

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 LEISURE ACTIVITY

Southern Hemisphere Pils | 5.7% | 16 oz. - 6 | 5 oz. - 3

It is your time; you get to choose how to spend it. We combined our favorite hops from Australia and New Zealand for this twist on a classic German Pilsner. Your future is bright, crispy, and chill. Get it.

#3 NEON PYRAMID

TDH Triple IPA | 10.1% | 8 oz. - 7 | 5 oz. - 4

You know the sculptural fruit displays that you can eat? If you put your head directly into one of those and go to town with zero regard for others, you will find our Pyramid, my friend. Triple dry hopped with an irresponsible amount of Citra, Sultana & Sabro.

#4 SUNSET TREE

Cherry Lime Lager | 4.8% | 12 oz. - 6 | 5 oz. - 3

If you come in search of refreshment, this little quencher is a shade tree by the pool with a bag of candy that you don't need to share with your siblings. I mean you *could* share, but no one said you have to.

#5 FROM THE HEART

Hazy IPA | 6.7% | 12 oz. - 6 | 5 oz. - 3

A statewide collaboration to celebrate our friends at the Ohio Craft Brewers Association, this one brings the juice to the party. Notes of fresh squeezed orange, strawberry and papaya all chilling in a blissed-out circle of yes. Yes, indeed.

#6 OPTIONS HAVE CHANGED

Coffee Vanilla Porter | 6.8% | 16 oz. - 7 | 5 oz. - 3

Soft, luscious, and layered with vanilla, cocoa and Peruvian dark roast coffee beans from our friends at One Line Coffee.

#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 HEIRLOOM BEATBOX

DHH Double IPA | 8.7% | 12 oz. - 7 | 5 oz. - 4

Like crawling inside a hop cone and building a fort, this hop bomb throws aromatics of blueberries and peaches in a bowl of Fruity Pebbles. The dense layers of hop flavor reveal notes of cantaloupe and grapefruit.

#9 MAI QUEEN

Oak Lagered Maibock | 7.3% | 16 oz. - 6 | 5 oz. - 3

Celebrate the return of the sun with this bright, elegant lager we made with our friends at Gemut Biergarten. A beautiful golden hue, this traditional Maibock was lagered for three months in our oak foeder. Approachable, yet rewardingly complex.

#10 GROUP PROJECT

Blueberry Lemon Wheat Ale | 5.25% | 12 oz. - 6 | 5 oz. - 3

This collaboration with our friends at Zaftig was crafted with lemon peel and real blueberry and lemon puree resulting in a tart wheat ale that is not overly sweet while still maintaining the delicious fruity flavors from start to finish.

#11 STRAWBERRY BASIL

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

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

#12 DOUBLE SINGLE

S.M.A.S.H. | 6.2% | 12 oz. - 6 | 5 oz. - 3

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

CANNED BEER



SWEPT AWAY

American Wheat Ale | 4.9% | 16 oz. - 6

A classic combination of Wildflower Honey & Lemon Zest float effortlessly in this perfectly approachable wheat beer. Just as refreshing as it sounds.

SEER OF VISIONS

DDH Hazy IPA | 6.7% | 16 oz. - 6

The path that lies ahead is blessed with bright orange and pineapple aromas, juicy layers of sweet tropical fruit and a pillowy soft finish

COSMIC TRUST FALL

DDH Double IPA | 9.0% | 16 oz. - 7

Take this dank trip through the cosmos with juicy grapefruit on the nose and flavor notes of passionfruit, kumquat and dark berries all working together in a circle of trust.

FORBIDDEN ROOT 4-PACKS AVAILABLE TO-GO!

Create a Mix n' Match!

*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*

TRY OUR FR FLIGHT!

\$13

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

**Leisure Activity | Sunset Tree
Mai Queen | Double Single
Heirloom Beatbox**

**Flights include a 5oz. Pour of each listed beer.

♥ 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 May, all proceeds will go to the **Bart Wiseman Foundation - Sonic Rhythm Academy**. Giving the gift of music to kids!

VEGAN BEER DINNER

June 9th

Five courses paired
with Nick's amazing beers.

\$49.99 per person

Plus tax and gratuity

Ask your server for details.

HEAD BREWER: NICK GABRIEL

*In order to offer you the best selection of freshly brewed beer, our draft list rotates often.
Be sure to ask your server about any changes.*

GEN & HER FRIENDS

Echo Genever, Pamplemousse, Honey, Lemon Juice

CERVEZA SANGRIA

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

TECHNICALLY GINGER

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

FR OLD FASHIONED

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

RISKY BUSINESS

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

AMBROSIA SPRITZ

Ambrosia, Lemon, topped with COG Prosecco

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

SPRING FLING

Watershed Chamomile Gin, Giffard Wild Elderflower, Lime Juice, Simple Syrup, 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, Noble Cut Grapefruitcello, Cappalletti, Hopped Grapefruit Bitters

