



## BAR SNACKS

<b>Popcorn</b> , Salt, and Malt Vinegar	4
<b>House Made Ranch Chips</b> , Sour Cream French Onion Dip	7
<b>BBQ Roasted Cashews</b> , Puffed Wild Rice, Mango	6
<b>Cheese and Crackers</b> , Aged Cheddar, Saison Ale, Ritz Crackers	10

## CHEESES

**Cheese Plate**, Candied Nuts, Pickled Onion, Seasonal Jam  
Rotating Selection – Please ask your server

**Choice of 1 / 8 | Choice of 3 / 21 | All 6 / 38**

## SMALL PLATES

<b>Chilled Asparagus Soup</b> , Puréed Spring Asparagus, Oat Milk, Puffed Buckwheat, Ninja Radish	9
<b>Lion's Mane Mushroom Cakes</b> , Rouille, Chow-Chow	14
<b>Bitter Green Salad</b> , Field Greens, Grapefruit, Hazelnut, Lemon Vinaigrette, Rye Crumble	11
<b>Arugula Salad</b> , Whipped Ricotta, Dried Peaches, Ricotta Salata, Shallot Vinaigrette, Pine Nuts	13
<b>Kale Salad</b> , Purple Kale, Fennel, Fresh Herbs, Tahini Orange Dressing, Fried Chickpeas and Shallots	12
<b>Brussels Sprouts</b> , Miso Butter, Everything Spiced Almonds	12
<b>Burrata</b> , Poached Apples, Pepita Granola, Fig, Sweet Potato, Whole Grain Toast	13

## MAINS

<b>Duck &amp; Dumplings</b> , Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	21
<b>Milk Brined Pork Schnitzel Sandwich</b> , Pickled Beet Mayo, Caraway Slaw, Sesame Bun	16
<b>FR Burger</b> , Single or Double Smashburger, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Butter Bun	14 / 17
<b>FR Reuben</b> , House made Corned Beef, Sauerkraut, Swiss Cheese, Marble Rye	16
<b>Fried Chicken Sandwich</b> , Special Sauce, Fried Onions, B&B pickle, Sesame Bun	16
<b>Spicy Fried Chicken Sandwich</b> , Hot Chicken, Spicy Mayo, Jalapeno Jam, Fermented Cabbage	16
<b>Roasted Carrots</b> , Sunflower Seed Butter, Pickled Beet	14
<b>Ora King Salmon</b> , Sourdough Crust, Cauliflower, Dijon Mustard	25
<b>Campanelle Pasta</b> , Mushroom Ragu, Gremolata, Whipped Mascarpone, Crispy Mushrooms	19
<b>24- Hour Short Rib</b> , Aligot Potato, Hon-Shimeji Mushrooms, Potato Straws, Sweetie Drops	25

## DESSERT

<b>Oatmeal Pie</b> , Toasted Marshmallow, Royal Icing, Winter Spices	9
<b>Grapefruit Sorbet</b> , Malört Meringue, Mint Syrup	6
<b>Chocolate Beer Cake</b> , Porter, Coffee, Hazelnut Praline	9

20% Gratuity may be added to parties of 6 or more. | Please notify your server of any food allergies or sensitivities.

\*These items are cooked to order. Consuming raw or undercooked meats, Poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

4pk cans, pub-only beer, t-shirts, and gift certificates available

@forbiddenroot on ALL SOCIAL MEDIA!

**Executive Chef Peter Beatty   Sous Chef Jose Reyes   Sous Chef Antwon Shaw**



# FORBIDDEN ROOT

Passion rooted in flavor



EST. 2016

BOTANIC-INSPIRED BREWS. ELEVATED CUISINE

CHICAGO, IL


## DRAFT BEER

### #1 Strawberry Basil Hefeweizen *Available in 4-packs to go*

Hefeweizen | 5% – **12oz/7 – 5oz/4**

A German style Wheat Ale Brewed with wild strawberries and fresh basil.

### #2 Closer Afield *Available in 4-packs to go*

Kveik Farmhouse Ale | 4.5% | **12oz/7 – 5oz/4** 

Kveik yeast Farmhouse ale brewed with marjoram, lemon thyme, and Meyer lemon

### #3 Daydreaming Doobie

Belgian-Style Dubbel | 7% – **10oz/7 – 5oz/4**

Is there any better way to start your day than with rich Abbey-style Dubbel infused with fresh Daydream cold brew coffee and vanilla.

### #4 Basic Batch

Golden Ale | 5% - **16oz/6 – 5oz/3**

A crisp, clean, and unadulterated Golden for the everyday drinker.

