GoodFunk Natural Wine Bar

Happy Hour Specials [$]

MEZZE [8]

Olives & Pickles House Marinated Olives & Vegetables 8

Mussels Coconut Green Curry, Aleppo Chili Butter, Naan (G, Sf, F, D, S) 14

Hummus Braised Chickpeas, Tuscan Kale, Green Chermoula (G, Sm, Vg) 14

Squash Dip Spaghetti Squash, Heirloom Beets, Apple & Aleppo (G, D, V) 14

Baba Ganoush Smoked Eggplant, Tahini Labneh, Almonds (G, D, Sm, Tn, V) 14

Halloumi Tomato & Quince Jam, Basil & Turmeric Yogurt (Gf, D, Sm, V) 12

Stuffed Dates Merguez Sausage, Green Shakshuka, Goat Cheese (Gf, Sm, D) 13

Curry Meatballs Avocado Hummus, Sumac Onions, Feta (G, D, E, S, Sm) 13

BOARDS & BURGERS

Meat & Cheese Board Artisanal Selection, Sourdough (G, D) 13 [10]

Mezze Board Combination of Hummus, Baba Ganoush, Squash Dip, Marinated Olives, Pita and Crudité of Seasonal Vegetables 32

Cheeseburger (*) Angus, Onion Aioli, Pickle, Sesame Bun (G, D, E, Sm) 12 [10]

Make it a Double +7
Fries +7

WINE

2 oz Pour, 6
4 oz Pour, 12
Take Home A Box (3 Bottles), 89

Bodegas Bohemia NV, Macabeo Blend, Extremadura, Spain

Tenuta Di Tavignano "La Birba" Rosato Pet-Nat NV, Lacrima, Marche, Italy

Wonderwork "Club Music" Rosé 2025, Zinfandel Blend, North Coast, CA

Christina Grüner Veltliner 2024, Göttlesbrunn, Carnuntum, Austria

Martha Stoumen "Post Flirtation" 2025, Field Blend, Mendocino County, CA

Rogue Vine "Jamón, Jamón" Orange 2025, Muscat, Itata Valley, Chile

Las Mujeres "Gigi" 2024, Dry Cider, Readstown, WI

Viña Maitia "Aupa" 2025, País/Carignan, Maule Valley, Chile

Thibault Ducroux "En Roue Libre" 2024, Gamay, Beaujolais, France

Tenuta di Valgiano "Mazzapink" 2024, Sangiovese Blend, Tuscany, Italy

Matthieu Barret "Petit Ours" 2023, Syrah, Côtes du Rhône, France

Lamé Delisle Boucard "Nom de Zeus!!" 2025, Cabernet Franc, Loire, France

Ipso Facto "Amory" 2022, Cabernet Sauvignon, CA

Vegetarian: V | Vegan: Vg | Dairy: D | Egg: E | Gluten: G | Gluten Free: Gf | Shellfish: Sf | Fish: F | Tree Nut: Tn | Peanut: Pn | Soy: S | Sesame: Sm

(*) These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To support fair wages and benefits for our team, an 18% service charge is added to all dine in checks. A 3% merchant fee applies to credit card purchases; if paying with Cash, Debit or a Prepaid Card the fees are saved.