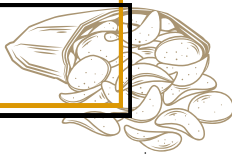


BAR SNACKS



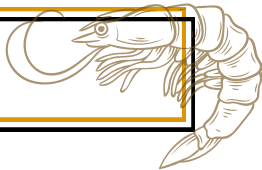
- |POPCORN|  \$5
- Cubano Mojo Spiced
- |HOUSE POTATO CHIPS| \$7
- Sour Cream and Onion Seasoning
- |WARM MARINATED OLIVES|  \$12
- Olive Mix, Hops, Burnt Garlic, Rosemary, Citrus
- |FR NOSH|  \$9
- Dill Pickle Seasoning, Almonds, Chickpeas, Favas, Hominy
- |BEER CHEESE & CRACKERS| \$11
- Whipped Beer Cheese, Spicy Maple Glaze, Scallions and Ritz Crackers

GARDEN



- |CAULIFLOWER SOUP| \$13
- Black Garlic, Chili Crunch, Fried Leeks
- |VADA PAV SLIDERS| * \$14
- Mint Chutney, Pickled Red Fresno Peppers, Pineapple-Tamarind Jam
- |FIRE ROASTED BROCCOLINI| * \$16
- Roasted Garlic Mayo, Lemon Vinaigrette, Crispy Garlic, Marjoram
- |FRISÉE SALAD| \$16
- Frisée, Endive, Poached Egg, House Smoked Bacon, Pickled Apple, Sourdough
- |ROASTED CARROTS|  \$16
- Fire Roasted Thumbelina Carrots, Coconut Harissa, Baluga Lentils, Falafel, Sweet Drop Peppers
- |CANDY BEETS| * \$16
- Golden & Candy Striped Beets, Buttermilk Cheese, Spiced Pepita, Apricot Purée
- |GRILLED SHISHITO PEPPERS| * \$16
- Pickled Mango, Raita, Sweet Potato Chips, Chili Crunch
- |FLOUR POWER PACCHERI PASTA| \$18
- Paccheri Pasta, Shiitake, Smoked Tomato, Lemon Ricotta, Ricotta Salata
- |SMOKED RICOTTA| \$19
- Pickled Eggplant, Toasted Pine Nuts, Herbs, Saba, Baguette

SEA



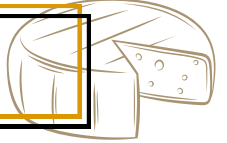
- |TUNA TARTARE*| \$19
- Yuzu, Nori, Cherry Bomb Hot Sauce, Mango, Avocado, Puffed Rice
- |MUSSELS*| \$21
- "Smoking Goose" Nduja, House Bacon, Pomodoro, Herbs, Baguette
- |FIRE ROASTED PRAWNS*| \$26
- Hawaiian Prawns, Sourdough, Fennel Pollen, Chimichurri
- |PAN FRIED RED SNAPPER*| \$32
- Mofongo Purée, Jerk Sauce, Pineapple Relish, Crispy Black-Eyed Peas

CULTIVATE
by FORBIDDEN ROOT

 @CULTIVATEBYFORBIDDENROOT  /CULTIVATEBYFORBIDDENROOT  FORBIDDENROOT.COM

DINNER

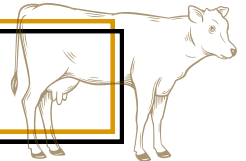
CHEESE



Served with Seasonal Accompaniments
1 for \$8 | 3 for \$21 | 6 for \$38

- |BIG JOHN'S CAJUN CHEDDAR|
Cow | Utah
- |MOBAY|
Sheep & Goat | Wisconsin
- |ROGUE SMOKEY BLUE|
Cow | Oregon
- |GRANA PADANO|
Cow | Italy
- |TALEGGIO D.O.P.|
Cow | Italy
- |BARELY BUZZED|
Cow | Utah