### #5 Snoochie Boochies *Available in 4-packs to go*

Double IPA | 8% – **12oz/7.50 – 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.

### #6 Doobie Two-Dot *Available in 4-packs to go*

Belgian-Style Dubbel | 7% – **10oz/7 – 5oz/4**

Warm notes of caramel, cocoa, and a hint of dried fruit exemplify this dark, malty, and slightly rich Abbey-style Dubbel. A great beer for this time of year as the weather begins to change towards spring.

### #7 Outdated Tech

IPA | 6.8% – **12oz/7 – 5oz/4**

Malty and hoppy, that old school IPA that you miss so much. Hopped with Michigan Grown Mackinac hops, which yields both melon and papaya aromatics finishing with some spicy and citrusy notes.

### #8 Peach Wit *Available in 4-packs to go*

Wheat Beer | 5.1% – **12oz/7 – 5oz/4** *Available in 4-packs to go*

A Belgian style wheat beer brewed with peaches and a selection of botanicals to enhance the peach aroma and flavor.

### #9 Captain RonRon

Fruited Wheat Ale | 5.2% - **12oz/7 – 5oz/4**

American wheat ale with fresh strawberry purée, lime juice and rum essence. A strawberry daiquiri in a beer.

### #10 Tropical Tech

Fruited IPA | 6.8% - **12oz/7 – 5oz/4**

We took our West Coast IPA, Outdated Tech, and took it to a warmer climate with the addition of passion fruit, mango, and pear juice.

### #11 Danger From Above

Farmhouse Ale with Oats | 7.5% – **12oz/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. An excellent pairing for your favorite dish.

### #12 Summer Symphony *Available in 4-packs to go*

Fruited Golden Ale | 6.2% – **12oz/7 – 5oz/4**

Our favorite summer beer is back! A crisp and mildly tart golden ale with watermelon, lemon and lime Perfect thirst quencher for the while soaking up the summer sun.

### #13 Purple Pils *Available in 4-packs to go*

Pilsner | 5.1% – **16oz/6.50 – 5oz/3**

Iris root, chamomile, and jasmine are added along with the classic, "spicy" Bohemian Saaz hops and the result is a unique, well-integrated and incredibly drinkable Pilsner.

### 14- #16 Guest Drafts – Ask your server!

## CANNED BEER (All canned beer available in 4-packs to go)

**Wayward** | *Southern Hemisphere Lager* | **5.1%/16oz**

Crisp and easy drinking all day lager with AU and NZ hops.

**Very Cranberry** | *Fruited Blonde Ale* | **6.2% | 16oz /7**

A light, crisp, Belgian-Style Blonde Ale with tart cranberries.

**Heavy Snuggz** | *Oatmeal Blonde Ale* | **6% | 16oz/7.50** (Collab with Derive Brewing)

Oatmeal blonde ale w/ raspberry, marshmallow, & chocolate

**Full Retail** | *Porter* | **7.1% | 16oz/7.50**

Porter with vanilla, cocoa nibs, coconut, and almonds.

**Pastri Fountain** | *Imperial Stout* | **10.4% - 16oz/9.50** (Collab with Maplewood Brew)

Tiramisu Inspired Imperial stout with Coffee, Vanilla, and Chocolate.

**Gather Around** | *Fruited Wheat Ale* | 5.2% | **16oz /7**

A winter wheat ale with tart cherry, sweet orange, and cinnamon.

