



## BAR SNACKS

<b>Cheddar Popcorn</b>	5
<b>House Made Potato Chips</b> , Dill Pickle Seasoning	6
<b>Warm Marinated Olives</b> , Hops, Burnt Garlic, Citrus	9
<b>Beef Jerky</b> , House Marinade	9
<b>Cheddar &amp; Crackers</b> , Whipped Beer Cheese, Ritz Cracker	9
<b>Sweet Chili Cashews</b> , Sesame Seeds, Dried Pineapple	9

## CHEESE

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

~ <b>Grana Padano</b>	Cow – Italy	~ <b>Parish Hill Hermit</b>	Cow – Vermont
~ <b>Sequatchie Cove Shakerag</b>	Raw Cow – Tennessee	~ <b>Cupola</b>	Raw Cow – Wisconsin
~ <b>Baldauf Spice Witch</b>	Raw Cow – Germany	~ <b>Marisa</b>	Sheep – Wisconsin

## GARDEN

<b>Porcini-Lentil Soup</b> , Beluga Lentils, Porcini Mushrooms, Burnt Garlic	9
<b>Eggplant Spread</b> , Hearth-Roasted Eggplant, Puffed Grains, Parsley, Pickled Eggplant, House Roti	13
<b>Vada Pav Sliders</b> , Mint Chutney, Pineapple-Tamarind Jam, Pickled Peppers	14
<b>Bing Bread</b> , Pan roasted stuffed dough. Revolving filling. Ask your server	15
<b>Grilled Salad</b> , Grilled Baby Gem Greens, Marinated Radicchio, Candied Walnuts, Bosc Pear, Sherry Vinaigrette	15
<b>Grilled Broccolini</b> , Marinated Mushrooms, Pine Nuts, Roasted Garlic Vinaigrette	16
<b>Burrata &amp; Beets</b> , Andreotti Burrata, Blood Orange & Beet Demi, Roasted Beets, Baguette	17
<b>Ember Roasted Cauliflower</b> , Thai Green Curry, Roasted Cauliflower, Pickled Chilis, Thai Basil, Crispy Garlic	18

## SEA

<b>Smoked Trout Rillette</b> , Cream Cheese, Trout Roe, House Crackers	16
<b>Mussels</b> , Nayarit Sauce, Cilantro, Baguette	20
<b>Charred Octopus</b> , House Morcilla, Salsa Cruda, Dates, Confit Potatoes, Crispy Hominy	23
<b>Dorado</b> , Allium Relish, Barigoule Artichoke, Hearts of Palm, Torn Bread	26

## PASTURE

<b>FR Burger*</b> , Giardiniera Mayo, Aged Cheddar, Onions, B&B Pickle, Brioche Bun	16
<b>Country Pâté</b> , Game & Fowl, Dried Fruit, Nuts, B&B Onions, Apple Mustard, Sourdough	17
<b>Porchetta French Dip</b> , Hearth Roasted Porchetta, Arugula, Fennel Aioli, Pork Jus	18
<b>Duck and Dumplings</b> , Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	20
<b>Grilled Short Ribs</b> , Chili Rubbed Flanken-Style Short Ribs, Raw Sweet Potato Salad, Walnut-Date Pesto	24

## SWEETS

<b>Coconut Key Lime Pie</b> , Key Lime Curd, Coconut Praline Cream, Merengue	9
<b>Carrot Cake</b> , Horchata Ice "Cream", Blueberry Compote, Puffed Grains	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](http://Forbiddenroot.com)

Breads Provided by Phlour

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

# DRAFT BEER

## #1 Tableau

Foedered Table Beer | 4.3% - 15oz/6 – 5oz/3

The first beer fermented in our wood foeder. Mixed culture Euro style table beer. Mildly tart with a light oak finish

## #2 Free Town 2.0

Euro Lager | 5.8% - 16oz/6 – 5oz/3

This next lager is using the same Danish Lager Yeast but with the malts more typically used in a German Helles. Still highly drinkable with slightly more malt character

## #3 Forever Ago

Spelt Saison | 6.8% - 15oz/7.50 – 5oz/3

Just in time for spring. Nelson Sauvin hops lend a distinct grape and slight passion fruit notes to a classic Belgian-style saison.

