



BAR SNACKS

Popcorn , Cuban Mojo Spiced	5
House Made Potato Chips , Lobster - Cheddar Seasoned	7
Warm Marinated Olives , Hops, Burnt Garlic, Citrus	9
Sweet Chili Cashews , Dried Pineapple	9
Beer Cheese & Crackers , Whipped Beer Cheese, Ritz Cracker	10
Southern Fried Chicken Skins , Breaded Fried Chicken Skins, Pimento Cheese	10

CHEESE

Served with Chef's Seasonal Accompaniments 1 for 8 / 3 for 21 / 6 for 38

~ Marisa	Sheep – Wisconsin	~ The Smokin' Goat	Goat – Spain
~ Sequatchie Cove Shakerag	Cow – Tennessee	~ Grana Padano	Cow – Italy
~ Taleggio D.O.P	Cow – Italy	~ Ubriacone	Cow – Italy

GARDEN

Soup , Kabocha Squash, Red Curry Oil, Cassava Dumpling, Golden Raisin Relish, Genmai	12
Vada Pav Sliders , Mint Chutney, Pineapple-Tamarind Jam, Pickled Peppers	14
Fire Roasted Sweet Potato , Maple Vinegar, Brunkow Cheese, Freeze Dried Miso, Peanut Crumble, Red Shiso	16
Kale-Apple Salad , Grilled Tuscan Kale, Apples, Red Barn Cheddar, Marcona Almonds, Olives, Apple Cider Vinaigrette	17
Delicata Squash , Hazelnut Gremolata, Honey Vinegar, Smoked Feta, Sumac, Sage	17
Brussels Sprout , Brown Butter Vinaigrette, Cranberries, Tarragon, Puffed Buckwheat, Brown Butter Crumble	17
Stracciatella , Buddha's Hand Marmalade, Chanterelle Conserva, Toux, Honey Chards, Baguette	18
Ember Roasted Cauliflower , Thai Green Curry, Roasted Cauliflower, Pickled Chilis, Thai Basil, Crispy Garlic	18
Ricotta Gnudi , Butternut Squash Jus, Pepita & Fig Pesto, Sage	19

SEA

Smoked Trout Rillettes , Cream Cheese, Trout Roe, House Crackers	16
Mussels , Nayarit Sauce, Cilantro, Baguette	21
Fire Roasted Prawns , Grilled Hawaiian Prawns, Chimichurri, Torn Sourdough, Fennel Pollen	26
Norwegian Cod , Sunchoke Velouté, Lobster Demi-Glace, Brandade Croquettes, Celery Leaves	29

PASTURE

FR Burger* , Giardiniera Mayo, Aged Cheddar, Onions, B&B Pickle, Brioche Bun	17
Porchetta French Dip , Hearth Roasted Porchetta, Arugula, Pickled Garlic, Fennel Aioli, Pork Jus	18
Venison Tartare , Celery Root Remoulade, Puffed Beef Tendon, 1hr Egg Yolk, Cocoa Nibs, Chives, Grilled Sourdough	19
Duck and Dumplings , Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	21
Tasso Pork Collar , Sakura Pork Collar, Popcorn Purée, Braised Greens, Grilled Turnips, Popcorn Shoots	28

SWEETS

Poached Pear , Gingerbread Cake, Bourbon Crème Anglaise, Amande Farro Clusters	9
Pumpkin Cheesecake , Pumpkin Spiced Cookie, Hazelnut Dacquoise, Candied Hazelnut Dragee	9

Menu Created by Chef Carlos Cruz

Please notify your server of any Food Allergies or Dietary Restrictions you may have

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. Take some Forbidden Root home with you and visit us at Forbiddenroot.com

Breads Provided by Phlour

A 20% Gratuity will be added to parties of 6 or more.



DRAFT BEER

#1 Radio Swan Available in 4-packs to go

Rye NEIPA w Lactose | 6.4% - **15oz/8 – 5oz/4**

This rye IPA has a touch of lactose and hopped generously with El Dorado, Mosaic & Citra hops. A creamy mouthfeel starts out sweet and juicy with dank aromatics then rounds out to finish dry with some rye complexity.

