

# FORBIDDEN ROOT

Passion rooted in flavor

EST. 2019

BOTANIC-INSPIRED BREWS. ELEVATED CUISINE

CBUS. OH

## DRAFT BEER

TRY IT IN A  
*Crawler!*

### #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 HELLO SUNSHINE ♥

*Fruited Helles Lager* | 5% | 16 oz. - 6 | 5 oz. - 3

A bright and easy Helles style lager brewed with lime zest, tangerine peel, and sliced ginger root. A playful bite in the finish makes this one just as refreshing as it sounds

### #3 DISTANT CHANTING

*DDH India Pale Ale* | 6.7% | 12 oz. - 7 | 5 oz. - 4

We took the crowd fav combo of Citra and Mosaic hops and added a sprinkle of NZ Motueka for this hoppy party of an IPA. Orange and grapefruit notes swell into dark berries and a hint of stanky dank goodness.

### #4 TUGGABLE THREAD

*Sour Wheat Ale* | 5.9% | 12 oz. - 7 | 5 oz. - 4

More tart than sour, this Wheat Ale combines Balaton cherry juice, lychee puree and a light-handed addition of rose extract. Ridiculously approachable, yet myriad layers reveal themselves in this delightfully refreshing quencher.

### #5 DOUBLE ABSTRACT

*Oak Fermented DDH DIPA* | 8.2% | 12 oz. - 7 | 5 oz. - 4

Born in our white oak foeder, this one is bursting with juicy ripe pineapple and mango hoppy goodness. The finish is clean and rounded out with vanillin oak notes.

### #6 FULL RETAIL

*Porter* | 7.1% | 16 oz. - 6 | 5 oz. - 3

Let's just say that the amount of Madagascar vanilla beans, Fijian cacao nibs, roasted almonds and toasted coconut that went into this porter was, well, a lot. Smooth and pleasing, like a liquid candy bar. Except better because it is beer.

### #7 OHIO HIGH

*Hazy Pale Ale* | 5.7% | 16 oz. - 6 | 5 oz. - 3

Brewed with 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.

### #8 SUMMER SYMPHONY

*Golden Ale* | 6.2% | 12 oz. - 6 | 5 oz. - 3

A tart golden ale brewed with watermelon, lemon, & lime.

### #9 SNOOCHIE BOOCHIES

*2XNEIPA* | 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.

### #10 STRAWBERRY BASIL

*Hefeweizen* | 5.0% | 12 oz. - 6 | 5 oz. - 3

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

### #11 MAKE OUT PARTY

*DDH India Pale Ale* | 6.2% | 12 oz. - 7 | 5 oz. - 4

The first in a series of collaborations with our good friends at Derive Brewing, we leaned into a lower ABV and huge pile of hops from New Zealand and Australia. The result is a downright pleasant and easy drinking IPA with bright citrus notes and a soft pillowy finish.

### #12 ROSE SPARKLING ALE

*Biere Brut* | 10% | 8 oz. - 7 | 5 oz. - 4

Brewed with Niagara grapes. Drinks like a Rose Champagne; dry, slightly tannic, with a soft, fruit finish.

## CANNED BEER



### DOUBLE SINGLE

*S.M.A.S.H.* | 6.2% | 12 oz. - 5

Single Malt & Single Hop Pale Ale. Super bright, lightly hopped, and incredibly drinkable.

### PHANTOM TOLLBOOTH

*DDH Double IPA* | 8.1% | 16 oz. - 7

Dense aromas of mango, plum and grapefruit lead you through the hop fields to this dank juice bomb. Combining Strata, Southern Passion, Citra and Phantasm, you are the fifth lion in this hopped-up version of Voltron

### JEWEL OF THE THIOL

*DDH Double IPA* | 7.2% | 16 oz. - 7

Bursting with aromas of guava, honeydew, and candied apricot, this one was brewed with thiol-boosting yeast and Phantasm powder, unlocking an array of juicy flavor compounds. Dry hopped with house favorite Motueka and Sabro.

