FUNKATORIUM

our pizza dough and breads are made fresh in house

APPETIZERS & SALADS

CHEESY FOCACCIA $9
served with marinara

FRIED BURRATA $14
vodka sauce + parmesan + herb oil + focaccia

JOEY'S MEATBALLS $14
marinara + parmesan

TRUFFLE POPCORN $6
white truffle oil + parmesan + black pepper

ITALIAN CHICKEN LETTUCE WRAPS $16
pickled red onion + pepperoncini

KALE CAESAR SALAD $16
crushed red pepper + parmesan + house made croutons
-add grilled chicken +$5

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

MORTADELLA $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

ITALIAN COLD CUT $17
capicola + soppressata + calabrese + napa cabbage + Italian dressing + dijon mustard + Duke's mayo + 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

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

ITALIAN COLD CUT $14

capicola + soppressata + calabrese + napa cabbage + Italian dressing + dijon mustard + Duke's mayo + served on focaccia

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

FUNKATORIUM

1 GRAPES $18 natural wines

Contact 9%
VĪDL contact sauvignon blanc

Strawberry Lemon Rosé 12%
VĪDL sparkling rosé

Drop 11%
VĪDL red blend

Syrah 11%
VĪDL American syrah

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 varietals

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

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

5 DEATH BY... $15 meticulously blended & absurdly fruited sours

Watermelon Morte 8.5%
(Meloen)
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

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

Freak of Nature 8.5%
west coast double IPA

7 FALL FLIGHT $13 seasonal selection of beers perfect for fall

Jack-o-Hammered 8.4%
imperial brown ale w/ pumpkin spices, chile peppers, & cocoa nibs

Pumpkin Up The Volume 7%
pumpkin ale brewed with pumpkin, spices & vanilla

BOO-ster Beer 8.5%
Imperial stout w/ pecans, chocolate, & caramel

Hexen 5.3%
German dark lager

8 ROULETTE FLIGHT $13 a mix of sour ales and classic styles

Pils 5.2%
German pilsner

Altbier 5.6%
cold fermented dark German ale

Wasser Weiss 5.6%
watermelon basil berliner weiss

Fruit Punch 5.2%
sour ale with blueberry, cherry, pineapple, lemon

FUNKATORIUM

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

FRUIT PUNCH 5.2%
sour ale with pineapple, cherry, lemon, and blueberry

VĪDL WINES

house draft wines | $11

CONTACT 9%
skin contact sauvignon blanc – orange wine

STAWBERRY LEMON ROSÉ 12%
sparkling rosé with strawberry & lemon

DROP 11%
red blend

SYRAH 11%
American syrah aged in old oak

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

FREAK OF NATURE 8.5%
our flagship west coast double IPA – $7.00

JACK-O- HAMMERED 8.4%
imperial brown ale brews with pumpkin spices, chili peppers, & cocoa nibs – $7.00

PUMPKIN UP THE VOLUME 7%
pumpkin ale brewed with pumpkin, spices, and vanilla – $6.50

BOO-STER BEER 8.5%
Imperial stout brewed with pecans, chocolate, & caramel. Part of our Beers that Build series, benefitting Eblen Charities – $7

HEXEN 5.3%
German dark lager– $6.50

ALTBIER 5.6%
cold fermented dark German ale – $6.50

PILS 5.1%
German pilsner – $6.50

WASSER WEISS 5.6%
watermelon basil berliner weiss – $6.50

WICKED WEED CIDER 7%
blend of 5 local apple varietals – $6.50

CANNED BEER $5 | 12oz

TWIST BELGIAN WHITE 5.2%
BLUE RAZZ BURST 4.5%

FUNKATORIUM

COCKTAILS

PALOMA SLUSHY $14
Altos, grapefruit, lime, simple

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, 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

vīdl

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

SYRAH 11%
American syrah
aged in old oak

WHITE

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 Vīdl Wines offered to-go in the Bottle Shop

FUNKATORIUM

BOTTLE SHOP MENU

CLEAN BEER

Festbier 12PK | $19.99
Blue Razz Burst 6PK | $10.99
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





