BAR SNACKS

[POP CORN] $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, Fava, Hominy

[BEER CHEESE & CRACKERS] $11
- Whipped Beer Cheese, Ritz Crackers

GARDEN

[CAULIFLOWER SOUP] $13
- Black Garlic, Chili Crunch, Fried Leeks

[VADA PAV SLIDERS] $14
- Mint Chutney, Pickled Peppers, Pineapple-Tamarind Jam

[FI RE ROASTED BROCCOLINI] $16
- Roasted Garlic Mayo, Lemon Vinaigrette, Crispy Garlic, Marjoram

[FA LL FRISSE SALAD] $16
- Frisée Salad, Endive, Poached Egg, House Smoked Bacon, Apple, Sourdough

[ROASTED CARROTS] $16
- Fire Roasted Thumbelina Carrots, Coconut Harissa, Baluga Lentils, Falafel, Jimmy Nardello Pepper

[GRILLED SHISHITO PEPPERS] $16
- Pickled Mango, Raita, Sweet Potato Chips, Chili Crunch

[FL OUR POWER LUMACHE] $18
- Lumache Pasta, Nichol’s Farms Sweet Corn, Red Kuri Squash, House Farmer’s Cheese, Pickled Garlic scape

[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

[FI RE ROASTED PRAWNS] $26
- Hawaiian Prawns, Sourdough, Fennel Pollen, Chimichurri

[PA N FRI ED RED SNAPPER] $32
- Mofongo Purée, Jerk Sauce, Pineapple Relish, Crispy Black-Eyed Peas

Please notify your server of any food allergies or restrictions you may have.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food born illness.

DI NNER

CHEESE

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

[BLACK GOAT TRUFFLE] $19
- Goat, Wisconsin

[ROGUE SMOKEY BLUE] $19
- Sheep & Goat, Wisconsin

[TALEGGIO D.O.P.] $16
- Cow, Italy

[UBRIACONE] $16
- Cow, Italy

PASTURE

[DUCK & DUMPLINGS] $23
- Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin

[BEER BRAISED SHORT RIB] $29
- Braised & Grilled Boneless Short Rib, Smoked Hummus, Roasted Red Pepper Coulis, Maitake Mushroom, Garlic Naan

[HEARTH BONE MARROW] $19
- Bone Marrow, Filipino Adobo Beef Cheek, Ginger Gremolata, Sourdough

[FI RE ROASTED CHICKEN] $27
- Peruvian Marinated Grilled Chicken Thighs, Aji Verde, Herbs

[MORTADELLA SANDWICH] $27
- “Smoking Goose” Mortadella, Capocollo, Olive Tapenade, Pistachio Pesto, Stracciatella, Demi-Baguette

[FR BURGER] $14/17
- Single or Double Smash Patty, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Butter Bun

Add House Smoked Bacon - $4

SWEETS

[BANANA BUDINO] $7
- Bruléed Banana, Vanilla pudding, Seeded Granola, Raspberry

[HOUSE SORBET] $7
- Chocolate & Orange Sorbet, Orange Meringue, Candied Kumquats

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① - can be made vegan with certain substitutions

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

Please notify your server of any food allergies or restrictions you may have.

Locally sourced ingredients from Nichols Farm, Seedling Farm, Phlour Bakery, and Andreotti.

② - nitrate free cured meats and cheese only.
- This dry, crisp Belgian-style ale is tinged with the luscious scent of Niagara grapes, one of the varieties bred from the wild Vitis labrusca grapes native to North America and hibiscus.

- A Belgian styled wheat brewed with peaches and a selection of botanicals to enhance the peach aroma and flavor.

- A Belgian styled wheat ale with cranberry & apple. Fall in a glass.

- A Farmhouse Ale brewed in collaboration with Rise Gardens using German chamomile and butterfly bog grown in house utilizing our Rise hydroponic garden.

- Our favorite summer beer is back! A crisp and mildly tart golden ale with watermelon, lemon and lime. A perfect thirst quencher for soaking up the summer sun.

- A crispy golden ale brewed with ginger, lime & raspberries, Bright, citrusy & just the thing for warm days and cool summer evenings.


- American Wheat 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.

- 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.

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

- A Farmhouse Ale brewed in collaboration with Rise Gardens using German chamomile and butterfly bog grown in house utilizing our Rise hydroponic garden.

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**CANNED BEER, CIDER, & SELTZER**

**BEER**  
*Also available in 4-packs togo*

**TIME PERMITTING**

*Foeder Aged Lager*  5.2%  
- A hybrid of German style pils and modern hop forward lagers, this one highlights the crisp finish and floral hop notes from modern hops. Layered 8 weeks in our foeder.  
Collaboration with MORE Brewing.

**DOWN THE WATERFALL**

*Fruited Sour Wheat Ale*  6%  
- 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.

**ARRIVAL**

*American Style Lager*  4.1%  
- This easy drinking lager was built around a rare hop called Petit Blanc, originally found growing wild in a French vineyard.

**PURPLE PILS**

*Pilsner*  5.1%  
- Iris root, chamomile, and jasmine are added along with the classic, "spicy" Bohemian Saaz hops and the result is a unique, well-integrated and incredibly drinkable Pilsner.

