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Hops Are Heresy

Freak Double IPA - 5.25 16oz - 3.50 10oz

The Freak is our San Francisco inspired hoppy monster. At 8% abv and who knows how many ibus, this beer is our shrine to the Hop. Absurd amounts of all the big West Coast hops give this beer its citrusy, weedy nose and big dank flavor. We dry hop with 48 lbs per batch, which is over 3 lbs of hops per barrel. In following with the classic style of the West Coast double, sugar plays a large part in creating this dry and minimally bitter double IPA. The Freak is particularly pintable for the style, so if you dare to enter, we welcome you to the Freak Show.

Napoleon Complex IPA - 4.25 16oz - 2.50 10oz

Just like the French leader, small doesn't always mean wimpy. This 5% session-able IPA is big on flavor; dry hopped with Centennial, Columbus, Chinook, and Pacific Jade hops at a rate of 1.75 pounds per barrels! If you crave hops then this beer is for you!

Sir Ryan the Pounder - 4.25 16oz - 2.50 10oz

Sir Ryan the Pounder is an American session ale. Its bready malt character is balanced with bright Centennial and Falconer's Flight hops making this beer exceptionally drinkable. This ale is made to be enjoyed with friends in pints or pitchers, so pull up a stool and cheers to Sir Ryan.

Lil' Heresy Brown Ale - 4.25 16oz - 2.50 10oz

This beer is a little brother to a crowd favorite brewed here at Wicked Weed. Lil' Heresy Brown is a session-able summertime brown ale. We back loaded this beer with hops to make for a refreshingly dark pint of beer.

People's Choice Pale Ale - 4.25 16oz - 2.50 10oz

This 5.4% abv dry hopped pale ale has a slightly cloudy orange color and a pleasant citrus aroma that is backed with a touch of pine. Wheat malt gives this balanced beer a silky mouthfeel.

Coolcumber - 4.25 16oz - 2.50 10oz

Inspired by a Hendrick's gin basil cooler, Coolcumber is made with cucumber, basil, and juniper berries. Just like making a great cocktail, this beer is dosed carefully with its ingredients to create a one-of-a-kind flavor experience. Golden in c

Udderly Milk Stout - 4.25 16oz - 2.50 10oz

Silky smooth and rich in coffee and chocolate flavors this easy drinking milk stout is a perfect transition beer out of summer and into fall.

Duke of Rochester - 4.25 16oz - 2.50 10oz

This is one of the more malt forward beers we have created. Brewed with loads of Munich and crystal malts, this ale has a robust malt character. A mild, earthy dry hop mellows and rounds this Amber.

Beautiful and Belgian

XVIII Blueberry Saison - 4.25 16oz - 2.50 10oz

Following their record harvest, Grassy Creek Blueberry Farm graciously gave us 150lbs of their summer blueberries to lend our hearty Saison the tart finish that only sun ripe berries can provide. Don't be fooled by the common belief that all fruit beers are cloyingly sweet. This Saison is true to Wicked Weed form; bright, crisp, and dry.

XVI DevilRye - 5.25 16oz - 3.50 10oz

It's no devilry that makes DevilRye so wonderful. Ruddy in complexion, this balanced yet assertive Saison rings on the palate like the first cool days of harvest season. Brewed with spicy rye malt and heirloom red wheat from North Carolina this tangy, full bodied Saison was aged in cabernet barrels, imparting a vinous complexity and voluptuous body that will have you selling your soul for another taste!

XV Watermelon Saison - 4.25 16oz - 2.50 10oz

With summertime in full swing we wanted to make a beer that paired perfectly with warm weather, sunshine and easy going days. Our XV saison is just that beer. Made with 400 pounds of fresh watermelon this ale is refreshing like no other.

Bedeveled Golden Strong - 4.25 16oz - 2.50 10oz

This classic Belgian golden strong ale clocks in at 8.6% abv. Gold in color and rich with spicy clove and bright fruit aromas, this ale is perfect for warm nights.

XVII Petite Saison - 4.25 16oz - 2.50 10oz

Saisons were originally made to quench the thirst of working farmhands in the hills of Belgium. This ale is made with this ideal in mind. Although this beer is low in alcohol it has a big saison flavor with notes of bright citrus and spice.

Lucid Blonde- 4.25 16oz - 2.50 10oz

This easy drinking Belgian blonde is brewed with a large percentage of spelt. Spelt is an ancient grain that is high in protein, which adds a smooth mouth-feel to the beer. Look for a bread dough like flavor with a zesty hop finish. This beer is a great pairing with mussels.

These beers are only available downstairs in our tasting room and brewery:

Oh Be Wicked Wet Hop Ale (Cascade) - 5.25 16oz - 3.50 10oz

This is the second of our Wet Hop series. This beer was brewed with locally harvested Cascade hops from Oh Be Joyful hop farm. We used 100lbs of fresh off the vine hops in this once-a-year ale.