## #4 Seasonally Stoned

Fruited Saison | 6.5% - 15oz/8 – 5oz/4

Traditional Belgian-Style saison with wood grilled apricot purée

## #5 Strawberry Basil Available in 4-packs to go

Hefeweizen | 5.0% - 16oz/7.50 – 5oz/3

A German style Wheat Ale brewed with Wild Strawberry and Basil.

## #6 Mainstream Exotic

Kettle Soured Ale w/ Feijoa Fruit | 4.5% - 13oz/7 – 5oz/3

Delightfully sour, bright, and refreshing. Mainstream Exotic combines a tart low alcohol base beer with Feijoa, a South American fruit with notes of mint, apples and pineapple.

## #7 Mainstream Exotic Mango

Kettle Soured Ale w/Feijoa and Mango | 4.5% - 13oz/7.50 - 5oz /4

This fruited sour ale with with Mango is the next step in our Mainstream Exotic series. A boatload of refreshing, tart fruit!

## #8 Backup Plan

Kveik Pale Ale w/ Malted Oats | 4.9% - 15oz/7 – 5oz /3

Oats build a significant body to this dry-hopped pale ale accentuating the tropical bouquet of El Dorado hops

## #9 Double Single Available in 4-packs to go Love Handle

S.M.A.S.H Pale Ale | 6.2% - 16oz/7 – 5oz/3

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

## #10 Mariposa Nocturna

Fruited Pale Ale | 6.0% - 16oz/8 – 5oz/4

Our Newest Pale Ale with just the right amount of Blood Orange, Passionfruit and Pomegranate for a sweet and tart balance.

## #11 Assembly Required

Sour IPA | 7.5% - 13oz/7.50 – 5oz/4

Raspberry & cream edition! Raspberries, vanilla, and lactose added to our sour IPA making a lightly tart and thirst-quenching ale

## #12 Blood Orange Backup Plan

Kveik Pale Ale w/ Malted Oats | 4.7% - 15oz/7.50 – 5oz/4

Another twist with our Kveik Pale Ale ale with oats. Blood Orange Purée adds a nice bit of tartness pairing nicely with the tropical El Dorado hops.

## #13 Rosie Cheeks

Hefeweizen | 5.0% - 16oz/7.50 – 5oz/3

Our Strawberry-Basil hefeweizen packed with Lemon and Vanilla

## #14 Outer Range Brewing Co. Way Down

DDH Imperial IPA | 8.7% – 12oz/8 – 5oz/4

Double IPA Double Dry-Hopped with Galaxy Hops

## #15 Phase Three Creme

DDH Imperial IPA | 7.7% – 12oz/8 5oz/4

Imperial India Pale Ale with Oats & Lactose Double Dry-Hopped with Citra & Motueka Hops

## #16 Maplewood Brewing Co. Barrel Aged Barley Butcher

Barleywine | 12.5% - 10oz/9 – 5oz/5

A blended barleywine having a depth of complexity with rich notes of caramel, toffee, leather, and chocolate covered dark fruits



# CANNED BEER (Also available in 4-packs to go)

## Snoochie Boochies

Double IPA | 8.0% - 16oz/8

Hazy and juicy with intense aromas of sweet orange. Creamy mouthfeel and a bit of sweetness to compliment the hop bitterness.

## Cosmic Trust Fall

Double IPA | 9% - 16oz/7.50

Double dry-hopped Imperial IPA with Mosaic, Simcoe, Citra, & Barbe Rouge hops

## Ohio High

Hazy Pale Ale | 5.7% - 16oz/6.50

We celebrate our local agricultural partners in the beer-making business with this citrus-forward Pale Ale.

