

# FUNKATORIUM FOOD MENU

## SNACKS

**Hop brined chicken wings** tossed in a choice of your sauce:

Oblivion jerk/Lactobacillus hot sauce/very hot sauce 6 wings \$10 or 12 wings \$18

**Malice battered shrimp** spicy remoulade \$16

**Cheesy Focaccia bread** Za'tar & Marinara \$5

Side of **fries** \$4

## SOUP & SALADS

**Panzanella** heirloom tomatoes, mozzarella, pickled red onions, basil \$12

**Caesar** romaine, parmesan, croutons \$10

**Farm greens salad** (please ask your server for current farm fresh ingredients) \$13

\*add chicken \$4 \*add 3oz Apple Brandy Beef Hanger Steak \$7 add grilled or fried shrimp \$5

**Gazpacho** red peppers, cucumbers, basil \$6

## SANDWICHES

served with choice of fries or salad

\*Double **smash burger** house grind, house bun, cheese, house sauces \$14

- sub Beyond Burger \$14

**Fried chicken** house mustard, house kimchi, house bun \$14

**Shrimp po-boy** Malice battered shrimp, Spicy remoulade, shallot, lettuce, tomato \$13

Add on - avocado \$2 bacon \$3 egg your way \$2

## ROMAN STYLE PIZZAS

**Fresh Mozzarella** marinara, basil *single \$4, whole \$28*

**House-made peperone** marinara, basil & oregano *single \$5, whole \$35*

**Roasted peppers** confit garlic, oregano, ricotta *single \$5, whole \$35*

**Bruschetta** pesto, olive oil *single \$4, whole \$28*

**House Italian sausage** bresaola, pancetta, ricotta, marinara *single \$5, whole \$35*

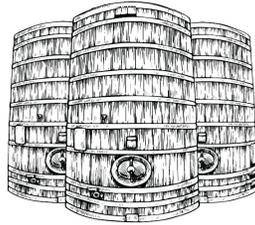
## ENTRÉE PLATES

**6 oz. Applebrandy Beef** dry aged hanger steak, roasted mushrooms, Onion Jus, choice of fries or salad \$23

**Roasted grain salad** grilled summer squash, herbed ricotta, Sherry vinaigrette \$16

**Hop brined fried chicken bucket** (1 whole fried chicken, choice of regular or hot) comes with cornbread, fries & sour slaw \$23

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



## FUNK SPECIALS

### DESSERT FLIGHT \$13

*a selection of our guilty pleasures series  
milk & cookies, german chocolate cake, s'mores, wicked weed brownie*

### HOP COCOA CAN

6.5% abv

*Porter*

*roasted cocoa nibs combine with bright, citrusy hops to create a silky-smooth  
balance of bright hops & indulgent chocolate*

\$4/12 oz

## VINTAGE SPECIAL

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LA BONTE 3 PACK: 34.99

### LA BONTE FIG

2015

6.5% abv

*brettanomyces farmhouse ale  
fermented with figs*

### LA BONTE PEAR

2016

6.5% abv

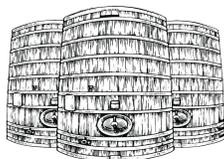
*brettanomyces farmhouse ale  
fermented with pears  
\*WBC bronze medal winner*

### LA BONTE PLUM

2015

6.5% abv

*brettanomyces farmhouse ale  
fermented with plums*



## DRAFTS AND FLIGHTS

All beers available in flights or by the glass. Custom flights available Sunday–Thursday for \$16.

### BARREL-AGED SOURS

#### FLIGHT 1: \$11

these beers have been fermented & aged in oak barrels for up to two years with wild brettanomyces yeast, lactobacillus, & pediococcus bacteria to develop acidity & complexity

#### SANDIACA

9% abv

watermelon & basil  
gin barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### MEDORA

6.6% abv

blackberries & raspberries  
red wine barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### OBLIVION

8.7% abv

blackberries & dates  
red wine barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### BLACK ANGEL

6.8% abv

cherries  
bourbon barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

### LIMITED RELEASE FLIGHT

#### FLIGHT 4: \$13

a selection of our special release sour ales

#### TERRA MERITA

6.7% abv

apricot & tumeric

\$3.00/3 oz pour | \$7.00/8 oz pour

neutral barrels

#### GOLDEN ANGEL

6.1% abv

apricots

neutral oak barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

#### RED ANGEL

5.5% abv

raspberries

neutral oak barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

#### FRAMBOOS MORTE

5.3% abv

raspberries

neutral oak barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

### BRETT FARMHOUSE SOURS

#### FLIGHT 2: \$11

brett farmhouse ales capture the rustic, full bodied flavors of old-world saison brewing, where lines were blurred & ingredients lent a distinctive taste of the countryside

