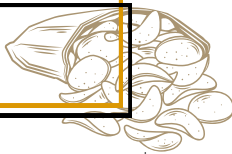


## BAR SNACKS



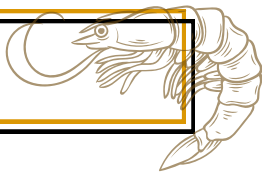
- |POPCORN| ⑤ \$5  
- Cubano Mojo Spiced
- |HOUSE POTATO CHIPS| \$7  
- Sour Cream and Onion Seasoning
- |WARM MARINATED OLIVES| ⑤ \$12  
- Olive Mix, Hops, Burnt Garlic, Rosemary, Citrus
- |FR NOSH| ⑤ \$9  
- Dill Pickle Seasoning, Almonds, Chickpeas, Favas, Hominy
- |BEER CHEESE & CRACKERS| \$11  
- Whipped Beer Cheese, Spicy Maple Glaze, Scallions and Ritz Crackers

## GARDEN



- |CAULIFLOWER SOUP| \$13  
- Black Garlic, Chili Crunch, Fried Leeks
- |VADA PAV SLIDERS| ⑤\* \$14  
- Mint Chutney, Pickled Red Fresno Peppers, Pineapple-Tamarind Jam
- |FIRE ROASTED BROCCOLINI| ⑤\* \$16  
- Roasted Garlic Mayo, Lemon Vinaigrette, Crispy Garlic, Marjoram
- |FALL FRISEE SALAD| \$16  
- Frisee Salad, Endive, Poached Egg, House Smoked Bacon, Pickled Apple, Sourdough
- |ROASTED CARROTS| ⑤ \$16  
- Fire Roasted Thumbelina Carrots, Coconut Harissa, Baluga Lentils, Falafel, Jimmy Nardello Peppers
- |GRILLED SHISHITO PEPPERS| ⑤\* \$16  
- Pickled Mango, Raita, Sweet Potato Chips, Chili Crunch
- |FLOUR POWER LUMACHE| \$18  
- Lumache Pasta, Nichol's Farms Sweet Corn, Red Kuri Squash, House Farmer's Cheese, Pickled Garlicscape
- |SMOKED RICOTTA| \$19  
- Pickled Eggplant, Toasted Pine Nuts, Herbs, Saba, Baguette

## SEA



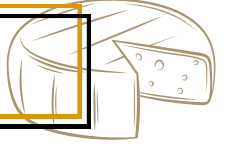
- |TUNA TARTARE\*| \$19  
- Yuzu, Nori, Cherry Bomb Hot Sauce, Mango, Avocado, Puffed Rice
- |MUSSELS\*| \$21  
- "Smoking Goose" Nduja, House Bacon, Pomodoro, Herbs, Baguette
- |FIRE ROASTED PRAWNS\*| \$26  
- Hawaiian Prawns, Sourdough, Fennel Pollen, Chimichurri
- |PAN FRIED RED SNAPPER\*| \$32  
- Mofongo Purée, Jerk Sauce, Pineapple Relish, Crispy Black-Eyed Peas

**CULTIVATE**  
by FORBIDDEN ROOT

Instagram: @CULTIVATEBYFORBIDDENROOT  
Facebook: /CULTIVATEBYFORBIDDENROOT  
Website: FORBIDDENROOT.COM

# DINNER

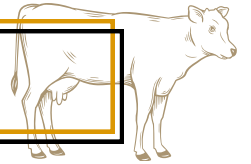
## CHEESE



Served with Seasonal Accompaniments  
1 for \$8 | 3 for \$21 | 6 for \$38

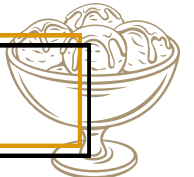
- |BIG JOHN'S CAJUN CHEDDAR|  
Cow | Utah
- |MOBAY|  
Sheep & Goat | Wisconsin
- |ROGUE SMOKEY BLUE|  
Cow | Oregon
- |GRANA PADANO|  
Cow | Italy
- |TALEGGIO D.O.P.|  
Cow | Italy
- |UBRIACONE|  
Cow | Italy