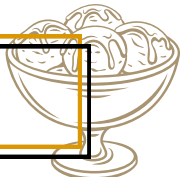
PASTURE




- |DUCK & DUMPLINGS| \$23
- Duck Confit, Ricotta Gnocchi, Mirepoix, Duck, Crispy Duck Skin
- |BEER BRAISED SHORT RIB| \$29
- Braised & Grilled Boneless Short Rib, Smoked Hummus, Roasted Red Pepper Coulis, Mushroom, Garlic Naan
- |FIRE ROASTED CHICKEN| \$27
- Peruvian Marinated Grilled Chicken Thighs, Aji Verde, Herbs
- |MORTADELLA SANDWICH| \$17
- Shokupan Bread, White American Cheese, BBQ Potato Chips, Dijonnaise, Bread & Butter Pickles, Boston Lettuce
- |FR BURGER*| \$14/17
- Single or Double Smash Patty, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Buttery Bun

Add House Smoked Bacon - \$4

SWEETS



- |BANANA BUDINO| \$7
- Brûlée Banana, Vanilla Pudding, Seeded Granola, Raspberry 
- |CARROT CAKE| \$8
- Coffee Ice Cream, Burnt Honey, Candied Carrots
- |CAMEL APPLE TIRAMISU| \$9
- Green Tea Soaked Lady Fingers, Apple Cider Caramel, Apple, Matcha & Apple Powder

* - can be made vegan with certain substitutions

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

Locally sourced ingredients from Nichol's Farm, Seedling Farm, Phlour Bakery, and Andreotti.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food born illness. A 3% service fee will be added to all credit card transactions.

DRAFT BEER



#1 |HALFWAY TO CRAZY|

West Coast IPA | 6.2%

15 oz \$7.5 / 5 oz \$4

-Kettle hopped with El Dorado hops it bursts with citrus, pine and tropical fruits while being well balanced with an understated maltiness, and thirst-quenching hop bitterness.

#2 |NIGHT MOTH|

Oak Aged Hazy IPA | 7.2%

12 oz \$8 / 5 oz \$4

-Aromas of bright oak, green citrus/spruce. Wood intensifies as it warms. A medley of white grapefruit, pine and vanilla. The complexity keeps you coming back to try and make sense of it. Hopped with Styrian General, Simcoe and Crystal.

#3 |BASIC BATCH|

Golden Ale | 5%

16 oz \$7 / 5 oz \$4

-Light, crisp, golden ale. Nice and refreshing. Sound good? A true Forbidden Root classic ale.

#4 |PANDA PARTY|

Black Lager | 5.5%

16 oz \$8 / 5 oz \$4

-A black lager brewed with vanilla & Toasted Oak. A touch of sweetness without being cloying. Perfect winter sipper.

#5 |STATE OF GRIND |

Coffee Spiced Porter | 6.2%

15 oz \$8 / 5 oz \$5

-Our take on a classic British porter; a touch of sweetness, and loads of solid malt backbone. Cinnamon, Cardamom and a touch of cold brew coffee round out the experience.

#6 |ROSIE CHEEKS

Hefeweizen | 5.1%

16 oz \$7.5 / 5 oz \$4

-Our Signature Strawberry Basil Hefeweizen with a twist! This includes Lemon and Vanilla, making the perfect sweet/tart balance.

#7 |PEACH WIT|

Belgian Style Wit Bier | 5.1%

16 oz \$8 / 5 oz \$4

-A classic Belgian-style wheat beer with the addition of peaches and a selection of botanicals to enhance the peach aroma and flavor.

#8 |LINGER LONGER|

American Lager | 4.1%

16 oz \$7 / 5 oz \$4

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

#9|STATE OF MIND|

Porter | 6.2%

15 oz \$7.5 / 5 oz \$4

-Our take on a classic British porter; a touch of sweetness, and loads of solid malt backbone. Cinnamon and Cardamom round out the experience, with their own warmth on the palette.

#10|WELL POSITIONED|

Saison | 6%

15 oz \$7.5 / 5 oz \$4

-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

#11|PERSONAL BUBBLE|

American Wheat | 4.8%

16 oz \$8 / 5 oz \$4

-American Wheat ale w/ grapefruit peel and grains of paradise. An easy drinking wheat ale, perfect for fall, with subtle grapefruit aromas and a creamy, soft, mouthfeel from Grains of Paradise.

