



## BARREL-AGED SOUR

*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.*

### SILENCIO

7.6% ABV  
*bourbon barrel-aged black sour ale  
fermented with coffee & vanilla*  
500 mL bottle service / 14.95  
8 oz pour / 6.50

### OAXACAN

7.1% ABV  
*golden smoked sour ale aged in  
pink tequila barrels with  
grapefruit & lime zest*  
500 mL bottle service / 14.95  
8 oz pour / 6.50

### BRAMBLE BARREL

8.6% ABV  
*barrel-aged sour ale aged in gin  
barrels with blackberries &  
lemon zest*  
500 mL bottle service / 14.95  
8 oz pour / 6.50

### BOUTON DE WHALE

5.1% ABV  
*american golden sour ale brewed in  
partnership with the whale. a portion  
of the proceeds will benefit  
asheville museum of science*  
8 oz pour / 7.00

### POMPOEN

9.7% ABV  
*rum barrel-aged sour pumpkin ale  
fermented with ginger*  
500 mL bottle service / 14.95

### SANDIACA

8.3% ABV  
*gin barrel-aged sour ale fermented  
with watermelon & basil*  
500 mL bottle service / 15.95

### MYRTILLE

6.7% ABV  
*barrel-aged american sour ale  
fermented with blueberries*  
500 mL bottle service / 14.95

### MEDORA

6.6% ABV  
*barrel-aged american sour ale aged in  
red wine barrels with blackberries &  
raspberries*  
500 mL bottle service / 14.95

### TERRA MERITA

5.8% ABV  
*barrel-aged american sour ale  
fermented with apricot & tumeric*  
500 mL bottle service / 15.95  
8 oz pour / 7.00

### GENESIS

6.6% ABV  
*barrel-aged american sour ale  
fermented with tropical fruits*  
500 mL bottle service / 14.95  
8 oz pour / 6.50

### MARINA

6.5% ABV  
*barrel-aged american sour ale  
fermented with apricots & peaches*  
500 mL bottle service / 14.95  
8 oz pour / 6.50

### DENOUEMENT

7.4% ABV  
*barrel-aged american sour ale*  
500 mL bottle service / 15.95  
8 oz pour / 7.00

### MONTMARETTO

6.6% ABV  
*barrel-aged american sour ale  
fermented with cherries & almonds*  
500 mL bottle service / 14.95  
8 oz pour / 6.50

-BOTTLE SERVICE ONLY-

### RECURRENT

7.7% ABV  
*american sour ale aged in cabernet  
barrels with black currants*  
500 mL bottle service / 14.95

### DARK ARTS SCOTCH

15% ABV  
*wild imperial stout aged in scotch  
barrels*  
500 mL bottle service / 22.00

### \*FRAISE MORTE

6.1% ABV  
*barrel-aged american sour ale  
fermented with strawberries*  
500 mL bottle service / 19.95

### OBLIVION

7.4% ABV  
*barrel-aged american sour ale  
fermented with blackberries & dates*  
500 mL bottle service / 14.95  
8 oz pour / 6.50

### FOLIA

9.7% ABV  
*bourbon barrel-aged blonde sour ale  
fermented with black tea, lime zest,  
& peppermint*  
500 mL bottle service / 15.95  
8 oz pour / 7.00

### BLACK ANGEL

6.8% ABV  
*bourbon barrel-aged american black  
sour ale fermented with cherries*  
500 mL bottle service / 14.95  
8 oz pour / 6.50

### SOMBRA

6.5% ABV  
*barrel-aged american  
sour ale fermented with cherries,  
cocoa nibs, vanilla beans,  
cinnamon & habaneros*  
500 mL bottle service / 15.95  
8 oz pour / 7.00

### PERSISTENCE

7.7% ABV  
*barrel-aged american sour ale  
fermented with cherries*  
500 mL bottle service / 15.95

### \*FRAMBOOS MORTE

5.3% ABV  
*barrel-aged american sour ale  
fermented with raspberries*  
500 mL bottle service / 19.95

### 2018 GOLDEN ANGEL

6.2% ABV  
*barrel-aged american sour ale  
fermented with apricots*  
500 mL bottle service / 22.00

### INCANDESCENT

7% ABV  
*barrel-aged american sour ale  
fermented with smoked pineapple  
& jalapeño*  
500 mL bottle service / 15.95