**We Will Party Garde** | *Biere de Garde* | **6.3% | 16oz/7.50**

A little malty sweetness up front with a classic dry farmhouse finish

**Cosmic Trust Fall** | *DDH IPA* | **8% 16oz/8.50**

A citrus & blackberry nose with flavors of tangerine & strawberry

## WINE 14 glass/54 bottle

### Sparkling

Los Monteros, **Cava**, Penedes SP

Meinklang, **Rose Prosa**, Weinland, AU

### Rose/Orange

Sokol Blosser **Pinot Noir**, Dundee Hills, OR

Aransat "Orange", **Pinot Grigio/Sauv. Blanc**, Friuli, IT

### White

Totara, **Sauvignon Blanc**, Marlborough, NZ

House of Brown, **Chardonnay**, Lodi, CA

Brooks, **Riesling**, Willamette, OR

Domaine Des Rattles, **Muscadet**, Loire Valley, FR

### Red

Chateau St. Andre, **Bordeaux Blend**, St. Emilion, FR

Angeline, **Pinot Noir**, Sonoma County, CA

Bodegas y Vinedos, **Tempranillo**, Ribera Del Duero, SP

Grapesmith & Crusher **Cab. Sauv.**, Columbia Valley, WA

La Manarine, **GSM**, Cotes-Du-Rhone, FR

## CIDERS & HARD SELTZERS **8**

### Eris Cider- Chicago, IL

Pedestrian - Dry Cider, Crisp & Tart

Peach & Bong - Apple/Peach Cider w Basil

Van Van Mojo - Apple/Blueberry Cider dry hopped w Mosaic

### Untitled Art Seltzer - Waunakee, WI

Blackberry Agave

Blueberry

Pineapple Mango

Prickly Pear Guava

## The FR House Flight

# 14

Closer Afield | Very Cranberry | Strawberry Basil  
Summer Symphony | Outdated Tech |

### What's A Love Handle?

Look out for one of these Hearts up on our draft board during the Month of March. 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 CARF, the Critical Animal Relief Fund located in Chicago. CARF provides urgent medical, surgical, and fostering resources for non-terminal and terminal animals in need of safety, healing and the relief of pain and suffering when time is of the essence and resources are scarce.

Head Brewer: Nick Williams/ Brewer: Phil Zelewsky

# F.R. Cocktails **14**

## Forbidden Root Old Fashioned

Koval Rye, Maple Syrup, Bolivar & Angostura Bitters, Quari Ice Cube, Orange Swath

**\*Upgrade to Koval FR Single Barrel Bottle In Bond Rye +\$2**

## The Last Pear

Campo Azul Blanco Tequila, Fico d'India Prickly Pear Liqueur, Yellow Chartreuse, Lime

## How's Your Pineapple

Plantation White Rum, Fruitful Mixology Smoked Jalapeño Liqueur, Heirloom Pineapple Amaro, Amaro Nonino, Bittercube Jamaica #1 Bitters, Bitter Gay Co Fuego Bitters

## Cosmocharlatan

Koval Cranberry Gin, St. Agrestis Aperitivo, Génepy des Alpes, Lime, Honey, **FR IPA**

## Naked In The Rain

Thai Chili Infused-Campo Azul Blanco Tequila, El Silencio Mezcal, Meletti Bitter Aperitivo, Lime, Maple, Orange Bitters

## Uva

**Koval FR Barrel Aged Gin**, Jules Theuriet Pamplemousse Liqueur, Fernet Branca, Lemon, Honey

## Peachy Queen

**FR Koval Single Barrel Bourbon**, Catron Pêche de Vigne, Black Tea Simple Syrup, Bitter Gay Co. Evangelista Bitters

## Filthy Chai

Chai Infused Cardinal CH Vodka, Don Cicio Nocino, Honey, Soy Milk, Bitter Gay Co. Ay Chico Bitters

## Earnestly Rosie

Cersum Rose Liqueur, Lemon, Simple Syrup, Peychaud's, Brut Cava, Absinthe Spritz

## Delayed Rage (N/A) – \$12

Proxies Sauvage NA Rosé Wine, Lavender, Lemon, Soda

# F.R. Lost Botanicals Series

## Strawberry Basil Margarita

Campo Azul Tequila, Lime, Curacao, Topped with **FR Strawberry Basil Hefeweizen**

## FR Gin & Tonic – 14

**Koval Barrel Aged Gin Forbidden Root Single Barrel Selection**, Randy Mosher's House made Tonic Syrup, Lime Bitters

## FR Vermouth – 8

Randy Mosher made a classic Vermouth from his experiences in Barcelona. Served over ice with an Orange Swath  
**Try it in a classic Negroni +6**