### FIRST TIME CALLER

*Elderberry Cream Ale* | 5.4% | 16 oz. - 6

Longtime fans of the Cream Ale style, we took this classic to the FR boat show and came back with a fruit forward, thirst-quenching banger with lightly sweet cereal malt notes and a crisp finish

### DIZZYING HEIGHTS

*Fruited Sour Wheat Ale* | 5.6% | 16 oz. - 6

Inspired by a pisco sour consumed at crazy altitudes in Peru, we took copious amounts of passion fruit, blood orange and strawberry puree and added them to this firmly tart wheat ale brewed with Indian coriander and a touch of Himalayan pink salt.

### AT ALL TIMES

*Oak Fermented Kolsch* | 4.7% | 16 oz. - 6

This traditional Kolsch took a disco nap in our American oak foeder. Light and crisp, the gentle nudge of oak plays nicely with the ultra-light malt notes. Balance is the name of the game here in this refreshingly delicate beer.

## TRY OUR FR FLIGHT!

\$13

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

**Strawberry Basil | Hello Sunshine  
Ohio High | Distant Chanting  
Full Retail**

## ♥ 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 will go to the **ALMOST HOME DOG RESCUE OF OHIO**

HEAD BREWER: NICK GABRIEL

# CRAFT COCKTAILS 13

## GEN & HER FRIENDS

Echo Genever, Pamplemousse, Honey, Lemon Juice

## RISKY BUSINESS

Watershed Bourbon, Giffard Passionfruit, Giffard Mure, Orange Juice, Simple Syrup, Cherry Bark Vanilla Bitter

## AMBROSIA SPRITZ

Ambrosia, Lemon Juice, topped with Cava

## ROSE NEGRONI

Watershed Single Bourbon Barrel Aged Gin, Strawberry Infused Campari, Lastau Rose Vermouth

## HIBISCUS RITA

Hibiscus Infused Lunazul, Orange Tiger, Ancho Reyes, Lime Juice, Agave

## SUMMER FLING

Watershed Chamomile Gin, Giffard Wild Elderflower, Lime Juice, Simple, topped with **FR Summer Symphony** Beer

## JUST PEACHY

Black Tea, Noble Cut Peach Whiskey, Honey, Elemakule Tiki Bitters

## FR OLD FASHIONED

Middle West Dark Pumpernickel Rye, Maple Syrup, Bolivar Bitters, Angostura Bitters

## TECHNICALLY GINGER

451 Blank Canvas Vodka, Noble Cut Limecello, Ginger Simple, Lime, Buckspice Ginger Bitters, topped with **FR Hello Sunshine** Beer

## CERVEZA SANGRIA

OYO Stone Fruit Vodka, Noble Cut Limecello, Orange Tiger, Orange Juice, Honey Simple, Demarie Rosso, topped with **FR Beer**

# HOUSE SHOTS 6

## THE QUINTEN

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

## SMOKE & FLAME

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

## ITALI-PALOMA

Lunazul Silver Tequila, NobleCut, Grapefruitcello, Cappelletti, Hopped Grapefruit Bitters

## BREAKFAST OF CHAMPIONS

High Bank Whiskey War, Toledo Spirits Black Kite Coffee Liqueur, Maple Syrup

## HERE YA GO

Watershed Vodka, Aperol, Noble Cut Limoncello

# WINE 11

## Sparkling

Cava, Kila | *Spain*

## Rosé

Côtes De Provence M Rosé, Château Minuty | *France*

## White

Chardonnay, The Fableist | *California*  
Bianco, Demarie | *Italy*

## Red

Rosso, Demarie | *Italy*  
Vin Rouge, From the Tank | *France*  
Pinot Noir, Willamette Valley | *Oregon*  
Cabernet Sauvignon, Liberty Tech | *California*

## \*GLUTEN-FREE OPTIONS

**Seventh Son Kitty Paw** | *Seltzer* | Raspberry, Key Lime  
**Mad Moon** | *Hard Cider* | Tangerine Dream, 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

FR Single Barrel Watershed-11  
Old Forester – 8  
Weller Special Reserve – 9  
Magnolia Wheated – 9

### JAPANESE

Hatozaki – 10  
Hatozaki Small Batch – 12

### IRISH

Proper Twelve – 8  
Green Spot – 13

### SCOTCH

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

### FLAVORED

Skrewball Peanut Butter – 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  
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  
Amaro Montenegro – 6  
Toledo Spirits Black Kite  
Coffee – 8  
Watershed Nocino – 13  
Benedictine & Brandy – 8  
Watershed Apple Brandy – 9  
Copper & King's Bourbon  
Barrel Brandy – 9

