



BAR SNACKS

Chili Lime Popcorn	4
House Made Potato Chips , Bar-B-Que Spice	6
Warm Marinated Olives , Hops, Burnt Garlic, Citrus	8
Beef Jerky , House Marinade	9
Cheddar & Crackers , Whipped Beer Cheese, Ritz Cracker	9
Sweet Chili Cashews , Sesame Seeds, Dried Apricots	9

CHEESE

Served with Chef's Seasonal Accompaniments 1 for 8 / 3 for 21 / 6 for 38

~ Grana Padano	Cow - Italy	~ Mobay	Sheep - Wisconsin
~ Taleggio	Cow - Italy	~ Aster Blue	Cow - Georgia
~ Gres Champenois Brie	Cow - France	~ 18 Month Beemster Gouda	Cow - Holland

SMALL PLATES

Carrot Soup , Coconut Milk, Cipollini Onions, Kaffir Lime Leaf	9
Pepita Spread , Brined & Pickled Veggies, Roast Pepita, Roti	10
Kale Salad , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing	12
Twice Fried Cauliflower , Beer Batter, Salsa Macha, Nuts & Seeds	13
Vada Pav Sliders , Mint Chutney, Pineapple-Tamarind Jam, Pickled Peppers	13
Grilled Broccolini , Marinated Mushrooms, Pine Nuts, Roasted Garlic Vinaigrette	14
Chicken Liver Mousse , Fig Jam, Rye Bread, Fine Herb Salad	14
Bing Bread , Pan roasted stuffed dough. Revolving filling. Ask your server	14
Grilled Salad , Grilled Baby Gem Greens, Marinated Radicchio, Candied Walnuts, BPears, Sherry Vinaigrette	15
Smoked Trout Rilette , Cream Cheese, Trout Roe, House Crackers	15

MAINS

*FR Burger , Giardinere Mayo, Aged Cheddar, Onions, B&B Pickle, Brioche Bun	16
Porchetta French Dip , Hearth Roasted Porchetta, Arugula, Fennel Aioli, Pork Jus	17
Duck and Dumplings , Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	19
Nantucket Bay Scallops , Coffee Parsnip, Blood Orange Meuniere	19
Cassoulet , Lamb Shank, White Beans, Lamb Jus, Stewed Tomatoes, Pickled Garlic, Persillade, Baguette	19
Grilled Short Ribs , Chili Rubbed Flanken-Style Short Ribs, Raw Sweet Potato Salad, Walnut-Date Pesto	20
Cioppino , Halibut, PEI Mussels, Manilla Clams, Tomato-Saffron Broth, Rye Toast	27

Dessert

S'mores Rice Krispie , Roasted Marshmallow, Graham Cracker, Dark Chocolate	7
Pineapple-Date Cake , Candied Pistachio, Hearth Roasted Pineapple, Vanilla Sauce, Pineapple Sorbet	9

Menu Created by Chef Carlos Cruz

Please notify your server of any Food Allergies or Dietary Restrictions you may have

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. Take some Forbidden Root home with you and visit us at Forbiddenroot.com

Breads Provided by Phlour

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

Cultivate Drafts

#1 Tableau – Foedered Table Beer - 4.3% - 15oz/6 - 5oz/3

Our first beer Fermented in our own Wood Foeder.
This Mixed Culture Euro-Style Table Beer is mildly tart, with a light oak finish.

#2 Free Town – Danish-Style Rye Lager - 5% - 16oz/6 - 5oz/3

Our Rye Lager made with a Traditional Danish Lager Yeast is Light and Refreshing with a little bite from the Spicy Rye

#3 Just Ben – Spiced Kveik Ale 5.2% - 15oz/6 – 5oz/3

Kveik Ale w/ Chicory and Kudzu Flower. Grape must and floral notes blended with the chicory for a subtle spicy note.

#4 Vinterol – 5.4% - 15oz/6 – 5oz/3

Kveik Farmhouse Ale w/ Illinois Cascade Hops. Think Midwest IPA crossed with some earthy tones from the Kveik Yeast.

#5 Further Afield Kveik Ale – 6.5% 15oz/7 – 5oz/3

This Kveik Ale brewed for our friends at Bitter Pops is bright and herbaceous with Lemon-Thyme, Meyer Lemon, and Marjoram.
Available in 4-packs to go

#6 Early Sunset Tart Golden Ale – 6.2% – 13oz/7 – 5oz/4

Tart Golden Ale with Pomegranate Juice, Orange Peel and Silver Needle Tea. *Available in 4-packs to go*

#7 Ny Början Kveik Farmhouse Ale – 5.2% 15oz/6 – 5oz/3

Clean Farmhouse take on the Kveik Ale yeast we love here at Cultivate.

