



BAR SNACKS

Popcorn , Cuban Mojo Spiced	5
House Made Potato Chips , Lobster-Cheddar Seasoned	7
Warm Marinated Olives , Hops, Burnt Garlic, Citrus, Rosemary	12
FR Nosh , Dill Pickle Seasoned Almonds, Chickpeas, Favas and Hominy	9
Beer Cheese & Crackers , Whipped Beer Cheese, Ritz Crackers	11

CHEESE

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

~ Baldauf Wildflower ,	Cow – Germany	~ The Smokin' Goat	Goat – Spain
~ Sequatchie Cove Shakerag	Cow – Tennessee	~ Grana Padano	Cow – Italy
~ Taleggio D.O.P	Cow – Italy	~ Ubriacone	Cow – Italy

GARDEN

Soup , Kabocha Squash, Red Curry Oil, Cassava Dumpling, Golden Raisin Relish, Genmai	12
Vada Pav Sliders , Mint Chutney, Pineapple-Tamarind Jam, Pickled Peppers	14
Fire Roasted Sweet Potato , Maple Vinegar, "Brunkow" Cheddar, Freeze Dried Miso, Peanut Crumble, Red Shiso	16
Kale-Apple Salad , Grilled Tuscan Kale, Apples, "Red Barn" Cheddar, Marcona Almonds, Olives, Apple Cider Vinaigrette	17
Grilled Leeks , Buttered Leeks, Bagna Cauda, Everything Spice, Bonito Flakes	17
Brussels Sprouts , Brown Butter Vinaigrette, Cranberries, Tarragon, Puffed Buckwheat, Brown Butter Crumble	17
Stracciatella , Candied Kumquats, Marinated Beets, Freeze Dried Satsuma, Amande Clusters, Baguette	19
Ember Roasted Cauliflower , Thai Green Curry, Roasted Cauliflower, Pickled Chilis, Thai Basil, Crispy Garlic	19
Ricotta Gnudi , Butternut Squash Jus, Pepita & Fig Pesto, Sage	19

SEA

Fried Smelt , Burnt Garlic Oil, Malt Vinegar Powder, Herbs, Remoulade	16
Mussels , "Smoking Goose" Nduja, House Bacon, Pomodoro, Herbs, Baguette	21
Fire Roasted Prawns , Grilled Hawaiian Prawns, Chimichurri, Torn Sourdough, Fennel Pollen	26
King Crab , Charred Peanuts, Smoked Butter, Pickled Mango, Trout Roe, Watercress, Fried Saltines	23
Market Fish , Sunchoke Velouté, Lobster Demi-Glace, Brandade Croquettes, Celery Leaves	32

PASTURE

Venison Tartare* , Celery Root Remoulade, Puffed Beef Tendon, 1hr Egg Yolk, Cocoa Nibs, Chives, Grilled Sourdough	19
Duck and Dumplings , Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	21
Wood Fired Striploin* , Lobster Béarnaise, Truffled Potato Au Gratin, Beef Demi-Glace	32
Hearth Roasted Bone Marrow , Bone Marrow, Filipino Adobo Beef Cheek, Ginger Gremolata, Sourdough	19
Grilled Chicken , Two Amish Chicken Leg Quarters, Bread Pudding, Apple Butter, Grilled Endive, Fuji Apples	32
Mortadella , "Smoking Goose" Mortadella, Capocollo, Olive Spread, Pistachio Pesto, Stracciatella, Demi- Baguette	19
FR Burger , Double Smash Patty, Giardiniera Mayo, Aged Cheddar, Onions, B&B Pickles, Buttery Bun	17

SWEETS

Caramelized Banana & Chocolate , Pot de Crème, Vegan Chocolate Cake, Thai Banana, Candied Hazelnuts, Kumquats	10
Orange Posset , White Chocolate Pistachio Cookie, Brûléed Merengue, Freeze Dried Honey & Satsuma Oranges	10

Menu Created by Chef Carlos Cruz / Sous Chef Benjamin White

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

Locally sourced ingredients from Nichols Farm, Seedling Farm, PhLOUR Bakery, and Andreotti

