

FORBIDDEN ROOT

Passion rooted in flavor

EST. 2019

BOTANIC-INSPIRED BREWS. ELEVATED CUISINE

CBUS. OH

DRAFT BEER

TRY IT IN A
Crawler!

#1 KYOTO

Japanese Rice Lager | 5.1% | 16 oz. - 6 | 5 oz. - 3
A favorite amongst lawn chair aficionados, this easy drinking crusher is at home in all scenarios involving relaxation. A generous portion of jasmine rice in the mash lends a touch of sweetness. This one is easy like Sunday morning.

#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 JEWEL OF THE THIOL

DDH Double IPA | 7.2% | 12 oz. - 6 | 5 oz. - 3
Bursting with aromas of guava, honeydew, and candied apricot, this one was brewed with thiol-boosting yeast and Phantasm powder, unlocking an array of juicy flavor compounds. Dry hopped with house favorite Motueka and Sabro.

#4 DIZZYING HEIGHTS

Fruited Sour Wheat Ale | 5.6% | 12 oz. - 6 | 5 oz. - 3
Inspired by a pisco sour consumed at crazy altitudes in Peru, we took copious amounts of passion fruit, blood orange and strawberry puree and added them to this firmly tart wheat ale brewed with Indian coriander and a touch of Himalayan pink salt.

#5 FROM THE HEART

Hazy IPA | 6.7% | 12 oz. - 6 | 5 oz. - 3
Statewide collaboration to celebrate our friends at the Ohio Craft Brewers Association, FTH brings the juice to the party. Notes of fresh squeezed orange, strawberry & papaya all chilling in a blissed-out circle of yes.

#6 FIRST TIME CALLER

Elderberry Cream Ale | 5.4% | 12 oz. - 7 | 5 oz. - 4
Longtime fans of the Cream Ale style, we took this classic to the FR boat show and came back with a fruit-forward, thirst-quenching banger with lightly sweet cereal malt notes and a crisp finish.

#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 PHANTOM TOLLBOOTH

DHH Double IPA | 8.1% | 12 oz. - 7 | 5 oz. - 4
Dense aromas of mango, plum and grapefruit lead you through the hop fields to this dank juice bomb. Combining Strata, Southern Passion, Citra and Phantasm, you are the fifth lion in this hopped-up version of Voltron.

#9 AT ALL TIMES ♥

Oak Fermented Kolsch | 4.7% | 16 oz. - 6 | 5 oz. - 3
This traditional Kolsch took a disco nap in our American oak foeder. Light and crisp, the gentle nudge of oak plays nicely with the ultra-light malt notes. Balance is the name of the game here in this refreshingly delicate beer.

#10 PURPLE PILS

Pilsner | 5.1% | 12 oz. - 6 | 5 oz. - 3
The classic, "spicy" Bohemian Saaz hops with Florentine iris (orris) root, Chamomile and Jasmine. Floral with a subtle spice note.

#11 STRAWBERRY BASIL

Hefeweizen | 5.0% | 12 oz. - 6 | 5 oz. - 3
A German style wheat ale brewed with wild strawberry and basil.

#12 SPARKLING ROSÉ ALE

Biere Brut | 10% | 8 oz. - 7 | 5 oz. - 4
Brewed with Niagara grapes. Drinks like a Rose Champagne; dry, slightly tannic, with a soft, fruit finish.

CANNED BEER



PHOTO FINISH

American Pale Ale | 5.6% | 16 oz. - 6
Mash-hopped with Saaz then Dry-hopped with Estate Comet.

THYME SIGNATURE

Hazy DIPA | 8.2% | 16 oz. - 7
Botanical Hazy Doble IPA with Orange Peel and Thyme Dry Hopped with Citra and Triumph.

SHIFTY FELLOW

Saison Ale | 7% | 16 oz. - 7
This classic Saison is brewed with Toasted Buckwheat, Cucumber, & Shiso making it the perfect refreshing Ale for the Summertime!

DOUBLE SINGLE

S.M.A.S.H. | 6.2% | 12 oz. - 5
Single Malt & Single Hop Pale Ale. Super bright, lightly hopped, and incredibly drinkable.

SUMMER SYMPHONY

Golden Ale | 6.2% | 12 oz. - 5
A tart ale brewed with watermelon, lemon, and lime juices.

FORBIDDEN ROOT 4-PACKS & MIX N' MATCH AVAILABLE TO GO!