#12 |STRAWBERRY BASIL|

Hefeweizen | 5.0%

16 oz \$8 / 5 oz \$4

-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.

#13 |HOODIE WEATHER|

Vienna Lager | 5.5%

15 oz \$8 / 5 oz \$4

-Oak-Aged Vienna Lager. Crisp, bready body with subtle wood character and just enough caramel sweetness.

#14 |CRANAPPLE|

Blonde Ale | 6.2%



13oz \$7 / 5 oz \$4

-A Belgian style blonde ale with cranberry & apple. Fall in a glass.

#15 |SNOOCHIE BOOCHIES|

Double IPA | 8%

15 oz \$8.5 / 5 oz \$4

-Crowd favorite Double IPA both hazy and juicy with intense aromas of sweet orange similar to a creamsicle. A touch of sweetness, creamy mouthfeel & hop bitterness.

#16 |NEW ZEALAND PILSNER|

Crooked Stave Brewery | 5.4%

16 oz \$8 / 5 oz \$4

-A twist on a classic German-style, this Pilsner is brewed and lightly dry-hopped with the citrusy/tropical hops from New Zealand.

HOUSE FLIGHT | FIVE 5 OZ POURS \$14

|Peach Wit | Cranapple | Personal Bubble | Hoodie Weather | Panda Party |



Both of our locations, Cultivate and Forbidden Root, there will be one beer with a heart placed next to it. For every pint sold we will donate \$1 to Christopher House. Help us help others by enjoying an ice-cold refreshing brew. To learn more visit www.christopherhouse.org.



Head Brewer: Nick Williams

Brewer: Phil Zelewsky

Brew Assistant: Waldo Martinez



Available in 16oz 4-packs

CANNED BEER, CIDER, & SELTZER

BEER



Also available in 4-packs to go

[PURPLE PILS]

Pilsner | 5.1%

\$7

Pilsner brewed with Orris(iris) root, Chamomile & Jasmine. Crushable.

[RADIO SWAN]

Rye IPA | 6.4%

\$9

Brewed with rye malt, and a touch of lactose. It has dank aromatics with a bit of bright fruit from the hops. A creamy mouthfeel starts out sweet and juicy, and then rounds out to finish dry with an echo of rye complexity.

CIDER



Eris Brewery & Cider House | Chicago, IL

[PEDESTRIAN]

5.6%

12 oz \$8

-Dry, crisp, fresh, and pleasantly tart like a glass of Granny Smith apples.

[PEPPER JAM]

6.0%

12 oz \$8

-Sweet Strawberry cider with chile de arbol heat.

[VAN VAN MOJO]

6.0%

12 oz \$8

-Semi sweet, blueberry cider dry-hopped with Mosaic hops.

HARD SELTZERS



Untitled Art | Waunakee, WI

[BLOOD ORANGE-POMEGRANATE]

5.0%

12 oz \$8

[NAVAL ORANGE-YUZU]

5.0%

12 oz \$8

[PRICKLY PEAR GUAVA]

5.0%

12 oz \$8

NON-ALCOHOLIC BEER



Untitled Art | Waunakee, WI

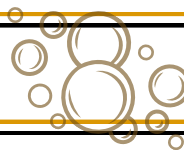
[CERVEZA SIN NOMBRE]

12 oz \$8

[INDIA PAL ALE]

12 oz \$8

SODAS



[COKE, DIET COKE, GINGER ALE, SPRITE]

\$3

[GRAPEFRUIT SODA]

\$6

[YUZU & LIME SODA]

\$6

[TOPO CHICO]

\$4

[GINGER BEER]

\$6

[SPARKLING LEMONADE]

\$6

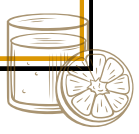


WINE & COCKTAILS

SEASONAL DRINKS



OLD FASHIONEDS \$16



[WHISKEY]

-Koval FR Bottled in Bond Rye, Maple Syrup, Angostura & Bolivar Bitters, Orange

[MEZCAL]

-La Luna Mezcal, Agave Syrup, Bittercube Jamaican #2 Bitters, Grapefruit Swath

[RUM]

