

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

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 NIGHT MOTH

Oak-Conditioned Hazy IPA | 7.2% | 12oz/8 - 5oz/4



We resurrected this OG NEIPA from our vault of recipes. A big and bold hazy brewed with tons of Mosaic, Grungeist and Azacca hops and then conditioned on toasted oak.

#3 FIRST THAW

Cream Ale w/ Raspberries | 4.8% | 16oz/7.50 - 5oz/4



A delicate cream ale layered with soft raspberry aromatics. Bright on the nose, smooth through the middle, and finishing with a light kiss of berry sweetness on the back end.

#4 CLOUDLINE

NZ Pilsner | 4.8% | 16oz/7.50 - 5oz/4



A throuple of Eraclea pilsner malt as well as Riwaka and Nelson Sauvin hops, it's sure to please your thirst for a light, crisp lager. Notes of tropical citrus, passionfruit and gooseberries dominate the lovely hop aroma offered by this slow-brewed lager.

#5 BRANCHING OUT

XPA | 5.7% | 16oz/8 - 5oz/4



Bright citrus, punchy tropical aromatics, and that signature pineapple pop from Bru-1. Soft bitterness, ultra drinkable, and built to keep you coming back for another. Hop-forward. Dank. Clean. No distractions.

Collaboration with St. Errant Brewing

#6 PIER PRESSURE

West Coast Pilsner | 5.4% | 12oz/6.50 - 5oz/4



Our rotating West Coast Pilsner series release. This iteration features 2025 crop Galaxy hops for layered aromatics, resinous depth, and bright tropical character. Built with firm bitterness and a crisp, structured finish. It bridges the gap beautifully — the hop intensity of a West Coast IPA with the clean, refreshing snap of a pilsner. Intentional. Clean. And DAMN hoppy.

#7 EAT YOUR CAKE

Imperial Stout | 10.1% | 10oz/10 - 5oz/5



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.

#8 FEEDS ON LIGHTNING

Hazy Double IPA | 9.2% | 12oz/8 - 5oz/4



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.

#9 ASSEMBLY REQUIRED

Fruited Dry-Hopped Sour Ale* | 6.7% | 12oz/8 - 5oz/4



A lush wave of dark berry and bright citrus layered over a structured, refreshing tartness. Vibrant aromatics, juicy mid-palate, clean finish. Drinks like a thoughtfully curated craft cocktail — layered, intentional, and beautifully balanced — just in beer form. Complex without being complicated. *Contains Lactose

#10 STRAWBERRY BASIL HEFEWEIZEN

Wheat Beer | 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 and thoughtfully quenching

#11 HOODIE WEATHER

Oak Aged Vienna-Style Lager | 5.5% - 16oz/7.50 - 5oz/4



To celebrate the season change, we've crafted a crispy, malty lager that's dry with a hint of caramel. A classic Vienna-style lager with toasted oak chips to round out the flavors and add depth. Enjoy!

#12 SECOND DATE *\$5 SPOTLIGHT BEER*

German-Style Altbier | 4.9% | 16oz/5 - 5oz/3



This hybrid beer strikes a delicate balance between malt and hop flavors and aromas. Brewed with dates to add further complexity and fullness to the flavor profile. Initially, your palate will experience rich malt that gives way to a finish of light hop bitterness, peppery, and nutty notes.

#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.

#15 UNIVERSAL DAWN

Coffee Stout | 6.1% | 12oz/7.50 - 5oz/4



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.

#16 COAST GRAZER

West Coast IPA | 7.2% | 12oz/8 - 5oz/4



It's not just another IPA. Brewed with Comet and Azacca hops along with pale ale, pilsner and Munich malts, this one's a keeper, rife with big bold hop aromas of lemongrass, tropical fruits and a whisper of pine.

THE FR HOUSE FLIGHT 14

Šumava | Hoodie Weather | Second Date | Strawberry Basil | Night Moth

FR CANS



ALL CANNED BEER AVAILABLE IN 4-PACKS TO GO

WELL POSITIONED

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

ŠUMAVA

Czech-Style Pale Lager | 4.4% | 7.50
Collaboration with Pivovarský dům

LOOKING OUT

Single Hop Wheat Ale | 5.1% | 7.50

ASSEMBLY STRAWBERRY

Dry-hopped Sour W/ Strawberry
& Passionfruit | 6.7% | 7.50

GOOD ON YA

XPA | 4.8% | 7.50
Collab w/ Dankhouse Brewing

EVERYTHING IS MORE

Hazy Session IPA | 4.1% | 7.50

PIER PRESSURE ALORA

West Coast Pilsner | 5.1% | 7.50

COSMIC TRUST FALL

Hazy imperial IPA | 9% | 8.50

HUMBLE CRUMBLE

Fruited Sour Wheat | 6.2% | 7.50

FROZEN IN TIME

Fresh-Hop IPA | 6.8% | 7.50

PARALLEL LINES

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

KYOTO

Rice Lager | 4.9% | 7.50

NOTE TO SELF

Kölsch | 4.6% | 7.50

SIXTH ARRIVAL

Dry-Hopped Lager | 4.6% | 7.50

NA BEER

CIDERS 8

Eris Ciders - Chicago, IL
Pedestrian | Blush
E-Phoria

HARD SELTZERS 8

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

Untitled Art - Waunakee, WI 8

Juicy IPA | Italian-Style Pils
Grapefruit Radler

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