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



DRAFT BEER

#1 Ghost Tropic Available in 4-packs to go

Double IPA | 8.2% | 15oz/8 – 5oz/4

Aromas lean to citrus and pineapple, plus a hint of bready malt. Palate is crisp with a little creaminess, with luscious white and tropical fruit notes. Finishes dry, crisp, and cleanly bitter

#2 Monkey Socks

Fruited Wild Ale | 6.0% | 10oz/7 – 5oz/4

Primary fermentation was done with Brettanomyces in our oak foeder then finished on locally sourced Frostbite apples. Slightly funky, yet very dry. Malty aroma with just a touch of tannic tartness from both the oak and the apples.

#3 Long Time Listener Available in 4-packs to go

Sour Ale | 5.5% | 13oz/7 – 5oz/3

A tart golden ale that features Blueberries and Lemon.

#4 Sparkling Rosé

Brut Bier | 10% | 10oz/6 – 5oz/3

This dry, crisp Belgian-style Tripel is tinged with the luscious scent of Niagara grapes and hibiscus.

#5 Peach Wit

Belgian-Style Witbier | 5.1% | 16oz/7.50 – 5oz/4

A classic, light, refreshing Belgian style wheat ale with the addition of peaches and a selection of botanicals to enhance the peach aroma and flavor.

#6 Very Cranberry Available in 4-packs to go

Fruited Belgian-Style Blonde Ale | 6.2% | 12oz/7 - 5oz/4

The light tartness from the cranberry is a perfect foil to the subtle natural sweetness typical of this style.

#7 Bonus Points

Belgian-Style Golden Ale | 5.5% | 16oz/7 – 5oz/4

Belgian golden ale with Mosaic hops. Fruity, crisp, and refreshing.

#8 Peace Treaty Available in 2 packs to go *Collaboration with Old Irving Brewery

Imperial Stout | 10.7% | 10oz/10 – 5oz/5

This Imperial Stout starts with a hefty roasted malt profile which helps the chocolate and peanut butter additions shine. A slightly bitter finish and deceptively mild alcohol notes brings everything peacefully into balance.

#9 Heavy Snuggz *Collaboration with Derive Brewing Company

Oatmeal Blonde Ale | 6% | 10oz/7 - 5oz/4

The best hugs are actually snuggles and this indulgent treat pulls you closer with notes of Chocolate and Marshmallow Fluff swirled in Raspberry Jam.

#10 Snoochie Boochies Available in 4-packs to go

Double IPA | 8.0% | 15oz/8 – 5oz/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.

#11 Captain Ron Ron

Fruited Wheat | 5.2% | 16oz/7.50 – 5oz/4

American wheat ale with fresh strawberry puree, lime juice, and rum essence

#12 Strawberry Basil Available in 4-packs to go

Hefeweizen | 5.0% | 16oz/7.50 – 5oz/3

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 Gravitare

Hazy IPA | 6.2% | 15oz/8 – 5oz/4

Bursting with bold citrus and tropical aromas, this one draws you in with undertones of dark berries and pineapple. Double dry hopped with Mosaic, Riwaka and Pacific Sunrise.

#14 Danger from Above

Farmhouse Ale with Oats | 7.5% | 12/7- 5oz/4

The addition of flaked oats to this Belgian Style Ale gives it a pleasant silky mouthfeel. A touch of prickly acidity helps it to balance into that classic Saison dry finish.

#15 Mikerphone Brewing

Platinum Plaque | 5% | 16oz/8 – 5oz/4

Bohemian Style Pilsner with Motueka Hops!

#16 More Brewing Co.

Henna CO3 | 14% | 10oz/10 – 5oz/5

Imperial Stout with COffee COconut & COcoa Nibs

The Cultivate Flight – 14

Very Cranberry | Strawberry Basil Hefeweizen | Long Time Listener | Ghost Tropic | Peace Treaty

CANNED BEER

(Also available in 4-packs to go)

Abbreviated Daylight | Fruited Sour Wheat Ale | 4.8% | 16oz/8.50

Mango, Soursop and Pineapple in a pleasantly tart wheat ale.