#8 Footwear Connoisseur Golden Ale –6.2%- 16oz/7– 5oz/3

This is a S.M.A.S.H. beer, meaning that it's made with just one type of hop (MI grown Tettnange) and one type of malt (Maris Otter). Single Malt And Single Hop, get it? Look for this beer to be super bright, lightly hopped, and incredibly drinkable.

#9 Strawberry Basil Hefeweizen - 5.0% - 16oz/7 -5oz/3

A German style Wheat Ale brewed with Wild Strawberry and Basil. *Available in 4-packs to go.*

#10 Sparkling Rosé Ale Biere Brut - 10.0% - 10oz/8 – 5oz/4

Brewed w/ Niagara grapes and Hibiscus. Drinks like a Rosé Champagne; dry, slightly tannic, w/a soft, fruit finish. *Available in 4-packs to go*

#11 Ready & Willing Foeder Saison– 5.8% - 16oz/7 - 5oz/3

Wallonian-Style Saison aged Three Months in an Oak Foeder

#12 Call Me Maybe Dry-Hopped Lager 4.6% - 16oz/6 - 5oz/3

American-style lager dry-hopped with Citra, Rakau & Kolibri

#13 Snoochie Boochies NEIPA– 8.0% - 15oz/8 - 5oz/4

Citra and Mosaic Double Dry Hopped Double NEIPA!

#14 League Night – 5.7% - 13oz/7 – 5oz/4

Tart Golden Ale with Rasbery and Lemon

#15 Fruited Snoochie Boochies IPA– 8.0% - 15oz/8 - 5oz/4

Blackberry and Passionfruit added to our house Double IPA Snoochie Boochies!

#16 Begyle The Ultimate Question IPA– 7% - 12oz/8 – 5oz/4

IPA with Galaxy Hops from Begyle Brewing – **Guest Draft**

FLIGHT

The FR Flight – 13

Tableau Foeder Ale

Free Town Rye Lager

Just Ben Spiced Kveik Ale

Vinterol Illinois Lager with Cascade Hops

Further Afield Spiced Kveik Ale

FR CANS *also available in 4-packs to go*

Hoodie Weather Oaked Vienna Lager - 5.5% - 12oz/5

For fall, we give you this crispy, malty, bready lager. Dry, with a kiss of caramel sweetness.

Abstract Concepts – 7.4% - 16oz/7.50

Oak fermented IPA Double Dry Hopped with Mosaic, Meridian and Cashmere Hops

Cultivate Cocktails

Forbidden Old Fashioned – 13

Rye, Maple, Citrus Oil, Bolivar, Angostura Bitters, Quari Handcrafted Ice Cube

M.O.F. – 13

Mezcal, Agave, Jamaican Bitters

Accent Chair – 13

Monkey Shoulder Scotch, Cognac, Nonino, Spiced Pear Syrup

Capa-jito* – 13

Cachaça, Orgeat, Branca Menta, Lime

* Contains Nuts

Saffron Martini – 13

Ghee-washed Indian Dry Gin, Apologue Saffron, Keffir Lime Leaf

Cultiveren – 13

Rosemary infused Genever, Balsamic Fig Syrup, Lemon

Mulling About – 13

Demerara Rum, Mulling Spiced Syrup, Butter, Hot Water

**Served Hot

Malt Row Mai Tai – 13

Demerara Rum, Malort, Orgeat, Triple Sec, Lime, IPA

FR Lost Botanicals Series

FR Fernet & Cola – 10

Fernet-Branca and house made Cultivate Cola syrup topped with soda water.

FR Vermouth – 8

Randy Mosher made a classic Vermouth from his experiences in Barcelona. Served over ice with an Orange.