#2 Monkey Socks

Fruited Wild Ale | 6.0% - **10oz/7 – 5oz/4**

Primary fermentation was done with Brettanomyces in our oak foeder then finished on locally sourced Frostbite apples. Slightly funky, yet very dry. Malty aroma with just a little bit of tannic tartness from both the oak and the apples.

#3 Long Time Listener Available in 4-packs to go

Sour Ale | 5.5% - **13oz/7 – 5oz/3**

A sour ale that features Blueberries and Lemon.

#4 Sparkling Rosé Available in 4-packs to go

Brut Bier | 10% - **10oz/6 – 5oz/3**

This dry, crisp Belgian-style tripel is tinged with the luscious scent of Niagara grapes.

#5 Distant Chanting Available in 4-packs to go

DDH India Pale Ale | 6.7% - **15oz/8 – 5oz/4**

We took the crowd fav combo of Citra and Mosaic hops and added a sprinkle of NZ Motueka for this hoppy party of an IPA

#6 Hoodie Weather

Oak Aged Vienna Style Lager | 5.6% | **16oz/7 - 5oz/3**

We're always sorry to see summer go, but we miss our flannels & diving into piles to leaves. To celebrate the change, we give you this crisp, malty, bready, lager. Dry, with a kiss of caramel Sweetness.

#7 Homemade Robot

Saison | 4.6% - **15oz /7 – 5oz/3**

Spelt Saison with German Tettnang hops. This classic Belgian-Style table beer is great with food, but especially shines when paired with cheese.

#8 Double Abstract Available in 4-packs to go

Oak Fermented DDH IPA | 8.2% - **10oz/7 – 5oz /4**

Born in our white oak foeder, this one is bursting with juicy ripe pineapple and mango hoppy goodness. The finish is clean and rounded out with vanillin oak notes.

#9 League Night

Fruited Tart Golden Ale | 5.7% - **13oz/7 – 5oz/4**

A lovely lightly tart golden ale with fresh raspberry purée and lemon. Incredibly refreshing... like a raspberry lemonade

#10 Curb A Peel

Hefeweizen | 6% – **16oz/7.50 – 5oz/3**

German style wheat beer, loaded with aromatic esters of banana and a hint of clove.

#11 Destination Wedding

Guava Philly Sour | 5.3% - **13oz/7.50 – 5oz/4**

Lightly tart and packed with Guava, a great easy drinking summer fruit beer.

#12 Strawberry Basil Available in 4-packs to go

Hefeweizen | 5.0% - **16oz/7.50 – 5oz/3**

To this wheat beer we add strawberries and the cooling flavors of basil, then push it further into the fruity and spicy realm with a classic hefeweizen wheat strain. The result is creamy, fruity, and thoughtfully quenching.

#13 Beet Box

Saison | 4.6% - **10oz/6 – 5oz/4**

A classic spelt saison with noble hops, and beet! The addition of beets to this classic recipe adds a slightly sweet and very earthy aroma and flavor to an otherwise dry saison. Great pairing with most foods but especially meat dishes.

#14 Double Single Available in 4-packs to go

S.M.A.S.H Pale Ale | 6.2% - **16oz/7 – 5oz/3**

This is a S.M.A.S.H. beer, meaning it's made with a Single Malt (Maris Otter) And Single Hop (Jester) or S.M.A.S.H. Pale Ale. Look for this beer to be super bright, lightly hopped, and incredibly drinkable

#15 Gingerbread Wheat Available in 4-packs to go

Spiced Weizenbock | 7.5% - **12oz/7.50 – 5oz/4**

A traditional German style wheat beer brewed to bock or doppelbock strength. We took this beer and added copious amounts of fresh ginger, vanilla bean, and warming winter spices creating an incredibly drinkable winter warmer.

#16 Coming Soon

The Cultivate Flight – 14

Homemade Robot | Curb A Peel | Monkey Socks | League Night | Radio Swan

CANNED BEER

(Also available in 4-packs to go)

Money on My Rind

Botanical Witbier | 6.5% | **12oz/6**

We take a witbier, spike it with juniper berries and the deliciousness of pure grapefruit, and add a peppery hint of grains of paradise.

