

# FORBIDDEN ROOT

Passion rooted in flavor

EST. 2016

BOTANIC-INSPIRED BREWS. ELEVATED CUISINE

CHICAGO, IL

ADD A FR BRANDED GLASS FOR \$4 WITH THE PURCHASE OF ANY DRAFT BEER

## DRAFT BEER



AVAILABLE IN 4-PACKS TO GO

### #1 GHOST TROPIC (CAN POUR)

Double Hazy IPA | 8.2% | 12oz/8 - 5oz/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.

### #2 ŽATEC \*\$5 SPOTLIGHT BEER\*

Czech-Style Amber Lager | 5% | 16oz/5 - 5oz/3



Brewed with traditional Saaz hops for a crisp floral aroma & a soft spicy finish. Rich toasted bread & light caramel malt character balance a firm noble hop bitterness, creating a lager that is smooth, balanced, & endlessly drinkable. Clean fermentation & old-world character make this a tribute to classic Czech pub lagers.

### #3 PIER PRESSURE

West Coast Pilsner | 5.2% | 12oz/6.50 - 5oz/4



The fourth in our series of West Coast Pilsners. This release features Motueka hops — lime-forward New Zealand hops with noble heritage, subtle herbal character, delicate floral notes, and bright crushed citrus.

### #4 FIRST DAY BACK

West Coast IPA | 6.3% | 12oz/8 - 5oz/4



Way over there on the left coast, the dank arts are deployed to concoct pungent, hop saturated IPAs. This is our latest swing at those resinous, dry and refreshing elixirs we all love.

### #5 SHARED HORIZON

NZ-Style IPA | 7.2% | 12oz/8 - 5oz/4



Copious amounts of Nelson Sauvignon and Riwaka hops pack this beer with huge, distinctive aromatics achievable only with New Zealand's finest hops. A subtle malt backbone and easy bitterness complement the aromas, creating your new favorite IPA.

Collaboration w/ G-Five Brewing

### #6 POST FEST

Dry-Hopped Lager | 5.7% | 16oz/7.50 - 5oz/4



With notes of candied orange, dark berries and cereal malt, this crushable, delicately hopped lager is perfect for the warmer weather. Dry hopped with Ramosa, Mosaic and BRU-1, We hope you enjoy it as much as we do.

\*Collaboration with Finn's Manor\*

### #7 DOLPHIN CAVE

Fruited Hazy IPA | 5.4% | 12oz/7.50 - 5oz/4

Dive into waves of juicy hops, sweet strawberry, and a splash of blackberry tea. Soft, fruity, and endlessly drinkable, this hazy IPA is a hidden paradise worth exploring.

### #8 ROSIE CHEEKS

Fruited Wheat Ale | 5.1% | 12oz/8 - 5oz/4

An old favorite back in time for summer. Fresh strawberry purée, Meyer lemon, and vanilla are added to a classic wheat ale base to create a super refreshing twist on this classic style.

### #9 SPRINKLES REQUIRED

Sour IPA\* | 6.3% | 12oz/7.50 - 5oz/4



This Sour IPA is bursting with tropical aromas and flavors. We brewed it with hibiscus, rooibos tea, & an abundance of El Dorado and Strata hops. The guava, citrus, mango, & resin notes combine with the floral qualities of hibiscus and the nutty-earthiness of rooibos to create a full-bodied experience. The addition of lactose brings a creamy mouthfeel and balances the tartness.

\*Contains Lactose\*

### #10 STRAWBERRY BASIL HEFEWEIZEN

Fruited Hefeweizen | 5% | 12oz/7.50 - 5oz/4



A base of strawberries and the cooling flavors of basil pushed further into the fruity and spicy realm with a classic hefeweizen yeast strain. The result is creamy, fruity & thoughtfully quenching

### #11 ASSEMBLY REQUIRED (CAN POUR)

Sour Ale Strawberry & Passionfruit | 6.7% | 16oz/7.50 | 5oz/4



This fruit-forward sour kicks off with a blast of juicy passionfruit, then gets a subtle kiss of strawberry for balance. Dry-hopped with Strata and El Dorado, it brings a touch of dank citrus and tropical aroma. Tart, bright, and just the right amount of wild.

\*Contains Lactose\*

### #12 MULLIGAN AGAIN

Hazy Pale Ale | 6.3% - 12oz/8 - 5oz/4

Clean and crisp this citrus forward tropical pale ale is a very balanced bitterness from a blend of El Dorado, Belma, & Mosaic hops

### #13 SNOOCHIE BOOCHIES

Double IPA | 8% - 12oz/8 - 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.

### #14 BLUSHING HAZE

Fruited IPA | 5.4% | 16oz/8 - 5oz/4

Bright tropical hop aromas of passionfruit & citrus weave through layers of sweet berry and tangy guava. Low bitterness & a silky finish make this vibrant, fruit-forward IPA refreshingly crushable with just the right balance of lush sweetness and zesty lift.

### \*GUEST DRAFTS\*

#### #15 HILL FARMSTEAD BREWERY 'SOCIETY & SOLITUDE'

Imperial IPA | 8% | 12oz/9 - 5oz/5

\*Collaboration with Dankhouse Brewing\*

#### #16 WANDERING MONSTERS 'MONSTER CHILI CHEESE CONEY'

Imperial Hazy IPA | 8% | 12oz/9 - 5oz/5

## THE FR HOUSE FLIGHT 14

Pier Pressure | Strawberry Basil | Sprinkles Required | Shared Horizon | Ghost Tropic

## FR CANS

### GOOD THINGS

PB&J Sour | 6.7% | 8.50

### RECENT RESEARCH

Hazy IPA | 6.6% | 7.50

### EARLY ACCESS

XPA | 4.9% | 7.50

### SIXTH ARRIVAL

Dry-Hopped Lager | 4.6% | 7.50

### VIRTUAL STRANGER

Hazy IPA | 6.7% | 8.50

### NIGHT MOTH

Oaked Imperial IPA | 7.2% | 8.50

### GOOD ON YA

XPA | 4.8% | 7.50

### PIER PRESSURE ALORA

West Coast Pilsner | 5.1% | 7.50

### WELL POSITIONED

Oak Fermented Saison | 6.8% | 8  
\*2X Silver Medal Winner F.O.B.A.B.  
Collaboration with Derive Brewing

### HUMBLE CRUMBLE

Fruited Sour Wheat | 6.2% | 7.50

### EVERYTHING IS MORE

Hazy Session IPA | 4.1% | 7.50

### PARALLEL LINES

S.M.A.S.H. Lager | 4.8% | 7.50

### CASTING LIGHT

Oaked Japanese Rice Lager | 4.8% | 7.50

### BRANCHING OUT

XPA | 5.7% | 7.50

## GLUTEN FREE OPTIONS

### CIDERS 8

Eris Ciders - Chicago, IL  
Pedestrian | Blush  
Pepper Jam

### HARD SELTZERS 8

Untitled Art - Waunakee, WI  
Pineapple-Mango | Yuzu-Navel Orange  
Prickly Pear-Guava | Blackberry Agave

## NA BEER

Untitled Art - Waunakee, WI 8

Juicy IPA | Italian-Style Pils

HEAD BREWER: PHIL ZELEWSKY BREWER'S ASSISTANT: OSVALDO MARTINEZ