Oh Be Wicked Wet Hop Ale (Chinook) - 5.25 16oz - 3.50 10oz

Hops are only harvested once a year, and it is only on harvest day that one can make a "wet hop" beer. This summer, we paired with OB Joyful Hop Farm and spent a morning with them harvesting 85 lbs of Chinook hops right off their vines. We then loaded the hops into the car, drove ten miles to Wicked Weed, and immediately threw them into the boil of this beer. Look for huge fresh hop character of grass, grapefruit, and spruce in this one-of-a-kind ale.

Poperinge BIPA - 4.25 16oz - 2.50 10oz

75% of the hops grown in Belgium come from the little town of Poperinge. Filled with the smell of hops, every fall this town is a must visit for any beer lover. We brewed this Belgian IPA to get you as close to Poperinge as we could.

Cardinal Sin Red - 4.25 16oz - 2.50 10oz

Pouring Utah desert red, this Belgian ale was dry hopped with Styrian Golding hops that give a mandarin orange aroma to the spicy Belgian yeast. Flavors of cotton candy round out a balanced bready malt character.

XIV Rooted Saison - 4.25 16oz - 2.50 10oz

Centuries ago, saisons were brewed with what a farmer had on hand to give flavor and alcohol to a healthy drink for his or her farmhands to drink while they worked. This ale is brewed with jicama root and parsnips in the mashing process, then we added ginger root and beets to the end of the boiling process. All of this leads to a spicy and refreshing ale.

Wicked Wood Series (10oz pours only)

Dark Age Rum Stout - 5.25 10oz

This imperial stout is a monster. Brewed with honey, brown sugar and aged for 4 months in Rum barrels this will make any dark beer lover smile.

Oh My Quad - 5.25 10oz

Belgian quadrupels are a prized beer. They take months to create and are full of rich dried fruit and toffee-like flavors. This ale was aged in Silver Oak Cabernet Barrels for four months leading to a divine beer that is perfect for pairing with fine cheeses, gamey meats, and a fire. Available in 10oz pours only.

Black Angel Cherry Sour - 5.50 10oz

Cherry pie! Cherry pie! Cherry pie! This light and fruity ale is black in color, though your palate would never know it. Black Angel is fermented on the Wicked Wild yeast and then moved into stripped down Four Roses bourbon barrels and aged on tart cherries, sweet cherries, and Italian plums. The white oak and roast malt add notes of vanilla and graham cracker that, when blended with the tart sweetness of the fruit, bring out a robust cherry pie flavor.

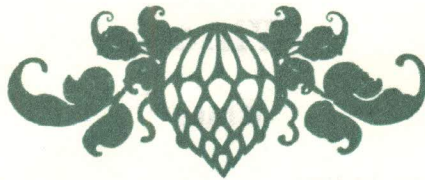
Transcendence - 4.75 10oz - 7.25 16oz

Transcendence is our aptly named 100% Brettanomyces fermented beer. We are one of only a handful of breweries in the US doing 100% Brett fermentation. That said, for our first one we wanted to do it in the farmhouse style that Brett entered the Belgian brewing world. Transcendence is light in color with a subtle golden haze, the nose bursts of white grape, mango, pineapple and old leather. The flavors are similar to those found in New Zealand white wines and notes of guava and grape skin stand out leading to a well-rounded finish.

Cask Tuesdays (5pm in our tasting room) Join us in our tasting room every Tuesday as we tap special Wicked Weed cask releases.

"HOPS ARE A WICKED AND PERNICIOUS WEED"

Share your opinion! Rate Wicked Weed beer on beeradvocate.com and ratebeer.com



Bites

hot boiled peanuts + IPA + sumac \$4 *

popcorn + cheddar + sea salt \$4

marinated olives + citrus \$4

house chips + French onion \$4

Appetizers

PEI mussels + white wine + lobster butter + coriander + burnt toast \$11 *

fish & chips + hops + brussels sprout slaw + rye malt vinegar \$10

market plate (daily) \$9 *

calamari + toasted coriander + romesco + lime \$9 *

beef tartar + crostini + egg + caper + lemon \$11 *

artisanal cheese (daily) \$12 *

duck confit + cream cheese + black pepper + focaccia \$9

salmon ceviche + lemon + oregano + green apple + dill \$11*

Soup and Salads

daily soup \$4/\$6

Caesar + grilled romaine + focaccia crouton + boquerones \$7 *

summer greens + white peach + champagne vinaigrette + apricot + candied walnuts \$4/\$9 *

arugula + apple + pecan + brule-feta + black pepper honey \$8 *

wedge lettuce + blue cheese + candied bacon + red wine egg \$8

Sandwiches

 - all sandwiches are served with fries, any sandwich can be split for \$2

fried chicken + kimchi + miso mayonnaise \$10

ham + prosciutto + Swiss + mustard + pickle + Cuban bread \$9

spinach + cucumber + pickled shallot + black pepper cream cheese \$7

haddock + jicama slaw + lemon + cilantro \$9

house bacon + heirloom tomato + roasted garlic aioli \$9

turkey breast + housemade mozzarella + arugula + cranberry \$10

Burgers

 - all burgers are served with fries and a pickle spear, any burger can be split for \$2

classic beef burger + lettuce + tomato + onion + pickle \$8 (single)/\$12 (double) *

black bean burger + avocado + lime + crispy onion \$10

bison burger + haystack shallots + blue cheese coleslaw \$12 *

weed burger + pimento cheese + cheddar salt pork rinds + red onion marmalade \$11 *

