

FORBIDDEN ROOT

Passion rooted in flavor

EST. 2019

BOTANIC-INSPIRED BREWS, ELEVATED CUISINE

CBUS, OH

DRAFT BEER

#1 EARLY CHECK-IN

Czech Pilsner | 4.5% | 16 oz. - 6.5 | 5 oz. - 3

If you are looking for a crusher, this is it. A perfect balance of Czech hops and bready, cracker-like malt notes with a crisp, easy finish. This is the way.

#2 NOTE TO SELF

Kolsch | 4.6% | 12 oz. - 6 | 5 oz. - 3

Light, crisp and refreshing. Sound good? Well, our homage to the traditional Kolsch embraces the subtlety and nuance of this style found everywhere in Cologne, Germany.

#3 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.

#4 PARALLEL UNIVERSE

DDH Hazy IPA | 6.9% | 12 oz. - 7.5 | 5 oz. - 4

Saturated waves of mango and papaya alternate on the nose while a juicy rush of pina colada floats through soft clouds of the next dimension. Nectar, Mosaic, Cashmere.

#5 SECOND ARRIVAL

Dry Hopped Lager | 4.1% | 16 oz. - 6.5 | 5 oz. - 3

This clean, crisp lager was lightly dry hopped with a curated mélange of hops adding aromas of candied apricot, kiwi and orange. The quenching finish is all cereal malt and open arms. Grungeist, Grove, Paradigm.

#6 MALL HYPE

DDH Hazy Pale Ale | 5.6% | 16 oz. - 7 | 5 oz. - 3

Waves of juice flood the pallet with tropical and citrus notes aplenty. A house favorite combo of Mosaic and Motueka hops make this one shine!

#7 DISTANT MEMORY

TDH Oaked West Coast IPA | 6.5% | 12 oz. - 7 | 5 oz. - 4

After resting in our oak foeder for two months, this hop came rushing back to life with three dry hop additions. Ripe red berries, sweet tangerine, and a pleasant pull of pineapple and guava candy. Citra, BRU-1, Cashmere, Sabro.



#8 PANDA PARTY

Black Lager | 5.5% | 16 oz. - 7 | 5 oz. - 3

Dark Lager that has vanilla and toasted oak added to create a warm toasted marshmallow flavor.

#9 CAKE TASTING

Confectionery Amber Ale | 5.4% | 12 oz. - 7 | 5 oz. - 3 There are so many tasks leading up to the big day. This one is a highlight, finding Tahitian vanilla beans and milk sugar in a sweet embrace with deep honey, biscuit, and oat malts. A truly indulgent delight. ****Contains Lactose.** Collaboration with Derive Brewing Company

#10 HUNGRY FOR HITS

DDH Oaked West Coast IPA | 6.6% | 12 oz. - 7 | 5 oz. - 4

Like a wave of freshly cut citrus crashing over you, this one showcases the citrus-hop trifecta of Citra, Nectar and Grove, each of which brings their own zesty notes to the yard. This one is crisp, refreshing and climbing the charts.

#11 OHIO HIGH

Hazy Pale Ale | 5.7% | 16 oz. - 7.5 | 5 oz. - 3.5

Brewed w/ 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.

#12 RAPTURE OF REASON

DDH Hazy Double IPA | 8.1% | 12 oz. - 8 | 5 oz. - 4.5

A billowing aroma of apricot and tangerine leads you unquestioning into this juice-bomb. Saturated with notes of grapefruit, honeydew, berry jam and just enough of the good stuff to keep you on the right path.

#13 THEY'LL TAKE A MILE

B.B.A. Imperial Stout | 10.9% | 8 oz. - 7 | 5 oz. - 5

Imperial stout aged twelve months in 18-year Knob Creek bourbon barrels. Collaboration with Maplewood Brewery

#14 VICTORY NAP

B.B.A. Imperial Stout | 11.1% | 8 oz. - 7 | 5 oz. - 5

Imperial stout aged twelve months in 18-year Knob Creek bourbon barrels with Tanzanian vanilla beans and Peruvian cocoa.