**CIDER**  
*Eris Brewery & Cider House | Chicago, IL*

**PEDESTRIAN**  
5.5%  
- Dry, crisp, fresh, and pleasantly tart like a glass of Granny Smith apples.

**BLUSH**  
5.9%  
- Semi-dry, dark sweet and tart cherry blend. Full balance of cherry flavor.

**VAN VAN MOJO**  
6.0%  
- Semi sweet, blueberry cider dry-hopped with Mosaic hops.

**HARD SELTZERS**  
*Untitled Art | Waunakee, WI*

**BLUEBERRY KUMQUAT**  
5%  
- Semi-dry, dark sweet and tart cherry blend. Full balance of cherry flavor.

**BLOOD ORANGE-POMEGRANATE**  
5.0%  
- 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.

**NAVAL ORANGE-YUZU**  
5.0%  
- Semi-dry, dark sweet and tart cherry blend. Full balance of cherry flavor.

**PRICKLY PEAR GUAVA**  
5.0%  
- Semi sweet, blueberry cider dry-hopped with Mosaic hops.

**NON-ALCOHOLIC BEER**  
*Untitled Art | Waunakee, WI*

**WEST COAST IPA**  
12 oz $8

**ITALIAN STYLE PILSNER**  
12 oz $8

**SODAS**

| COKE, DIET COKE, GINGER ALE, SPRITE | $3 |
| TOPO CHICO | $4 |
| GRAPEFRUIT SODA | $6 |
| YUZU & LIME SODA | $6 |
| GINGER BEER | $6 |
| SPARKLING LEMONADE | $6 |
| ELDERFLOWER SODA | $7 |
Cocktails & Spirits curated by Antonio Moreno

**Cocktails**

**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 Zombie Blend Rum, Sugarcane Syrup, House Allspice Dram, Orange Swath

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

**Mocktails** $12

**Chicago Keys**
- Malört, Pamplemousse, Grapefruit Bitters

**The Closer**
- Fernet Branca, Coffee Liqueur, Orange Bitters

**Gen-Ze**
- Dolin Genepy, Aveze, Pamplemousse

**Mini Carlo**
- Bourbon, Benedictine, Orange Bitters

**Smoke and Flame**
- Mezcal, Chili Liqueur, Lime and Orange Bitters

**House Shots** $6

**House Shots** $6

**Manhattanite**
- Spiritless Kentucky 55, M&R Vibrante, Navarro Vineyards Grape Juice, Fee Bitters

**N.A. Spritz**
- Dhos Alcohol-Free Gin, Giffard Aperitif Sirop, Lemon Juice, Soda

**Family Vacation Highball**
- Spiritless Jalisco 74, M&R Floreale, Lime Juice, Triple Syrup, Cherry Syrup, 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

**Seasonal Drinks**

**[Cosmocharlatan]** - tart, fruity, refreshing
- Koval Cranberry Gin, Genepy, Campari, Honey Syrup, Lime, IPA Beer

**[Negroni dell’ora d’oro]** - bitter sweet, buttery, easy
- Barr Hill Gin, Amaro Montenegro, Aveze, Cocchi Americano

**[Cultiveren: Boomgaard]** - sweet, malty, spiced
- Black Cardamom Infused Genever, Spiced Cider Syrup, Lemon

**[Café Noche]** - complex, piquant, silky
- Songbird Coffee Liqueur, Nixta, CH Amargo de Chile, Cold Brew Coffee

**[Malt Row Mai Tai]** - tropical, robust, familiar
- Hamilton Demerara Rum, Triple Sec, “Oat-geat”, Malort, Lime, IPA Beer

**[Mercedita]** - balanced, spicy, light
- Hibiscus infused Tequila, Ancho Reyes Verde, Pamplemousse, Triple Syrup, Lime, Hellfire Bitters

**[Corduroy Caucus]** - spirit forward, smoky, autumnal
- Bottled in Bond Applejack, Kronan Swedish Punsch, Kalani Coconut, Molé Bitters, Triple Smoke Mist

**Wine by the Glass**

**Sparkling Wine**
- Sparkling Brut - Illinois Sparkling Wine Company $13
- Sparkling Brut Ombé Rosé - Illinois Sparkling Wine Company

**Rosé & Orange Wine**
- Brancato il Poggio - Sangiovese - Italy $13
- Gérard Bertrand Orange Gold - Orange Wine - France $15

**White Wine**
- Chateau La Freynelle - French Blend - France $14
- Round Pond - Sauvignon Blanc - California $15
- Vin 312 - Viognier - Chicago, IL $14
- Vin 312/Forbidden Root - Red Blend -Chicago, IL $14
- Montinore Estate - Pinot Noir - Oregon $14

* Reserve Wine Bottle List Available upon Request *

**Red Wine**
- Elmita de San Felices Crianza Rioja - Tempranillo - Spain $14
- Vin 312/Forbidden Root - Red Blend -Chicago, IL $14
- Montinore Estate - Pinot Noir - Oregon $14

**Fortified Wine** $7

**Sherry**
- Jarana - Fino
- Los Arcos - Amontillado
- Don Nuño - Oloroso
- San Emilio - PX
- Emilin - Moscatel

**Madeira**
- Henriques & Henriques - Seco
- Savio - Dulce
- Fonseca - Dry White
- Fonseca - Ruby

Cocktails & Spirits curated by Antonio Moreno