

# FORBIDDEN ROOT

Passion rooted in flavor

EST. 2019

BOTANIC-INSPIRED BREWS, ELEVATED CUISINE

CBUS, OH

## DRAFT BEER

### #1 LINGER LONGER

American Lager | 4.1% | 16 oz. - 6 | 5 oz. - 3

This traditional American lager is a carefully crafted representation of what your grandpa would recognize as a great American beer.

### #2 GOLD DON'T RUST

Blonde Ale | 4.9% | 12 oz. - 6 | 5 oz. - 3

Bright notes of lemon and honeysuckle draw you into this quenching crusher, backed with delicate toasty biscuit notes and a refreshingly dry finish. You know that love don't lie.

### #3 OHIO HIGH

Hazy Pale Ale | 5.7% | 16 oz. - 6.5 | 5 oz. - 3

Brewed w/ Ohio-grown barley, Ohio-grown hops, Ohio-grown water? We celebrate our local agricultural partners in the beer-making business with this citrus forward Pale Ale, High-five? High St.? High AF? Nah, it's just fun to say.

### #4 PARALLEL UNIVERSE

DDH Hazy IPA | 6.9% | 12 oz. - 7 | 5 oz. - 4

Saturated waves of mango and papaya alternate on the nose while a juicy rush of pina colada floats through soft clouds of the next dimension. Nectar, Mosaic, Cashmere.

### #5 SECOND ARRIVAL

Dry Hopped Lager | 4.1% | 16 oz. - 6 | 5 oz. - 3

This clean, crisp lager was lightly dry hopped with a curated mélange of hops adding aromas of candied apricot, kiwi and orange. The quenching finish is all cereal malt and open arms. Grungeist, Grove, Paradigm.

### #6 IN THE DARK *On Nitro!*

Oatmeal Stout | 6.4% | 16 oz. - 6 | 5 oz. - 3

Like drinking an exquisite dark chocolate, this stout combines Tanzanian vanilla beans and Bolivian cocoa nibs with copious additions of oats in the mash for a rich, velvety body and just enough roast to remind you it's a stout.

### #7 SPECIAL GUEST STAR

DDH IPA | 6.2% | 12 oz. - 7 | 5 oz. - 4

There is nothing better than throwing hops around with friends. Expect an avalanche of citrus and stone fruit, with a lingering note of pineapple and pine.

Collaboration with *Maplewood* and *Derive Brewing*

### #8 THROUGH THE TREES

West Coast IPA | 6.4% | 12 oz. - 7 | 5 oz. - 4

A mélange of mango, lime and orange zest meets an army of juiced-up apricot and tangerine buddies for an impromptu dance-off under your favorite pine tree in his fully saturated hop bomb. *Silver medal winner for IPAs at the 2023 Ohio Craft Brewers Cup.*

### #9 CAKE TASTING

Confectionery Amber Ale | 5.4% | 12 oz. - 7 | 5 oz. - 3

There are so many tasks leading up to the big day. This one is a highlight, finding Tahitian vanilla beans and milk sugar in a sweet embrace with deep honey, biscuit, and oat malts. A truly indulgent delight. **\*\*Contains Lactose.** Collaboration with *Derive Brewing Company*

### #10 DISTANT MEMORY

TDH Oaked West Coast IPA | 6.5% | 12 oz. - 7 | 5 oz. - 4

After resting in our oak foeder for two months, this hop came rushing back to life with three dry hop additions. Ripe red berries, sweet tangerine, and a pleasant pull of pineapple and guava candy. Citra, BRU-1, Cashmere, Sabro.

### #11 PANDA PARTY

Black Lager | 5.5% | 16 oz. - 6



Dark Lager that has vanilla and toasted oak added to create a warm toasted marshmallow flavor.

### #12 SNOOCHIE BOOCHIES

DIPA | 8% | 12 oz. - 7 | 5 oz. - 4



Hazy and juicy with intense aromas of sweet orange, not unlike a Creamsicle. Creamy mouthfeel with a touch of sweetness that is in lockstep with the hop bitterness.

### #13 THEY'LL TAKE A MILE

B.B.A. Imperial Stout | 10.9% | 8 oz. - 7 | 5 oz. - 5

Imperial stout aged twelve months in 18-year Knob Creek bourbon barrels. Collaboration with *Maplewood Brewery*

### #14 VICTORY NAP

B.B.A. Imperial Stout | 11.1% | 8 oz. - 7 | 5 oz. - 5

Imperial stout aged twelve months in 18-year Knob Creek bourbon barrels with Tanzanian vanilla beans and Peruvian cocoa.

