

MENU

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



FORBIDDEN ROOT
RESTAURANT AND BREWERY

BAR SNACKS

Cheese & Crackers (v) Whipped Beer Cheese, Honey, Scallions, Ritz crackers	11
Cheddar & Chive Seasoned Popcorn (gf, v)	6
Spiced Candied Bacon (gf)	10
Cheddar Beer Bread (v) House-Made Cultured Butter	9
French Onion Potato Chips (vg)	7
Soft Pretzel Bites Seasoned Worcestershire Butter, IPA Queso	9

SHAREABLES

Avocado Pineapple Salsa (vg, gf,s) Chili Oil, Cilantro, Tortilla Chips	12
Crab Queso Dip Piquillo Peppers, Crispy Onions, Wonton Chips	14
Chipotle Chickpea Hummus (vg) Romesco Sauce, Roasted Vegetables, Wonton Chips	12
Lasagna Dip Marinara, Whipped Ricotta, Parmigiano Reggiano, Wonton Chips	13
Warm Burrata (v) Marinara, Pesto, Balsamic Glaze, Giardiniera Garlic Bread	15
Chili Cheese Fries Beef & Beer Chili, Cheddar, Pickled Jalapeno, Green Chili Sour Cream	17
Brussel Sprouts (v, gf, s) Miso Butter, Everything Spiced Almonds, Lemon Zest	15
Pork & Sauerkraut Balls Cream Cheese, Beer Mustard Sauce	11
Confit Chicken Wings Honey Hot or Korean BBQ w/ Sesame & Scallions (Blue Cheese or Ranch + \$0.50) 6 pieces or 12 pieces	6/12 12/18

CHEESE & CHARCUTERIE

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

Manchego , Sheep - Spain	Raclette , Cow - France
Maytag Blue , Cow - Wisconsin	Beamster Aged Gouda , Cow - Netherlands
Palacios Chorizo , Pig - Spain	House-cured & Smoked Bacon , Pig - Easton

WEEKLY SPECIALS

Monday: Burger. Beer. Bourbon. FR Double Smashburger with your choice of Draft Beer. Add a shot of FR Single Barrel Watershed Bourbon +1	19
Tuesday: Paul's Pierogis 5 handmade Pierogis, stuffed to perfection with Potatoes & Aged White Cheddar. Topped with Caramelized Onions & served with Sour Cream. Available From 3PM-Close	11
Wednesday: FR Italiano Italian Chopped Sandwich Salami, Pepperoni, Onion, Pepperoncini, Romaine, Provolone, Parmesan, Italian Dressing.	9
Parmesan Fries Garlic, Chili Flake, Garlic Sauce	7

SALADS & SMALL PLATES

*Caesar Salad Parmesan Cheese, Garlic Sourdough Croutons	12
Baby Spinach Salad (v, gf) Dried Cherries, Candied Pecans, Strawberries, Goat Cheese, Red Onion, Orange Miso Dressing	12
Greek Wedge Salad (v, gf) Gem Lettuce, Onion, Kalamata Olives, Cucumber, Tomato, Feta, Garlic Yoghurt Dressing, Honey Pepper Vinaigrette	13
Chilled Peanut Curry Noodle Salad (v) Greens, Carrot, Sweet Potato, Dried Cherries, Pecans Scallions, Sweet Curry Aioli, Peanut Vinaigrette	14
Smoked Beer Braised Pork Belly Honey BBQ, Korean Potato Salad, Cilantro	16
Beef & Beer Chili Black Bean, Cheddar, Green Chili Sour Cream	10
Szechwan Fried Eggplant (vg) Crispy Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds	15
*Tuna Poke Coconut Rice, Greens, Cucumber, Ginger, Street Corn Yuzu Mayo, Soy Sesame Vinaigrette, Wonton Chips	16

MAINS

FR Smash Burger Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	15/18
Beer Braised Short Rib Basil Mashed Potatoes, Smoked Tomato Gravy, Crispy Leeks	28
FR Reuben House-made Corned Beef, Swiss, Sauerkraut, Reuben Dressing, Marbled Rye Bread, Fries	19
Ramen Spiced Mac & Cheese (v) Corn, Nori, Scallions, Sesame Seeds	16
Crispy Cod Sandwich Dill Pickle Potato Chip Crust, Romaine, Tartar Sauce, Brioche Bun, Fries	17
Veggie Burger (v) Black Bean Mushroom Patties, Pimento Cheese, Guacamole, Wonton Chips, Romaine, Brioche Bun, Fries	17
Nashville Hot Chicken Sandwich B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	17
Duck & Dumplings Duck Confit, Ricotta Gnocchi, Mirepoix, Herbs	24
*Herb Grilled Salmon Sandwich Cooked Medium, Chili Crunch Slaw, Cherry Chipotle Mayo, Brioche Bun, Fries	18
Smoked Ribeye Sandwich 12 hour Slow Smoked Ribeye, Crispy Onions, IPA Queso, House-Made Focaccia, Cajun Fries, Sweet Chili Ketchup	19

DESSERTS

Hummingbird Cake (Pineapple, Banana, Coconut, Cream Cheese Frosting)	9
Cheesecake (Please ask your server about today's flavor)	9
Hudsonville Creamery Vanilla Bean Ice Cream (gf)	7
Hudsonville Creamery Buckeye Ice Cream	7

v - vegetarian | gf - 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.