Note To Self

Kolsch | 4.6% | **16 oz/7.50**

Light, crisp, and refreshing. Sound good? Well, our homage to the traditional Kolsch embraces the subtlety and nuance of this style found everywhere in Cologne, Germany

Neutral Territory (Collaboration with Old Irving Brewing)

Hazelnut Stout | 4.9% | **16oz/7.50**

Our friends from Old Irving Brewing went down to our Columbus brewery to help make this easy drinking stout infused with hazelnut & coffee beans. It tastes like the cup you were carrying around this morning, but with the good stuff in it

Tuggable Thread

Fruited Sour Wheat Ale | 5.9% - **16oz /8.50**

More tart than sour, this Wheat Ale combines Balaton cherry juice, lychee puree and a light-handed addition of rose extract. Ridiculously approachable, yet myriad layers reveal themselves in this delightfully refreshing quencher.

Gather Around

Fruited Wheat Ale | 5.2% | **16oz/7.50**

Embracing the cool temperatures without forgetting the warm days past, this beer is meant for bringing people together with tart cherry, sweet orange and a pleasant hint of cinnamon.

Full Retail

Porter | 7.1% | **16oz/7.50**

Let's just say that the amount of Madagascar vanilla beans, Fijian cacao nibs, roasted almonds and toasted coconut that went into this porter was, well, a lot.

Aroma Therapy

IPA | 7.0% | **16oz/8.50**

Our newest IPA. Chinook hops are added to the mash and dry-hopped with Strata and El Dorado which provides tropical fruit and some mild notes of spruce tips.

Pastrri Fountain (Collaboration with Maplewood Brewing)

Imperial Stout | 10.4% | **16oz/10**

Tiramisu inspired Imperial stout with Coffee, Vanilla, and Chocolate

Colossal Koala

BBL Aged Imperial Stout | 12.9% | **16oz/13**

Our big buddy here spent 18 long months slumbering in ten-year Elijah Craig bourbon barrels before we added vanilla beans and cocoa nibs to round out the complex layers of barrel character

Ciders & Hard Seltzer

Uncle John's Cider | Fennville, MI

Apple – Semi Dry Cider

Apple-Apricot – Semi Sweet Cider with Apricots

Deep Roots – Semi Dry, from 50 – 150-yr-old American Apple Trees

16oz/8.50

16oz/8.50

500ml/12

Untitled Art Seltzer | Waunakee, WI | 12oz/8

Strawberry-Kiwi

Naval Orange-Yuzu

Sudachi Lemonade

Blood Orange-Pomegranate

What's A Love Handle?

Look out for one of these hearts up on our draft board during the Month of November. Both of our locations, Cultivate and West Town, there will be one beer with a heart placed on the board. For every pint sold we will donate \$1 to Pilot Light. Pilot Light works with pre-K-12 grade educators to bring food education to students nationwide. Help us help others by enjoying an ice-cold refreshing brew!

Head Brewer: Nick Williams/ Brewer: Phil Zelewsky

Cultivate Cocktails 14

Forbidden Old Fashioned* *choice of style:*

Whiskey: Koval Single Barrel Rye, Maple Syrup, Angostura & Bolivar Bitters, Orange Swath

Mezcal: La Luna Mezcal, Agave Syrup, Jamaican #2 bitters, Grapefruit Swath

Rum: Hamilton Zombie Blend Rum, Sugarcane Syrup, House Allspice Dram, Orange Swath

Banana Bread Daquiri – 13

Thai Banana Infused Cihuatán Indigo 8yr Rum, Giffard Banana Du Bresil, Gingerbread Syrup, Lime

Black Cat Sazerac – 16

FR Bar Hill Tom Cat Barrel Aged Gin, Watershed Barrel Aged Nocino, Cocchi Vermouth di Torino, Pernod Absinthe, Peychaud's

Fireside Negroni – 15

Watershed Barrel-Aged Gin, St. George Spiced Pear Liqueur, Toasted cinnamon infused Punt é Mes

Cultiveren: Herfst Oogst – 13

Sage Infused Genever, Cranberry Sauce Syrup, Lemon

Edge of Otoño – 14

Fumus Pumila, Apricot Shrub, Apricot Harissa, Giffard Apricot du Roussillon, Lime

Café Noche – 14

Songbird Coffee Liqueur, Nixta, Amargo de Chile, Cold Brew

Confectio Alchermes – 13

Pierre Ferrand 1840 Cognac, Heirloom Alchermes, Caramel Brown Butter, Hot Apple Cider ***Served Hot***

FR Vermouth – 8

Randy Mosher made a classic Vermouth from his experiences in Barcelona. Served over ice with an orange twist.