## Nebulous Line

Hazy Pale Ale | 5.7% - 16oz/6.50

DDH Hazy Pale Ale with Vista, Strata and Exp. 13459!

## Atomic Child

IPA with Niagara grape juice | 7.3% - 16oz/7.50

A tasty and refreshing IPA brewed with Niagara grape juice. Double dry hopped with Grungeist and Citra

## Lazer Pants

Triple IPA | 10% - 16oz/8

Triple dry-hopped with Nelson Sauvin, Rakau, Galaxy and Sabro hops

## Full Retail

Porter | 7.1% - 16oz/7.50

Porter with Fijian Cocoa, Madagascar vanilla, roasted almonds, and toasted coconut.

## Options Have Changed

Porter | 6.8% - 16oz/7.50

Robust porter with vanilla, cocoa nibs, and dark roast coffee beans

## Definite Possibility

Tart golden ale | 5.3% - 12oz/6

Blackberry and Yuzu added to our house tart golden ale

## Down The Waterfall

Fruited Gose | 6.2% - 16oz/7.50

Sour wheat ale with mango, guava, vanilla, and toasted coconut.

## Interdimensional Jazz Hands

Imperial Stout | 11.1% - 16oz/9.50

Brewed with Tahitian vanilla, and Tanzanian cocoa nibs

## Wine 13 / glass

### Sparkling

Illinois Sparkling Company Brut Sparkling Wine

### Rosé

Eola Hills Willamette Valley Rosé, Oregon

### White

Broadside Chardonnay, California

Poggio Anima Uriel Grillo, Sicily

### Red

Vin312/Forbidden Root, Red Blend, Chicago, IL

Sans Wine Co. Carbonic Carignan, Carignan, California

Ermita de San Felices Crianza Rioja, Tempranillo, Spain

## Fortified Wine 7 / glass

La Ina Fino Sherry

Henriques & Henriques Seco Madeira

Tabanco Amontillado Sherry

Rio Viejo Oloroso Sherry

Saveiro Dulce Madeira

Vina 25 PX Sherry

### What's A Love Handle?

Look out for one of these Hearts up on our draft board during the Month of May. At both of our locations, Cultivate and West Town, 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 Sarah's Circle – Sarah's Circle provides services for women including housing, life necessities, and supportive services, to help them permanently end their homelessness. Help us help others by enjoying an ice-cold refreshing brew!

## The Cultivate Flight – 13

Enjoy a guided tour of some of our current favorites

Backup Plan | Double Single | Forever Ago |  
Strawberry Basil | Mainstream Exotic



# Tap Room Draft List

## #1 Backup Plan – Kveik Ale w/ Malted Oats | 4.9% - 15oz/7 – 5oz /3

A unique spin on a Kveik farmhouse ale. Oats build a more significant body to allow the tropical bouquet of El Dorado hops to shine

## #2 Strawberry Basil – Hefeweizen | 5.0% - 16oz/7.50 – 5oz/3

A German style Wheat Ale brewed with Wild Strawberry and Basil.

## #3 Free Town 2.0 - Euro Lager | 5.8% - 16oz/6 – 5oz/3

This next lager is using the same Danish Lager Yeast but with the malts more typically used in a German Helles. Still highly drinkable with slightly more malt character

## #4 7 – 10 Split – Strong Fruited Ale | 7.8% - 13oz/7.50 - 5oz /4

This fruited ale with raspberry and lemon is the big cousin to our League Night. Same DNA but higher ABV and a boatload of refreshing, tart fruit.

## #5 Forever Ago – Spelt Saison | 6.8% - 15oz/7.50 – 5oz/3

Classic saison, just in time for spring. Nelson Sauvignon hops lend a distinct grape and slight passion fruit notes to a timeless saison.

