

FORBIDDEN ROOT

Passion rooted in flavor

EST. 2019

BOTANIC-INSPIRED BREWS. ELEVATED CUISINE

CBUS, OH

DRAFT BEER

TRY IT IN A
Crawler!

#1 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

#2 GATHER AROUND

Fruited Wheat Ale | 5.2% | 12 oz. - 6 | 5 oz. - 3

Embracing the cool temperatures without forgetting the warm days past, this beer is meant for bringing people together with tart cherry, sweet orange and a pleasant hint of cinnamon.

#3 MEME GENERATOR ♥

DDH Double IPA | 8.1% | 12 oz. - 7 | 5 oz. - 4

Dank notes of sticky passion fruit, apricot & lemon dominate the aroma while ripe peach & candied grapefruit roll over the palate. Combining some of our favorite hops in the world. Don't miss this big boy! *Dry hopped w/ Motueka, Rivaka, Strata & Simcoe*

#4 TUGGABLE THREAD

Sour Wheat Ale | 5.9% | 12 oz. - 7 | 5 oz. - 4

More tart than sour, this Wheat Ale combines Balaton cherry juice, lychee puree and a light-handed addition of rose extract. Approachable, yet myriad layers reveal themselves in this delightfully refreshing quencher.

#5 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.

#6 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.

#7 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.

#8 COLOSSAL KOALA

Bourbon Barrel Aged Imperial | 12.9% | 8 oz. - 8 | 5 oz. - 5

Our big buddy here spent 18 long months slumbering in ten-year Elijah Craig bourbon barrels before we added vanilla beans and cocoa nibs to round out the complex layers of barrel character

#9 WELL POSITIONED - Silver Medal FOBAB 2023

Oak Fermented Saison | 6.9% | 12 oz. - 6 | 5 oz. - 3

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.*

#10 20/22 EXPERIENCE

DDH India Pale Ale | 6.3% | 12 oz. - 7 | 5 oz. - 4

When our friends at Mikerphone came to town, we knew we had to bring sexy back to the world of IPA. Gushing with juicy peach, clementine & pineapple notes, this hop bomb was brewed with copious amounts of Nectarone & Nelson Sauvin. Don't even try to stop the feeling. *Collab w/ Mikerphone Brewing.*

#11 NEUTRAL TERRITORY

Hazelnut Stout | 4.9% | 16 oz. - 6 | 5 oz. - 5

Our friends from Old Irving Brewing came down to help us make this easy drinking stout infused with hazelnut and coffee beans. It tastes like that cup you were carrying around this morning, but this has the good stuff in it. *Collab w/ Old Irving Brewing.*

#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



DOUBLE SINGLE

S.M.A.S.H. | 6.2% | 12 oz. - 5

Single Malt & Single Hop Pale Ale. Super bright, lightly hopped, and incredibly drinkable.



RADIO SWAN

Rye IPA | 6.4% | 16 oz. - 7.5

Single IPA brewed with a high percentage of rye for a smooth and spicy flavor. Aroma is deeply fruity, with stone fruit and a hint of pineapple. Super-creamy on the palate with subtle bitterness balancing bright fruit. *(Contains lactose)*



HOODIE WEATHER

Oaked Vienna Lager | 5.5% | 12 oz. - 5

Crispy, malty, and bready lager. Dry with a kiss of caramel sweetness



ROSE SPARKLING ALE

Biere Brut | 10% | 12 oz. - 6

Brewed with Niagara grapes. Drinks like a Rose Champagne; dry, slightly tannic, with a soft, fruit finish.

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.

MAKE OUT PARTY

DDH India Pale Ale | 6.2% | 16 oz. - 7

First in a series of collabs w/ our good friends at Derive Brewing, we leaned into a lower ABV and huge pile of hops from New Zealand and Australia. The result is a downright pleasant and easy drinking IPA w/ bright citrus notes & a soft pillowy finish. *Collab w/ Derive Brewing.*

TRY OUR FR FLIGHT!

\$13

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

Note To Self | Gather Around
Well Positioned | Strawberry Basil
Neutral Territory

♥ 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 November, all proceeds will go to the **Brockstrong Foundation**

NON-ALCOHOLIC BEVERAGES

Root Beer | Ginger Beer | Elderflower Tonic
Blueberry Mocktail
The Bitter Orange Mocktail

Mad Moon's Happy Soul CBD (21+)
Berry Calm & OG Fresh

HEAD BREWER: NICK GABRIEL

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

RETAIL THERAPY

OYO Honey Vanilla Vodka, Simple Syrup, topped with **FR Full Retail Beer**

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, Demarie Rosso, 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 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, NobleCut, 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

Côtes De Provence M Rosé, Château Minuty | *France*

White

Chardonnay, The Fableist | *California*
La Vite, Terre Siciliane Pinot Grigio, Baglio San Vito | *Italy*