#### SERENITY

5.4% abv

brett farmhouse ale  
neutral barrels

\$3.00/3 oz pour | \$6.00/8 oz pour

#### GARCON DE FERME

5.5% abv

peaches  
foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

#### LA BONTE PEAR

5.7% abv

pears  
foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

#### FERME DE CHIEN

5.8% abv

cherries  
foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

### THE WELCOME FLIGHT

#### FLIGHT 5: \$11

two of our classic & clean selections from our brewpub & two of our sour selections

#### FRESH PRESSED #2

5.2% abv

fruited wheat ale

\$2.50/3 oz pour | \$6/16 oz pour

#### DAYLIGHT

4.1% abv

light lager

\$2.50/3 oz pour | \$6.00/16 oz pour

#### LA BONTE ROSE

5.7% abv

grapes  
oak foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

#### DULCIFERA

7% abv

blueberries & vanilla  
neutral barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

### ROULETTE MIXED FLIGHT

#### FLIGHT 3: \$11

a staff-selected blend of barrel-aged sour ales with brett farmhouse ales, this flight shows off some of the best the Funkatorium has to offer

#### FILLE DE FERME

4.2% abv

honeysuckle & orange zest  
foeder

\$3.00/3 oz pour | \$6.00/8 oz pour

#### ARTISTRY III

5.5% abv

fennel pollen, angelica root, orange blossom, & dragonfruit

neutral barrels

\$3.00/3 oz pour | \$7.00/8 oz pour

#### BLESS HER HEART

7.8% abv

black tea, peaches, lemon, & ginger  
neutral barrels

\$3.00/3 oz pour/ \$7.00/8 oz pour

#### CERISE MORTE

6.1% abv

cherries

white wine barrels

\$4.00/3 oz pour | \$9.00/8 oz pour

### CLASSIC & CLEAN FLIGHT

#### FLIGHT 6: \$10

a selection of our clean or more traditional style beers

#### UNCLE RICK'S

5.1% abv

pilsner

\$2.50/3 oz pour | \$6/16 oz pour

#### APPALACHIA

4.7% abv

session IPA

\$2.50/3 oz pour | \$6/16 oz pour

#### PERNICIOUS

7.3% abv

our flagship IPA

\$2.50/3 oz pour | \$6.00/16 oz pour

### BARREL-AGED MILK & COOKIES

9.5% abv

imperial stout

golden raisins, cinnamon & vanilla

\$3.00/3 oz pour | \$7.00/8 oz pour

Cultura Spontaneous Blend #1 Available Fruited with NC Blackberries or Unfruited \$11/8oz Pour

## BY THE CAN

**APPALACHIA SESSION IPA** 4.7% abv  
Session IPA featuring Motueka, Citra, &  
Mosaic hops  
12oz \$4

**PERNICIOUS IPA** 7.3% abv  
Tropical mango hop aroma, dry finish  
16oz \$6

**LIEUTENANT DANK** 6.5% abv  
Resinous, piney, and earthy IPA  
12oz \$4

**FRESH PRESSED #2** 4.2% abv  
Wheat ale with pineapple, mango, &  
guava  
12 oz \$4

**HOP COCOA** 6.5% abv  
Porter brewed with cacao nibs  
12 oz \$4



## FUNK EXPRESS BAR

### SOUR SELECTIONS

On Draft

#### TRANSAMLAM

6% abv  
blended appalachian  
spontaneous ale  
\$4.00/3oz pour | \$9.00/ 8 oz pour

#### BOUTON DE WHALE

6% abv  
golden sour ale  
\$3.00/3 oz pour | \$7.00/8 oz

#### PERSISTENCE

7.6% abv  
cherries  
white wine barrels  
\$3.00/3 oz pour | \$7.00/8 oz pour

## CLASSIC & CLEAN

On Draft

### MILK & COOKIES

8.5% abv  
Imperial Milk Stout with golden raisins,  
cinnamon, and vanilla  
\$6.00/16 oz

### GERMAN CHOCOLATE CAKE

8.8% abv  
German Chocolate Cake imperial stout  
with chocolate & coconut  
\$6.00/16 oz

### S'MORES STOUT

9% abv  
Imperial stout brewed with cacao nibs,  
brown sugar, honey, vanilla & chocolate  
\$6.00/16 oz pour

### WICKED WEED BROWNIE

8.5% abv  
Imperial stout brewed with chocolate  
and natural hemp-flavors  
\$6.00/16 oz pour

