



BAR SNACKS

Popcorn , Salt, and Malt Vinegar	4
House Made Ranch Chips , Sour Cream French Onion Dip	7
Trail Mix , BBQ Roasted Cashews, Puffed Wild Rice, Dried Papaya	7
Beer Cheese and Crackers , Whipped Aged Cheddar, FR Beer , Spicy Maple, Ritz Crackers	10

CHEESES

Cheese Plate, Candied Nuts, Pickled Onion, Seasonal Jam
Rotating Selection – Please ask your server

Choice of 1 / 8 | Choice of 3 / 21 | All 6 / 38

SMALL PLATES

Butternut Squash Soup , Sage, Herb Oil, Brown Butter Solids	9
Lion’s Mane Mushroom Cakes , Rouille, Chow-Chow	14
FR House Salad , Field Greens, Grapefruit Segments, Hazelnuts, Lemon Vinaigrette, Toasted Rye Crumble	12
Arugula Salad , Whipped Ricotta, Dried Peaches, Ricotta Salata, Shallot Vinaigrette, Pine Nuts	14
Kale Salad , Purple Kale, Shaved Fennel, Fresh Herbs, Tahini-Orange Dressing, Puffed Chickpeas, Fried Shallots	13
Brussels Sprouts , Miso Butter, Everything Spice, Slivered Almonds	12
Burrata , Basil Pesto, Tomato Jam, Pickled Banana Peppers, Parmesan Chips, Focaccia Bread	14

MAINS

Duck & Dumplings , Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	21
Milk Brined Pork Schnitzel Sandwich , Pickled Beet Mayo, Caraway Slaw, Sesame Bun	17
FR Burger , Single or Double Smashburger, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Butter Bun	14 / 17
Fried Mortadella Sandwich , American Cheese, BBQ Chips, B&B Pickles, Dijonnaise, Lettuce, Shokupan	17
Fried Chicken Sandwich , Chicken Thigh, B&B pickle, Special Sauce, Fried Onions, Sesame Bun	16
Spicy Fried Chicken Sandwich , Hot Chicken Thigh, Spicy Mayo, Jalapeño Jam, Fermented Cabbage	17
Mushroom Pot Pie , Wild Mushroom Filled Pastry, Porcini Caramel, Side Salad	19
Roasted Carrots , Whole Oven Roasted Carrots, Sunflower Seed Butter, Pickled Beet	14
Ora King Salmon , Sourdough Crust, Carrot Purée, Edamame, Ginger-Garlic Dashi, Pickled Pearl Onion	25
Pasta Melanzana , Flour Power Casarecce Pasta, Roasted Eggplant, Spicy Tomato Sauce, Shaved Squash, Stracciatella	20
Beer Braised Short Rib , Aligot Potato, Hon-Shimeji Mushrooms, Potato Straws, Sweetie Drops	25

DESSERT

Sweet Potato Pie , Rum Blend, Sweet Potato Cream, Cinnamon Sugar Crisps	9
Grapefruit Sorbet , Malört Meringue, Mint Syrup	6
Chocolate Beer Cake , Porter, Coffee, Hazelnut Praline	9

A 3% Credit Card Fee is added to all checks, we will gladly remove if you would like to pay cash or debit card!

20% Gratuity may be added to parties of 6 or more. | Please notify your server of any food allergies or sensitivities.

*These items are cooked to order. Consuming raw or undercooked meats, Poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

4pk cans, pub-only beer, t-shirts, and gift certificates available

@forbiddenroot on ALL SOCIAL MEDIA!

Executive Chef Peter Beatty Sous Chef Jose Reyes Sous Chef Antwon Shaw

FORBIDDEN ROOT

Passion rooted in flavor

EST. 2016

BOTANIC-INSPIRED BREWS. ELEVATED CUISINE

CHICAGO, IL

FR DRAFT BEER

#1 Strawberry Basil Hefeweizen Available in 4-packs to go

German-Style Hefeweizen | 5% - 12oz/7.50 – 5oz/4

To this wheat ale we add strawberries, the cooling flavors of basil, then add the fruity & spicy character of a classic hefeweizen yeast strain.

#2 Ginger Me Timbers

Golden Ale | 5% - 12oz/7.50 – 5oz/4

A crisp golden ale spiked generously with ginger. Fresh lime & a kiss of raspberry perfectly complements the spicy ginger.