## #6 Double Single S.M.A.S.H Pale Ale | 6.2% - 16oz/7 – 5oz/3

♥ Love Handle ♥

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

## #7 Assembly Required Sour IPA | 7.5% - 13oz/7.50 – 5oz/4

Raspberry & cream edition! Raspberries, vanilla, and lactose added to our sour IPA making a lightly tart and thirst-quenching ale

## #8 J. Wakefield Brewing B.A. Live & Let Brew – 14% – 10oz/10 – 5oz/5

Live and Let Brew, a thick Bourbon Barrel Aged Stout infused with Vanilla & Cocoa Nibs.

## #9 Chimay Grande Reserve Belgian Strong Ale – 9% – 10oz/8 – 5oz/4

This authentic Belgian beer, whose tinge of fresh yeast is associated with a light rosy flowery touch, is particularly pleasant. Its aroma, perceived as one enjoys it, only accents the delightful sensations revealed by the odor, all revealing a light but agreeable caramelized note.

## #10 Jester King SPON 3 Year Blend 2021 – 5.4% – 10oz/10 – 5oz/5

2021 SPON Three Year Blend is 100% spontaneously fermented beer inspired by authentic Belgian-Gueuze and is a blend of Jester King's 2020, 2019, and 2018 vintages of SPON

## #11 Riverlands Brewing First Catch of the Day – 12% - 10oz/9 – 5oz/5

Imperial Stout with Coffee, Maple, and Vanilla. Breakfast in a glass.

## #12 St. Errant Brewing Mongrel Mind – 9.25% - 10oz/10 – 5oz/5

Hazy triple New England IPA with Citra, Nelson Sauvignon and Motueka.

## #13 Ayinger Bräuweisse – 5.1% - 15oz/8 – 5oz/4

First sensation on the taste buds is full-bodied, very soft and mild with a lively, champagne-like sparkle. A light, typical wheat beer taste is expressed, the bitter tone of which can scarcely be detected. The sparklingly refreshing ale will impress every wheat beer connoisseur with the first mouthful.

## #14 More/Skeleton Key Skelemore – 14.5% – 10oz/10 – 5oz/5

Imperial Stout collab with our great friends at Skeleton Key Brewery conditioned on Pistachio, Hazelnut, & Vanilla.

## #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 / Phase 3 Brewing Migration – 11.5% – 10oz/7 – 5oz/4

Imperial Stout brewed with toasted coconut, cocoa nibs, and vanilla.

# Wine *13 / glass*

## Sparkling

Illinois Sparkling Company **Brut Sparkling Wine**

## Rosé

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

## White

Broadside **Chardonnay**, California  
Poggio Anima Uriel **Grillo**, Sicily

## Red

Sans Wine Co. Carbonic Carignan, **Carignan**, California  
Ermita de San Felices Crianza Rioja, **Tempranillo**, Spain  
Vin312/Forbidden Root, **Red Blend**, Chicago, IL

# Cans

## Nebulous Line Hazy Pale Ale – 5.7% - 16oz/6.50

DDH Hazy Pale Ale with Vista, Strata and Exp. 13459!

## Ohio High Hazy Pale Ale - 5.7% - 16oz/6.50

We celebrate our local agricultural partners in the beer-making business with this citrus-forward Pale Ale.

## Down The Waterfall – Fruited Gose - 6.2% - 16oz/7.50

Sour wheat ale with mango, guava, vanilla, and toasted coconut.

## Snoochie Boochies Double IPA - 8.0% - 16oz/7.50

Hazy and juicy with intense aromas of sweet orange. Creamy mouthfeel with a touch of sweetness that is in lock-step with the hop bitterness.

