



## 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>Beer Cheese &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 Wildblume</b>	Raw Cow – Germany	~ <b>Queen of Corona</b>	Sheep – New York

## GARDEN

<b>Yellow Tomato Gazpacho</b> , Heirloom Tomatoes, Torn Crouton, Cucumber, Crab Filled Tempura Squash Blossom	12
<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>Fire Roasted Beets</b> , Marinated Strawberries, Smoked Feta, Candied Nuts & Seeds, Chocolate Mint	16
<b>Stracciatella</b> , Garlic Scapes, Mama Little Peppers, Urfa Chiles, Banyuls Vinegar, Freeze Dried Satsuma, Baguette	17
<b>Grilled Salad</b> , Nichols Farm Heirloom Tomato, Fried Green Tomato, White Cheddar, Tarragon Dressing, Furikake	17
<b>Ember Roasted Cauliflower</b> , Thai Green Curry, Roasted Cauliflower, Pickled Chilis, Thai Basil, Crispy Garlic	18
<b>Beet Tortelli</b> , Beet Pasta, Ricotta & Ramp Filling, Ramp Pesto, Pickled Ramp Vinegar	19

## 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>Fire Roasted Prawns</b> , Peach Dashi, Pickled Green Papaya, Sea Beans, Lemon Balm	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>Bavette d'Aloyau</b> , Grilled Sirloin Flap Steak, Eggplant Puree, Grilled Spigerello, Blistered Tomatoes, Huckleberry Demi	32

## 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 From the Heart Available in 4-packs to go

Hazy IPA | 6.7% | 15oz./7 - 5oz/4

This one brings the juice to the party. Notes of fresh squeezed orange, strawberry, and papaya.

## #2 Breadbasket

Ukrainian Golden Ale | 7.2% - 16oz/7 – 5oz /3

A collaboration with Vavar Brewery, Kyiv, Ukraine It's pleasantly bready and nicely balanced, dry-hopped with Czech Saaz and Slovenian Celeia, with complex citrus and floral notes from Vietnamese coriander seeds. *One dollar from each pint sold will be donated to the Ukrainian Congress Committee of America.*

## #3 Ghost Tropic Available in 4-packs to go

Hazy 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.

## #4 Neon Pyramid

Triple NEIPA | 10.1% - 10oz/8 - 5oz/4

Hazy Triple IPA DD Hopped with Citra, Sultana, & Sabro Cryo.

## #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 Love Handle

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 Free Town 3.0

Euro Lager | 5.8% - 16oz/6 – 5oz/3

For the third batch of Freetown, we're featuring more full-bodied malts and Mt. Hood hops, cold conditioned for 6 months. Still easy drinking, crisp, and delicious!

## #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 Shifty Fellow Available in 4-packs to go

Saison with Buckwheat, Cucumber, & Shiso | 7% - 15oz/8 – 5oz/4

Pale straw color, light haze. Surprisingly complex herbal nose, a fat note of buckwheat underlying it. On the palate, slightly minty shiso and spicy phenolic saison notes. Finish is lightly bitter with smooth tannins bringing everything into balance. Unique, subtle, tasty.

## #10 Larsøl

Farmhouse Ale | 6.3% - 15oz/7.50– 5oz/4

Farmhouse-style Ale with Rye, Juniper and Mead-Sweet. Our collaborative beer with Omega's Espe Kveik yeast!

## #11 Radio Revival Available in 4-packs to go

DDH Rye Triple NEIPA | 10% – 10oz/7.50 – 5oz/4

A collab with our friends at Riverlands Brewing. This is an elaboration of our Radio Swan Rye IPA. We DDH'd it with Citra, Cryo, Mosaic, and El Dorado.

## #12 Photo Finish Available in 4-packs to go

American Pale Ale | 5.6% 15oz/7.50 – 5oz/4

Big, bold, almost an IPA nose, with a bit of old-school floral character, but fruitier. On the palate, some sweetish citrus, hints of light caramel, and a firmly tannic bittersweet finish. Kind of a classic American IPA, but updated with a cleaner, bolder aroma.

