

FORBIDDEN ROOT

Passion rooted in flavor

EST. 2019

BOTANIC-INSPIRED BREWS. ELEVATED CUISINE

CBUS. OH

DRAFT BEER

#1 LINGER LONGER

American Lager | 4.1% | 16 oz. - 6 | 5 oz. - 3

This traditional American lager is a carefully crafted representation of what your grandpa would recognize as a great American beer.

#2 HEAVY SNUGGZ ♥

Oatmeal Blonde Ale | 6% | 12 oz. - 7 | 5 oz. - 4

The best hugs are actually snuggles and this indulgent treat pulls you closer with notes of Chocolate and Marshmallow Fluff swirled into Raspberry Jam. Collab w/ Derive Brewing Company

#3 OHIO HIGH

Hazy Pale Ale | 5.7% | 16 oz. - 6 | 5 oz. - 3

Brewed w/ Ohio-grown barley, Ohio-grown hops, Ohio-grown water? We celebrate our local agricultural partners in the beer-making business with this citrus forward Pale Ale, High-five? High St.? High AF? Nah, it's just fun to say.

#4 NOTE TO SELF

Kolsch | 4.6% | 16 oz. - 6 | 5 oz. - 3

Light, crisp, and refreshing. Sound good? Well, our homage to the traditional Kolsch embraces the subtlety and nuance of this style found everywhere in Cologne, Germany.

#5 FULL RETAIL

Porter | 7.1% | 16 oz. - 6 | 5 oz. - 3

Let's just say that the amount of Madagascar vanilla beans, Fijian cacao nibs, roasted almonds and toasted coconut that went into this porter was, well, a lot. Smooth and pleasing, like a liquid candy bar. Except better, because it is beer.

#6 GRAVITATE

Hazy IPA | 6.2% | 12 oz. - 7 | 5 oz. - 4

Bursting with bold citrus and tropical aromas, this one draws you in with undertones of dark berries and pineapple. Double dry hopped with Mosaic, Riwaka, and Pacific Sunrise.

#7 PARTY GARDE

French Style Blonde Ale | 6.3% | 12 oz. - 6 | 5 oz. - 3

Brewed in the style of traditional Bière de Garde, this blonde ale was fermented and conditioned cold, like a lager. Soft malt notes and a clean, dry finish make this subtle beauty an easy way to get the party started.

#8 ENSORCELLED MULLETED THRONGS

Rum Barrel Aged Imperial Stout | 10.7% | 8 oz. - 8 | 5 oz. - 5

We got our hands on some rum barrels from Barbados and promptly filled them with a big Imperial Stout. After a ten-month rest, a pile of Madagascar vanilla beans were added to marry the wood, spirit, and stout into this decadent sipper.

#9 WAYWARD

Southern Hemisphere Lager | 5.1% | 12 oz. - 6 | 5 oz. - 3

Crisp and easy drinking lager brewed with AU Eclipse and NZ Nectar hops, this all-day drinker showcases the stone fruit and tropical character of those regions while maintaining the subtlety of a crushable lager.

#10 COSMIC TRUST FALL

DDH IPA | 8% | 12 oz. - 7 | 5 oz. - 4

Take this trip through the hop gamut with waves of bright citrus and blackberries on the nose and flavor notes of juicy tangerine and strawberry candy all working together in a circle of trust. Mosaic, Citra & EXP 09326.

#11 PEACH WIT

Wheat Beer | 5.1% | 12 oz. - 7 | 5 oz. - 4

A Belgian style wheat beer brewed with peaches and select botanicals to enhance the peach aromas and flavors.

#12 STRAWBERRY BASIL

Hefeweizen | 5.0% | 12 oz. - 6 | 5 oz. - 3

A German style wheat ale brewed with wild strawberry and basil.

CANNED BEER



PANDA PARTY

Black Lager | 5.5% | 16 oz. - 6

Dark Lager that has vanilla and toasted oak added to create a warm toasted marshmallow flavor.

