



DRAFT BEER

MADE HERE
EST. 2019

BREWMASTER: NICK GABRIEL

#1 FROZEN IN TIME

Fresh Hop IPA | 6.8% | 12 oz. – 7.5 | 5 oz. – 4
It is hop harvest time and we got our hands on that freshy fresh Citra and Krush and then pummeled this beer with them left and right. Resinous mango, orange and nectarine notes abound in this showcase of our favorite time of the year.

#2 ŠUMAVA

12° Czech Pale Lager | 4.4% | 16 oz. – 6.5 | 5 oz. – 3
Inspired by a trip to Czechia, where we made quick friends with some brewers in Prague while enjoying (many) traditional Czech beers. The unique characteristics in this one are subtle, but the riches are there if you go looking for them. Collaboration with Pivovarský dům

#3 LOOKING OUT

Single Hop Wheat Ale | 5.1% | 16 oz. – 6.5 | 5 oz. – 3
Our friends at Segal Hop Ranch grow a unique hop with an absurd name. Anchovy hops have nothing to do with the little fishes, but rather an awesome watermelon candy note that makes this one approachable and refreshing.

#4 JULY IN CHRISTMAS

Piña Colada Wheat | 4.9% | 12 oz. – 7.5 | 5 oz. – 5
As the temperature drops and daylight fades earlier each day, we wanted to drag some tropical summer vibes into the dark with us. Pineapple and coconut are best buds in this thirst-quenching crusher.

#5 MORAVIA

12° Czech Dark Lager | 4.8% | 16 oz. – 6.5 | 5 oz. – 3
Smooth and rich, this malty lager has a balanced touch of chocolate and roast notes, rounded out by a hint of sweetness. We lagered it on two levels of toasted white oak, lending an earthy note that brings all of these flavors together.

#6 EVERYTHING IS MORE

Session Hazy IPA | 4.1% | 16 oz. – 7 | 5 oz. – 3
More of everything except the alcohol. Huge peach, pineapple and orange notes burst forward from the wallop of Nelson Sauvín and Dolcita hops. Full bodied and pillowy soft, this one is a juicy hop bomb.

#7 GHOST TROPIC

Double Hazy IPA | 8.2% | 12 oz. – 7.5 | 5 oz. – 4
Aromas lean to citrus and pineapple, plus a hint of bready malt. Palate is crisp with a bit of creaminess, with luscious white and tropical fruit notes. Finishes dry, crisp, and cleanly bitter.

#8 FIFTH ARRIVAL

Dry Hopped Lager | 5.5% | 12 oz. – 5 | 5 oz. – 3
The latest in our series of lagers featuring our favorite hops. This one is an incredibly approachable quencher of a beer. Notes of sweet peach and passionfruit play perfectly with the light cereal malt and crisp, refreshingly dry finish.

🏆 #9 WELL POSITIONED

Oak Fermented Saison | 6.8% | 12 oz. – 9 | 5 oz. – 4
Bright citrus and clove aromas combine with delicate fruit and spice character from both the classic Belgian yeast and the American White Oak fermentation. Made with our friends at Derive to celebrate our common love for the classic Saison. **Two-time silver medal winner at the Festival of Barrel-Aged Beer.** Collaboration with Derive Brewing Company

#10 GOOD ON YA

XPA | 4.8% | 16 oz. – 7.5 | 5 oz. – 4
This wee hop bomb was walloped with Australian Galaxy & Eclipse, then rounded out with a handful of Citra for good measure. Fully saturated with a crisp, lingering bitterness that keeps you coming back. Collaboration with Dankhouse

#11 US, YOU, AND THEM

Fresh Hop West Coast Pils | 6% | 12 oz. – 7.5 | 5 oz. – 4
This hoppy Pilsner was brewed with freshly picked Mosaic, Cascade, and Chinook hops. We balanced the fresh hops with some traditional selected Citra pellets to create a fresh, vibrant and crisp easy drinking beer! Cheers to brewing with friends! Collaboration with Missing Mountain and Derive

#12 RUM BARREL-AGED UP FOR DISCUSSION

Fruited Sour | 5.3% | 12 oz. – 8 | 5 oz. – 4
A whole crew of friends came together from all over the country to make this punchy juice bomb with a tidal wave of fresh pineapple juice and copious amounts of lime and orange zest. We then filled a couple of rum barrels to give it the full punch treatment. Collaboration with Mikerphone, Ology, Orchestrated Minds & Xul

#13 RADIO SWAN

Rye NEIPA | 6.4% | 12 oz. – 7.5 | 5 oz. – 4
NEIPA brewed with rye malt, Mosaic, Citra, and El Dorado hops, and a touch of lactose. It has dank aromatics with a touch of bright fruit. A creamy mouthfeel starts out sweet and juicy, and then rounds out to finish dry with an echo of rye complexity.

#14 HOODIE WEATHER

Oak Aged Vienna Lager | 5.5% | 16 oz. – 7 | 5 oz. – 3
As summer waves goodbye, we can't help but look forward to our flannels & crunchy leaves. To celebrate the season change, we've crafted a crispy, malty lager that's dry with a hint of caramel. A classic Vienna-style lager with toasted oak chips to round out the flavors and add depth. Enjoy!



FR Flight \$14

Enjoy your own guided tour of Forbidden Root's current favorites.
Šumava | Looking Out | Well Positioned | Moravia | July in Christmas
**Flight is subject to change based on the available brews.*

Custom Flight \$16

CANNED BEER



FESTHALLE

Festbier | 5.9% | 7

SPRINKLES REQUIRED

Sour IPA | 6.3% | 8
Krush, Strata, Hibiscus, *Lactose

CONNECTS

West Coast IPA | 6.5% | 8
Citra, Eclipse, & Superdelic

SUMMER LOVE

Paloma Lager | 5% | 8
Collab with Mikerphone

PIER PRESSURE

West Coast Pilsner | 5.4% | 8
Mosaic, Citra, Strata

MOSTLY IDAHO

Session Hazy IPA | 4.2% | 8
DDH Idaho 7 CGX, EXP 2B, Mosaic

EXTRA ECHO

Extra Pale Ale | 4.9% | 7

LOST SHAKER

Margarita Sour | 4.1% | 8

TOTALLY PAUSED

Rye Pilsner | 5.2% | 7

NOTE TO SELF

Kolsch | 4.6% | 7

KYOTO

Japanese Rice Lager | 4.1% | 7

UP FOR DISCUSSION

Fruited Sour Ale | 5.3% | 8
Collab with Mikerphone, Ology, Xul & Orchestrated Minds

LOCAL SPIRITS



Forbidden Root has partnered with and supports a variety of local award-winning distillers to feature in our house-created cocktails and our house offerings. From them, we offer vodkas, gins, whiskeys, rums and more. We encourage you to support them as well!

Echo Spirits | 985 W 6th Ave, Columbus

High Bank | 1051 Goodale Blvd, Columbus, OH | 1379 E Johnstown Rd, Gahanna

Middle West Spirits | 1230 Courtland Ave, Columbus

Noble Cut | 750 Cross Pointe Rd, Unit K, Gahanna

Toledo Spirits | 1301 N. Summit St., Toledo

Watershed | 1145 Chesapeake Ave, Columbus

451 Spirits | 590-ste. D, Oakland Park Ave, Columbus



Beer is the ultimate creative beverage. At Forbidden Root, we draw inspiration from the artistry of brewing and a rich world of ingredients, using herbs, spices, flowers, fruits, and roots to craft uniquely flavorful beers. Whether in our brewpubs or in the wild, our beer aims to bring people together—creating moments of pleasure, connection, and community.