

FORBIDDEN ROOT

Passion rooted in flavor

EST. 2019

BOTANIC-INSPIRED BREWS. ELEVATED CUISINE

CBUS. OH

DRAFT BEER

#1 TWICE ORYZA

Rice Lager | 5.6% | 16 oz. - 6 | 5 oz. - 3

This crisp, refreshing lager was brewed with a hop blend specifically chosen for Sauvignon Blanc flavor notes to complement the thiol-boosting yeast strain we used to bring guava and grapefruit notes to the party. Collaboration with Derive Brewing and Gemüt Biergarten

#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.

(*Contains Nuts)

#6 HYPE BUBBLE

DDH IPA | 6% | 12 oz. - 7 | 5 oz. - 4

Sometimes you just take all of your favorite hops and combine forces to bend the flavor-aroma continuum. Loads of Citra, Sabro and experimental 09326 give this hop bomb big, bright sensory notes bursting with grapefruit, apricot, and pineapple.

#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 SUNSET TREE

Cherry Lime Lager | 4.8% | 12 oz. - 7 | 5 oz. - 4

If you come in search of refreshment, this little quencher is a shade tree by the pool with a bag of candy that you don't need to share with your siblings. I mean you could share, but no one said you have to.

#9 WAYWARD

Southern Hemisphere Lager | 5.1% | 16 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 MAI QUEEN

Oak Lagered Maibock | 6.9% | 12 oz. - 6 | 5 oz. - 3

A traditional Maibock brewed to celebrate the return of the sun. This bright, elegant beer with a beautiful golden hue.



#12 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.

CANNED BEER



CLOSER AFIELD

Kviek Farmhouse Ale | 4.5% | 16 oz. - 6

Kviek yeast Farmhouse Ale brewed with Marjoram, lemon thyme and Meyer lemon.

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.

DOOBIE TWO-DOT

Belgian-style Dubbel | 7% | 16 oz. - 7

Warm notes of caramel, cocoa and a hint of dried fruit exemplify this dark malty and slightly rich Abbey style Dubbel. Great beer for this time of the year as the weather begins to change towards Spring.

SNOOCHIE BOOCHIES

DIPA | 8% | 16 oz. - 7.5

Hazy and juicy with intense aromas of sweet orange, not unlike a Creamsicle. Creamy mouthfeel with a touch of sweetness that is in lock-step with the hop bitterness.

STRAWBERRY BASIL

Hefeweizen | 5.0% | 16 oz. - 6

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

LINGER LONGER

American Lager | 4.1% | 16 oz. - 6

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

ONCE, TWICE & THRICE ORYZA

A three-way collaboration brewed with our friends at Gemüt Biergarten and Derive Brewing. Each brewery made an identical recipe with the exact same raw materials, but changed the yeast at each location. The results showcase just how much of an impact yeast choice and fermentation has on the finished beer.

We encourage you to try all three Oryzas!

16oz. - 6 ea. | 5oz. - 3 ea.

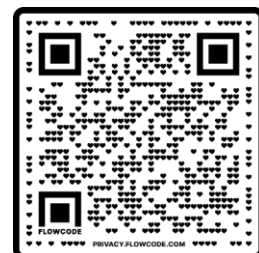
TAP TAKEOVER WITH MORE BREWING CO.

We are currently offering four limited beers from More Brewing Company.

Try them before they're gone!

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 May, all proceeds raised will go to **A Kid Again**.