TRY OUR FR FLIGHT \$13

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

Note to Self | Linger Longer | Ohio High
Panda Party | Cake Tasting

*Flight is subject to change based on the available brews.

CUSTOM FLIGHT \$15

Create your own flight and find your own favorite, Due to their limited quantities and rare nature, taps 13 and 14 are not available for flights.

CANNED BEER

All current beers on tap are available in 4-packs to go! We also have special bottled beers to go featuring three Bourbon Barrel Aged Stouts and one Barrel Aged Sour Golden Ale. Check them out!



*GLUTEN-FREE OPTIONS

Seventh Son Kitty Paw | Seltzer | Concord Grape, Pineapple Tangerine, or Key Lime
Mad Moon | Hard Cider | Hella Good Blueberry Pomegranate or Eat a Peach
Mad Moon's Happy Soul CBD | OG Fresh, Berry Calm, or Holy Mango!
Parsons North Brewing | Hard Dry Cider

WEEKLY SPECIALS

MONDAY – BURGER, BEER, & BOURBON!

Burger with your choice of draft - \$18
add a shot for an extra \$1

TUESDAY - PAUL'S PIEROGIES

5 Handmade potato pierogies topped with cheddar & Sautéed onions, served with sour cream

LET'S TACO 'BOUT WEDNESDAY

Chef's choice | meat, veggie, & seafood
Half off all bottled wine

SUNDAY BRUNCH 12PM-6PM

HAPPY HOUR

MONDAY – THURSDAY | 3PM - 6PM

Half off all Bar Snacks & select Small Plates
Honey Hot Cauliflower or Chicken Bites
\$8 Wine by the Gass | \$10 FR Flight
Hazy & Bier Draft Specials

CRAFT COCKTAILS

FR OLD FASHIONED: *spirit choice*

Bourbon: Bottled in Bond Watershed |15| Vermut Lustau Rosé, Lady Beaverhausen Bitter Gay Bitters

Whiskey: Middle West Pumpnickel Rye |14| Maple Syrup, Bolivar Bitters, Angostura Bitter

COLD BREW MARTINI |14| High Bank Vodka, King & Dane Coffee Liqueur, Cold Brew, Vanilla Simple, Almond Milk

YUZU MARG |14| Lunazul Tequila, Orange Tiger, Lime Juice, Organic Agave, Yuzu Purée

FRAMBUESA MULE |13| Lunazul Tequila, Peloton De La Muerte Mezcal, Lime Juice, Raspberry Simple, Ginger Beer

UVA |13| FR Watershed Bourbon Barrel Aged Gin, Giffard Pamplemousse, Fernet-Branca, Lemon Juice, Honey Simple

CERVEZA SANGRIA |13| OYO Stone Fruit Vodka, Noble Cut Limoncello, Orange Tiger, OJ, Honey Simple, **FR Beer**

SPRING FLING |13| Watershed Chamomile Gin, Giffard Elderflower, Lime Juice, Simple Syrup

MANDARINA SPRITZ |12| Cappelletti Aperitivo, Aperol, Orange Juice, Soda, Prosecco

FASHIONABLY LATE |15| Select Whiskey / Bourbon, King & Dane Coffee Liqueur, Cinnamon Simple, Maple Syrup, Orange Bitters, & Angostura Bitters

HOUSE SHOTS 1 OZ. 7

THE QUINTEN

Middle West White Rye, Skrewball Peanut Butter Whiskey, Mole Bitters

SMOKE & FLAME

Peloton De La Muerte Mezcal, Ancho Reyes Chili Liqueur, Lime Bitters

ITALI-PALOMA

Lunazul Silver Tequila, Noble Cut, Grapefruitcello, Cappelletti, Hopped Grapefruit Bitters