-Hamilton Rum Blend, Sugarcane Syrup, House Allspice Dram, Orange Swath

[GIN]

-FR Barr Hill Tom Cat Gin, Cinnamon Syrup, Bittermen's Krupnik Bitters, Orange Swath

HOUSE SHOTS \$6



[CHICAGO KEYS]

-Malört, Pamplemousse, Grapefruit Bitters

[THE CLOSER]

-Fernet Branca, Coffee Liqueur, Orange Bitters

[MINI CARLO]

-Bourbon, Benedictine, Orange Bitters

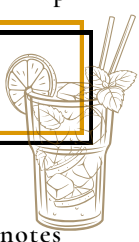
[SMOKE AND FLAME]

-Mezcal, Chili Liqueur, Lime and Orange Bitters

[ALPINE GRASSHOPPER]

-Branca Menta, Cacao Liqueur, Shanky's Whip

MOCKTAILS \$12



[DE SOI GOLDEN HOUR]

-Bright and bracing, each sunny sip has notes of warm citrus, lemongrass, and leafy herbs

[ST. AGRESTIS AMARO FALSO]

-Like an amaro highball, notes of herbal spice, mint and bitterness from gentian root.

[N.A. SPRITZ]

-Dhos Alcohol-Free Gin, Giffard Aperitif Sirop, Lemon Juice, Soda

[GIMLET]

-Dhos Alcohol-Free Gin, Lime Juice, Simple Syrup

[ST. AGRESTIS PHONY NEGRONI]

-Classic Negroni without the alcohol, served over ice with an orange swath

[COSMOCHARLATAN] -tart, fruity, refreshing- \$14

-Koval Cranberry Gin, Genepy, Campari, Honey Syrup, Lime, IPA Beer

[FIRESIDE NEGRONI] -bittersweet, smoky, aromatic- \$15

-Cinnamon Infused Barrel-Aged Gin, Punt e Mes, St. George Spiced Pear

[CULTIVEREN: VINTER] -tart, malty, herbal- \$14

-Rosemary Infused Genever, Balsamic Fig Shrub, Lemon

[CAFÉ NOCHE] -complex, piquant, silky- \$15

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

[RED EYE TO TORONTO] -bold, balanced, assertive- \$14

-Ritenhouse Rye, Rhine Hall Fernet Lola, Fernet Branca, Heady Bella Coffee Rye, Curacao

[MERCEDITA] -balanced, spicy, light- \$15

-Hibiscus infused Tequila, Ancho Reyes Verde, Pamplemousse, Triple Syrup, Lime, Hellfire Bitters

[HOT APPLE TODDY] -warm, cozy, apples!- \$14

-Applejack, Rhine Hall La Normande Pommeau, Cider Shrub, Shanky's Whip, Lemon *served hot*

WINE



[SPARKLING WINE] Illinois Sparkling Wine Company GL / BTL

Sparkling Brut \$13 / \$48

Sparkling Brut Ombré Rosé \$13 / \$48

[ROSÉ & ORANGE WINE]

Forlorn Hope 'Queen of the Sierra' - Rosé - California \$12 / \$44

Brancato il Poggione - Sangiovese - Italy \$13 / \$48

Gérard Bertrand Orange Gold - Orange Wine - France \$15 / \$55

[WHITE WINE]

Berthier L'Instant - Sauvignon Blanc - France \$12 / \$44

Pulpe Fiction - Muscadet - France \$14 / \$52

Weingut - Reisling - Germany \$13 / \$48

Martin Ray - Chardonnay - California \$14

[RED WINE]

Ultraviolet - Cabernet Sauvignon - California \$13 / \$48

Berthier L'Instant - Pinot Noir - France \$13 / \$48

Matthieu Barret Petit Ours - Syrah - France \$16 / \$60

* Reserve Wine Bottle List Available upon Request *

FORTIFIED WINE \$7



[SHERRY]

- Jarana - Fino
- Los Arcos - Amontillado
- Don Nuño - Oloroso
- San Emilio - PX
- Emilín - Moscatel

[PORT]

- Fonseca - Dry White
- Fonseca - Ruby
- Fonseca - 10 year Tawny