## PASTURE



- |DUCK & DUMPLINGS| \$23  
- Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin
- |BEER BRAISED SHORT RIB| \$29  
- Braised & Grilled Boneless Short Rib, Smoked Hummus, Roasted Red Pepper Coulis, Mushroom, Garlic Naan
- |HEARTH BONE MARROW\*| \$19  
- Bone Marrow, Filipino Adobo Beef Cheek, Ginger Gremolata, Sourdough
- |FIRE ROASTED CHICKEN| \$27  
- Peruvian Marinated Grilled Chicken Thighs, Aji Verde, Herbs
- |MORTADELLA SANDWICH| \$17  
- Shokupan Bread, White American Cheese, BBQ Potato Chips, Dijonnaise, Bread & Butter Pickles, Boston Lettuce
- |FR BURGER\*| \$14/17  
- Single or Double Smash Patty, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Buttery Bun
- Add House Smoked Bacon - \$4

## SWEETS



- |BANANA BUDINO| \$7  
- Brûlée Banana, Vanilla pudding, Seeded Granola, Raspberry ⑤
- |CARROT CAKE| \$8  
- Coffee Ice Cream, Burnt Honey, Candied Carrots

⑤\* - can be made vegan with certain substitutions

A 20% Gratuity will be added to parties of 6 or more.

Please notify your server of any food allergies or restrictions you may have.

Locally sourced ingredients from Nichols farm, Seedling Farm, Phlour Bakery, and Andreotti.

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food born illness.



# DRAFT BEER



## #1 | SPARKLING ROSE |

Belgian Tripel | 7.5%

12 oz \$8 / 5 oz \$4

-This dry, crisp Belgian-style ale is tinged with the luscious scent of Niagara grapes, one of the varieties bred from the wild *Vitis labrusca* grapes native to North America and hibiscus.

## #2 | NIGHT MOTH |

Oak Aged Hazy IPA | 7.2%

12 oz \$8 / 5 oz \$4

-Aromas of bright oak, green citrus/spruce. Wood intensifies as it warms. A medley of white grapefruit, pine and vanilla. The complexity keeps you coming back to try and make sense of it. Hopped with Styrian General, Simcoe and Crystal.

## #3 | BASIC BATCH |

Golden Ale | 5%

16 oz \$7 / 5 oz \$4

-Light, crisp, golden ale. Nice and refreshing. Sound good? A true Forbidden Root classic ale.

## #4 | RADIO SWAN |

Hazy IPA | 6.4%

15 oz \$9 / 5 oz \$4

-Brewed with rye malt, and a touch of lactose. It has dank aromatics with a bit of bright fruit from the hops. A creamy mouthfeel starts out sweet and juicy, and then rounds out to finish dry with an echo of rye complexity.

## #5 | SECOND VERSE |

Barrel Aged Fruited Sour | 6.3%

10 oz \$7 / 5 oz \$4

-Fruit ale aged in our American White oak foeder for 18 months on locally sourced Frostbite apples. Slightly funky with a dry tannic finish. Big notes of apple on the nose, more so than on the palette.

## #6 | HALFWAY TO CRAZY |

West Coast IPA | 6.2%

15 oz \$7.5 / 5 oz \$4

-West coast styled IPA kettle hopped with El Dorado hops. Bursting with citrus, pine and tropical fruits while being well balanced with an understated maltiness, and thirst-quenching hop bitterness.

## #7 | PEACH WIT |

Belgian Style Wit Bier | 5.1%

16 oz \$7 / 5 oz \$4

-A classic Belgian-style wheat beer with the addition of peaches and a selection of botanicals to enhance the peach aroma and flavor.

## #8 | WALKING DISTANCE |

Collab with Rise Gardens

Farmhouse Ale | 6.3%

16 oz \$7 / 5 oz \$4

-Slightly sweet and herbal farmhouse ale with Butterfly Borage and German Chamomile

## #9 | TIME PERMITTING |



Dry Hopped Lager | 5.2%

16 oz \$7 / 5 oz \$4

-A hybrid of German style pils and modern hopforward lagers, this one highlights the crisp finish and floral hop notes of a classic pils with the juicy tropical and citrus notes from modern hops. Lagered 8 weeks in our oak foeder. Collaboration with MORE brewing.

## #10 | WELL POSITIONED |



Saison | 6%

15 oz \$7.5 / 5 oz \$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. A silver medal winner at FoBAB, this beer is downright lovely. Collaboration with Derive Brewing Company

## #11 | PERSONAL BUBBLE |

American Wheat | 4.8%

16 oz \$8 / 5 oz \$4

-American Wheat ale w/ grapefruit peel and grains of paradise. An easy drinking wheat ale, perfect for fall, with subtle grapefruit aromas and a creamy, soft, mouthfeel from Grains of Paradise.

## #12 | STRAWBERRY BASIL |



Hefeweizen | 5.0%

16 oz \$8 / 5 oz \$4

-We add strawberries and the cooling flavors of basil, then push it further into the fruity and spicy realm with a classic hefeweizen wheat strain.