#3 Night Moth Available in 4-packs to go

Oak-Aged Hazy IPA | 7.2% | 12oz/8 – 5oz/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.

#4 Radio Swan Available in 4-packs to go

Hazy IPA | 6.4% | 12oz/8 – 5oz/4

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.

#5 Halfway To Crazy

West Coast IPA | 6.2% - 12oz/7.5 – 5oz/4

Kettle hopped with El Dorado hops it bursts with citrus, pine and tropical fruits while balanced with an understated maltiness.

#6 Peach Wit Available in 4-packs to go

Belgian-Style Witbier | 5.1% – 12oz/7.50 – 5oz/4

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

#7 Sparkling Rosé

Belgian-Style Brut Bierre | 7.5% - 12oz/8 – 5oz/4

Our newest iteration of one of a long-time house favorite. This dry, crisp Belgian-style Brut Bierre brewed w/ Niagara grapes and hibiscus.

#8 Well Positioned (Collab with Derive Brewing Company) Available in 4-packs to go

Season | 6.0% | 12oz/7.50 – 5oz/4

FOBAB Silver Medal 2022

Bright citrus and clove aromas mix with delicate fruit & spice character from both the Belgian yeast and the American White Oak fermentation.

#9 Personal Bubble

American Wheat Ale | 4.5% - 16oz/7 – 5oz/4

An easy drinking wheat ale, perfect for fall, with subtle grapefruit aromas and a creamy, mouthfeel from Grains of Paradise

#10 Festival

Festbier | 5.8% - 12oz/7 | 5oz/4

A bright golden hue welcomes you to the festivities with fresh bread and cracker malt notes, balanced with a traditional noble hop character.

#11 Cranapple Blonde Available in 4-packs to go

Belgian-Style Blonde Ale | 6.2% - 12oz/7.50 – 5oz/4

Luscious American cranberry, and apple with the delicate spice accent of Belgian yeast. It's festive, refreshing, and sparkling good fun.

#12 Linger Longer

American Lager | 4.1% - 16oz/7 | 5oz/4

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

#13 Second Verse

Mixed Fermentation Ale | 6.3% - 10oz/7 – 5oz/4

Brettanomyces primary fermented fruit ale, aged in our American White oak foeder for 18 months on locally sourced Frostbite apples. Slightly funky with a dry tannic finish.

#14 Hoodie Weather Available in 4-packs to go

Oak Aged Vienna-Style Lager | 5.5% - 12oz/7 – 5oz/4

If it's Fall that means It is Hoodie Weather time. A classic Vienna-style lager with toasted oak chips to round out the flavors and add depth.

#15 Basic Batch

Golden Ale | 5% - 16oz/6 – 5oz/3

A clean, crisp, Forbidden Root classic Golden Ale

#16 Guest Draft...Please ask your server

FR CANNED BEER (Canned beer available in 16oz 4packs to go)

Summer Symphony | Fruited Golden Ale | 6.2% | 5

A crisp and mildly tart golden ale with watermelon, lemon, and lime.

Purple Pils | Pilsner | 5.1% | 5

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

WINE 14 glass/54 bottle

Sparkling

Los Monteros, Cava, Penedes, Spain

A crisp fresh and fruit driven Cava, well balanced with citrus flavors and a long finish.

Rose/Orange

Sokol Blosser Rosé of Pinot Noir, Dundee Hills, OR

Bright red fruit notes and mouth-watering acidity

Aransat "Orange", Pinot Grigio/Sauv. Blanc, Friuli, Italy

A delicate white flowers bouquet leads to a savory palate and refreshing acidity

White

Totara, Sauvignon Blanc, Marlborough, NZ

Full of rich citrus, stone fruit and a mouth-watering minerality.

Fox Glove Chardonnay, Central Coast, California

Notes of green apple, tangerine, and a light grassiness. A rich but retrained body.

Domaine de la Bastide, Viognier, Roussanne, Rhone Valley, France

Aromas of honeysuckle & peach blossom; finishes clean & dry with a hint of citrus

Red

Domain Eric Louis Sophie Bertin, Pinot Noir, Loire Valley, France

Raspberry, cranberry, and strawberry backed by clove and black pepper.