## BRETT FARMHOUSE

*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.*

### BRETTICENT

6.5% ABV

*farmhouse ale finished with  
Brettanomyces*

500 mL bottle service / 7.95  
16 oz pour / 6.00  
8 oz pour / 4.25

### BOMBADILE

4.2% ABV

*Brettanomyces farmhouse ale  
fermented with strawberries*

500 mL bottle service / 10.95  
8 oz pour / 5.00

### METATROPICS

6.2% ABV

*Brettanomyces farmhouse ale  
fermented with tropical fruits*

500 mL bottle service / 10.95  
8 oz pour / 5.00

### MALICE

6% ABV

*Brettanomyces farmhouse ale  
fermented with blood oranges,  
tamarind, lime zest & ancho chiles*

500 mL bottle service / 10.95  
8 oz pour / 5.00

### OAK-FERMENTED CIDER

7% ABV

*blend of three apples; gala,  
granny smith & staymen*

500 mL bottle service / 11.95  
8 oz pour / 6.00  
porron (24 oz) / 16.00

-BOTTLE SERVICE ONLY-

### BRETTABOLIC

5.9% ABV

*amber Brettanomyces farmhouse  
ale aged entirely in oak*

500 mL bottle service / 7.95

### FERME DE CHIEN

5.8% ABV

*Brettanomyces farmhouse  
ale fermented with cherries*

500 mL bottle service / 10.95

### GARCON DE FERME

6.2% ABV

*Brettanomyces farmhouse ale  
fermented with peaches*

500 mL bottle service / 10.95

### FERME DE GRANDE-PERE

7% ABV

*Brettanomyces farmhouse ale  
fermented with marionberries*

500 mL bottle service / 10.95

### LA BONTE WITH PEAR

5.7% ABV

*Brettanomyces farmhouse ale  
fermented with pears*

500 mL bottle service / 9.95

## CLASSIC & CLEAN PLEASE SEE CHALKBOARD FOR ROTATING CLEAN BEER

*These beers are Wicked Weed style flagship ales from the brewpub. They express the flavors of the traditional brewing yeast strain of Saccharomyces with a Wicked Weed twist.*



## SNACKS

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### **Chips & Dip**

*fresh fried chips / crab and artichoke dip*

8

### **Boiled Peanuts**

*cajun seasoning (v)*

4

### **Funk Pickles**

*house made pickles / crackers (v)*

6

### **Seasonal Soup Selection**

5

### **Pretzel Bites**

*eight locally made Blunt pretzels  
/ house made Uncle Rick's beer cheese*

13

### **Cheese Board**

*three varieties of artisanal cheeses  
/ crackers / house made pickles and jam*

15

*add local charcuterie - 3*

### **Joyce Farms Crispy Wings**

*house seasoning / Oaxacan honey  
mustard / celery*

12

## SMALL PLATES

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### **Ricotta Toast**

*mushroom conserva / salted  
cucumber / lemon zest*

8

### **Crispy Duck Confit Salad**

*hearty lettuces / alorena  
olives / gribenes onions /  
sesame vinaigrette*

11

### **Wood-Roasted Meatballs**

*spicy tomato / pecorino /  
cilantro / dill / carrot*

9

### **Wood-Roasted Brassicas**

*broccolini cauliflower + brussels  
sprouts / miso dressing /  
toasted seeds (v)*

7

## SANDWICHES

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Served with House Cut Fries (Add \$3 for Side Garden Salad)

### **Funky Chicken**

*buttermilk fried chicken / arugula /  
green chile dill pickles / dijonaise*

12

### **Steak Sandwich**

*seared rib eye / pickled  
peppers / red onion / chili-spiced  
cheddar / dijonaise*

14

### **Salmon Sandwich\***

*pepper cured salmon / salted  
cucumbers / pickled red onion /  
herbed cream cheese / toasted rye*

14

### **Black Bean Burger**

*pickled peppers / carrot /  
arugula / spicy mayo (v)*

14

### **Turkey Melt**

*smoked gouda / arugula / cranberry  
horseradish chutney / sourdough*

12

### **Bourbon Barrel Burger\***

*bacon / Silencio  
caramelized onions / white  
cheddar / arugula*

14

## DRINKS

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Devil's Foot Ginger Beer 3  
Silverback African Tea 3.25

Coke Products 2.95  
Pellegrino 3

Sparkling Lemonade 3  
Sparkling Limeade 3

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\* Consuming raw or undercooked MEATS, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness- especially if you have certain medical conditions. These items may be served raw or undercooked.