## TRY OUR FR FLIGHT \$13

Enjoy your own guided tour of Forbidden Root's current favorites.

Linger Longer | Gold Don't Rust  
Second Arrival | Cake Tasting  
Panda Party

## CANNED BEER



### TIME PERMITTING

Dry Hopped Lager | 5.2% | 16 oz. - 7

A hybrid of German style pils and modern hop-forward lagers, this one highlights the crisp finish and floral hop notes of a classic pils with the juicy tropical and citrus notes from modern hops. Lagered 8 weeks in our oak foeder. Collaboration with *MORE brewing.*

### TWICE ORYZA

Rice Lager | 5.6% | 16 oz. - 6

This crisp, refreshing lager was brewed with a hop blend specifically chosen for Sauvignon Blanc flavor notes to complement the thiol-boosting yeast strain we used to bring guava and grapefruit notes to the party.

Collaboration with *Derive Brewing* and *Gemüt Biergarten*

### PURPLE PILS

Pilsner | 5.1% | 16 oz. - 4 **LIMITED TIME SPECIAL PRICE!**



The classic, "spicy" Bohemian Saaz hops with Florentine iris (orris) root, Chamomile and Jasmine. Floral with a subtle spice note.

### PERFECT LINES

American Wheat Ale | 4.7% | 16 oz. - 6

An approachable quencher matching sweet Ohio-grown wheat malt with fruit forward hops, which lend dark berry and tangerine notes. Beer shouldn't recall mazes on the back of cereal boxes and Saturday morning cartoons, right?

HEAD BREWER: NICK GABRIEL

# CRAFT COCKTAILS

## FR OLD FASHIONED: *spirit choice*

**Bourbon: Bottled in Bond Watershed |15|** Vermut Lustau Rosé, Lady Beaverhausen Bitter Gay Bitters

**Whiskey: Middle West Pumpnickel Rye |14|** Maple Syrup, Bolivar Bitters, Angostura Bitter

**COLD BREW MARTINI |14|** High Bank Vodka, King & Dane Coffee Liqueur, Cold Brew, Vanilla Simple, Almond Milk

**YUZU MARG |13|** Lunazul Tequila, Orange Tiger, Lime Juice, Organic Agave, Yuzu Purée

**FRAMBUESA MULE |13|** Lunazul Tequila, Peloton De La Muerte Mezcal, Lime Juice, Raspberry Simple, Ginger Beer

**UVA |13|** FR Watershed Bourbon Barrel Aged Gin, Giffard Pamplemousse, Fernet-Branca, Lemon Juice, Honey Simple

**CERVEZA SANGRIA |13|** OYO Stone Fruit Vodka, Noble Cut Limoncello, Orange Tiger, OJ, Honey Simple, **FR Beer**

**SPRING FLING |13|** Watershed Chamomile Gin, Giffard Elderflower, Lime Juice, Simple Syrup

**MANDARINA SPRITZ |12|** Cappelletti Aperitivo, Aperol, Orange Juice, Soda, Prosecco

**FASHIONABLY LATE |15|** Select Whiskey / Bourbon, King & Dane Coffee Liqueur, Cinnamon Simple, Maple Syrup, Orange Bitters, & Angostura Bitters

## HOUSE SHOTS 1 OZ. 6

### THE QUINTEN

Middle West White Rye, Skrewball Peanut Butter Whiskey, Mole Bitters

### SMOKE & FLAME

Peloton De La Muerte Mezcal, Ancho Reyes Chili Liqueur, Lime Bitters

### ITALI-PALOMA

Lunazul Silver Tequila, Noble Cut, Grapefruitcello, Cappelletti, Hopped Grapefruit Bitters

### BREAKFAST OF CHAMPIONS

High Bank Whiskey War, King & Dane Coffee Liqueur, Maple Syrup

### HERE YA GO

Watershed Vodka, Aperol, Noble Cut Limoncello

## WINE

### Sparkling

Cava, Roger Goulart Gran Reserva | Spain 12/45  
Roederer Estate Special Cuvee nv | California 88  
Prosecco Rosé, Acinum | Italy 12/45

### White

Chardonnay, House of Brown | California 12/45  
Chardonnay, Frog's Leap | Napa 90  
Pinot Grigio, Elana Walch | Italy 12/45  
Pouilly Fumé, de Ladoucette | France 124  
Gavi la Meirana, Broglia | Italy 56  
Sauvignon Blanc, Ant Moore, | New Zealand 12/45  
Riesling, Spätlese, Alfred Graf | Germany 12/45