Gather Around | Fruited Wheat Ale | 5.2% | 16oz/7.50

Embracing cool temperatures & not forgetting warm days past, we bring you a winter wheat ale with tart cherry, sweet orange, and a pleasant hint of cinnamon.

Pastri Fountain | Imperial Stout | 10.4% | 16oz/10

Tiramisu inspired Imperial stout with Coffee, Vanilla, and Chocolate (Collaboration with Maplewood Brewing)

Tiger Pajamas | IPA w/ Passionfruit and Oak | 6.5% | 16oz/8

*Collaboration with Bhamari Brewery

Tiger Pajamas is a crisp and fruity IPA fermented with the new Thiolized IPA yeast strain Star Party from our friends at Omega Yeast. Dry hopped with Waimea, Strata, and Kohatu.

Bicycle Fire | Fruited Pale Ale | 6% - 12oz/6

Botanical Pale Ale with Fire Roasted Grapefruit.

Radio Swan | Rye NEIPA w Lactose | 6.4% | 16oz/7.50

This rye IPA has a touch of lactose and hopped generously with El Dorado, Mosaic & Citra hops. A creamy mouthfeel starts out sweet and juicy with dank aromatics then rounds out to finish dry with some rye complexity.

Pilsner Time | Oak Lagered Pilsner | 5.4% | 16oz/7

We love a traditional German Pilsner. Not strictly traditional, ours was lagered in oak for ten weeks, then lightly dry hopped with German Hallertau Mittelfruh and Grungeist to brighten up the aroma.

Strong Whispers | DDH IPA | 6.5% | 16oz/8.50

Fully saturated with Citra, Simcoe, and Strata, this hop bomb has huge notes of grapefruit, ripe cantaloupe, & orange zest.

Ciders, Hard Seltzer, & NA Beer

Eris Brewery and Cider House | Chicago, IL | 12oz/8

Pedestrian | 5.6% | Dry, crisp, fresh, & pleasantly tart like a glass of Granny Smith.

Van Van Mojo | 6% | Semi Sweet, blueberry cider dry-hopped with Mosaic hops.

Blush | 5.9% | Semi-Dry, dark sweet & tart cherry blend. Full balance of cherry flavor.

Untitled Art Hard Seltzer & N/A Beer | Waunakee, WI | 12oz/8

Strawberry-Kiwi Seltzer | 5% |

Naval Orange-Yuzu Seltzer | 5% |

Sudachi Lemonade Seltzer | 5% |

Blood Orange-Pom Seltzer | 5% |

Hazy IPA N/A Beer

Orange Peel Wit N/A Beer

What's A Love Handle?

Look out for one of these hearts up on our draft board during the Month of March. Both of our locations, Cultivate and West Town, there will be one beer with a heart placed on the board. For every pint sold we will donate \$1 to **Rebuilding Together**. Help us help others by enjoying an ice-cold refreshing brew.



Cultivate Cocktails

Forbidden Old Fashioned* – 14 *your choice of style:*

Whiskey: Koval Single Barrel Rye, Maple Syrup, Angostura & Bolivar Bitters, Orange Swath

Mezcal: La Luna Mezcal, Agave Syrup, Jamaican #2 bitters, Grapefruit Swath

Rum: Hamilton Zombie Blend Rum, Sugarcane Syrup, House Allspice Dram, Orange Swath

Gin: FR Barr Hill Tom Cat, Cinnamon Syrup, Bitterman's Krupnik, Orange Swath

Banana Bread Daquiri – 13

Thai Banana Infused Cihuatán Indigo 8yr Rum, Giffard Banana Du Bresil, Gingerbread Syrup, Lime

Try it served HOT with Angostura Whip, add \$1

CHI-groni – 15

FR Watershed Barrel Aged Gin, Malort, Giffard Abricot, Cocchi Americano, Orange Cream Citrate

Cultiveren: Vinter – 13

Rosemary Infused Genever, Balsamic Fig Shrub, Lemon

Mercedita – 14

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

Café Noche – 14

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

Session Manhattan – 8, 12, or 16

B.I.B. FR Watershed Bourbon, Cocchi Vermouth, Lustau Red Vermut, Angostura bitters, *Three size options*

House Mocktail – 11

Please ask your server for our current mocktail menu.