Vallana Colline Novaresi Spanna, Nebbiolo, Piedmonte, Italy

Deep aroma of spice and red fruits, Gentle flavors of black fruits and earth

Domaine Cheron Jardin D'eden Vacqueyras, GSM, Rhone Valley, France

Full bodied & elegant with notes of plum, black fruits, tart cherry, and spice.

HARD SELTZERS 8

Untitled Art Seltzer - Waunakee, WI

Blackberry Agave

Blood Orange – Pomegranate

Prickly Pear – Guava

Untitled Art Non-Alcoholic Beer - Waunakee, WI

N/A Italian-Style Pilsner



The FR House Flight 14

Personal Bubble | Peach Wit | Cranapple Blonde | Night Moth | Sparkling Rosé



What's A Love Handle?

Look out for one of these Hearts up on our draft board during the Month of October. There will be one draft beer with a heart placed on its beer board. For every pint sold of each specific beer, we will donate \$1 to A.B.L.E. stands for Artists Breaking Limits & Expectations. We are a Chicago nonprofit that creates theatre and film for, with, and by individuals with Down syndrome and other intellectual and developmental disabilities.

Head Brewer: Nick Williams/ Brewer: Phil Zelewsky

F.R. Cocktails 14

Forbidden Root Old Fashioned

Rye, Maple Syrup, Bolivar & Angostura Bitters, Quari Ice Cube, Orange Swath

***Upgrade to Koval FR Single Barrel Bottle In Bond Rye +\$2**

Bang The Dram

Hamilton Jamaican Pot Still Gold Rum, Plantation White Rum, St. Elizabeth Allspice Dram, Giffard Orgeat, Lime, BGC Ay Chico Bitters
****Contains Nuts**

Bad Asp

28 Mile Debonair Bourbon, Fresh Mint, Lime, Simple Syrup, Ginger Beer Angostura Bitters

Cosmocharlatan

Koval Cranberry Gin, St. Agrestis Aperitivo, Génepy des Alpes, Lime, Honey, **FR IPA**

The Hat Man

FR Watershed 4yr Bourbon BIB, Maplewood Chocolate Liqueur, Luxardo Maraschino Liqueur, Angostura Bitters

Naked In The Rain

Jalapeño Infused-Campo Azul Blanco Tequila, El Silencio Mezcal, Campari, Lime, Maple, Orange Bitters

Mulled Wine Spritz

Amargo Vallet, Tentura Cinnamon Liqueur, Lemon, Mulling Spice infused Pierre Ferrand Dry Curacao, Topped with Lambrusco

Uva

Watershed Four Peel Barrel Aged Gin, Jules Theuriet Pamplemousse Liqueur, Fernet Branca, Lemon, Honey

F.R. Lost Botanicals Series

Strawberry Basil Margarita

Campo Azul Tequila, Lime, Curacao, Topped with **FR Strawberry Basil** Hefeweizen

FR Gin & Tonic – 14

Watershed Four Peel Barrel Aged Gin, Randy Mosher’s House made Tonic Syrup, Lime Bitters

FR Vermouth – 8

Randy Mosher made a classic Vermouth from his experiences in Barcelona. Served over ice with an Orange Swath
Try it in a classic Negroni +6

F.R. House Shots 6 (1oz Pour)