## #13 Rosie Cheeks

Hefeweizen | 5.0% - 16oz/7.50 – 5oz/3

Our Strawberry-Basil hefeweizen packed with Lemon and Vanilla

## #14 Purple Pils Available in 4-packs to go

Pilsner | 5.1% - 16oz/6.50 – 5oz/3

Pilsner Brewed with Orris (Iris) Root, Chamomile, and Jasmine

## #15 Thyme Signature Available in 4-packs to go

Botanical Hazy Double IPA | 8.2% - 15oz/8 – 5oz/4

Hazy deep gold. Orange hop nose, subtle herbal character from thyme and Triumph hops. Luscious in mouth, medium body. Thyme does a nice job of linking hops and orange together.

## #16 Mikerphone Brewing It Takes A Village

IPA | 9% - 10oz/7 – 5oz/4

West Coast-Style Double IPA. This is a collaboration with **Twisted Hippo, Skeleton Key** and **Mikerphone Brewing**



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

## Definite Possibility

Tart golden ale | 5.3% - 12oz/6

Blackberry and Yuzu added to our house tart golden ale

## Sunset Tree

American Lager | 4.8% - 16oz/6.50

American-Style Lager brewed with Key Lime, and Montmorency Cherries

## Double Single

S.M.A.S.H Pale Ale | 6.2% - 12oz/6

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

## Mai Queen

Oak Lagered Maibock | 7.3% - 16oz/7.50

German-Style Maibock aged three months in an oak foeder

## 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

## Cosmic Trust Fall

Double IPA | 9% - 16oz/7.50

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

## Heirloom Beatbox

DDH Double India Pale Ale | 8.7% - 16oz/7.50

Double Dry Hopped Double IPA with Zappa, XJA2/436 & Mosaic Cryo

## The Cultivate Flight – 13

Enjoy a guided tour of some of our current favorites

Rosie Cheeks | Shifty Fellow | Mainstream Exotic  
Thyme Signature | Neon Pyramid

## Wine by the Glass

### Sparkling

Illinois Sparkling Company **Sparkling Brut** 13

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

### White

Broadside **Chardonnay**, California 13

Valdinevola **Pinot Grigio**, Italy 13

Round Pond **Sauvignon Blanc**, California 14

### Rosé/Orange

Eola Hills Willamette Valley **Rosé**, Oregon 13

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

### Red

Ermita de San Felices Crianza Rioja, **Tempranillo**, Spain 13

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

Montinore Estate, **Pinot Noir**, Willamette Valley, Oregon 14

*\*Reserve wine bottle list available on request*

## 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 June. 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 Brave Space Alliance. Brave Space Alliance is the first Black-led, trans-led LGBTQ+ Center located on the South Side of Chicago, dedicated to creating and providing affirming, culturally competent, for-us by-us resources, programming, and services for LGBTQ+ individuals on the South and West sides of the city. Help us help others by enjoying an ice-cold refreshing brew!

# Cultivate Cocktails 14

## Forbidden Old Fashioned\* *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

## Mercedita

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

## Q Ponche

Charanda Uruapan "Rum", Kalani Coconut, Lime Oleo

## Saffron Martini

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

## Cultiveren: Zomer

Thyme Infused Genever, Pineapple Syrup, Lemon

## Café Noche

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

## Sangria Cobbler

House Sangria Syrup, Amontillado Sherry, Topped with Brut Sparkling Wine

## 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.

Cocktails Curated by Antonio Moreno

# 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 Liquor-Lime and Orange Bitters

# Ciders & Hard Seltzer

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

**Apple** – Semi Dry Cider

**Apple-Cherry** – Semi Sweet with Cherry

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

**Melded** – Dry, Blend of French, English & American Apples (500ml/12)

## Untitled Art Seltzer; Waunakee, WI | 12oz/8

**Apricot-Kumquat**

**Blackberry-Agave**

**Blood Orange-Pomegranate**

**Naval Orange-Yuzu**

**Pineapple-Mango**

**Prickly Pear-Guava**

**Strawberry-Kiwi**

# NA Beverages

Coke, Diet, Ginger Ale, Sprite	3	Untitled Art NA Beers	7
Fentiman's Ginger Beer	5	Hazy IPA	
House Mocktail	8	Watermelon Gose	