WELL POSITIONED

Oak Fermented Saison | 6.9% | 16 oz. - 6

Bright citrus & clove aromas combine with delicate fruit & spice character from both the classic Belgian yeast & the American White Oak fermentation. Made w/ our friends at Derive to celebrate our common love for the classic Saison, this beer is downright lovely. Collab w/ Derive Brewing Co.

FULL RETAIL

Porter | 7.1% | 16 oz. - 6

Let's just say that the amount of Madagascar vanilla beans, Fijian cacao nibs, roasted almonds and toasted coconut that went into this porter was, well, a lot. Smooth and pleasing, like a liquid candy bar. Except better because it is beer.

DOUBLE ABSTRACT

Oak Fermented DDH DIPA | 8.2% | 16 oz. - 7

Born in our white oak foeder, this one is bursting with juicy ripe pineapple and mango hoppy goodness. The finish is clean and rounded out with vanillin oak notes.

DISTANT CHANTING

DDH India Pale Ale | 6.7% | 16 oz. - 7

We took the crowd fav combo of Citra; Mosaic hops & added a sprinkle of NZ Motueka for a hoppy party of an IPA. Orange & grapefruit notes swell into dark berries & a hint of stanky dank goodness.

STRONG WHISPERS

DDH IPA | 6.5% | 16 oz. - 7

Fully saturated with Citra, Simcoe and Strata, this hop bomb is dripping with notes of grapefruit, ripe cantaloupe, and orange zest.

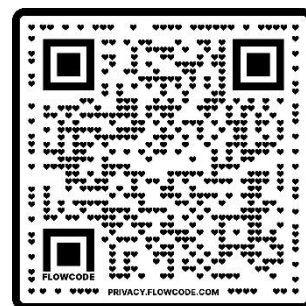
PILSNER TIME

Oak Lagered Pilsner | 5.4% | 16 oz. - 6

We love a traditional German Pilsner. Not strictly traditional, ours was lagered in oak for ten weeks, then lightly dry hopped with German Hallertau Mittelfrüh and Grünegeist to brighten up the aroma.

♥ WHAT IS A LOVE HANDLE?

Every month we will pick one beer on tap to become our Love Handle, for each glass sold we will donate \$1 to a charity of our choice. We have placed a ♥ next to the chosen draft. For the Month of March, all proceeds raised will go to **Orphan World Relief**



HEAD BREWER: NICK GABRIEL

Try Our FR Flight \$13

Enjoy your own guided tour of Forbidden Root's current favorites.

Note To Self | Wayward | Gravitare | Strawberry Basil | Full Retail

CRAFT COCKTAILS 13

MIEL AMARGO

Lunazul Tequila, Orange Tiger, Amaro Lucano, Lime Juice, Honey Simple, Krypnik Honey Bitters

AMBROSIA SPRITZ

Ambrosia, Lemon Juice, topped with Cava.

PEARS IN MILAN

Pear Infused Rosé Vermouth, Campari, CAVA Sparkling Wine

UVA

FR Watershed Bourbon Barrel Aged Gin, Giffard Pamplemousse, Fernet-Branca, Lemon Juice, Honey Simple

FR OLD FASHIONED

Middle West Dark Pumpernickel Rye, Maple Syrup, Bolivar Bitters, Angostura Bitters

CERVEZA SANGRIA

OYO Stone Fruit Vodka, Noble Cut Limecello, Orange Tiger, Orange Juice, Honey Simple, Pinot Noir, topped with **FR Beer**

COLD BREW MARTINI

High Bank Vodka, King & Dane Coffee Liqueur, Cold Brew, Vanilla Simple, Almond Milk, Fee Foam Bitters

HOUSE SHOTS 1 OZ. 6

THE QUINTEN

Middle West White Rye, Skrewball Peanut Butter Whiskey, Mole Bitters

SMOKE & FLAME

Peleton De La Muerte Mezcal, Ancho Reyes Chili Liqueur, Lime Bitters

ITALI-PALOMA

Lunazul Silver Tequila, Noble Cut, Grapefruitcello, Cappelletti, Hopped Grapefruit Bitters