## RED

### LA PERLA RIOJA

Italy

100% Tempranillo

*this deep ruby-red vintage has vibrant raspberry and floral notes with spicy tones and a soft sweet finish*

10 / glass

30 / bottle

### HORSESHOES & HANDGRENADES

Italy

*fruit driven, full bodied complex red blend*

36 / bottle

### LES TRAVERSES DE FONTANES CABERNET SAUVIGNON

France

*a nose of wild flowers and earthy notes complement full-bodied, herbaceous flavor with hints of tobacco, oregano and dipping oil*

10 / glass

30 / bottle

### LA MAIALINA GERTRUDE TOSCANA

Tuscany, Italy

45% Sangiovese 30% Cabernet Sauvignon 25% Merlot

*big, plush wine loaded with jammy fruit and sweet spices.*

9 / glass

27 / bottle

### COS NERO DI LUPO

Italy

100% Nero d'Avola

*ruby red with beautiful aromas of cherry, mature plum and licorice*

45 / bottle

### IL FAGGIO MONTEPULCIANO

Italy

*deep ruby red with lifted perfumes of dark fruits, plums, cherries & mocha*

9 / glass

27 / bottle

## WHITE / ROSE

### HAYES RANCH CHARDONNAY

California

*this chardonnay invites you in with vanilla and brown sugar aromatics. hints of oak and cinnamon-kissed green apple*

8 / glass

24 / bottle

### TERRASSEN RIESLING

Austria

*light-bodied, super slender and citrus-driven with yellow plums and a lemony zest*

36 / bottle

### CHEMISTRY PINOT GRIS

Willamette Valley

*with a glowing straw yellow color, aromatics of citrus, papaya and wet stone leap out of the glass*

9 / bottle

24 / bottle

### CASSAGNOLES COTES DE GASCOGNE BLANC

France

*crisp, zesty fresh white blend with great acidity and minerality*

8 / glass

24 / bottle

### FLORIOGRAPHY COTES DE PROVENCE ROSE

France

*watermelon, ripe peach aromas, and floral notes lead to a palate alive with wild strawberries and hints of mineral notes, with a crisp acidity and a refreshing finish*

9 / glass

27 / bottle

### WALNUT BLOCK SAUVIGNON BLANC

New Zealand

*lively and well fruited with a juicy mouthfeel & a crisp dry finish*

9 / glass

27 / bottle

## SPARKLING WINE

### MISTINGUETT CAVA BRUT

Spain

*aromas of melon, apple and banana combine perfectly with toasted notes which result from its second fermentation*

8 / glass

24 / bottle

### BELE CASEL ASOLO PROSECCO COLFONDO

Veneto, Italy

*a straw yellow sparkling wine that delivers a dynamic nose ranging from classic fresh fruit notes to bread crust*

30 / bottle



# BRUNCH AT THE FUNK

## SMALL PLATES

**Pretzel Bites**  
*eight locally made Blunt pretzels / house  
made Uncle Rick's beer cheese*  
13

**Chips & Dip**  
*fresh fried chips / crab + artichoke dip*  
8

**Sour Beer Fruit Salad**  
*seasonal fruits / sour beer glaze*  
3

**Fried Green Tomatoes**  
*buttermilk fried tomatoes with chili crema*  
6

## LARGER PLATES

**Funky French Toast**  
*cinnamon bread / caramelized  
apples / whipped cream /  
persistence maple syrup / side of  
cider cured bacon*  
10

**Veggie Omelet**  
*onions + peppers / tomato /  
mushrooms / boursin cheese / with  
cheesy grits or sour beer fruit  
salad*  
9

**Breakfast Nachos**  
*black beans / sweet potato hash / fried  
egg / cotija cheese / pico de gallo / red  
chili sauce over tortilla chips*  
11

**Salmon Benedict\***  
*house-cured salmon / poached egg\* /  
english muffin / caper hollandaise*  
13

**Fried Green Tomato BLT**  
*sourdough toast / green tomato / bacon  
/ dijonnaise / with cheesy grits or sour  
beer fruit salad*  
11

**Biscuits + Gravy**  
*two house made buttermilk  
biscuits with sausage gravy served  
with sour beer fruit salad*  
11  
add an egg - 1