FR Vermouth – 8

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

Cocktails Curated by Antonio Moreno

Cultivate House Shots 1oz/6

Chicago Keys: Malört, Pamplemousse, Grapefruit bitters

The Closer: Fernet, Coffee Liqueur, Orange Bitters

Gen-Ze: Dolin Genepy, Aveze, Pamplemousse

Mini Carlo: Bourbon, Benedictine, Angostura and Orange bitters

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

Wine by the Glass

Sparkling

Illinois Sparkling Company **Sparkling Brut** 13

Illinois Sparkling Company **Sparkling Brut Ombré Rosé** 13

White

Garciarévalo Finca Tresomos **Verdejo Classic**, Spain 13

Round Pond **Sauvignon Blanc**, California 15

Vin 312 **Viognier**, Chicago 14

Rosé/Orange

Brancato Il Poggione, **Sangiovese**, Italy 13

Gérard Bertrand Orange Gold **Orange Wine**, France 15

Red

Ermita de San Felices Crianza Rioja, **Tempranillo**, Spain 14

Vin312/**Forbidden Root**, **Red Blend**, Chicago 14

Martin Ray, **Pinot Noir**, Sonoma Coast, California 14

*Reserve wine bottle list available on request

Fortified Wine 7 / glass

Jarana Fino **Sherry**

Henriques & Henriques Seco **Madeira**

Los Arcos Amontillado **Sherry**

Don Nuño Oloroso **Sherry**

Saveiro Dulce **Madeira**

San Emilio PX **Sherry**

Emilín Moscatel **Sherry**

NA Beverages

Coke, Diet, Ginger Ale, Sprite 3 Fentiman's Ginger Beer 7

Topo-Chico 4 Fentiman's Rose Lemonade 7

Fentiman's Elderflower Soda 7

Liquor

***All Pours are 1.5 oz unless otherwise specified

American Whiskey

Old Granddad Bourbon 8

Rittenhouse Rye 8

Heady Bella Coffee Rye 8

Cardinal Spirits Straight Rye 9

Johnny Drum Bourbon 9

Corsair Triple Smoke 9

Watershed FR "Yow" Bourbon 10

St. George Baller Single Malt 10

Stellum Bourbon 10

Stellum Rye 10

Rowan's Creek Bourbon 10

Willett Pot Still Bourbon 10

Old Pogue Maysville Club 10

New Riff Bourbon 10

New Riff Rye 10

Koval FR Single Barrel Bourbon 12

Koval Single Barrel Rye 12

Corsair Tennessee Single Malt 12

Heaven's Door Bourbon 12

Heaven's Door Double Barrel Bourbon 12

Willett Small Batch 4yr Rye 12

Koval Bottle in Bond Rye 13

Koval Amburana Barrel Rye 15

Barrel Craft Armida Bourbon 16

Barrel Craft Seagrass Rye 16

Barrel Craft Dovetail 16

Bardstown Bourbon Co. Fusion #5 16

Heaven's Door Rye 16

Heaven's Door 10yr Bourbon 16

Watershed Bourbon 6yr 18

Bardstown Bourbon Co. Discovery #6 25

Gin/Genever/Aquavit

Askur London Dry Gin 8

Corsair Gin 8

Corsair Barrel-Aged Gin 8

Citadelle Gin 9

Maplewood Spruce Gin 9

Watershed Four Peel Gin 9

Watershed Guild Gin 9

Watershed Barrel-Aged Gin 10

Citadelle Jardin d'été Gin 10

Barr Hill American Gin 10

Cardinal Spirits Terra Gin 10

Koval/FR Bourbon Barrel Aged Gin 10

Koval Cranberry Gin 10

Hendrick's 10

Norden Aquavit 10

deBorgen Cask Aged Malt Genever 10