BREAKFAST OF CHAMPIONS

High Bank Whiskey War, King & Dane Coffee Liqueur, Maple Syrup

HERE YA GO

Watershed Vodka, Aperol, Noble Cut Limoncello

SITTING COZY

Beach Bonfire Cinnamon Whiskey, Amaro Nonino, Amaro Averna

WINE 11

Sparkling

Cava, Kila | *Spain*

Rosé

Château Minuty | *France*

White

Chardonnay, The Fableist | *California*

Pinot Grigio, Elana Walch | *Italy*

Sauvignon Blanc, Ant Moore | *New Zealand*

Red

Malbec, La Posta | *Argentina*

Pinot Noir, Willamette Valley | *Oregon*

Cabernet Sauvignon, Liberty Tech | *California*

Sangiovese, La Vite | *Italy*

*GLUTEN-FREE OPTIONS

Seventh Son Kitty Paw | *Seltzer* | Raspberry, Key Lime

Mad Moon | *Hard Cider* | Tangerine Dream, Eat A Peach

Parsons North Brewing | *Hard Dry Cider*

SPIRITS

WHISKEY

RYE

MW White – 9

Michter's – 10

Echo – 11

MW Dark Pumpernickel - 12

George Dickel – 8

Rittenhouse – 8

Old Forester – 9

AMERICAN

MW Michelone Reserve – 12

MW Oloroso Wheat – 16

MW Straight Wheated – 10

451 Boneshaker – 9

451 Dear Johnny – 8

High Bank Whiskey War – 11

High Bank Whiskey War

Barrel Proof – 13

HB Midnight Cask - 12

George Dickel Sour Mash – 8

Noble Cut Wheat – 9

BOURBON

Old Forester – 8

Magnolia Wheated – 9

JAPANESE

Hatozaki – 10

Hatozaki Small Batch – 12

IRISH

Proper Twelve – 8

SCOTCH

Monkey Shoulder – 8

Jura 10 Year – 10

Talisker 10 – 13

FLAVORED

Skrewball Peanut Butter – 8

Beach Bonfire Cinnamon – 8

Noble Cut Maple – 7

Noble Cut Apple – 7

Noble Cut Dark Cherry – 7

Noble Cut Salted Caramel – 7

Noble Cut Peach – 7

AGAVE

TEQUILA

Lunazul Silver – 7

Lunazul Reposado – 8

Cazadores Blanco – 10

Cazadores Reposado – 11

Cazadores Anejo – 12

Cazadores Extra Anejo – 13

Casamigos Blanco – 11

Casamigos Reposado – 12

Casamigos Anejo – 13

MEZCAL

Peloton De La Muerte – 8

Wahaka Reposado – 12

Casamigos Joven – 12

RUM

451 Pipe Dream – 8

Maggie's Spiced – 8

Maggie's Spiced

Pineapple – 8

Hidden Harbor – 8

Echo – 10

Echo Pineapple – 10

Plantation Pineapple – 10

451 Experimental – 11

451 Writer's Block

Mint & Lime – 7

GIN + GENEVER

High Bank Statehouse – 9

MW Vim & Petal – 9

451 Clawfoot – 9

FR Single

Barrel Watershed Bourbon

Barrel Aged Gin – 10

Watershed Four Peel – 9

Watershed Guild – 9

Ransom Old Tom – 9

Bols Genever – 9

Echo Genever – 10

VODKA

451 Blank Canvas – 8

Watershed – 8

Buckeye – 7

High Bank – 8

MW OYO – 8

MW OYO Stone Fruit – 8

MW OYO Honey Vanilla – 8

AMARI, CORDIALS, +

BRANDY

Fernet Branca – 6

Don Ciccio Rabarbaro – 6

Cioco – 6

Cynar – 6

Campari – 6

Zucca Rabarbaro – 6

Cardamaro – 8

Amaro Nonino – 8

451 Absinthe – 8

Amaro Montenegro – 6

King & Dane Coffee

Liqueur – 8

Watershed Nocino – 13

Benedictine & Brandy – 8

Watershed Apple Brandy – 9

Copper & King's Bourbon

Barrel Brandy – 9

1.5 OZ POURS



BAR SNACKS

Chili Cheese Popcorn , Coconut Oil v	4