## BY THE BOTTLE

### BRETT FARMHOUSE BOTTLES

Brett Farmhouse Ales capture the rustic, full bodied flavors of old-world saison brewing, where lines were blurred and ingredients lent a distinctive taste of the countryside. Using whole fruit, with its nuanced and wild character and aging them in our distinctive foeder with house *brettanomyces* strains and light addition of souring culture, these beers stand apart in our lineup. These hearty saisons embrace the barnyard funk and tart acidity of their Belgian and French cousins while providing the balanced, fruit-forward flavors and dry finish that Wicked Weed is known for

#### MALICE

6% abv  
fermented with blood oranges,  
tamarind, lime zest & ancho chiles  
500 mL bottle service / 11.99

#### BOMBADILE

4.5% abv  
french oak fermented farmhouse  
ale with strawberries  
500 mL bottle service/ 11.99

#### OAK FERMENTED CIDER

7% abv  
oak-fermented carbonated cider  
with *brettanomyces* & local apples  
500 mL bottle service/ 11.99

#### LA BONTE PEAR

5.7% abv  
*brettanomyces* farmhouse ale  
with pear  
12 oz bottle service/ 6.00

#### FERME DE CHIEN

5.8% abv  
*brettanomyces* farmhouse ale  
fermented with cherries  
12 oz bottle service/ 6.00

#### LA BONTE ROSE

5.7% abv  
*brettanomyces* farmhouse ale  
with grapes  
12 oz bottle service/ 6.00

#### GARCON DE FERME

5.5% abv  
*brettanomyces* farmhouse ale  
fermented with peaches  
12 oz bottle service/ 6.00



## BARREL-AGED SOUR BOTTLES

These beers have been fermented and aged in oak barrels for up to two years with wild *Brettanomyces* yeast, *Lactobacillus*, and *Pediococcus* bacteria to develop acidity and complexity. After aging, they are hand selected and blended by our brewers lineup. These hearty saisons embrace the barnyard funk and tart acidity of their Belgian and French cousins while providing the balanced, fruit-forward flavors and dry finish that Wicked Weed is known for.