HEAD BREWER: NICK GABRIEL

Try Our FR Flight \$13

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

Note to Self | Wayward | Peach Wit | Mai Queen | Full Retail

CRAFT COCKTAILS

FR OLD FASHIONED: *spirit choice*

Bourbon: Bottled In Bond Watershed |15| Vermut Lustau Rosé, Lady Beaverhausen Bitter Gay Bitters

Whiskey: Middle West Pumpernickel Rye |14| Maple Syrup, Bolivar Bitters, Angostura Bitter

COLD BREW MARTINI |14| High Bank Vodka, King & Dane Coffee Liqueur, Cold Brew, Vanilla Simple, Almond Milk

YUZU MARG |13| Lunazul Tequila, Orange Tiger, Lime Juice, Organic Agave, Yuzu Purée

FRAMBUESA MULE |13| Lunazul Tequila, Peloton De La Muerte Mezcal, Lime Juice, Raspberry Simple, Ginger Beer

UVA |13| FR Watershed Bourbon Barrel Aged Gin, Giffard Pamplemousse, Fernet-Branca, Lemon Juice, Honey Simple

CERVEZA SANGRIA |13| OYO Stone Fruit Vodka, Noble Cut Limoncello, Orange Tiger, OJ, Honey Simple, **FR Beer**

SPRING FLING |13| Watershed Chamomile Gin, Giffard Elderflower, Lime Juice, Simple Syrup

MANDARINA SPRITZ |12| Cappelletti Aperitivo, Aperol, Orange Juice, Soda, Prosecco

HOUSE SHOTS 1 OZ. 6

THE QUINTEN

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

SMOKE & FLAME

Peloton 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

WINE

Sparkling

Cava, Roger Goulart Gran Reserva | Spain 11/45
Roederer Estate Special Cuvee nv | California 88
Prosecco Rosé, Acinum | Italy 11/45

White

Chardonnay, House of Brown | California 11/45
Chardonnay, Frog's Leap | Napa 90
Pinot Grigio, Elana Walch | Italy 11/45
Pouilly Fumé, de Ladoucette | France 124
Gavi la Meirana, Broglia | Italy 56
Sauvignon Blanc, Ant Moore, | New Zealand 11/45
Riesling, Spätlese, Alfred Graf | Germany 11/45

Rosé/Orange

Chateau Minuty | France 11/45
Le Cigare Orange, Bonny Doon, | California 11/45

Red

Malbec, La Posta | Argentina 11/45
Pinot Noir, Pike Road, Willamette Valley | Ore. 11/45
Cabernet Sauvignon, Lava Cap | California 11/45
Caymus-Suisun Petite Sirah | California 70
Zinfandel, Grgich Hills Estate | Napa 90
Chatauneuf du Pape. Solitude | France 124
Toscana Italian Red, Cantaloro | Italy 11/45

*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



Chili Cheese Popcorn, Coconut Oil v	4
Cheese and Crackers, Whipped Beer Cheese, Ritz Crackers v	10
Sweet-Spiced Candied Bacon gf	8
Chips, Ginger Lime Seasoned vg	6
Avocado Pineapple Salsa, Chili Oil, Tortilla Chips, vg, s	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 | ~ Nettle & Chive Cheddar , Cow – Ireland |
| ~ Parmigiano Reggiano , Cow – Italy | ~ Manchego , Sheep – Spain |

SMALL PLATES

Soup of the Day vg, gf	11
Brussels, Miso Butter, Everything Spiced Almonds v, gf	11
"Lasagna" Dip, Marinara, Whipped Ricotta, Reggiano, Pasta Chips v	12
Chipotle Chickpea Hummus, Chili Crunch, Asparagus, Wonton Crisps vg	10
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, Marinara, Raclette Mornay Cheese Sauce, Olive Focaccia Bun v	12
Confit Chicken Wings, Honey Hot or 5 Pepper Sauce	6/11 or 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, Coconut, Spicy Green Curry, Crispy Rice Fritters 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, Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	14/17
Black Bean Burger, Lettuce, Crispy Onion, Yuzu Street Corn Mayo, Potato Roll, Fries v	16

DESSERT

Coconut Hummingbird Cake, Banana, Pineapple, 5 Spice, Cream Cheese Frosting	7
Turtle Cheesecake, Chocolate Swirl, Pecans, FR Beer Caramel Sauce, Whipped Cream	7
Johnson's Vanilla Bean 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