Cultivate House Shots 1oz/6

Chicago Keys: Malört, Pamplemousse, Grapefruit bitters

The Closer: Fernet, Coffee Liqueur, Orange Bitters

Pusher Love Girl: Koval Cranberry, Apologue Aronia, Cioco

Mini Carlo: Bourbon, Benedictine, Angostura and Orange bitters

Smoke and Flame: Mezcal-Chili Liqueur-Lime and Orange Bitters

Wine 13 / glass

Sparkling

Illinois Sparkling Company **Brut Sparkling Wine**

Rosé

Pratch Rosé, **Zweigelt**, Niederösterreich, Austria

White

Round Pond Estates **Sauvignon Blanc**, Napa, California
Poggio Anima Uriel **Grillo**, Sicily

Red

Vin312/Forbidden Root, Red Blend, Chicago, IL
Beckman Vineyards 'Cuvee le Bec', **GSM**, California
Ermita de San Felices Crianza Rioja, **Tempranillo**, Spain

Cider

Uncle John's Cidery

Apple, St. John's Michigan – 16oz/8

Apple-Apricot, St. John's Michigan – 16oz/8

Apple-Cranberry, St. John's Michigan – 16oz/8

Hard Seltzer

Untitled Art **Blood Orange Pomegranate** – 12oz/6

Untitled Art **Mango-Pineapple** – 12oz/6

Untitled Art **Raspberry-Lime** – 12oz/6

Untitled Art **Kiwi-Strawberry** – 12oz/6

Ask your server about N/A options

Head Brewer: Nick Williams **Brewer:** Phil Zelewsky
Cocktails Curated by Antonio Moreno

Tap Room Draft List

#1 Tableau – Foedered Table Beer - 4.3% - 15oz/6 - 5oz/3

Our first beer Fermented in our own Wood Foeder.

This Mixed Culture Euro-Style Table Beer is mildly tart, with a light oak finish.

#2 Free Town – Danish-Style Rye Lager - 5% - 16oz/6 - 5oz/3

Our Rye Lager made with a Traditional Danish Lager Yeast is Light and Refreshing with a little bite from the Spicy Rye.

#3 Double Radio Swan NEIPA –8.2%- 16oz/8– 5oz/4

Radio Swan! Our Fav Rye IPA is back and AMPED up!! We increased the hopping ratios a long with the abv! Citra, El Dorado, and Grungeist play so well with the Rye and Lactose that's always in Radio Swan!

#4 Vinterol – 5.4% - 15oz/6 – 5oz/3

Kveik Farmhouse Ale w/ Illinois Cascade Hops. Think Midwest IPA crossed with some earthy tones from the Kveik Yeast.

#5 Fruited Snoochie Boochies IIPA – 8.0% - 15oz/8 - 5oz/4

Blackberry and Passionfruit added to our house Double IPA Snoochie Boochies!

#6 Assembly Required Rasp & Cream Sour IPA – 7.5% - 16oz/8 - 5oz/4

Assembly Required is back! This version is a tart dessert in your glass. Raspberry, Vanilla, Lactose then dry hopped like an IPA!!

#7 Ny Början Kveik Farmhouse Ale – 5.2% 15oz/6 – 5oz/3

Clean Farmhouse take on the Kveik Ale yeast we love here at Cultivate.

#8 New Image/Phase 3 Closer to the Edge – 15.4% – 10oz/10 – 5oz/5

Blend of Breckenridge Rye & Heaven Hill Bourbon barrel aged stouts conditioned on Ghana cacao nibs & raw coconut flakes.

#9 Chimay Cinq Cents Tripel – 8.0% – 10oz/8 – 5oz/4

This beer, with its typical golden color, slightly hazy appearance and fine head, is especially characterized by its aroma which results from an agreeable combination of fresh hops and yeast. Above all it is the fruity notes of muscat and raisins that give this beer a particularly attractive aroma.

#10 Maplewood Method Haze IIPA – 8.0% – 10oz/8 – 5oz/4

Double IPA double dry hopped with Citra and Meridian hops. A tropical juice bomb!

#11 Mikerphone We Blend A-Lot – 14.3% – 10oz/10 – 5oz/5

Blend of Barrel-Aged Imperial Stouts

#12 Franziskaner Weissbier Naturtrüb – 5.0% – 16oz/8 – 5oz/4

This copper-golden wheat beer with a cloudy appearance has an aromatic scent with harmonious fruit in which bananas and citrus greet your palate. It unfolds its unmistakable, particularly fresh, subtly spicy and fruity taste with a mildly sweet finish.

#13 Afterthought Saison Avec – 5.5% – 10oz/10 – 5oz/5

Saison Avec is a Oak Aged Saison with Cherry and Elderberry!