BREAKFAST OF CHAMPIONS

High Bank Whiskey War, King & Dane Coffee Liqueur, Maple Syrup

HERE YA GO

Watershed Vodka, Aperol, Noble Cut Limoncello

WINE

Sparkling

Cava, Roger Goulart Gran Reserva | Spain 12/45
Roederer Estate Special Cuvee nv | California 88
Prosecco Rosé, Acinum | Italy 12/45

White

Chardonnay, House of Brown | California 12/45
Chardonnay, Frog's Leap | Napa 90
Pinot Grigio, Elana Walch | Italy 12/45
Pouilly Fumé, de Ladoucette | France 124
Gavi la Meirana, Broglia | Italy 56
Sauvignon Blanc, Ant Moore, | New Zealand 12/45
Riesling, Spätlese, Alfred Graf | Germany 12/45

Rosé/Orange

Campuguet | France 12/45

Red

Malbec, La Posta | Argentina 12/45
Pinot Noir, Pike Road, Willamette Valley | Ore. 12/45
Cabernet Sauvignon, Lava Cap | California 12/45
Caymus-Suisun Petite Sirah | California 70
Zinfandel, Grgich Hills Estate | Napa 90
Chatauneuf du Pape. Solitude | France 124
Le Campuguet Red Blend | France 12/45

SPIRITS

WHISKEY

RYE

Middle West White - 9
Mitcher's - 10
Echo - 11
Middle West/FR Dark Pumpnickel - 12
M.W. Ported Pumpnickel - 16
George Dickel - 9
Rittenhouse - 9
Old Forester - 9

AMERICAN

MW Michelone Reserve - 12
Middle West Oloroso Wheat - 16
MW Straight Wheated - 10
George Dickel Sour Mash - 9
High Bank Whiskey War - 11
HB Whiskey War Barrel Pr. - 13
HB Midnight Cast - 12

BOURBON

Old Forester - 9
Magnolia Wheated - 9
Watershed - 11
Watershed/FR BIB - 14

JAPANESE

Hatozaki - 10
Hatozaki Small batch - 12

IRISH

Proper Twelve - 9

SCOTCH

Monkey Shoulder - 9
Jura 10 Year - 10
Talisker 10 - 13

FLAVORED

Beach Bonfire Coconut - 8
Noble Cut Dark Cherry - 8
Noble Cut Salted Caramel - 8
Noble Cut Peach - 8
Noble Cut Maple - 8
Skrewball Peanut Butter - 8
Noble Cut Apple - 8

AGAVE

TEQUILA

Lunazul Silver - 8
Cazadores Blanco - 10
Casamigos Blanco - 11
Cazadores Anejo - 12
Casamigos Reposado - 12
Cazadores Extra Anejo - 13
Casamigos Anejo - 13

MEZCAL

Peloton De La Muerte - 9
Casamigos Joven - 12
Wahaka Reposado - 12

RUM

451 Pipe Dream - 9
Maggie's Spiced - 9
Maggie's Spiced Pineapple - 9
Hidden Harbor - 9
Echo - 10
Echo Pineapple - 10
Writer's Block Mint&Lime - 8
High Bank the Professor - 9

GIN + GENEVER

High Bank Statehouse Gin - 9
Middle West Vim & Petal Dry Gin - 9
451 Clawfoot Gin - 9
FR Single Barrel WS
BB Aged Gin - 10
Watershed Four Peel Gin - 9
Watershed Guild Gin - 9
Watershed Guild Strawberry Gin - 9
Echo Genever - 10

VODKA

High Bank - 9
Watershed - 9
Buckeye - 9
Middle West OYO - 9
Middle West OYO Stone Fruit - 9
Middle West OYO Honey
Vanilla - 9

AMARI, CORDIALS, +

BRANDY

Amaro Montenegro - 7
Watershed Nocino - 13
Cioco - 7
Benedictine & Brandy - 8
Cynar - 7
Watershed Apple Brandy - 9
Campari - 7
Copper & King's Bourbon Barrel Brandy - 9
Zucca Rabarbro - 7
King & Dane Coffee Liqueur - 8
Cardamaro - 8
Don Ciccio & Figil Concerto - 8
Amaro Nonino - 8
Dow's Fine Tawny Port - 10
451 Absinthe - 8
Limecello - 8
Pernod - 8
Limoncello - 8
Fernet Branca - 6