## #13 | HOODIE WEATHER |

Vienna Lager | 5.5%

15 oz \$8 / 5 oz \$4

-Oak-Aged Vienna Lager. Crisp, bready body with subtle wood character and just enough caramel sweetness.

## #14 | CRANAPPLE |



Blonde Ale | 6.2%

13oz \$7 / 5 oz \$4

-A Belgian style blonde ale with cranberry & apple. Fall in a glass.

## #15 | FESTIVAL |

Festbier | 5.8%

15 oz \$8 / 5 oz \$4

-Brewed in the style of the beer served at Munich's Oktoberfest. Differs from a standard Oktoberfest beer; golden in color with bready, cracker malt flavor and brewed for drinking in quantity.

## #16 | WATASHA |

Saint Errant Brewing

NEIPA | 8.1%

10 oz \$8 / 5 oz \$5

-Double dry hopped IPA with Mosaic and Vic Secret.

## HOUSE FLIGHT

FIVE 5 OZ POURS \$14

| Cranapple | Personal Bubble | Walking Distance | Coffee Basic Batch | Halfway to Crazy |



Both of our locations, Cultivate and Forbidden Root, there will be one beer with a heart placed next to it. For every pint sold we will donate \$1 to A.B.L.E (Artists Breaking Limits & Expectations). Help us help others by enjoying an ice-cold refreshing brew. To learn more visit [ableensemble.com](http://ableensemble.com)



Head Brewer: Nick Williams

Brewer: Phil Zelewsky

Brew Assistant: Waldo Martinez



Available in 16oz 4-packs

# CANNED BEER, CIDER, & SELTZER

## BEER



Also available in 4-packs togo

### [TIME PERMITTING]

Foeder Aged Lager | 5.2% 16 oz \$7.5

-A hybrid of German style pils and modern hop forward lagers, this one highlights the crisp finish and floral hop notes from modern hops. Layered 8 weeks in our foeder. Collaboration with MORE Brewing.

### [ARRIVAL]

American Style Lager | 4.1% 16 oz \$7.5

-This easy drinking lager was built around a rare hop called Petit Blanc, originally found growing wild in a French vineyard.

### [PURPLE PILS]

Pilsner | 5.1% 16 oz \$7.5

-Iris root, chamomile, and jasmine are added along with the classic, "spicy" Bohemian Saaz hops and the result is a unique, wellintegrated and incredibly drinkable Pilsner

### [PEACH WIT]



Wheat Beer | 5.1% 16 oz \$7.5

-A Belgian styled wheat brewed with peaches and a selection of botanicals to enhance the peach aroma and flavor.

### [PERFECT LINES]

American Wheat Ale | 4.7% 16 oz \$7.5

-An approachable quencher matching sweet Ohio-grown wheat malt with fruit forward hops, which lend dark berry and tangerine notes. Beer shouldn't recall mazes on the back of cereal boxes and Saturday morning cartoons, right?

## CIDER



Eris Brewery & Cider House | Chicago, IL

### [PEDESTRIAN]

5.6% 12 oz \$8

-Dry, crisp, fresh, and pleasantly tart like a glass of Granny Smith apples.

### [STRAWBARBARELLA]

6.0% 12 oz \$8

-Fresh-pressed Michigan apples, ripe strawberry, and tart rhubarb.

### [VAN VAN MOJO]

6.0% 12 oz \$8

-Semi sweet, blueberry cider dry-hopped with Mosaic hops.

## HARD SELTZERS



Untitled Art | Waunakee, WI

### [TROPICAL PINK LEMONADE]

5.0% 12 oz \$8

### [BLOOD ORANGE-POMEGRANATE]

5.0% 12 oz \$8

### [NAVAL ORANGE-YUZU]

5.0% 12 oz \$8

### [PRICKLY PEAR GUAVA]

5.0% 12 oz \$8

## NON-ALCOHOLIC BEER



Untitled Art | Waunakee, WI

### [WEST COAST IPA]

12 oz \$8

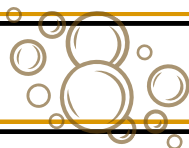
### [ORANGE PEEL WIT]