deBorgen 17 yr Cask Malt Genever 12

Notaris 3yr Genever 12

FR Barr Hill Tom Cat Gin 13

Rum

Hamilton Demerara 8

Hamilton Jamaica Pot Still Gold 8

Hamilton Jamaica Pot Still Blonde 8

Hamilton Jamaica Pot Still Black 8

Cihuatán Jade Blanco 8

Cachaca 51 8

Cardinal Spirits Tiki 8

Charanda Uruapan 8

Clairin Communal 8

Cihuatán Indigo 8yr 9

Hamilton Beachbum Zombie 9

Cihuatán Cinabrio 12yr 10

Black Tot 12

Agave

Campo Azul Blanco 8

Confianza Reposado Tequila 8

Dahlia Tequila Cristalino 8

El Silencio Mezcal Espadín 8

Granja Nómada Mezcal Espadín 8

Yuu Baal Mezcal Reposada 10

Rooster Rojo Añejo Tequila 10

La Luna Mezcal Cupreata 10

Soto Coyote Chihuahua 12

El Silencio Mezcal Ensemble 14

Tequila Ocho Añejo 14

Santo Coviso Bacanora Blanco 16

Del Maguey Chichicapas Mezcal 18

International Whisky

Tullamore Dew, Ireland 7

Starward Two-Fold, Australia 9

Knappogue 12 yr, Ireland 9

Monkey Shoulder, Scotland 9

Abasolo, Mexico 10

Rozelieres Single Malt, France 12

Kikori, Japan 12

Umiki, Japan 12

A.D. Rattray Cask Islay, Scotland 12

Starward Nova, Australia 12

Amarut Single Malt, India 12

Penderyn Single Malt, Wales 12

Bruichladdich Laddie, Scotland 12

Brandy

Laird's Applejack Apple Brandy 8

Fumus Pumila "Mezcal" 9

Pierre Ferrand 1840 Cognac 9

Père Magliore Calvados 9

Mistral Nobel Pisco 9

Hine Rare 12

Asimina Pumila "Pechuga" 16

DeLord 25yr Bas-Armagnac 16

Vodka

Cardinal Spirits Pride Vodka 9

Fieldnotes Organic Vodka 9

Blaum Bros. Vodka 9

Barr Hill Vodka 12

Cordials

Jeppson's Malört 7

Velvet Falernum 7

Génépi des Alpes 7

Songbird Coffee Liqueur 7

CH Dogma Rubin 8

Ancho Reyes Verde 8

Nixta 8

Kalani Coconut 8

Apologue Aronia Berry 8

Apologue Persimmon 8

Apologue Celery Root 8

Apologue Saffron 8

Cocalero 8

Giffard Pamplemousse 9

Ciccio & Figli Ambrosia Aperitivo 10

Green Chartreuse 10

Italicus 10

Pernod Absinthe 16

Amari

Antico Amaro Noveis 7

Cioco Carciofo 7

Ælfred Melon Aperitif 7

Salers Gentiane 7

Carpano Punt e Mes 7

Fernet Branca 7

Fernet Menta 7

Mezzodi Aperitivo 7

Aperol 7

Alta Verde Amaro 7

Campari 8

Botanika Angelica 8

Averna 8

Amaro di Angostura 8

Aveze 8

Heirloom Alchermes 8

CH Dogma Fernet 8

CH Dogma Amargo de Chile 8

Heirloom Pineapple Amaro 8

Amaro Montenegro 8

Watershed Nocino 8

Zucca Rabarbaro 8

Cardinal Spirits La Boite Amaro 9

Braulio 9

P.M. Pineaudes des Charantes 10

Faccia Bruto Amaro Gorini 10

Amaro Nonino 11

Aperitivo Nonino 14

Forbidden Root Single Barrels

These single barrels are hand selected by the Forbidden Root team with our friends at local distilleries.

Bourbon Barrel Aged Koval Gin

FR Barr Hill Tom Cat Gin

Koval Single Barrel Rye

Koval Bourbon

Watershed Bourbon

Flight of 1oz pours of all 5 Single Barrels 39