WHY NOT WALNUT

Watershed Nocino, Don Ciccio Rabarbaro

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

Prosecco, COG | Italy

Rosé

Rosé of Sangiovese, Scarpetta Frico | Italy

White

Chardonnay, The Fableist | California
Bianco, Demarie | Italy

Red

Rosso, Demarie | Italy
Pinot Noir, Wonderwall | California
Cabernet Sauvignon, Liberty Tech | California

WHISKEY

RYE

MW White - 9

Michter's - 10

Echo - 11

MW Dark Pumpernickel - 12

George Dickel - 8

Rittenhouse - 8

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

BOURBON

FR Single Barrel Watershed - 11

Old Forester - 8

Magnolia Wheated - 9

JAPANESE

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

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

Wahaka Reposada - 12

Casamigos Anejo - 13

MEZCAL

Peloton De La Muerte - 8

Wahaka Reposada - 12

Casamigos Joven - 12

RUM

451 Pipe Dream - 8

Echo - 10

Echo Pineapple - 10

Plantation Pineapple - 10

451 Experimental - 11

High Bank The Professor - 9

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

High Bank - 8

Watershed - 8

Buckeye - 7

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

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

Buffalo Spiced Popcorn , Coconut Oil <i>vg</i>	4
Cheese and Crackers , Whipped Beer Cheese, Ritz Crackers <i>v</i>	9
Sweet-Spiced Candied Bacon	8
Chips , St. Louis BBQ	6
Chips and Salsa , Tortilla Chips, Salsas Rojo and Verde <i>vg, s</i>	7
Jalapeno Cheese Bread <i>v</i>	6

CHEESES *v*

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

~ Gruyere 'Grand Cru' , Cow – <i>Switzerland</i>	~ Mango Stilton , Cow - <i>England</i>
~ Tallegio , Cow – <i>Italy</i>	~ Plymouth 'Hunter' Reserve Cheddar , Cow – <i>Vermont</i>
~ Parmigiano Reggiano , Cow – <i>Italy</i>	~ Manchego , Sheep – <i>Spain</i>

SMALL PLATES

Summer Gazpacho , Cherry Tomatoes, Cucumber, E.V.O.O. <i>vg</i>	10
Ramen Spiced Queso Cauliflower Dip , Tortilla Chips	10
Brussels , Miso Butter, Everything Spiced Almonds <i>v, s</i>	11
Burrata , Basil Broccoli Pesto, Toast, Greens, Cherry Tomatoes, E.V.O.O.	14
Chile Crunch Hummus , Roasted Vegetables, Wonton Crisps <i>vg</i>	9
Pork & Sauerkraut Balls , Cream Cheese, Beer Mustard Sauce	9
Baby Spinach Salad , Dried Cherries, Strawberries, Onion, Candied Pecans, Goat Cheese Orange Miso Dressing <i>v</i>	12
Kale Salad , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing <i>vg</i>	11
Chilled Soba Noodle Salad , Smoked Salmon, Greens, Broccoli, Corn, Onion, Ginger, Chiles, Cilantro, Soy, Sesame	14
Hawaiian Smoked Pork , Polynesian Slaw, Hibiscus Aioli, Wonton Bowl	16
Confit Chicken Wings , Sazon Spiced or Smoked Alabama White	6/11 or 12/17
<i>(Blue Cheese or Ranch/\$0.50)</i>	

MAINS

Steak Frites , Twelve Hour Smoked Sirlion, French Fries, Lavender Rosemary Garlic Butter	34
* Grilled Mahi Mahi , Pineapple Salsa, Citrus Jalapeno Aioli	26
* Grilled Salmon , Cooked Medium, Yukon Golds, Asparagus, Carrots, Crispy Shallots, Morel Shallot Ragout	32
Korean BBQ Meatloaf , Mashed Potatoes, Lemony Greens	19
* Pan Seared Scallops , Soy Sesame Cous Cous, Greens, Ginger Sauce	26
Duck and Dumplings , Ricotta Gnocchi, Duck Confit, Mirepoix, Herbs	19
Nashville Hot Chicken Sandwich , B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	16
* FR Burger , Ohio Grass Fed Beef, Giardiniera Mayo, Cheddar, Onions, B&B Pickles, Brioche Bun, Fries	16
Veggie Burger , Korean Mung Bean Patty, Cheddar, B&B Pickles, Gochujang Mayo, Potato Roll, Fries <i>v</i>	16
Beef Bulgogi "Reuben" , Cheddar, Sauerkraut, Gochujang Mayo, Rye	18

DESSERT

Coconut Hummingbird Cake , Pineapple, Banana, 5 Spice, Cream Cheese Frosting	7
Johnson's Salty Caramel Chocolate Pretzel Ice Cream	6
Johnson's Vanilla Bean Ice Cream	5

v - is or can be made vegetarian *vg* - vegan
s - Some items may be made in a shared fryer.

At Forbidden Root, we have always made health and safety a priority. 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 Executive Sous Chef Dean Mansfield Sous Chef Andrea Martin Sous Chef Rick Garcia