**Breakfast Plate**  
*scrambled eggs / cider cured bacon  
/ cheesy grits and sourdough toast*  
10

## BRUNCH COCKTAILS

**Classic Mimosa**  
*cava / fresh orange juice*  
6

**Funk Mimosa**  
*metatropics brett farmhouse ale /  
orange juice / pineapple juice*  
6

**Cider Bellini**  
*cava / apple cider / cinnamon sugar  
rim / fresh apple*  
6

**Apple Pie Sangria**  
*white wine / ww farmhouse  
cider / cinnamon simple  
syrup / gala apples / pears*  
8

**Sour Spritzer**  
*oblivion american sour ale /  
pomegranate / soda / frozen  
berries / rosemary*  
8

## SIDES

cheesy grits 2  
sourdough toast 2  
cider cured bacon 3  
scrambled eggs 3

## DRINKS

sparkling lemonade 3  
sparkling limeade 3  
devil's foot ginger beer 3  
coffee 2.5  
orange juice 3  
coke products 2.95

\* Consuming raw or undercooked MEATS, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness- especially if you have certain medical conditions. These items may be served raw or undercooked.

## RED

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100% Tempranillo

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30 / bottle

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30 / bottle

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27 / bottle

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8 / glass  
24 / bottle

### TERRASSEN RIESLING

Austria

*light-bodied, super slender and citrus-driven with yellow plums and a lemony zest*

36 / bottle

### CHEMISTRY PINOT GRIS

Willamette Valley

*with a glowing straw yellow color, aromatics of citrus, papaya and wet stone leap out of the glass*

9 / bottle  
24 / bottle

### CASSAGNOLES COTES DE GASCOGNE BLANC

France

*crisp, zesty fresh white blend with great acidity and minerality*

8 / glass  
24 / bottle

### FLORIOGRAPHY COTES DE PROVENCE ROSE

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27 / bottle

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New Zealand

*lively and well fruited with a juicy mouthfeel & a crisp dry finish*

9 / glass  
27 / bottle

## SPARKLING WINE

### MISTINGUETT CAVA BRUT

Spain

*aromas of melon, apple and banana combine perfectly with toasted notes which result from its second fermentation*

8 / glass  
24 / bottle

### BELE CASEL ASOLO PROSECCO COLFONDO

Veneto, Italy

*a straw yellow sparkling wine that delivers a dynamic nose ranging from classic fresh fruit notes to bread crust*

30 / bottle





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## FLIGHT MENU

*The following flight sets are available open to close, seven days a week. Please note: the Funkatorium offers 3 oz pours of any beer available on draft if you prefer a more personalized tasting experience*

### FLIGHT ONE

Core Barrel-Aged Sours

*Genesis, Oblivion, Oaxacan, Black Angel*

10

### FLIGHT TWO

Brett Farmhouse Ales

*Cider, Bretticent, Metatropics, Bombadile*

10

### FLIGHT THREE

Roulette Mixed Flight

*Malice, Marina, Montmaretto, Silencio*

10

### FLIGHT FOUR

Premium Flight

*Denouement, Terra Merita, Bramble Barrel, Sombra*

13

### FLIGHT FIVE

50/50 Flight

*Two rotating clean beer selections + two rotating sour beer selections*

10

### FLIGHT SIX

Clean Flight

*Please see chalkboard for rotating clean beer selections. This flight will include all non-sour beer options available at the Funkatorium*

10



# VINTAGE BOTTLES



## RESONARE

2016

*barrel-aged american sour ale with italian plums aged in neutral wine barrels*

19.95

## POMPOEN

2015

*barrel-aged american sour ale with pumpkin and ginger aged in rum barrels*

19.95

## MYRTILLE

2016

*barrel-aged american sour ale with blueberries aged in neutral wine barrels*

19.95

## SILENCIO

2017

*bourbon barrel-aged american sour ale fermented with coffee & vanilla*

15.95

*\*ONLY AVAILABLE CHILLED*







## HERITAGE SOUR

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*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.*

### BLACK ANGEL

6.8% **ABV**  
*bourbon barrel-aged american sour  
ale fermented with cherries*

14.95

### MONTMARETTO

6.6% **ABV**  
*barrel-aged american sour  
ale fermented with cherries  
& almonds*

