

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 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.

#4 (ALORA) PIER PRESSURE

West Coast Pilsner | 5.1% | 12oz/6.50 - 5oz/4



The second wave of Pier Pressure brings a fresh hop twist w/ Alora leading the charge. Expect bright berry notes up front, over the familiar citrus pop from Citra and Mosaic. Italian-grown Eraclea barley adds a subtle sweetness that rounds things out. It's dry, but not bone dry — clean, crisp, & packed with hop character.

#5 CLOUDLINE

NZ Pilsner | 4.8% | 12oz/6.50 - 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.

#6 ATOMIC CHILD

Hazy Ipa w/ Chardonnay grapes | 7.2% | 12oz/8 - 5oz/4



This IPA kicks off with juicy peach from Alora hops, then gets a crisp, wine-like lift from real Chardonnay grape juice. You can taste the grapes — they cut through the haze and play surprisingly well with the hops. El Dorado adds a tropical touch, and it all wraps up with a clean, bitter finish. Bright, bold, and a little unexpected.

#7 (STRATA) PIER PRESSURE

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

#8 PURPLE PILS

Pilsner | 5.1% | 12oz/5 - 5oz/3



This Pilsner is characterized by a well-balanced blend of flavors, featuring the fruity violet note from Florentine iris root, gentle fruit aromas from chamomile, and a touch of spiciness from jasmine, resulting in an exceptionally drinkable pilsner.

#9 COSMIC TRUST FALL

Hazy imperial IPA | 9% | 12oz/8.50 - 5oz/5



A bold, juicy brew bursts with tropical fruit aromas and citrus with undertones of fresh berries and pine. The hazy appearance hints at its creamy mouthfeel, while the robust hop profile delivers a harmonious blend of sweet and bitter.

#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

German-Style Altbier | 4.9% | 16oz/7.50 - 5oz/4



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 ASSEMBLY REQUIRED

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



Back by demand, 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

#14 MORAVIA

12° Czech-Style Dark Lager | 4.8% | 16oz/7.50 | 5oz/4



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.

#15 WELL POSITIONED

Oak Fermented Saison | 6.8% | 12oz/8 | 5oz/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. *2X Silver Medal Winner Festival of Barrel-Aged Beer.* Collaboration with Derive Brewing Company

#16 LOOKING OUT

Single Hop Wheat Ale | 5.1% | 16oz/7.50 | 5/4



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.

THE FR HOUSE FLIGHT 14

Parallel Lines | Second Date | Strata Pier Pressure | Assembly Required | Cosmic Trust Fall

FR CANS



ALL CANNED BEER AVAILABLE IN 4-PACKS TO GO

ŠUMAVA

Czech-Style Pale Lager | 4.4% | 7.50

NOTE TO SELF

Kölsch | 4.6% | 7.50

PARALLEL LINES

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

GOOD ON YA

XPA | 4.8% | 7.50

Collab w/ Dankhouse Brewing

RADIO SWAN

Hazy Rye IPA | 6.3% | 8.50

TORO

Imperial-Hazy IPA | 10% | 8.50

1+1=SMASH

S.M.A.S.H. Ale | 6.1% | 7.50

NA BEER

Untitled Art - Waunakee, WI 8

Juicy IPA | Italian-Style Pils
Grapefruit Radler

GLUTEN FREE OPTIONS

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

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