12 oz \$8

### [CHOCOLATE STOUT]

12 oz \$8

## SODAS



[COKE, DIET COKE, GINGER ALE, SPRITE] \$3

[GRAPEFRUIT SODA] \$6

[YUZU & LIME SODA] \$6

[TOPO CHICO] \$4

[GINGER BEER] \$6

[SPARKLING LEMONADE] \$6

# COCKTAILS

## OLD FASHIONEDS \$16



### [WHISKEY]

-Koval FR Bottled in Bond Rye, Maple Syrup, Angostura & Bolivar Bitters, Orange

### [MEZCAL]

-La Luna Mezcal, Agave Syrup, Bittercube Jamaican #2 Bitters, Grapefruit Swath

### [RUM]

-Hamilton Zombie Blend Rum, Sugarcane Syrup, House Allspice Dram, Orange Swath

### [GIN]

-FR Barr Hill Tom Cat Gin, Cinnamon Syrup, Bittermen's Krupnik Bitters, Orange Swath

## HOUSE SHOTS \$6



### [CHICAGO KEYS]

-Malört, Pamplemousse, Grapefruit Bitters

### [THE CLOSER]

-Fernet Branca, Coffee Liqueur, Orange Bitters

### [GEN-ZE]

-Dolin Genepy, Aveze, Pamplemousse

### [MINI CARLO]

-Bourbon, Benedictine, Orange Bitters

### [SMOKE AND FLAME]

-Mezcal, Chili Liqueur, Lime and Orange Bitters

## MOCKTAILS \$12



### [MANHATTANITE]

-Spiritless Kentucky 55, M&R Vibrante, Navarro Vineyards Grape Juice, Fee Bitters

### [N.A. SPRITZ]

-Dhos Alcohol-Free Gin, Giffard Aperitif Sirop, Lemon Juice, Soda

### [FAMILY VACATION HIGHBALL]

-Spiritless Jalisco 74, M&R Floreale, Lime Juice, Triple Syrup, Cherry Syrup, Soda

### [GIMLET]

-Dhos Alcohol-Free Gin, Lime Juice, Simple Syrup

### [ST. AGRESTIS PHONY NEGRONI]

-Classic Negroni without the alcohol, served over ice with an orange swath

## SEASONAL DRINKS



[COSMOCHARLATAN] -tart, fruity, refreshing- \$14

-Koval Cranberry Gin, Genepy, Campari, Honey Syrup, Lime, IPA Beer

[NEGRONI DELL'ORA D'ORO]-bittersweet, buttery, easy- \$15

-Barr Hill Gin, Amaro Montenegro, Aveze, Cocchi Americano

[CULTIVEREN: BOOMGAARD]-sweet, malty, spiced- \$14

-Black Cardamom Infused Genever, Spiced Cider Syrup, Lemon

[CAFÉ NOCHE] -complex, piquant, silky- \$15

-Songbird Coffee Liqueur, Nixta, CH Amargo de Chile, Cold Brew Coffee

[MALT ROW MAI TAI]-tropical, robust, familiar- \$14

-Hamilton Demerara Rum, Triple Sec, "Oat-geat", Malort, Lime, IPA Beer

[MERCEDITA] -balanced, spicy, light- \$15

-Hibiscus infused Tequila, Ancho Reyes Verde, Pamplemousse, Triple Syrup, Lime, Hellfire Bitters

[CORDUROY CAUCUS]-spirit forward, smoky, autumnal- \$15

-Bottled in Bond Applejack, Kronan Swedish Punsch, Kalani Coconut, Molé Bitters, Triple Smoke Mist

## WINE BY THE GLASS



### [SPARKLING WINE]

Sparkling Brut - Illinois Sparkling Wine Company \$13  
Sparkling Brut Ombre Rosé - Illinois Sparkling Wine Company \$13

### [ROSÉ & ORANGE WINE]

Brancato il Poggione- Sangiovese - Italy \$13  
Gérard Bertrand Orange Gold- Orange Wine - France \$15

### [WHITE WINE]

Chateau La Freynelle - French Blend - France \$14  
Vin 312 - Sauvignon Blanc - California \$15  
Martin Ray - Chardonnay- California \$14

### [RED WINE]

Elmita de San Felices Crianza Rioja - Tempranillo - Spain \$14  
Vin 312/Forbidden Root - Red Blend -Chicago, IL \$14  
Montinore Estate - Pinot Noir - Oregon \$14

\* Reserve Wine Bottle List Available upon Request \*

## FORTIFIED WINE \$7



### [SHERRY]

Jarana - Fino  
Los Arcos - Amontillado  
Don Nuño - Oloroso  
San Emilio - PX  
Emilín - Moscatel

### [MADEIRA]

Henriques & Henriques - Seco  
Saveiro -Dulce

### [PORT]

Fonseca -Dry White  
Fonseca -Ruby