

# FORBIDDEN ROOT

Passion rooted in flavor

EST. 2019

BOTANIC-INSPIRED BREWS, ELEVATED CUISINE

CBUS, OH

## DRAFT BEER

### #1 FESTIVAL

*Festbier* | 5.8% | 12 oz. - 6 | 5 oz. - 3

A bright golden hue welcomes you to the festivities with fresh bread and cracker malt notes, balanced with a traditional noble hop character. An approachable lager suited for celebrating any occasion.

### #2 PERFECT LINES

*American Wheat Ale* | 4.7% | 16 oz. - 6.5 | 5 oz. - 3

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?

### #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 DOWN THE WATERFALL

*Fruited Sour Wheat Ale* | 4.2% | 12 oz. - 7 | 5 oz. - 4

A refreshing splash of alphonso mango and pink guava overflow into toasted coconut and a hint of vanilla bean in this pleasantly tart wheat ale.

### #5 EARLY CHECK IN

*Czech Pilsner* | 4.5% | 12 oz. - 6 | 5 oz. - 3

If you are looking for a crusher, this is it. A perfect balance of Czech hops and bready, cracker-like malt notes with a crisp, easy finish. This is the way.

### #6 STILL CLOUDS

*DDH Double IPA* | 7.8% | 12 oz. - 7 | 5 oz. - 4

Bursting with ripe nectarine and bright tangerine aromas, this one is juicy beginning to end. Subtle watermelon and coconut notes rise up in the finish, maybe causing levitation. Probably not, but we like to keep our options open.

### #7 PECIAL 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 Brewery and Derive Brewing

## CANNED BEER



### PARTY GARDE

*French Style Blonde Ale* | 6.3% | 16 oz. - 6

Brewed in the style of traditional Bière de Garde, this blonde ale was fermented and conditioned cold, like a lager. Soft malt notes and a clean, dry finish make this subtle beauty an easy way to get the party started.

### PURPLE PILS

*Pilsner* | 5.1% | 16 oz. - 4

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

### WAYWARD

*Southern Hemisphere Lager* | 5.1% | 16 oz. - 6

Crisp and easy drinking lager brewed with AU Eclipse and NZ Nectar hops, this all-day drinker showcases the stone fruit and tropical character of those regions while maintaining the subtlety of a crushable lager.

### PEACH WIT

*Wheat Beer* | 5.1% | 16 oz. - 7

A Belgian style wheat beer brewed with peaches and select botanicals to enhance the peach aromas and flavors.

### 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

### #8 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.

### #9 SUNSET TREE

*Cherry Lime Lager* | 4.8% | 12 oz. - 7 | 5 oz. - 4

If you come in search of refreshment, this little quencher is a shade tree by the pool with a bag of candy that you don't need to share with your siblings. I mean you *could* share, but no one said you have to.

### #10 TIME PERMITTING ♥

*Dry Hopped Lager* | 5.2% | 16 oz. - 6.5 | 5 oz. - 3

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.

### #11 WELL POSITIONED

*Saison* | 6% | 12 oz. - 6 | 5 oz. - 3

Bright citrus and clove aromas combine with delicate fruit and spice character from both the classic Belgian yeast and the American White Oak fermentation. A silver medal winner at FoBAB, this beer is downright lovely. Collaboration with Derive Brewing Company

### #12 MAI QUEEN

*Oak Lagered Maibock* | 6.9% | 12 oz. - 6 | 5 oz. - 3

A traditional Maibock brewed to celebrate the return of the sun. This bright, elegant beer with a beautiful golden hue. Collab with Gemüt.

### #13 GUEST STAR

*India Pale Ale* | 6.0% | 12 oz. - 7 | 5 oz. - 4

A German style wheat ale brewed with wild strawberry and basil.

HEAD BREWER: NICK GABRIEL

### Try Our FR Flight \$13

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

**Linger Longer | Perfect Lines | Special Guest Star  
Well Positioned | Down the Waterfall**

## WHAT IS A LOVE HANDLE?

Every month we will pick one beer on tap to become our Love Handle, for each glass sold we will donate \$1 to a charity of our choice. We have placed a ♥ next to the chosen draft. For the Month of September, all proceeds raised will go to **Communities in Schools of Ohio.**



# CRAFT COCKTAILS

**FR OLD FASHIONED:** *spirit choice*

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

**Whiskey:** Middle West Pumpernickel 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

## 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  
Le Cigare Orange, Bonny Doon, | California 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* | Raspberry, Key Lime  
**Mad Moon** | *Hard Cider* | Blueberry Pom, Eat A Peach  
**Parsons North Brewing** | *Hard Dry Cider*

# SPIRITS

## WHISKEY

### RYE

MW White – 9  
Michter's – 10  
Echo – 11  
MW Dark Pumpernickel - 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

~ <b>Beemster 18mo. Gouda</b> , Cow – Netherlands	~ <b>Raclette</b> , Cow – France
~ <b>Fontina</b> , Cow – Denmark	~ <b>Nettle &amp; Chive Cheddar</b> , Cow – Ireland
~ <b>Parmigiano Reggiano</b> , Cow – Italy	~ <b>Manchego</b> , Sheep – Spain

## SMALL PLATES

<b>Summer Gazpacho</b> , Garlic, Tomato, Cucumber, E.V.O.O. <i>vg, gf</i>	11
<b>Brussels</b> , Miso Butter, Everything Spiced Almonds <i>v, gf</i>	12
<b>“Lasagna” Dip</b> , Marinara, Whipped Ricotta, Reggiano, Spinach Pasta Chips <i>v</i>	12
<b>Chipotle Chickpea Hummus</b> , Chili Crunch, Asparagus, 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>Fried Eggplant Po’boy</b> , Marinara, Raclette Mornay Cheese Sauce, Olive Focaccia Bun <i>v</i>	12
<b>Confit Chicken Wings</b> , Honey Hot <i>or</i> Orange Sesame	6/11 or 12/17
(Blue Cheese or Ranch/\$0.50)	

## MAINS

<b>Beer Braised Pork Shank</b> , Coconut Couscous, Greens, Honey Pepper Coulis, Aioli Verde	26
* <b>Grilled Rainbow Trout</b> , Coconut, Spicy Green Curry, Crispy Rice Fritters <i>gf</i>	25
* <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	20
<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 Yossie Long

Sous Chef Candace Lee