Entrées

 - available after 5pm, any entrée can be split for \$2

Scottish salmon + red lentil + pickled vegetables + fig syrup \$17 *

pork Milanese + cherry tomato + arugula + citrus + shaved Midnight Moon \$18

NY strip + yucca frites + pimento + soft herbs + kalamata purée \$18 *

Appetizers

- PEI mussels + white wine + lobster butter + coriander + burnt toast \$11 *
- fish & chips + hops + brussels sprout slaw + rye malt vinegar \$10
- market plate (daily) \$9 *
- calamari + toasted coriander + romesco + lime \$9 *
- beef tartar + crostini + egg + caper + lemon \$11 *
- artisanal cheese (daily) \$12 *
- duck confit + cream cheese + black pepper + focaccia \$9
- salmon ceviche + lemon + oregano + green apple + dill \$11*

Soup and Salads

- daily soup \$4/\$6
- Caesar + grilled romaine + focaccia crouton + boquerones \$7 *
- summer greens + white peach + champagne vinaigrette + apricot + candied walnuts \$4/\$9 *
- arugula + apple + pecan + brule-feta + black pepper honey \$8 *
- wedge lettuce + blue cheese + candied bacon + red wine egg \$8

Sandwiches - all sandwiches are served with fries, any sandwich can be split for \$2

- fried chicken + kimchi + miso mayonnaise \$10
- ham + prosciutto + Swiss + mustard + pickle + Cuban bread \$9
- spinach + cucumber + pickled shallot + black pepper cream cheese \$7
- haddock + jicama slaw + lemon + cilantro \$9
- house bacon + heirloom tomato + roasted garlic aioli \$9
- turkey breast + housemade mozzarella + arugula + cranberry \$10

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Entrées - available after 5pm, any entrée can be split for \$2

- Scottish salmon + red lentil + pickled vegetables + fig syrup \$17 *
- pork Milanese + cherry tomato + arugula + citrus + shaved Midnight Moon \$18
- NY strip + yucca frites + pimento + soft herbs + kalamata purée \$18 *

Desserts

- beignets + cocoa nib + seasonal preserves \$7
- skillet cookie + butter pecan ice cream + sweet ginger \$8 *
- weed brownie + hemp cream \$7 *
- trio of ice creams \$7

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Our menu may contain nuts. Please inform your server of any allergies.*

404

Wines

White

Cotes Catalanes Blanc, France	5gl	18btl
Cotes Catalanes Dry Rosé, France	5gl	18btl
Biltmore White Zinfandel, North Carolina	5gl	18btl
Whiplash Chardonnay, California	8gl	30btl
Indomita Sauvignon Blanc, Chile	6gl	22btl
Torre di Luna Pinot Grigio, Italy	6gl	22btl
Peitan Albarino, Spain	8gl	30btl
Naia Verdejo, Spain	8gl	30btl
Carbone Roero Arneis "Recit," Italy	9gl	34btl
Laurenz V. "Singing" Grüner Veltliner, Austria	9gl	34btl
Chateau Julien "French Kiss" Chenin Blanc, France	7gl	26btl
Sella & Mosca La Cala Vermentino, Italy	7gl	26btl
Famega Vinho Verde, Portugal	7gl	26btl
Fazi Battaglia Verdicchio, Italy	7gl	26btl

Sparkling

Laurent-Perrier, Champagne, France		60btl
Premio Prosecco, Italy	7gl	26btl
Anna de Codorniu Cava Rosé, Spain	8gl	30btl

Red

Cotes Catalanes Rouge, France	5gl	18btl
Portillo Pinot Noir, Argentina	8gl	30btl
Lacrimus "5" Tempranillo, Spain	7gl	26btl
Aletta Garnacha, Spain	6gl	22btl
Torre de Golban Crianza Tinto Fino, Spain	8gl	30btl
Lucky 7 Carmenere, Chile	7gl	26btl
Fabre Montmayou Malbec, Argentina	7gl	26btl
Chateau Julien "Royalty Red," Monterey, California	7gl	26btl
Robert Reynolds Cabernet, Lodi, California	7gl	26btl
Biltmore Cabernet, Alexander Valley, California	8gl	30btl

Beer Cocktails

Pale Mary Wicked Weed Ale + Smirnoff + Bloody Mary Mix	8
Beergarita Belgian Ale + Cuervo Gold + Lime + Sour	8
Belgian Collins Belgian Ale + Tanqueray + Sour	8
Porter Covered Cherry Porter + Jim Beam Red Stag	9

Whiplash Chardonnay, California	8gl	30btl
Indomita Sauvignon Blanc, Chile	6gl	22btl
Torre di Luna Pinot Grigio, Italy	6gl	22btl
Peitan Albarino, Spain	8gl	30btl
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Asheville Boilermaker

A 10oz pour of Wicked Weed beer paired with a shot of Kentucky's finest bourbon

Woodford Reserve	Four Roses
Blanton's	Baker's
Basil Hayden's	Jefferson Reserve

Buffalo Trace