



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 Sauvignon and Dolcitas hops. Full bodied and pillowy soft, this one is a juicy hop bomb.

#7 ALL OF THE POSITIONS

Amburana Aged Brett Saison | 8.2% | 12 oz. – 9
5 oz. – 4
This bright and refreshing Belgian Ale was fermented with a blend of brettanomyces, adding deep earthy notes of pineapple and cherry, then aged on an exotic Brazilian wood called Amburana which layers in notes of baking spice, cinnamon and graham cracker. Collaboration with Derive Brewing

#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 (STRATA) PIER PRESSURE

West Coast Pilsner | 5.4% | 12 oz - 6.50 - 5 oz - 4
Dry-hopped with copious amounts of Strata, Citra, and Mosaic, you'll find that this lager borrows from the West Coast IPA in its hoppy character while still showcasing the crisp, light, and refreshing qualities of a pilsner. It's the new thing, folks. Enjoy!

#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.



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