Cocktails Curated by Antonio Moreno

Cultivate House Shots 1oz/6

Chicago Keys: Malört, Pamplemousse, Grapefruit bitters

The Closer: Fernet, Coffee Liqueur, Orange Bitters

Pusher Love Girl: Koval Cranberry, Apologue Aronia, Cioco

Mini Carlo: Bourbon, Benedictine, Angostura and Orange bitters

Smoke and Flame: Mezcal, Chili Liqueur, Lime and Orange Bitters

Wine by the Glass

Sparkling

Illinois Sparkling Company **Sparkling Brut** 13

Illinois Sparkling Company **Sparkling Brut Ombré Rosé** 13

White

Garciarévalo Finca Tresomos **Verdejo Classic**, Spain 13

Round Pond **Sauvignon Blanc**, California 15

Vin 312 **Viognier**, Chicago 14

Rosé/Orange

Brancato Il Poggione, **Sangiovese**, Italy 13

Gérard Bertrand Orange Gold **Orange Wine**, France 15

Red

Ermita de San Felices Crianza Rioja, **Tempranillo**, Spain 14

Vin312/Forbidden Root, Red Blend, Chicago 14

Montinore Estate, **Pinot Noir**, Willamette Valley, Oregon 14

*Reserve wine bottle list available on request

Fortified Wine 7 / glass

Jarana Fino **Sherry**

Henriques & Henriques Seco **Madeira**

Los Arcos Amontillado **Sherry**

Don Nuño Oloroso **Sherry**

Saveiro Dulce **Madeira**

San Emilio PX **Sherry**

Emilín Moscatel **Sherry**

NA Beverages

Coke, Diet, Ginger Ale, Sprite 3 Fentiman's Ginger Beer 7

Topo-Chico 4 Fentiman's Rose Lemonade 7

House-Made Cola 5 Fentiman's Elderflower Soda 7

House Mocktail 8 Fentiman's Grapefruit Tonic 7

Liquor

***All Pours are 1.5 oz unless otherwise specified

American Whiskey

Rittenhouse Rye 8
Cardinal Spirits Straight Rye 9
Johnny Drum Bourbon 9
Corsair Triple Smoke 9
Watershed Apple Brandy Cask Bourbon 10
Watershed FR "Yow" Bourbon 10
St. George Baller Single Malt 10
Stellum Bourbon 10
Stellum Rye 10
Rowan's Creek Bourbon 10
Willett Pot Still Bourbon 10
Old Pogue Maysville Club 10
Koval FR Single Barrel Bourbon 12
Koval Single Barrel Rye 12
Corsair Tennessee Single Malt 12
Heaven's Door Bourbon 12
Heaven's Dorr Double Barrel Bourbon 12
Willett Small Batch 4yr Rye 12
Koval Bottle in Bond Rye 13
Koval Amburana Barrel Rye 15
Barrel Craft Armida Bourbon 16
Barrel Craft Seagrass Rye 16
Barrel Craft Dovetail 16
Bardstown Bourbon Co. Fusion #5 16
Heaven's Door Rye 16
Heaven's Door 10yr Bourbon 16
Watershed Bourbon 6yr 18
Bardstown Bourbon Co. Discovery #6 25

Gin/Genever/Aquavit

City of London Dry Gin 8
Askur London Dry Gin 8
Corsair Gin 8
Corsair Barrel-Aged Gin 8
Citadelle Gin 9
Maplewood Spruce Gin 9
Amrut Nilgiris Indian Gin 9
Watershed Four Peel Gin 9
Watershed Guild Gin 9
Watershed Barrel-Aged Gin 10
Citadelle Jardin d'été Gin 10
Caledonia Barr Hill American Gin 10
Cardinal Spirits Terra Gin 10
Koval Barrel Aged Gin 10
Koval Cranberry Gin 10
Hendrick's 10
Norden Aquavit 10
deBorgen Cask Aged Malt Genever 10
deBorgen 17 yr Cask Malt Genever 12
Notaris 3yr Genever 12
FR Barr Hill Tom Cat Gin 13