Red

Vin Rouge, From the Tank | *France*
Pinot Noir, Willamette Valley | *Oregon*
Cabernet Sauvignon, Liberty Tech | *California*
La Vite, Rubicone Sangiovese | *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

FR Single Barrel Watershed-11
Old Forester – 8
Weller Special Reserve – 9
Magnolia Wheated – 9

JAPANESE

Hatozaki – 10
Hatozaki Small Batch – 12

IRISH

Proper Twelve – 8
Green Spot – 13

SCOTCH

Monkey Shoulder – 8
Jura 10 Year – 10
Talisker 10 – 13

FLAVORED

Skrewball Peanut Butter – 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
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
Toledo Spirits Black Kite
Coffee – 8
Watershed Nocino – 13
Benedictine & Brandy – 8
Watershed Apple Brandy – 9
Copper & King's Bourbon
Barrel Brandy – 9

1.5 OZ POURS



BAR SNACKS

Kicked-up Cheddar Popcorn , Coconut Oil <i>v, gf</i>	4
Cheese and Crackers , Whipped Beer Cheese, Ritz Crackers <i>v</i>	10
Sweet-Spiced Candied Bacon <i>gf</i>	8
Chips , Chicken and Waffle Seasoned	6
Chips and Salsa , Tortilla Chips, Salsas Rojo and Verde <i>vg, s</i>	7
Jalapeno Cheese Bread <i>v</i>	6

CHEESES *v*

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

- | | |
|--|---|
| ~ Brie , Cow – France | ~ Tillamook Special Reserve Cheddar , Cow – Oregon |
| ~ Stilton , Cow – England | ~ Fontina , Cow – Denmark |
| ~ Parmigiano Reggiano , Cow – Italy | ~ Manchego , Sheep – Spain |

SMALL PLATES

Roasted Butternut Squash Soup , Maple, Lemongrass, Toasted Pumpkin Seeds <i>vg, gf</i>	11
Brussels , Miso Butter, Everything Spiced Almonds <i>v, gf</i>	11
Pimento Queso Dip , Corn, Crispy Onions, Tortilla Chips <i>v</i>	12
Chili Crunch Hummus , Roasted Vegetables, Wonton Crisps <i>vg</i>	9
Burrata , Toasted Sour Dough, Pesto, Arrabbiata, Greens, Balsamic Glaze Drizzle <i>v</i>	14
Pork & Sauerkraut Balls , Cream Cheese, Beer Mustard Sauce	10
Baby Spinach Salad , Dried Dates, Strawberries, Onion, Candied Pecans, Goat Cheese, Orange Miso Dressing <i>v, gf</i>	12
Kale Salad , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing <i>vg</i>	11
Chilled Thai Noodle Salad , Greens, Corn, Onion, Ginger, Chiles, Cilantro, Peanut Lemongrass Vinaigrette <i>v</i>	12
* Tuna Poke , Sushi Rice, Carrot, Ginger, Cucumber, Avocado, Onion, Soy, Sesame, Miso Ginger Sauce	16
Shrimp Po Boy , Cajun Fried Shrimp, Onion, Lettuce, Tomato, Alabama Sauce, Focaccia Bun	13
Confit Chicken Wings , Sazon Spiced <i>or</i> Smoked Alabama White	6/11 <i>or</i> 12/17
(Blue Cheese <i>or</i> Ranch/\$0.50)	

MAINS

Beer Braised Pork Shank , Roasted Shallot Mashed Yukon Gold Potatoes, Spiced Cranberry Gastric	26
Beef Fried Rice , Slow Cooked Skirt Steak, Vegetable Fried Rice, Spicy Avocado Crema	26
* 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 <i>v</i>	16
Nashville Hot Chicken Sandwich , B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	16
* FR Burger , Ohio Grass Fed Beef, Giardiniera Mayo, Cheddar, Onions, B&B Pickles, Brioche Bun, Fries	17
Veggie Burger , Korean Mung Bean Patty, Cheddar, B&B Pickles, Gochujang Mayo, Potato Roll, Fries <i>v</i>	16
Beef Bulgogi “Reuben” , Cheddar, Sauerkraut, Gochujang Mayo, Rye, Fries	18

DESSERT

‘Pastrri Fountain’ Stout Cheesecake , Graham Cracker Crust	7
Coconut Hummingbird Cake , 5 spice, Banana, Pineapple, Cream Cheese Frosting	7
Johnson’s Vanilla Bean Ice Cream <i>gf</i>	5
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*

At Forbidden Root, we have always made health and safety a priority, and we have ramped up our efforts in response to COVID-19. We are dedicated to making staff and guests feel comfortable and safe and are committed to maintaining the highest standards of cleanliness and sanitation possible.

**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