### Rosé/Orange

Campuguet | France 12/45

### Red

Malbec, La Posta | Argentina 12/45  
Pinot Noir, Pike Road, Willamette Valley | Ore. 12/45  
Cabernet Sauvignon, Lava Cap | California 12/45  
Caymus-Suisun Petite Sirah | California 70  
Zinfandel, Grgich Hills Estate | Napa 90  
Chatauneuf du Pape. Solitude | France 124  
Le Campuguet Red Blend | France 12/45

## \*GLUTEN-FREE OPTIONS

**Seventh Son Kitty Paw** | *Seltzer* | Concord Grape, Pineapple Tangerine, or Key Lime

**Mad Moon** | *Hard Cider* | Hella Good Blueberry Pomegranate or Eat a Peach

**Mad Moon's Happy Soul CBD** | OG Fresh, Berry Calm, or Holy Mango!

**Parsons North Brewing** | *Hard Dry Cider*

# SPIRITS

## WHISKEY

### RYE

MW White - 9  
Michter's - 10  
Echo - 11  
MW Dark Pumpnickel - 12  
George Dickel - 8  
Rittenhouse - 8  
Old Forester - 9

### AMERICAN

MW Michelone Reserve - 12  
MW Oloroso Wheat - 16  
MW Straight Wheated - 10  
451 Boneshaker - 9  
451 Dear Johnny - 8  
High Bank Whiskey War - 11  
High Bank Whiskey War Barrel Proof - 13  
HB Midnight Cask - 12  
George Dickel Sour Mash - 8  
Noble Cut Wheat - 9

### BOURBON

Old Forester - 8  
Magnolia Wheated - 9

### JAPANESE

Hatozaki - 10  
Hatozaki Small Batch - 12

### IRISH

Proper Twelve - 8

### SCOTCH

Monkey Shoulder - 8  
Jura 10 Year - 10  
Talisker 10 - 13

### FLAVORED

Skrewball Peanut Butter - 8  
Beach Bonfire Cinnamon - 8  
Noble Cut Maple - 7  
Noble Cut Apple - 7  
Noble Cut Dark Cherry - 7  
Noble Cut Salted Caramel - 7  
Noble Cut Peach - 7

## AGAVE

### TEQUILA

Lunazul Silver - 7  
Lunazul Reposado - 8  
Cazadores Blanco - 10  
Cazadores Reposado - 11  
Cazadores Anejo - 12  
Cazadores Extra Anejo - 13  
Casamigos Blanco - 11  
Casamigos Reposado - 12  
Casamigos Anejo - 13

### MEZCAL

Peloton De La Muerte - 8  
Wahaka Reposado - 12  
Casamigos Joven - 12

## RUM

451 Pipe Dream - 8  
Maggie's Spiced - 8  
Maggie's Spiced Pineapple - 8  
Hidden Harbor - 8  
Echo - 10  
Echo Pineapple - 10  
Plantation Pineapple - 10  
451 Experimental - 11  
451 Writer's Block  
Mint & Lime - 7

## GIN + GENEVER

High Bank Statehouse - 9  
MW Vim & Petal - 9  
451 Clawfoot - 9  
FR Single  
Barrel Watershed Bourbon  
Barrel Aged Gin - 10  
Watershed Four Peel - 9  
Watershed Guild - 9  
Ransom Old Tom - 9  
Bols Genever - 9  
Echo Genever - 10

## VODKA

451 Blank Canvas - 8  
Watershed - 8  
Buckeye - 7  
High Bank - 8  
MW OYO - 8  
MW OYO Stone Fruit - 8  
MW OYO Honey Vanilla - 8

## AMARI, CORDIALS, +

### BRANDY

Fernet Branca - 6  
Don Ciccio Rabarbaro - 6  
Cioco - 6  
Cynar - 6  
Campari - 6  
Zucca Rabarbaro - 6  
Cardamaro - 8  
Amaro Nonino - 8  
451 Absinthe - 8  
Pernod - 8  
Amaro Montenegro - 6  
King & Dane Coffee Liqueur - 8  
Don Ciccio & Figil Concerto - 8  
Watershed Nocino - 13  
Benedictine & Brandy - 8  
Watershed Apple Brandy - 9  
Copper & King's Bourbon Barrel Brandy - 9  
Dow's Fine Tawny Port - 10