1.5 OZ POURS



BAR SNACKS

Pizza Seasoned Popcorn , Coconut Oil <i>v, gf</i>	5
Cheese and Crackers , Whipped Beer Cheese, Ritz Crackers <i>v</i>	11
Sweet-Spiced Candied Bacon <i>gf</i>	9
Chips , Sweet Onion Seasoned <i>vg</i>	7
Avocado Pineapple Salsa , Chili Oil, Tortilla Chips, <i>vg, gf, s</i>	11
Jalapeno Cheese Bread <i>v</i>	7

CHEESES *v*

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

~ Beemster 18mo. Gouda , Cow – Netherlands	~ Raclette , Cow – France
~ Fontina , Cow – Denmark	~ Goat Rodeo ‘Wild Rosemary’ , Goat – Pennsylvania
~ Parmigiano Reggiano , Cow – Italy	~ Manchego , Sheep – Spain

SMALL PLATES

Curry Chickpea Soup , Tomato, Cilantro <i>vg, gf</i>	11
Brussels , Miso Butter, Everything Spiced Almonds <i>v, gf, s</i>	13
“Lasagna” Dip , Marinara, Whipped Ricotta, Reggiano, Spinach Pasta Chips <i>v</i>	13
Chipotle Chickpea Hummus , Chili Crunch, Roasted Vegetables, Wonton Crisps <i>vg</i>	10
Burrata , Toasted Sour Dough, Pesto, Arrabbiata, Greens, Balsamic Glaze Drizzle <i>v</i>	14
Pork & Sauerkraut Balls , Cream Cheese, Beer Mustard Sauce	11
Baby Spinach Salad , Dried Dates, Strawberries, 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>	12
Chilled Thai Smoked Salmon Salad , Crispy Greens, Carrot, Corn, Onion, Ginger, Chiles, Cilantro, Peanut Lemongrass Vin.	17
*Tuna Poke , Sushi Rice, Carrot, Ginger, Cucumber, Avocado, Onion, Soy, Sesame, Miso Ginger Sauce	16
Szechuan Glazed Fried Eggplant , Forbidden Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds <i>vg</i>	14
Confit Chicken Wings , Honey Hot <i>or</i> Spicy Peanut Sauce & House Jam	6/12 or 12/18
(Blue Cheese or Ranch/\$0.50)	

MAINS

Beer Braised Short Rib , Cheddar Mashed Potatoes, Smoked Tomato Gravy, Crispy Leeks	30
Ribeye Sandwich , 12 hr. Smoked Ribeye, Sweet Chili Slaw, Street Corn Mayo, Crispy Onions, Sesame Seed Bun	19
*Herb Grilled Salmon Sandwich , Cooked Medium, Chile Crunch Slaw, Cherry Chipotle Mayo. Brioche Bun, Fries	18
Duck and Dumplings , Ricotta Gnocchi, Duck Confit, Mirepoix, Herbs	24
Ramen Spiced Mac and Cheese , Corn, Nori, Scallion, Sesame Seeds <i>v</i>	16
Nashville Hot Chicken Sandwich , B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	16
FR Smash Burger , Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	14/17
Crispy Mushroom Sandwich , Lettuce, Tomato, Spicy Aioli, House-Made Sesame Bun, Fries <i>v</i>	17

DESSERTS

Carrot Cake , Cream Cheese Frosting	8
Johnson’s Vanilla Bean Ice Cream	6
Johnson’s Salty Caramel Chocolate Pretzel Ice Cream	6

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

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

**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 Candace Lee Sous Chef Julia Galdamez

To help offset the cost of CC processing, a 3% fee will be applied to credit card payments only.