# F.R. House Shots **6 (1oz Pour)**

## Cinn-Oak

Old Forester 100, Tentura Cinnamon Liqueur

## The Closer

Fernet-Branca, New Deal Coffee Liqueur, Orange Oil, Orange Bitters

## Breakfast of Champions

Old Forester 100, Maple Syrup, New Deal Coffee Liqueur

## Ants on a Log

Skrewball Peanut Butter Whiskey, Pedro Ximenez Sherry, Celery Bitters

## Smoke and Flame

El Silencio Mezcal, House Made Chili Liqueur, Lime & Orange Bitters

# N/A Beverages

## Daydream Coffee-French Press- 5

## Daydream Hot Tea- 4

Green Gold | Vanilla Earl Grey | Chai | Mango Passionfruit

## Daydream Cold Brewed Iced Tea- 3.50

## Sunset Soda- 5

Horchata Root Beer | Poolside Citrus Soda. | Call Me Shirley

## IBC Root Beer- 5

# SPIRITS

## Bourbon

**Watershed/Forbidden Root Single Barrel** 7/13  
**Cody Road/Forbidden Root Single Barrel** 7/13  
**Watershed/Forbidden Root Single Barrel Bottled-in-Bond** 9/15  
**Koval/ Forbidden Root Single Barrel** 7/13  
Bull Run 13yr Pinot Noir Barrel Aged 8/14  
Watershed 4yr 7/13  
Redwood Empire Pipe Dream 7/13  
Devil's River Barrel Strength 117 proof 7/13  
Rowan's Creek 7/13  
Old Bardstown Estate Bottled 101 7/13  
Old Forester 100 proof 7/13  
Breaker Bourbon 8/14  
Watershed Bottled in Bond 8/14  
Willett Pot Still 8/14  
Ol' Major Bacon Bourbon 7/13  
Barrell Armida 8/15

## Rye

Roulette Rye 7/13  
Dad's Hat Vermouth Barrel 7/13  
Savage and Cook Lip Service 7/13  
Cardinal Rye 7/13  
**Koval/ Forbidden Root Single Barrel** 7/13  
**Koval/ Forbidden Root Single Barrel Bottled-in-Bond** 8/15  
Willett Small Batch Rye 8/15  
Koval Amburana Barrel 9/17

## American Whiskey

Dickel No. 8 Tennessee Sour Mash 5/10  
Boondocks Cask Strength 7/13  
Skrewball Peanut Butter Whiskey 6/11  
Savage and Cooke Second Glance 6/11  
Redwood Empire Lost Monarch 7/13  
Corsair Oatrage 7/13

## World Whiskey

Pig's Nose 6/11  
Jura 10yr 7/13  
Glenallachie 12 year 7/13  
Blackadder Peat Reek 9/15  
Clydeside Stobcross 9/15  
Ohishi Japanese Rice Whisky 9/15  
Fuyu Small Batch 9/15  
Fuyu Mizunara Cask 8/14  
Monkey Shoulder 6/11  
Samuel Gelston's Blended 7/13  
Waterford Dunmore 8/15  
The Balvenie 12yr Double Wood 11/20

## Brandy

Rhine Hall Oak-Aged Apple Brandy 6/11  
Copper & Kings Bourbon Barrel- Aged Brandy 6/11  
Marie Duffau Napoleon Bas Armagnac 6/11  
Pierre Ferrand 1840 Cognac 7/13

## Rum

Plantation Pineapple 7/13  
Plantation Barbados 5yr 7/13  
Smith and Cross Jamaican Rum 7/13  
El Dorado "Superior" Dark 8/14  
Ron Centenario "Fundacion" Solera 20yr 9/17

## Agave

El Silencio Mezcal 7/13  
Mayalen Machetazo Mezcal 7/13  
Mi Casa Blanco 7/13  
Mi Casa Reposado 8/14  
Mi Casa Anejo 9/15  
Fortaleza Blanco 12/18  
Fortaleza Reposado 14/20  
Fortaleza Anejo 15/21

## Gin / Genever / Aquavit

**Watershed/FR Bourbon Barrel-Aged 4 peel** 8/14  
Skeptic Gin 7/13  
Skeptic Gin-quila Reposado Barrel-Aged 7/13  
Hendrick's Orbium 7/13  
Hendrick's Midsummer Solstice 7/13  
28 Mile London Dry 7/13  
Watershed Guild Gin 7/13  
Koval Cranberry Gin 6/11  
Greenhook American Dry Gin 6/11  
Greenhook Old Tom Gin 7/13  
**Koval BBA FR Single Barrel Gin** 7/13  
Boulder New Western Gin 6/11  
Benham Sonoma Dry 7/13

## Vodka

Elevate 7/13  
Playpen 7/13  
CH Distillery 7/13

## Amari & Cordials

Fernet Branca 6/11  
Meletti Fernet 6/11  
Amaro Cinpatrazzo 6/11  
Ramazzotti 5/10  
Jeppsons Malort 5/10  
Amaro Nonino 5/10  
Cardamaro 6/12  
La Muse Verte Absinthe 5/10  
Génepy des Alpes 6/11  
Green Chartreuse 7/13  
Yellow Chartreuse 7/13

## Forbidden Root Single Barrels

These single barrels were hand selected by the Forbidden Root team and our friends at local distilleries



**Bourbon Barrel Aged Koval Gin**  
**FR Barr Hill Tom Cat Gin**  
**Koval Single Barrel Bottle In Bond Rye**  
**Koval Single Barrel Bourbon**  
**Watershed Bourbon**