthy oak-aging

<u>GENESIS</u> 6.2% tropical fruits + white wine barrels	<u>ANARASA MORTE</u> 7.2% pineapple + neutral oak	<u>SANDIACA</u> 9% watermelon + basil + gin barrels	<u>MEDORA</u> 6.2% blackberries + raspberries + red wine barrels
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#5 LIMITED RELEASE FLIGHT \$16 - a selection of sour ales from our Angel and Morte series

<u>MARINA</u> 6.3% peaches + apricots	<u>MIRTELO MORTE</u> 6% barrel aged golden sour with blueberries	<u>LA MURE MORTE</u> 5.4% barrel aged sour fermented with 4lbs per gallon of blackberries	<u>CERISE MORTE</u> 5.8% barrel-aged american sour fermented w/ 4lbs per gallon of Montmorency Cherries
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#6 CLASSIC & CLEAN FLIGHT \$13 - our core and classic beers brewed at our Candler facility

<u>DAYLIGHT</u> 4.1% american light ale	<u>WATERMELON SAISON</u> 4.7% light saison fermented w/ copious amounts of watermelon.	<u>PERNICIOUS</u> 7.3% flagship IPA	<u>BALTIC PARADISE</u> 7.7% Baltic porter brewed w/ Conjure Craft Chocolate's Equadorian cocoa nibs and
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#7 NATIONAL IPA DAY FLIGHT \$13 - a selection of our award winning IPA's

<u>APPALACHIA</u> 4.7% session IPA *portion of the proceeds benefit Southern Appalachian Highlands Conservancy	<u>DR DANK DAILY HAZE</u> 5.4% hazy IPA.	<u>PERNI-HAZE</u> 6.9% a hazy take on our flagship IPA	<u>FREAK OF NATURE</u> 8.6% double IPA
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#8 THE ROULETTE FLIGHT \$14 - a selection vintage & new releases

<u>SPONTANEOUS ALE</u> 5.8% spontaneously inoculated with Appalachian flora	<u>PERZIK MORTE</u> 5.2% barrel aged sour + peaches + neutral oak	<u>GOLDEN ANGEL</u> 6% barrel aged sour w/ apricots	<u>BRETT BITTER</u> 5.4% ale w/ brettanomyces yeast
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DRAFTS

BARREL AGED SOURS

priced per 8oz pour | 3oz pours available

MEDORA 6.2% blackberries + raspberries + red wine barrels \$8

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

CERISE MORTE 5.8% Monmorency cherries + neutral oak \$9

ANARASA MORTE 7.2% pineapple + neutral oak \$9

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

MIRTELO MORTE 6% blueberries + neutral barrels \$9

LA MURE MORTE 5.4% blackberries + neutral oak barrels \$9

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

AMOROUS 5.1% dry hopped sour + neutral oak \$8

SINDURA 6% pineapple + lychee + hibiscus + oak \$8

PERZIK MORTE 5.2% peaches + neutral oak \$9

CIDER 7% oak fermented \$6.70

SPONTANEOUS ALE 5.8% appalachian flora \$9

GOLDEN ANGEL 6% barrel aged sour + apricots

CLEAN & CLASSIC STYLES

16oz pours, unless noted | 3oz pours available

PERNICIOUS 7.3% flagship IPA \$6.50

FREAK OF NATURE 8.6% double IPA \$7

DR DANK DAILY HAZE 5.4% hazy IPA \$6.50

DAYLIGHT 4.1% american light ale \$5.50

APPALACHIA 4.7% session IPA \$5.50

PERNI-HAZE 6.9% hazy IPA \$6.50

WATERMELON SAISON 4.7% light, crisp saison \$5.50

BALTIC PARADISE 7.7% baltic porter brewed with cocoa nibs \$6.50

BRETT FARMHOUSE SOUR ALES

priced per 12oz pour | 3oz pours available

PHUNKMELON 5.6% watermelon \$7

BRETT BITTER 5.4% \$7

GARCON DE FERME 5.8% peaches \$7

ZEST LA VIE 4.8% ginger + lemon zest \$7

FERME DE CHIEN 5.8% cherries \$7

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 DAILY HAZE 5.4% IPA \$5/12oz

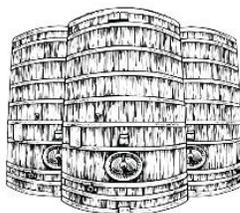
COASTAL LOVE 6.3% hazy IPA \$5/12oz

DAYLIGHT 4.1% light ale \$5/12oz

APPALACHIA 4.7% session IPA \$5/12oz

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

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

WHITE ANGEL

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

CERISE MORTE

cherries + neutral barrels
\$21/500ml

ERANATA

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

PERZIK MORTE

whole peaches + aged hops
\$21/500ml

RARE & VINTAGE

RECURRENT

american sour + black currants

2015: \$24

POM ROSELL

barrel aged sour + pomegranite +
hibiscus

2016: \$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

\$14

NON ALCOHOLIC

Basil Honey Grapefruit Mocktail
\$6

Strawberry Lemonade Mocktail
\$6

Green Man Root Beer
\$4

Devil's Foot Sparkling Lemonade
\$4

Devil's Foot Ginger 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

ROSÉ (blaufrankisch)

native fermentation + old oak
\$30/ btl

TEMPRANILLO

19 day maceration, juicy up front, cherry + leather + gentle oak

\$12/glass \$35/btl

ROSÉ (tempranillo)

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

\$10/glass

PIQUETTE

A sparkling pink blend of sab blanc + blaufrankisch.

\$25/btl

CONTACT

Oriental lily, funk on the nose, citrus, guava, passionfruit, & real dry soft tannic finish

\$11/glass

SPARKLING

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

WHITE & ROSÉ

JULIAN HAART + Riesling + Germany + \$13/glass \$39/btl

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

BEURER + rosé trocken + Germany + \$13/glass \$39/btl

RED

GD VAJRA + dolcetto d'alba + Italy + \$13/glass \$39/btl

BACKHOUSE + pinot noir + \$9/glass \$28/btl