## Cosmic Trust Fall Double IPA - 9% - 16oz/7.50

Double dry-hopped Imperial IPA with Mosaic, Simcoe, Citra, & Barbe Rouge hops

## Atomic Child IPA with Niagara grape juice - 7.3% - 16oz/7.50

A tasty and refreshing IPA brewed with Niagara grape juice. Double dry hopped with Grungeist and Citra

## Options Have Changed Porter – 6.8% - 16oz/7.50

Robust porter with vanilla, cocoa nibs, and dark roast coffee beans

## Definite Possibility Tart Golden Ale - 5.3% - 12oz/6

Blackberry and Yuzu added to our house tart golden ale

## (Guest Can) Mikerphone Flipped the Switch Imp Lager – 8% – 16oz/7

Imperial Czech-Style Dark Lager

## (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) Einbecker UR-Bock Dunkel – 6.5% – 11.2/7

A dark beer with a rich, strong and delicate malt flavor.

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

Imp. Stout w/ Cacao Nibs, Roasted Peanuts, DBL Marshmallow

# Tap Room Cocktails

## Forbidden Old Fashioned – 14

Koval-Forbidden Root **SB Rye**, Maple, Citrus Oil, Bolivar, Ango Bitter

## FR Negroni – 14

Koval-Forbidden Root **Single Barrel Gin**, Campari, Vermouth

## Black Manhattan – 14

Koval-Forbidden Root **SB Bourbon**, Watershed Nocino, Ango Bitters

## Cinn-Apple Vodka Soda – 12

Boulder Vodka, Housemade Cinnamon Syrup, Lulz Apple Seltzer

# 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 Liqueur-Lime and Orange Bitters

**Pusher Love Girl:** Koval Cranberry Gin, Apologue Aronia, Cioco

# Ciders

## Uncle John's Cider; Fennville, MI | 16oz/8

**Apple** – Semi Dry Cider

**Apple-Apricot** – Semi Sweet with Apricot

**Apple-Cranberry** – Semi Dry with Cranberry

# Untitled Art Seltzer

## Waunakee, WI | 12oz/7

Blood-Orange-Pomegranate

Prickly Pear-Guava

Strawberry-Kiwi

# Cultivate Bar Snacks

**Cheddar Popcorn- 5**

**Dill Pickle Seasoning House Made Potato Chips- 6**

**Marinated Olives in Hops, Burnt Garlic, Citrus- 9**

**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** reservations, servers, full bar, or menu.



## BRUNCH MENU

*\*Brunch menu available Sundays from 12pm-4pm. The full dinner menu is also available.\**

### **The Root 15**

\*Two Eggs any Style, House Bacon, House Potatoes  
Add a beer and a shot +3

### **French Toast 16**

Ciabatta, Lime Curd, Rum Panna Cotta,  
Candied Nuts and Seeds

### **Vegetable Hash 18**

Seasonal Vegetables, Truffle Vinaigrette,  
Yukon Gold Potatoes,  
Sweet Potato  
(Add Any Style Eggs) +2

### **Lox 17**

Cured Salmon, Soft Boiled Egg, Fresh & Pickled Vegetables, Horseradish Creme, Rye Sourdough

### **Quiche 17**

Smoked Feta, Charred Broccoli, Swiss Chard,  
Farm Greens

### **Brunch Pastries**

#### **Banana Coffee Cake 5**

Cinnamon Swirl, Almonds

#### **Blueberry Lemon Muffin 5**

Streusel

### **Sides**

#### **Toast 6**

Phlour Bakery Sourdough

#### **Crispy Potatoes 7**

Green Onions, Butter

#### **Cultivate Bacon 9**

Thick Cut House Cured & Smoked

#### **Two Eggs 4**

Any Style

### **Beverages**

#### **Beermosa 8**

#### **Michelada 8**

#### **Bloody Mary 10**

#### **Mimosa 12**

#### **Daydream Coffee**

#### **Daydream Hot Tea**

Calabrian Earl Grey  
Green Gold Green Tea  
Daydreamin Herbal

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.

Breads Provided by Phlour, Coffee & Tea by Daydream Coffee

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