### **TERRA MERITA**

5.8% abv

barrel-aged sour ale

fermented with apricots & tumeric

500 mL bottle service / 11.99

### **PERSISTENCE**

7.6% abv

bourbon barrel-aged red sour ale

fermented with montmorency cherries

500 mL bottle service / 11.99

### **CERISE MORTE**

5.5% abv

barrel-aged american sour ale

fermented with cherries

500 mL bottle service / 17.99

### **MYRTILLE**

6.7% abv

barrel-aged american sour ale

fermented with blueberries

500 mL bottle service / 11.99

### **VINIFERA**

9.6% abv

bourbon barrel-aged american sour ale

fermented with raisins, hazelnut

& walnut extract

500 mL bottle service / 11.99

### **OBLIVION**

8.7% abv

sour red ale in wine barrels with

blackberries & dates

500 mL bottle service/11.99

### **BRAMBLE BARREL**

7.8% abv

gin barrel-aged sour ale fermented with

blackberries & lemons

500 mL bottle service/11.99

### **OAXACAN**

7.1% abv

tequila barrel-aged smoked sour ale

with grapefruit & lime zest

500 mL bottle service/11.99

### **FRUTIFERA**

9% abv

barrel-aged american sour with plums,

acorn flour, & honey

500 mL bottle service/11.99

### **ARTISTRY SERIES III**

barrel-aged american sour ale

fermented with fennel pollen, angelica

root, orange blossom & dragonfruit

500 mL bottle service/11.99

### **MALECASTA**

6.6% abv

wine & brandy barrel-aged american

sour ale fermented with blackberries

500 mL bottle service / 11.99

### **RECURRENT**

7.7% abv

american red sour ale aged in cabernet

barrels with black currants

500 mL bottle service / 11.99

### **MARINA**

6.3% abv

american sour ale fermented with

apricots & peaches

500 mL bottle service / 11.99

### **MEDORA**

6.6% abv

Barrel-aged american sour with

blackberries & raspberries

500 mL bottle service/11.99

### **BLESS HER HEART**

6.3% abv

barrel-aged american sour with black

tea, peaches, lemon, & ginger

500 mL bottle service/11.99

### **GENESIS**

6.7% abv

blonde sour ale fermented with

tropical fruit

500 mL bottle service/11.99

### **RED ANGEL**

5.5% abv

barrel-aged american sour ale with

raspberries

500 mL bottle service/20.99

### **FRAMBOOS MORTE**

5.2% abv

barrel-aged american sour ale with

raspberries

500 mL bottle service/17.99

### **SEROTINA**

6.3% abv

barrel-aged american sour ale

fermented with cherries

500 mL bottle service / 11.99

### **SOMBRA**

6.5% abv

barrel-aged american sour ale

fermented with cherries, cocoa nibs,

vanilla beans,

cinnamon & habaneros

500 mL bottle service / 11.99

### **FOLIA**

9.6% abv

bourbon barrel-aged blonde sour

ale fermented with

black tea, lime zest,

& peppermint

500 mL bottle service / 11.99

### **GOLDEN ANGEL**

6.1% abv

barrel-aged american sour ale

fermented with apricots

500 mL bottle service / 20.99

### **BLACK ANGEL**

6.8% abv

black sour ale aged on tart cherries in

bourbon barrels

500 mL bottle service/17.99

### **SILENCIO**

7.6% abv

bourbon barrel aged black sour ale

fermented with coffee & vanilla

500 mL bottle/11.99

### **WHITE ANGEL**

7% abv

barrel-aged american sour ale

fermented with muscadine grapes

500 mL bottle service/17.99

### **TRANSAMLAM**

6% abv

blended appalachian

spontaneous ale

750 mL bottle service/29.99



## FUNK COCKTAILS

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### IN THE POOL MULE

*Tito's Vodka, Watermelon, Ginger Syrup, Lime, Sandiaca*

-13

### SPICY LIL' THANG

*Milagro Reposado, Grapefruit, Chili Syrup, Lime, Fresh Pressed*

-12

### ANGEL OF SOUR

*Old Forester Bourbon, Black Angel Syrup, Orgeat, Lemon*

-12

### WALK IT OFF

*Plantation Pineapple Rum, Coconut Cream Water, La Bonte Pear Syrup, Pineapple, Tiki Bitters, Gosling's Rum Float*

-13

### PERNALICIOUS

*Hendrick's Gin, Grapefruit, Rosemary Syrup, Sage Bitters, Pernicious IPA*

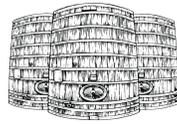
-12

### SPARKLE PANTS

*Prosecco, St. Elder, Medora Syrup, Edible Glitter*

-11

-Ask Your Server About our Featured Cocktail -



## WHITE/ROSE

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**PERRUSSET MACON VILLAGES  
CHARDONNAY**  
Burgundy, France  
citrus, soft & zingy fruit  
13/glass  
39/bottle

**STONEBURN SAUVIGNON BLANC**  
New Zealand  
stone fruit, lime, grapefruit  
8/glass  
27/bottle

**BRAND DRY RIESLING**  
Germany  
green apple, lime, elderflower  
11/glass  
33/bottle (1L)

**VISINTINI RIBOLIA GIALLA  
COLLIO ORIENTALI**  
Italy  
citrus, melon, bright minerality  
12/glass  
36/bottle

**CHEMISTRY PINOT GRIS**  
Willamette Valley  
citrus, papaya, wet stone  
9/glass  
27/bottle

**VISINTINI ROSATO  
VENEZIA GIULIA**  
Italy  
juicy red fruit & a touch of tannin  
10/glass  
30/bottle

## RED

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**LES TRAVERSE DE FONTANES  
CABERNET SAUVIGNON**  
France  
tobacco, oregano & dipping oil  
10/glass  
30/bottle

**BROC CELLARS  
LOVE RED BLEND**  
California  
cherries, cranberries, blackberries  
14/glass  
42/bottle

**CLOS SIGUERS CAHORS  
MALBEC**  
France  
plum, cherry, and blackberry fruit  
12/glass  
36/bottle

**BROC CELLARS BREA  
CABERNET SAUVIGNON**  
California  
blackberry, chocolate, fresh sage  
13/glass  
39/bottle

**INSCRIPTION  
PINOT NOIR**  
Willamette Valley  
raspberry, ripe strawberry, vanilla  
12/glass  
36/bottle

**MAS THEO 'P'TIT GABY'  
RED BLEND**  
Rhône Valley, France  
tart red fruit, spices, juiciness  
12/glass  
36/bottle

## SPARKLING WINE

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**MISTINGUETT CAVA BRUT**  
Spain  
melon, apple, banana  
8/glass  
24/bottle

**BELE CASEL PROSECCO**  
Italy  
yellow apple, pear, exotic fruit  
11/glass  
33/bottle

**TINTERO MOSCATO D'ASTI**  
Italy  
peach, honey, velvety sweetness  
10/glass  
30/bottle

**CAVICCHIOLI 1928 SPUMANTE DOLCE  
SPARKLING ROSE**  
Italy  
rose petals, fresh fruit aromas, strawberry  
9/glass  
27/bottle