*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 | Strawberry Basil
Purple Pils | From the Heart
Phantom Tollbooth**

**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 July, all proceeds will go to the **Center for Reproductive Rights**

WE ARE HIRING!

DO YOU LOVE OUR FOOD? OUR BEER? YOUR OVERALL EXPERIENCE? COME JOIN OUR TEAM!

OPPORTUNITIES FOR BOTH FRONT & BACK OF HOUSE.
APPLICATIONS AVAILABLE AT OUR HOST STAND OR EMAIL US AT
COLUMBUSCAREERS@FORBIDDENROOT.COM

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, topped with **FR BEER**

JUST PEACHY

Black Tea, Noble Cut Peach Whiskey, Honey, Elemakule Tiki Bitters

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, NobleCut, Grapefruitcello, Cappelletti, 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*
Côtes De Provence M Rosé, Château Minuty | *France*

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
Old Forester – 9

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
Noble Cut Wheat – 9

BOURBON

FR Single Barrel Watershed-11
Old Forester – 8
Weller Special Reserve – 9
Magnolia Wheated – 9

JAPANESE

Hatozaki – 10
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
Noble Cut Peach – 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
Casamigos Anejo – 13

MEZCAL

Peloton De La Muerte – 8
Wahaka Reposado – 12
Casamigos Joven – 12

RUM

451 Pipe Dream – 8
Echo – 10
Echo Pineapple – 10
Plantation Pineapple – 10
451 Experimental – 11
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
Watershed – 8
Buckeye – 7
High Bank - 8
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
Zucca Rabarbaro – 6
Cardamaro – 8
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, gf</i>	4
Cheese and Crackers , Whipped Beer Cheese, Ritz Crackers <i>v</i>	9
Sweet-Spiced Candied Bacon <i>gf</i>	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

~ Emmental , Cow – France	~ Shelburne Cheddar , Raw Milk Cow – Vermont
~ Stilton , Cow – England	~ Beemster 18 mo. Gouda , Cow – Holland
~ Parmigiano Reggiano , Cow – Italy	~ Manchego , Sheep – Spain

SMALL PLATES

Summer Gazpacho , Cherry Tomatoes, Cucumber, E.V.O.O. <i>vg, gf</i>	10
Brussels , Miso Butter, Everything Spiced Almonds <i>v, gf</i>	11
Warm Kale Artichoke Dip , Giardiniera, Crispy Onions, Grilled Pita	12
Chile Crunch Hummus , Roasted Vegetables, Wonton Crisps <i>vg</i>	9
Burrata , Watermelon, Tomato, Mint, Sherry Vinegar, Wonton Bowl, E.V.O.O.	15
Pork & Sauerkraut Balls , Cream Cheese, Beer Mustard Sauce	9
Baby Spinach Salad , Dried Dates, Strawberries, Red Onion, Candied Pecans, Goat Cheese, Orange Miso Dressing <i>v, gf</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	15
Shrimp Po Boy , Cajun Fried Shrimp, Onion, Lettuce, Tomato, Alabama Sauce, Focaccia Bun	13
Confit Chicken Wings , Sazon Spiced <i>or</i> Smoked Alabama White	6/11 <i>or</i> 12/17
(Blue Cheese <i>or</i> Ranch/\$0.50)	

MAINS

Beer Braised Pork Shank , Mashed Yukon Gold Potatoes, Cherry Gastrique <i>gf</i>	26
Steak Frites , Twelve Hour Smoked Prime Ribeye, French Fries, Lavender Rosemary Garlic Butter <i>gf</i>	34
* Grilled Salmon , Tomato Pepper Salad, Cucumber Raita <i>gf</i>	27
Duck and Dumplings , Ricotta Gnocchi, Duck Confit, Mirepoix, Herbs	20
Ramen Spiced Mac and Cheese , Corn, Nori, Scallion, Sesame Seeds	15
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, Fries	18

DESSERT

Johnson’s Vanilla Bean Ice Cream <i>gf</i>	5
Johnson’s Salty Caramel Chocolate Pretzel Ice Cream	6

v - is or can be made vegetarian *vg* - vegan
gf - gluten free Some items can be made gluten free, ask your server
s - Some items may be made in a shared fryer

**An automatic 21% gratuity will be added to parties of 10 or more guests*

At Forbidden Root, we have always made health and safety a priority, and we have ramped up our efforts in response to COVID-19. 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 Sous Chef Andrea Martin Sous Chef Rick Garcia