Cheese and Crackers , Whipped Beer Cheese, Ritz Crackers v	10
Sweet-Spiced Candied Bacon <i>gf</i>	8
Chips , Ginger Lime Seasoned vg	6
Avocado Pineapple Salsa , Chili Oil, Tortilla Chips vg	9
Jalapeno Cheese Bread v	6
Mushroom "Barbacoa" Taco , Corn Tortilla, Jalapeno vg, gf	5

CHEESES **v**

CHOOSE: 1 FOR 8 / 3 FOR 23 / 6 FOR 38

- ~ **Beemster 18mo. Gouda**, Cow - Netherlands ~ **Raclette**, Cow - France
- ~ **Fontina**, Cow - Denmark ~ **2 Year Cheddar, Shelburne Farms**, Cow - Vermont
- ~ **Parmigiano Reggiano**, Cow - Italy ~ **Manchego**, Sheep - Spain

SMALL PLATES

Soup of the Day vg	11
Brussels , Miso Butter, Everything Spiced Almonds v, gf	11
"Lasagna" Dip , Marinara, Whipped Ricotta, Reggiano, Pasta Chips v	11
Chipotle Chickpea Hummus , Chili Crunch, Crispy Onions, Asparagus, Wonton Crisps vg	9
Burrata , Toasted Sour Dough, Pesto, Arrabbiata, Greens, Balsamic Glaze Drizzle v	14
Pork & Sauerkraut Balls , Cream Cheese, Beer Mustard Sauce	10
Baby Spinach Salad , Dried Dates, Strawberries, Onion, Candied Pecans, Goat Cheese, Orange Miso Dressing v, gf	12
Kale Salad , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing vg	11
Chilled Thai Smoked Salmon Salad , Crispy Greens, Carrot, Corn, Onion, Ginger, Chiles, Cilantro, Peanut Lemongrass Vin	17
*Tuna Poke , Sushi Rice, Carrot, Ginger, Cucumber, Avocado, Onion, Soy, Sesame, Miso Ginger Sauce	16
Fried Eggplant Po Boy , Lamb Bolognese, Raclette Mornay Cheese Sauce, Olive Focaccia Bun	13
Confit Chicken Wings , Honey Hot <i>or</i> Sesame Garlic	6/11 <i>or</i> 12/17
(Blue Cheese or Ranch/\$0.50)	

MAINS

Beer Braised Pork Shank , Roasted Shallot Mashed Yukon Gold Potatoes, Cherry Gastrique	26
*Grilled Rainbow Trout , Lump Crab Cream Cheese, Bell Pepper Salad gf	25
*Herb Grilled Salmon Sandwich , Cooked Medium, Chile Crunch Slaw, Cherry Chipotle Mayo. Brioche Bun, Fries	18
Duck and Dumplings , Ricotta Gnocchi, Duck Confit, Mirepoix, Herbs	21
Ramen Spiced Mac and Cheese , Corn, Nori, Scallion, Sesame Seeds v	16
Nashville Hot Chicken Sandwich , B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	16
FR Smash Burger , Two 4 oz Beef Patties, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	17
Veggie Burger , Korean Mung Bean Patty, Cheddar, B&B Pickles, Gochujang Mayo, Potato Roll, Fries v	16

DESSERT

Coconut Hummingbird Cake , Banana, Pineapple, 5 Spice, Cream Cheese Frosting	7
Johnson's Vanilla Ice Cream	6
Johnson's Salty Caramel Chocolate Pretzel Ice Cream	6

v - is or can be made vegetarian **vg** - vegan
gf - gluten free Some items can be made gluten free, ask your server.
s - Some items may be made in a shared fryer

**An automatic 21% gratuity will be added to parties of 10 or more guests*

**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*

Executive Chef Paul Yow Sous Chef Andrea Martin Sous Chef Rick Garcia Sous Chef Candace Lee