## 1.5 OZ POURS



## BAR SNACKS

<b>Buffalo Spiced Popcorn</b> , Coconut Oil <i>vg, gf</i>	4
<b>Cheese and Crackers</b> , Whipped Beer Cheese, Ritz Crackers <i>v</i>	9
<b>Sweet-Spiced Candied Bacon</b> <i>gf</i>	8
<b>Chips</b> , Chicken & Waffle Seasoned	6
<b>Chips and Salsa</b> , Tortilla Chips, Salsas Rojo and Verde <i>vg, s</i>	7
<b>Jalapeno Cheese Bread</b> <i>v</i>	6

## CHEESES *v*

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

~ <b>Brie</b> , Cow – <i>France</i>	~ <b>Tillamook Special Reserve Cheddar</b> , Cow – <i>Oregon</i>
~ <b>Stilton</b> , Cow – <i>England</i>	~ <b>Fontina</b> , Cow – <i>Denmark</i>
~ <b>Parmigiano Reggiano</b> , Cow – <i>Italy</i>	~ <b>Manchego</b> , Sheep – <i>Spain</i>

## SMALL PLATES

<b>Carrot Ginger Soup</b> , Coconut Milk, Urfa Spiced Walnuts, Rosemary Oil <i>vg, gf</i>	11
<b>Brussels</b> , Miso Butter, Everything Spiced Almonds <i>v, gf</i>	11
<b>Pimento Queso Dip</b> , Corn, Crispy Onions, Tortilla Chips <i>v</i>	12
<b>Chile Crunch Hummus</b> , Roasted Vegetables, Wonton Crisps <i>vg</i>	9
<b>Burrata</b> , Spicy Tomato & Pepper Arrabbiata, Crispy Wonton Bowl. <i>v</i>	14
<b>Pork &amp; Sauerkraut Balls</b> , Cream Cheese, Beer Mustard Sauce	9
<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>	11
<b>Chilled Soba Noodle Salad</b> , Smoked Salmon, Greens, Broccoli, Corn, Onion, Ginger, Chiles, Cilantro, Soy, Sesame	15
* <b>Tuna Poke</b> , Sushi Rice, Carrot, Ginger, Cucumber, Avocado, Onion, Soy, Sesame, Miso Ginger Sauce	16
<b>Shrimp Po Boy</b> , Cajun Fried Shrimp, Onion, Lettuce, Tomato, Alabama Sauce, Focaccia Bun	13
<b>Confit Chicken Wings</b> , Sazon Spiced <i>or</i> Smoked Alabama White	6/11 <i>or</i> 12/17
(Blue Cheese or Ranch/\$0.50)	

## MAINS

<b>Beer Braised Pork Shank</b> , Vegetable Fried Rice, Scallions, Miso Ginger Aioli	26
* <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>	15
<b>Nashville Hot Chicken Sandwich</b> , B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	16
* <b>FR Burger</b> , Ohio Grass Fed Beef, Giardiniera Mayo, Cheddar, Onions, B&B Pickles, Brioche Bun, Fries	16
<b>Veggie Burger</b> , Korean Mung Bean Patty, Cheddar, B&B Pickles, Gochujang Mayo, Potato Roll, Fries <i>v</i>	16
<b>Beef Bulgogi "Reuben"</b> , Cheddar, Sauerkraut, Gochujang Mayo, Rye, Fries	18

## DESSERT

<b>'Full Retail' Porter Cheesecake</b> , Graham Cracker Crust, Cocoa Sauce	7
<b>Coconut Hummingbird Cake</b> , 5 spice, Banana, Pineapple, Cream Cheese Frosting	7

*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*

*At Forbidden Root, we have always made health and safety a priority, and we have ramped up our efforts in response to COVID-19. We are dedicated to making staff and guests feel comfortable and safe and are committed to maintaining the highest standards of cleanliness and sanitation possible.*

*\*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 Andrea Martin      Sous Chef Rick Garcia**