Rum

Hamilton Demerara 8
Hamilton Jamaica Pot Still Gold 8
Hamilton Jamaica Pot Still Blonde 8
Hamilton Jamaica Pot Still Black 8
Cihuatán Jade Blanco 8
Cachaca 51 8
Cardinal Spirits Tiki 8
Charanda Uruapan 8
Clairin Communal 8
Cihuatán Indigo 8yr 9
Hamilton Beachbum Zombie 9
Cihuatán Cinabrio 12yr 10
Black Tot 12

Agave

Campo Azul Blanco 8
Confianza Reposado Tequila 8
Dahlia Tequila Cristalino 8
El Silencio Mezcal Espadín 8
Granja Nómada Mezcal Espadín 8
Del Maguey Vida Mezcal Espadín 10
Yuu Baal Mezcal Reposada 10
Rooster Rojo Añejo Tequila 10
La Luna Mezcal Cupreata 10
Sotol Coyote Chihuahua 12
El Silencio Mezcal Ensemble 14
Tequila Ocho Añejo 14
Santo Coviso Bacanora Blanco 16
Del Maguey Chichicapas Mezcal 18

International Whisky

Tullamore Dew, Ireland 7
Starward Two-Fold, Australia 9
Knappogue 12 yr, Ireland 9
Monkey Shoulder, Scotland 9
Abasolo, Mexico 10
Rozelieres Single Malt, France 12
Kikori, Japan 12
Umiki, Japan 12
A.D. Rattray Cask Islay, Scotland 12
Starward Nova, Australia 12
Amarut Single Malt, India 12
Penderyn Single Malt, Wales 12
Bruichladdich Laddie, Scotland 12

Brandy

Laird's Applejack Apple Brandy 8
Fumus Pumila "Mezcal" 9
Pierre Ferrand 1840 Cognac 9
Père Magliore Calvados 9
Mistral Nobel Pisco 9
Hine Rare 12
Asimina Pumila "Pechuga" 16
DeLord 25yr Bas-Armagnac 16

Vodka

Cardinal Spirits Pride Vodka 9
Blaum Bros. Vodka 9
Caledonia Barr Hill Vodka 12

Cordials

Jeppson's Malört 7
Velvet Falernum 7
Génépi des Alpes 7
Songbird Coffee Liqueur 7
CH Dogma Rubin 8
Ancho Reyes 8
Ancho Reyes Verde 8
Nixta 8
Kalani Coconut 8
Apologue Aronia Berry 8
Apologue Persimmon 8
Apologue Celery Root 8
Apologue Saffron 8
Luxardo Maraschino 8
Cocalero 8
Giffard Pamplemousse 9
Ciccio & Figli Ambrosia Aperitivo 10
Green Chartreuse 10
Italicus 10
Pernod Absinthe 16

Amari

Antico Amaro Noveis 7
Cioco Carciofo 7
Ælred Melon Aperitif 7
Salers Gentiane 7
Carpano Punt e Mes 7
Fernet Branca 7
Fernet Menta 7
Mezzodi Aperitivo 7
Aperol 7
Alta Verde Amaro 7
Campari 8
Botanika Angelica 8
Amargo Vallet 8
Amaro di Angostura 8
Aveze 8
Heirloom Alchermes 8
CH Dogma Fernet 8
CH Dogma Amargo de Chile 8
Heirloom Pineapple Amaro 8
Watershed Nocino 8
Zucca Rabarbaro 8
Cardinal Spirits La Boite Amaro 9
P.M. Pineaudes des Charantes 10
Faccia Bruto Amaro Gorini 10
Amaro Nonino 11
Aperitivo Nonino 14

Forbidden Root Single Barrels

These single barrels are hand selected by the Forbidden Root team with our friends at local distilleries.

Watershed Bourbon
Bourbon Barrel Aged Koval Gin
FR Barr Hill Tom Cat Gin
Koval Single Barrel Rye
Koval Bourbon

Flight of 1oz pours of all 5 Single Barrels 39