

MENU

EXECUTIVE CHEF PAUL YOW
SOUS CHEF CANDACE LEE | SOUS CHEF THOMAS VILLAGOMEZ

BAR SNACKS

Cheese & Crackers (v)	11
Whipped Beer Cheese, Honey, Scallions, Ritz crackers	
Cheddar & Chive Popcorn (gf, v)	6
Spiced Candied Bacon (gf)	10
Jalapeño & Cheese Beer Bread (v)	9
Sweet Chili Potato Chips (vg, gf,s)	7
Soft Pretzel Bites (v, s)	9
IPA Mustard Queso	
Deviled Eggs - California Roll Style (gf)	11
Crab Salad, Wasabi Filing, Avocado, Sesame, Nori, Spicy Sauce	

SHAREABLES

Avocado Pineapple Salsa (vg, gf, s)	12
Chili Oil, Cilantro, Tortilla Chips	
Crab Queso Dip	14
Piquillo Peppers, Corn, Crispy Onions, Wonton Chips	
Burrata (v)	15
Tomato Gazpacho, Corn Gazpacho, Scallion, Garlic Bread	
Brussel Sprouts (v, gf, s)	15
Miso Butter, Everything Spiced Almonds, Lemon Zest	
Confit Chicken Wings	6/12
Honey Hot (gf, s) or Korean BBQ w/ Sesame & Scallions (Blue Cheese or Dill Ranch + \$0.50)	12/18
6 pieces or 12 pieces	

SALADS & SMALL PLATES

*Caesar Salad	13
Parmesan Cheese, House Garlic Sourdough Croutons	
Smoked Salmon Arugula Salad (gf)	14
Potato, Goat Cheese, Sunflower Seeds, Watermelon Radish, Yuzu Mustard Dressing	
Heirloom Tomato Salad (v, gf)	13
Heirloom & Cherry Tomato, Basil, Dill, Feta Cheese, Champagne Herb Vinaigrette, Honey Pepper Vinaigrette	
Chilled Peanut Curry Noodle Salad (v)	14
Greens, Carrot, Sweet Potato, Dried Cherries, Pecans Scallions, Sweet Curry Aioli, Peanut Vinaigrette	
Smoked Beer Braised Pork Belly	16
Honey BBQ, Korean Potato Salad, Cilantro	
Szechwan Fried Eggplant (vg, s)	15
Crispy Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds	
Hummus Plate (v)	14
Pita, Zaatar Oil, Pickled Onion, Tabouleh, Feta, Capers, Kalamata olives, Pepperoncini	

CHEESE & CHARCUTERIE

Choose 1 for 8 / 3 for 23 / 6 for 38

Huntsman Stilton/Cheddar, Cow - England	Beamster Aged Gouda, Cow - Netherlands
Rosemary Goat Rodeo, Goat - Pennsylvania	House-cured & Smoked Bacon, Pig - Easton
Manchego, Sheep - Spain	Ezzo Pepperoni, Pig - Columbus



FORBIDDEN ROOT RESTAURANT AND BREWERY

HANDHELDS

FR Smash Burger	15/18
Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	
Korean French Dip	21
Beef Bulgogi, Crispy Onions, White American, Garlic Scallion Mayo, Toasted Ciabatta, Beef Jus, Fries	
Veggie Burger (v)	17
Black Bean Mushroom Patties, Pimento Cheese, Guacamole, Wonton Chips, Romaine, Brioche Bun, Fries	
Nashville Hot Chicken Sandwich	17
B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	
*Herb Grilled Salmon Sandwich	18
Cooked Medium, Chili Crunch Slaw, Cherry Chipotle Mayo, Brioche Bun, Fries	
Crispy Cod Sandwich	17
Salt, Pepper, & Onion Potato Chip Crust, Romaine, Tartar Sauce, Brioche Bun, Fries	

MAINS

Beer Braised Pork Shank	28
Soy Miso Mashed Potatoes, Yuzu Cherry Gastrique	
Ramen Spiced Mac & Cheese (v)	17
Nori, Scallions, Sesmae Seeds, Panko Bread Crumbs	
Duck & Dumplings	24
Duck Confit, Ricotta Gnocchi, Mirepoix, Herbs	

DESSERTS

Chocolate Banana Pudding Pie	9
Oreo Crust	
Buckeye Ice Cream	7
Hudsonville Creamery	

WEEKLY SPECIALS

Monday: Burger. Beer. Bourbon. 19
FR Double Smashburger with your choice of Draft Beer. Add a shot of FR Single Barrel Watershed Bourbon +1

Tuesday: Paul's Pierogis (v) 11
5 handmade Pierogis, stuffed to perfection with Potatoes & Aged White Cheddar. Topped with Caramelized Onions & served with Sour Cream.

Wednesday: \$1 Confit Wings
Minimum of 4 wings per flavor. Must purchase a beverage, Dine-in special only! (House-made Blue Cheese or Dill Ranch + \$0.50)

Thursday: Crispy Pork Sandwich 10
Pork Smashburger, Sweet Chili Slaw, BBQ Sauce, Cheddar, Jalapeno & Cheese Beer Bread

ROOTED ROTATIONS

Enjoy these items through August and check back in for September's new flavors!

Orange Sesame Pork Balls 11
Wasabi Ginger Aioli

Grilled Chicken Tikka Sandwich 17
Lettuce, Tomato, Onion, Mint Cilantro Chutney, Pita Bread, Fries

Key Lime Cheesecake 9

Blueberry Fizz 14
Highbank Vodka, Limoncello, Blueberry Simple, Lemonade Soda, Grapefruit Hibiscus Bitters

v - vegetarian | gf - is or can be made gluten free | vg - vegan | s - 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

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

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