

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 ŽATEC

Czech-Style Amber Lager | 5% | 16oz/7.50 - 4oz/4

Brewed with traditional Saaz hops for a crisp floral aroma and a soft spicy finish. Rich toasted bread and light caramel malt character balance a firm noble hop bitterness, creating a lager that is smooth, balanced, and 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 BA UP FOR DISCUSSION

Fruited Sour Aged In Rum Barrels | 6% | 12oz/8 - 4oz/4

Our Pineapple Rum Punch Sour collab then aged in Rum Barrels! The fruit hits first with the right amount of barrel right after.

Collab w/ Mikerphone, Orchastrated Minds, Ology, & XUL

#5 SHARED HORIZON

NZ-Style IPA | 7.2% | 12oz/8 - 4oz/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 BRANCHING OUT * \$5 SPOTLIGHT BEER*

XPA | 5.7% | 12oz/5 - 5oz/3

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.



Collaboration with St. Errant Brewing

#7 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.



#8 NO MANCHES WEY

Fruited Hazy IPA | 5.3% | 16oz/8 - 5oz/4

No Manches Wey. Yeah... we couldn't believe it either.

This IPA is loaded with dragonfruit and lime for a juicy, citrusy punch and an easy, soft finish. Brewed to support one of our own—every dollar from this beer goes straight to Carlos.

#9 SPRINKLES REQUIRED

Sour IPA | 6.3% |

This Sour IPA is bursting with tropical aromas and flavors. We brewed it with hibiscus, rooibos tea, and 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

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 & thoughtfully quenching



#11 MULLIGAN AGAIN

Hazy Pale Ale | 5.6% | 16oz/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

#12 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**



#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 MIKERPHONE BREWING 'NOW PLAYING'

Cascadian Dark Ale | 5.5% | 12oz/9 - 5oz/5

Collaboration with Dankhouse Brewing

GUEST DRAFT

#16 OTHER HALF BREWING 'DOUBLE CRUSTED GEMS'

Imperial IPA | 8.0% | 12oz/9 - 5oz/5

GUEST DRAFT

THE FR HOUSE FLIGHT 14

Zatec | Strawberry Basil | Sprinkles Required | Coast Grazer | Ghost Tropic

FR CANS

PARALLEL LINES

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

KYOTO

Rice Lager | 4.9% | 7.50

GOOD THINGS

PB&J Sour | 6.7% | 8.50

HUMBLE CRUMBLE

Fruited Sour Wheat | 6.2% | 7.50

ASSEMBLY STRAWBERRY

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

WELL POSITIONED

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

RECENT RESEARCH

Hazy IPA | 6.6% | 7.50

EVERYTHING IS MORE

Hazy Session IPA | 4.1% | 7.50

VIRTUAL STRANGER

Hazy IPA | 6.7% | 8.50

PIER PRESSURE ALORA

West Coast Pilsner | 5.1% | 7.50

COAST GRAZER

West Coast IPA | 7.2% | 8.50

GOOD ON YA

XPA | 4.8% | 7.50

FROZEN IN TIME

Fresh-Hop IPA | 6.8% | 7.50

NIGHT MOTH

Oaked Imperial IPA | 7.2% | 8.50

EAT YOUR CAKE

Imperial Stout w/ Coconut & Pecan | 10.1% | 10

CLOUDLINE

NZ Pilsner | 4.8% | 7.50

SIXTH ARRIVAL

Dry-Hopped Lager | 4.6% | 7.50

CASTING LIGHT

Oak Fermented Japanese Rice Lager | 4.6% | 7.50

SUMAVA

Czech-Style Pale Lager | 4.4% | 7.50
Collab W/Pivorský Dům Benedict

GLUTEN FREE OPTIONS

CIDERS 8

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

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
Grapefruit Radler

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