Cinn-Oak

Old Forester 100, Tentura Cinnamon Liqueur

The Closer

Fernet-Branca, New Deal Coffee Liqueur, Orange Oil, Orange Bitters

Breakfast of Champions

Old Forester 100, Maple Syrup, New Deal Coffee Liqueur

Smoke and Flame

El Silencio Mezcal, Ancho Reyes Chili Liqueur, Lime & Orange Bitters

Sticky Situation

Plantation Pineapple Rum, Kai Coconut Liqueur, Lime Bitters, Maple Syrup

N.A. Cocktails

Cage the Orange

Orange Blossom, Fresh Lemon. Floral and Effervescent

Grove Street

Fresh Lemon, Pure Maple Syrup, Fee Bros. NA Cardamom Bitters

N.A. Beverages

Daydream Coffee-French Press – 5

Daydream Hot Tea – 4

Vanilla Earl Grey, Green Gold, House Chai, Daydreamin’ Herbal

Daydream Cold Brewed Iced Tea – 4

Q Ginger beer – 5

IBC Root Beer – 5

Coke, Diet Coke, Sprite, Ginger Ale – 3

SPIRITS

Bourbon

Cody Road	7/13
Watershed/Forbidden Root Single Barrel 4yr Bottled-in-Bond	8/15
Bull Run 15yr Pinot Noir Barrel Aged	8/14
Watershed 4yr	7/13
Redwood Empire Pipe Dream	7/13
Devil’s River Barrel Strength 117 proof	7/13
Rowan’s Creek	7/13
Old Bardstown Estate Bottled 101	7/13
Old Forester 100 proof	7/13
28 Mile Debonair Bourbon	8/14
Breaker Bourbon	8/14
Watershed Bottled in Bond	8/14
Willett Pot Still	8/14
Ol’ Major Bacon Bourbon	7/13
Barrell Armida	8/15
Watershed 6yr	9/16

Rye

Koval/ Forbidden Root Single Barrel Bottled-in-Bond	8/15
Rittenhouse Rye	7/13
Dad’s Hat Vermouth Barrel	7/13
Savage and Cook Lip Service	7/13
Cardinal Rye	7/13
Willett Small Batch Rye	8/15
Koval Amburana Barrel	9/17

American Whiskey

Dickel No. 8 Tennessee Sour Mash	5/10
Boondocks Cask Strength	7/13
Skrewball Peanut Butter Whiskey	6/11
Savage and Cooke Second Glance	6/11
Redwood Empire Lost Monarch	7/13
Corsair Oatrage	7/13

World Whiskey

Pig’s Nose	6/11
Jura 10yr	7/13
Glenallachie 12 year Scotch	7/13
Blackadder Peat Reek Scotch	9/15
Clydeside Stobcross	9/15
Ohishi Japanese Rice Whisky	9/15
Fuyu Small Batch Japanese	9/15
Monkey Shoulder Scotch	6/11
Samuel Gelston’s Blended Irish	7/13
Waterford Dunmore Irish	8/15

Brandy

Rhine Hall Oak-Aged Apple Brandy	6/11
Marie Duffau Napoleon Bas Armagnac	6/11
Pierre Ferrand 1840 Cognac	8/14

Rum

Plantation White Rum	7/13
Plantation Pineapple	7/13
Plantation Barbados 5yr	7/13
Hamilton Jamaican Pot Still Gold	7/13
Smith and Cross Jamaican Rum	7/13
El Dorado “Superior” Dark	8/14
Ron Centenario “Fundacion” Solera 20yr	9/17

Agave

El Silencio Mezcal	7/13
Mayalen Machetazo Mezcal	7/13
Flecha Azul Blanco	7/13
Soul Cachaca	7/13
Mi Casa Reposado	8/14
Mi Casa Anejo	9/15
Fortaleza Blanco	12/18
Flecha Azul Anejo	14/20
Fortaleza Anejo	15/21

Gin / Genever / Aquavit

Watershed/FR Bourbon Barrel-Aged 4 peel	8/14
FR Barr Hill Tom Cat Gin	8/14
Skeptic Gin	7/13
Skeptic Gin-quila Reposado Barrel-Aged	7/13
Hendrick’s Orbium	7/13
Hendrick’s Midsummer Solstice	7/13
28 Mile London Dry	7/13
Watershed Guild Gin	7/13
Koval Cranberry Gin	6/11
Boulder Rose Gin	7/13
Greenhook American Dry Gin	6/11
Greenhook Old Tom Gin	7/13
Boulder New Western Gin	6/11
Benham Sonoma Dry	7/13

Vodka

Playpen	7/13
CH Distillery	7/13

Amari & Cordials

Fernet Branca	6/11
Meletti Fernet	6/11
Amaro Meletti	6/11
Amaro Cinpatrazzo	6/11
Cocchi Americano	6/11
Ramazotti	5/10
Jeppsons Malort	5/10
Amaro Nonino	5/10
Amaro Sirene	6/11
Amaro Sfumato	6/11
Cardamaro	6/12
La Muse Verte Absinthe	5/10
Génepy des Alpes	6/11
Green Chartreuse	7/13

Forbidden Root Single Barrels

These single barrels were hand selected by the Forbidden Root team and our friends at local distilleries

Bourbon Barrel Aged Koval Gin

FR Barr Hill Tom Cat Gin

Koval Single Barrel Bottle In Bond Rye

Koval Single Barrel Bourbon

Watershed Bourbon