## 1.5 OZ POURS



## BAR SNACKS

<b>Pizza Seasoned Popcorn</b> , Coconut Oil <i>v, gf</i>	4
<b>Cheese and Crackers</b> , Whipped Beer Cheese, Ritz Crackers <i>v</i>	10
<b>Sweet-Spiced Candied Bacon</b> <i>gf</i>	8
<b>Chips</b> , Sweet Onion Seasoned <i>vg</i>	6
<b>Avocado Pineapple Salsa</b> , Chili Oil, Tortilla Chips, <i>vg, s</i>	10
<b>Jalapeno Cheese Bread</b> <i>v</i>	6

## CHEESES *v*

CHOOSE: 1 FOR 8 / 3 FOR 23 / 6 FOR 38

~ **Beemster 18mo. Gouda**, Cow – Netherlands  
 ~ **Fontina**, Cow – Denmark  
 ~ **Parmigiano Reggiano**, Cow – Italy

~ **Raclette**, Cow – France  
 ~ **Nettle & Chive Cheddar**, Cow – Ireland  
 ~ **Manchego**, Sheep – Spain

## SMALL PLATES

<b>Creamy Mushroom Soup</b> , Potatoes, Reggiano <i>v, gf</i>	11
<b>Brussels</b> , Miso Butter, Everything Spiced Almonds <i>v, gf, s</i>	12
<b>“Lasagna” Dip</b> , Marinara, Whipped Ricotta, Reggiano, Spinach Pasta Chips <i>v</i>	12
<b>Chipotle Chickpea Hummus</b> , Chili Crunch, Roasted Vegetables, Wonton Crisps <i>vg</i>	10
<b>Burrata</b> , Toasted Sour Dough, Pesto, Arrabbiata, Greens, Balsamic Glaze Drizzle <i>v</i>	14
<b>Pork &amp; Sauerkraut Balls</b> , Cream Cheese, Beer Mustard Sauce	11
<b>Baby Spinach Salad</b> , Dried Dates, Strawberries, Onion, Candied Pecans, Goat Cheese, Orange Miso Dressing <i>v, gf</i>	12
<b>Kale Salad</b> , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing <i>vg</i>	12
<b>Chilled Thai Smoked Salmon Salad</b> , Crispy Greens, Carrot, Corn, Onion, Ginger, Chiles, Cilantro, Peanut Lemongrass Vin.	17
<b>*Tuna Poke</b> , Sushi Rice, Carrot, Ginger, Cucumber, Avocado, Onion, Soy, Sesame, Miso Ginger Sauce	16
<b>Szechuan Glazed Fried Eggplant</b> , Forbidden Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds <i>vg</i>	14
<b>Confit Chicken Wings</b> , Honey Hot <i>or</i> Spicy Peanut Sauce & House Jam	6/11 or 12/17
(Blue Cheese or Ranch/\$0.50)	

## MAINS

<b>Beer Braised Short Rib</b> , Cheddar Mashed Potatoes, Smoked Tomato Gravy, Crispy Leeks	30
<b>Ribeye Sandwich</b> , 12 hr. Smoked Ribeye, Sweet Chili Slaw, Street Corn Mayo, Crispy Onions, Sesame Seed Bun	19
<b>*Herb Grilled Salmon Sandwich</b> , Cooked Medium, Chile Crunch Slaw, Cherry Chipotle Mayo. Brioche Bun, Fries	18
<b>Duck and Dumplings</b> , Ricotta Gnocchi, Duck Confit, Mirepoix, Herbs	24
<b>Ramen Spiced Mac and Cheese</b> , Corn, Nori, Scallion, Sesame Seeds <i>v</i>	16
<b>Nashville Hot Chicken Sandwich</b> , B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	16
<b>FR Smash Burger</b> , Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	14/17
<b>Crispy Mushroom Sandwich</b> , Lettuce, Tomato, Spicy Aioli, House-Made Sesame Bun, Fries <i>v</i>	17

## DESSERTS

<b>Carrot Cake</b> , Cream Cheese Frosting	8
<b>Johnson’s Vanilla Bean Ice Cream</b>	6
<b>Johnson’s Salty Caramel Chocolate Pretzel Ice Cream</b>	6

*v* - is or can be made vegetarian *vg* - vegan

*gf* - gluten free Some items can be made gluten free, ask your server.

*s* - Some items may be made in a shared fryer

**\*An automatic 21% gratuity will be added to parties of 10 or more guests**

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, and eggs may*

*Increase your risk of foodborne illness. Please notify your server of any food allergies or sensitivities*

Executive Chef Paul Yow

Sous Chef Candace Lee