#14 More Mendhi Imperial Stout – 14.5% – 10oz/10 – 5oz/5

Robust Imperial Stout aged in a blend of bourbon barrels. The resulting beer, is a true expression of our craft with flavors of dark fudge, intermingled with notes of vanilla, and subtle, savory smokiness.

#15 Lulz Crisp Apple Seltzer – 5.0% – 15oz/8 – 5oz/4

Apple flavored Hard Seltzer made from our friends at Phase Three.

#16 Old Irving Brewing Rat Pack Dubbel – 7.0% – 10oz/7 – 5oz/4

Inspired by a favorite cocktail of the original Rat Pack, the Old Fashioned. Brewed with orange peel, cherry, and bourbon-soaked oak staves.

Wine *13 / glass*

Sparkling

Illinois Sparkling Company **Brut Sparkling Wine**

Rosé

Pratch Rosé, **Zweigelt**, Niederösterreich, Austria

White

Round Pond Estates **Sauvignon Blanc**, Napa, California
Poggio Anima Uriel **Grillo**, Sicily

Red

Vin312/Forbidden Root, Red Blend, Chicago, IL
Beckman Vineyards 'Cuvee le Bec', **GSM**, California
Ermita de San Felices Crianza Rioja, **Tempranillo**, Spain

Tap Room Hours

Thursday – Friday 4 – 9

Saturday 2 – 8

Sunday 2 – 7

Cans

Hoodie Weather Oaked Vienna Lager - 5.5% - 12oz/5

Crispy, malty, breadly lager. Dry, with a kiss sweetness

Early Sunset Tart Golden Ale – 6.2% – 16oz/6.50

Tart Golden Ale with Pomegranate Juice, Orange Peel and Silver Needle Tea.

Sparkling Rosé Ale Biere Brut – 10.0% – 12oz/7.50

Brewed w/ Niagara grapes and Hibiscus. Drinks like a Rosé Champagne; dry, slightly tannic, w/a soft, fruit finish

Call Me Maybe Dry-Hopped Lager – 4.6% – 16oz/6.50

American-style lager dry-hopped with Citra, Rakau, & Kolibri

Ready & Willing Foeder Saison – 5.8% - 16oz/6.50

Wallonian-Style Saison aged Three Months in an Oak Foeder

Abstract Concepts – 7.4% - 16oz/7.50

Oak Fermented IPA Double Dry-Hopped w/ Mosaic, Meridian, and Cashmere Hops

(Guest Can) Stiegl Hell Helles Lager – 4.5% – 16oz/7

Sunny, bright yellow color and a sparkling white foam promise a smooth and refreshing classic Helles Lager

(Guest Can) Saint-Errant DBL Marsh Caullier – 11.5% – 16oz/12

Imperial Stout with Cacao Nibs, Roasted Peanuts, and Double Marshmallow

Tap Room Cocktails

Forbidden Old Fashioned - 13

Koval-Forbidden Root Single Barrel Rye, Maple, Citrus Oil, Bolivar, Angostura Bitters, Quari Handcrafted Ice Cube

FR Negroni - 13

Koval-Forbidden Root Single Barrel Gin, Campari, Vermouth

Black Manhattan - 13

Koval-Forbidden Root Single Barrel Bourbon, Watershed Nocino, Anjo Bitters

Cinn-Apple Vodka Soda - 11

Boulder Vodka, Housemade Cinnamon Syrup, Lulz Apple Seltzer

Beermosa - 7

Free Town Lager-OJ-Peychauds Bitters

Cultivate House Shots *1oz/6*

Chicago Keys: Malört, Pamplemousse, Grapefruit bitters

The Closer: Fernet, Coffee Liqueur, Orange Bitters

Mini Carlo: Bourbon, Benedictine, Angostura and Orange bitters

Smoke and Flame: Mezcal-Chili Liquor-Lime and Orange Bitters

Cider

Uncle John's Cidery

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Hard Seltzer

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Untitled Art **Raspberry-Lime** – 12oz/6

Untitled Art **Kiwi-Strawberry** – 12oz/6

Cultivate Bar Snacks

Chili Lime Popcorn- 4

Bar-B-Que House made Potato Chips- 6

Marinated Olives in Hops, Burnt Garlic, Citrus- 8

Peppered Beef Jerky- 9

Sweet Chili Cashews- 9

Welcome to the Cultivate Taproom!! A Casual Neighborly Imbibing Craft Beer Spot. A come as you are space with **NO** resos, servers, full bar or menu.