14.95

### MYRTILLE

6.7% **ABV**  
*barrel-aged american sour ale  
fermented with blueberries*

14.95

### POMPOEN

9.7% **ABV**  
*rum barrel-aged sour pumpkin  
ale fermented with ginger*

14.95

### SILENCIO (2018)

7.6% **ABV**  
*bourbon barrel-aged black  
sour ale fermented with coffee  
& vanilla*

14.95

### SILENCIO (2017)

7.6% **ABV**  
*bourbon barrel-aged black  
sour ale fermented with coffee  
& vanilla*

15.95

### GENESIS

6.6% **ABV**  
*blonde sour ale fermented  
with tropical fruit*

14.95

### OAXACAN

7.1% **ABV**  
*tequila barrel-aged smoked  
sour ale with grapefruit & lime zest*

14.95

### OBLIVION

7.4% **ABV**  
*sour red ale aged with  
blackberries & dates in red  
wine barrels*

14.95

### MARINA

6.5% **ABV**  
*american sour ale fermented with  
apricots & peaches*

14.95

### MEDORA

6.6% **ABV**  
*barrel-aged american sour  
aged in red wine barrels with  
blackberries & raspberries*

14.95

### BRAMBLE BARREL

8.6% **ABV**  
*barrel-aged sour ale aged in gin  
barrels with blackberries &  
lemon zest*

14.95

### RECURRANT

7.7% **ABV**  
*american sour ale aged in  
cabernet barrels with black  
currants*

14.95

## CANVAS SOUR

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*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.*

### PERSISTENCE

7.6% **ABV**  
*barrel-aged american sour ale  
fermented with cherries*

15.95

### DENOUEMENT

7.4% **ABV**  
*barrel-aged sour golden ale*

15.95

### SANDIACA

8.3% **ABV**  
*gin barrel-aged sour ale  
fermented with watermelon & basil*

15.95

### FOLIA

9.7% **ABV**  
*bourbon barrel-aged blonde sour ale  
fermented with black tea, lime zest,  
& peppermint*

15.95

### TERRA MERITA

5.8% **ABV**  
*barrel-aged american sour ale  
fermented with apricot & tumeric*

15.95

### INCANDESCENT

7% **ABV**  
*barrel-aged american sour ale  
fermented with smoked pineapple  
& jalapeño (pineapples smoked  
by Luellas BBQ)*

15.95

### SOMBRA

6.5% **ABV**  
*barrel-aged american  
sour ale fermented with cherries,  
cocoa nibs, vanilla beans,  
cinnamon & habaneros*

15.95



## BRETT FARMHOUSE

---

*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.*

### WICKED WEED CIDER

7% **ABV**  
oak-fermented carbonated cider  
with brettanomyces  
11.95

### MALICE

6% **ABV**  
brettanomyces farmhouse  
ale fermented with blood  
oranges, tamarind, lime zest  
& ancho chiles  
10.95

### LA BONTE WITH PEAR

5.7% **ABV**  
brettanomyces farmhouse ale  
fermented with pears  
9.95

### GARCON DE FERME

6.2% **ABV**  
brettanomyces farmhouse ale  
fermented with peaches  
10.95

### BRETTABOLIC

5.9% **ABV**  
amber brettanomyces farmhouse  
ale aged entirely in oak  
7.95

### METATROPICS

6.2% **ABV**  
brettanomyces farmhouse ale  
fermented with tropical fruits  
10.95

### FERME DE GRAND-PERE

brettanomyces farmhouse ale  
fermented with marionberries  
10.95

### FERME DE CHIEN

5.8% **ABV**  
brettanomyces farmhouse ale  
fermented with cherries  
10.95

### BOMBADILE

4.2% **ABV**  
brettanomyces farmhouse ale  
fermented with strawberries  
10.95

### BRETTICENT

6.5% **ABV**  
farmhouse ale finished with  
brettanomyces  
7.95

## SPECIAL RELEASE SOUR

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*\*the special release sours are not included in the promotion*

### GOLDEN ANGEL

6.2% **ABV**  
barrel-aged American sour ale  
fermented with apricots  
22.00

### DARK ARTS SCOTCH

15% **ABV**  
wild imperial stout aged in scotch  
barrels  
22.00

### FRAISE MORTE

6.1% **ABV**  
barrel-aged american sour ale  
fermented with strawberries  
19.95

### FRAMBOOS MORTE

5.3% **ABV**  
barrel-aged american sour ale  
fermented with raspberries  
19.95