



DRAFT BEER

MADE HERE
EST. 2019

BREWMASTER: NICK GABRIEL

#1 VIRTUAL STRANGER

Hazy IPA | 6.7% | 12 oz. – 7.5 | 5 oz. – 4

A meeting of one of our longstanding favorite hops and one just officially introduced in 2026, expect a melange of ripe mango, melon and a hint of dark berry notes.

Hops: Mosaic & Ramosa

#2 TIME BEFORE

West Coast DIPA | 8.4% | 8 oz. – 7.5 | 5 oz. – 4.5

There was a time when the west coast ruled all things IPA. As an homage to those days, this one takes an updated swing with a burst of bright citrus notes and a clean, refreshingly dry finish. Hops: Citra, Zumo & Nelson

#3 LINGER LONGER

American Lager | 4.1% | 16 oz. – 6.5 | 5 oz. – 3

This traditional American lager is a carefully crafted representation of what your grandpa would recognize as a great American beer.

#4 GOOD THINGS

PB&J Sour | 5.7% | 12 oz. – 7.5 | 5 oz. – 4

Get ready for the nostalgia of brown paper sacks, plastic baggies and well, we aren't judging if you had PB&J for lunch yesterday because this undeniable combo is classic for a reason. Real strawberry puree, strawberry juice and roasted peanuts in a beautiful swirl with just a touch of tart in the finish. Good things, indeed.

#5 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

#6 UNIVERSAL DAWN | NITRO

Coffee Stout | 6.1% | 16 oz. – 7.5 | 5 oz. – 3

We made this stout with beans from our friends at One Line Coffee, then layered in caramel and vanilla to compliment the roasty, dark chocolate malt notes. This one is served on nitro, so expect a smooth, decadent mouthfeel.

#7 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

#8 FIZZY BITTY

English Pub Ale | 4.7% | 16 oz. – 6.5 | 5 oz. – 3

All over England, you will find these classic, copper-hued crushers being served to regulars and visitors alike. Balanced and approachable, we used all English malt, hops and even a heritage strain of yeast sourced in Lancashire to make the closest version this side of the pond. Collaboration with Counterbalance & Gemut

#9 CASTING LIGHT

Rice Lager | 4.2% | 16 oz. – 6.5 | 5 oz. – 3

Sure to please both the easy drinkers and hard thinkers, this extra light approachable lager was brewed with 40% rice in the mash and then conditioned on oak for two months. Plenty of subtle complexity without demanding attention. Like that one friend you should call more often.

#10 SIXTH ARRIVAL

Dry Hopped Lager | 4.5% | 12 oz. – 5 | 5 oz. – 3

The latest in the Arrival series, this one features Tangier, which is named for the tangerine and orange notes that it imparts. This lager is the perfect delivery system for these bright citrus zest flavors. It is hard to believe that it is all hop-derived. A nice cereal note backbone and crisp, dry finish keep you coming back.

#11 HUMBLE CRUMBLE

Peach Pastry Sour | 6.2% | 12 oz. – 7.5 | 5 oz. – 4

Peach, cinnamon and caramel rolled into a pleasantly tart liquid reward for all that you contribute to our collective wellbeing. You deserve it. Even if you wouldn't say so yourself.

#12 EAT YOUR CAKE

Coconut Butter Pecan Imperial Stout | 10.1% |

8 oz. – 8 | 5 oz. – 6

Aged on a mountain of coconut flakes, this one was inspired by a rich dessert combination that rattled around the brewery for a while before coming together in this delectable sipper. Get it. It is what you want.

#13 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.

#14 FEEDS ON LIGHTNING

Hazy Double IPA | 9.2% | 8 oz. – 7.5 | 5 oz. – 4.5

If this big buddy were to be named by the Tropicana people it would probably be called Pineapple Mango Splash or something. It drinks like juice, but did you see that alcohol percentage? Okay, just making sure. Oh, and it is all from hops. No juice involved. Hops: BRU-1 & Tangier



FR Flight \$14

Enjoy your own guided tour of Forbidden Root's current favorites.
Casting Light | Fizzy Bitty | Well Positioned | Humble Crumble | Universal Dawn
**Flight is subject to change based on the available brews.*

Custom Flight \$16

Dark Side of the Brew Flight \$10
Moravia | Eat Your Cake | Universal Dawn