# Liquor

\*\*\*All Pours are 1.5 oz unless otherwise specified

## American Whiskey

Old Bardstown Bourbon	8
Rittenhouse Rye	8
Cardinal Spirits Straight Rye	9
Cardinal Spirits Straight Bourbon	9
Johnny Drum Bourbon	9
Corsair Triple Smoke	9
Watershed Apple Brandy Csk Bourbon	10
<b>Watershed FR "Yow" Bourbon</b>	10
<b>Watershed FR "Keeper" Bourbon</b>	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
<b>Koval FR Peach Brandy Cask Rye</b>	12
<b>Koval FR Single Barrel Bourbon</b>	12
Watershed Bottled in Bond Bourbon	12
Noah's Mill Bourbon	12
Willett Small Batch 4yr Rye	12
Barrel Craft Armida Bourbon	16
Barrel Craft Seagrass Rye	16
Barrel Craft Dovetail	16
Bardstown Bourbon Co. Fusion #5	16
Watershed Bourbon 6yr	16
Bardstown Bourbon Co. Discovery #6	16

## Gin/Genever/Aquavit

City of London Dry Gin	8
Askur London Dry Gin	8
CH Distillery Aquavit	9
Citadelle Gin	9
Maplewood Spruce Gin	9
Amrut Nilgris Indian Gin	9
The Botanist Islay Gin	9
Citadelle Jardin d'été Gin	10
Caledonia Barr Hill American Gin	10
Cardinal Spirits Terra Gin	10
<b>Watershed BBA FR Single Barrel</b>	10
<b>Koval Barrel Aged Gin</b>	10
Koval Cranberry Gin	10
Hendrick's	10
Norden Aquavit	10
deBorgen Cask Aged Malt Genever	10
Notaris 3yr Genever	12
deBorgen 17 yr Cask Malt Genever	12

## Rum

Hamilton Demerara	8
Hamilton White Stache	8
Cihuacán Jade Blanco	8
Cachaca 51	8
Cardinal Spirits Tiki	8
Charanda Uruapan	8
Hamilton Beachbum Zombie	8
Cihuacán 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 Espadin	8
Lucy Pistolas Mezcal Joven Salmiana	8
Del Maguey Vida Mezcal Espadín	10
Yuu Baal Mezcal Reposada	10
Rooster Rojo Añejo Tequila	10
La Luna Mezcal Cupreata	10
Sotol Coyote Chihuahua	12
El Silencio Mezcal Ensemble	14
Tequila Ocho Anejo	14
Santo Coviso Bacanora Blanco	16
Del Maguey Chichicapas Mezcal	18

## International Whisky

Tullamore Dew, Ireland	7
Knappogue 12 yr, Ireland	9
Monkey Shoulder, Scotland	9
Abasolo, Mexico	10
Rozelieres Single Malt, France	12
Kikori, Japan	12
A.D. Ratray Cask Islay, Scotland	12
Starward Nova, Australia	12
Amarut Single Malt, India	12
Penderyn Single Malt, Wales	12
Bruichladdich Laddie, Scotland	12
Nikka Coffey Grain, Japan	18

## Brandy

Laird's Applejack Apple Brandy	8
Pierre Ferrand 1840 Cognac	9
Père Magliore Calvados	9
Mistral Nobel Pisco	9
Hine Rare	12
DeLord 25yr Bas-Armagnac	16

## Vodka

Watershed Vodka	9
Playpen Vodka	9
Cardinal Spirits Pride Vodka	9
Cardinal Spirits Bramble Vodka	9
CH Distillery Peppercorn Vodka	9
Caledonia 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	8
Ancho Reyes Verde	8
Nixta	8
Kalani Coconut	8
Apologue Aronia Berry	8
Apologue Persimmon	8
Apologue Celery Root	8
Apologue Saffron	8
Drambuie	8
Luxardo Maraschino	8
Cocalero	8
Giffard Pamplemousse	9
Ciccio & Figli Ambrosia Aperitivo	10
Green Chartreuse	10
Yellow Chartreuse	10
Italicus	10
Pernod Absinthe	16

## Amari

Antico Amaro Noveis	7
Cioco Carciofo	7
Ælred 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
Amargo Vallet	8
Amaro di Angostura	8
Aveze	8
Heirloom Alchermes	8
CH Dogma Fernet	8
CH Dogma Amargo de Chile	8
Heirloom Pineapple Amaro	8
Watershed Nocino	8
Zucca Rabarbaro	8
Cardinal Spirits La Boite Amaro	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.*

Watershed Bourbon  
Bourbon Barrel Aged Koval Gin  
Peach Brandy Cask Koval Rye  
Koval Single Barrel Rye  
Koval Bourbon

Head Brewer: Nick Williams/ Brewer: Phil Zelewsky