



## BAR SNACKS

<b>Cream of Mushroom Popcorn</b>	4
<b>Housemade Ranch Chips</b> , Sour Cream French Onion Dip	5
<b>Soft Pretzel</b> , Smoked Pub Cheese w/ Hoodie Weather Vienna Lager and Chinese Honey Mustard	11
<b>Cheese and Crackers</b> , Aged Cheddar, Saison Ale, Ritz Sleeve	8

## CHEESES

<b>Cheese Plate</b> , Seasonal Chef's Accompaniments	1 for 8 / 3 for 21/ 6 for 38
~ <b>Suffolk Punch</b> , Raw Cow - Vermont	~ <b>Mitica Sardo</b> , Pasteurized Sheep Milk - Italy
~ <b>Tubby</b> , Raw Cow - Vermont	~ <b>Bufarolo</b> , Pasteurized Buffalo Milk - Italy
~ <b>Treeline</b> Pasteurized Cow Milk - Wisconsin	~ <b>Gruyere</b> , Raw Cow Milk - Switzerland

## SMALL PLATES

<b>Butternut Squash Soup</b> , Fried Sage, Pepita, EVOO	8
<b>Bitter Green Salad</b> , Rye, Grapefruit, Hazelnut, Lemon Vinaigrette	11
<b>Arugula Salad</b> , Pine Nuts, Whipped Ricotta, Dried Peaches, Ricotta Salata, Shallot Vin	12
<b>Kale Salad</b> , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing	11
<b>Brussels Sprouts</b> , Miso Butter, Everything Spiced Almonds	11
<b>Chicken Wings</b> , Smoked Alabama White Sauce or Spicy Honey	6 for 11 / 12 for 17

## MAINS

<b>Duck &amp; Dumplings</b> , Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	18
<b>*Milk Brined Pork Schnitzel Sandwich</b> , Pickled Beet Mayo, Caraway Slaw, Sesame Bun	16
<b>*Burger</b> , Giardiniera Mayo, Aged Cheddar, Onions, B&B Pickle, Brioche Bun	16
<b>FR Reuben</b> , Housemade Corned Beef, Sauerkraut, Swiss Cheese	15
<b>Fried Chicken Sandwich</b> , Special Sauce, Fried Onions, B&B pickle, Sesame Bun	15
<b>Spicy Fried Chicken Sandwich</b> , Hot Chicken, Spicy Mayo, Jalapeno Jam, Fermented Cabbage	15
<b>Steelhead Trout</b> , Sweet Potato Broth, Horseradish Cream, Fingerling Potatoes, Smoked Trout Roe	20
<b>Pasta Chitarra</b> , Burrata, Tomato, Pepita Pesto, Winter Squash	17
<b>Mushroom Pot Pie</b> , Porcini Glaze, Side Salad	18

## DESSERT

<b>Buttermilk Pie</b> , Whipped Cream, Candied Lemon, Burnt Honey	7
<b>Sweet Potato Pie</b> , House Rum Blend, Cinnamon Sugar Sweet Potato Skins, Meringue	7
<b>Orange Sorbet</b> , Chocolate Magic Shell, Puffed Millet Granola, Freeze Dried Strawberries	6

20% Gratuity may be added to parties of 6 or more.  
Please notify your server of any food allergies or sensitivities.  
\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

4pk cans, pub-only beer, t-shirts, and gift certificates available  
**@forbiddenroot on ALL SOCIAL MEDIA!**

# FR drafts

## #1 Free Town Danish-Style Rye Lager - 5% - 16oz/6 - 5oz/3

Our Rye Lager made with a Traditional Danish Lager Yeast is Light and Refreshing with a little bite from the Spicy Rye.

## #2 Panda Party Black Lager - 16oz/6 - 5oz/3

Oaked black lager with toasted oak and vanilla. One of our cold weather favorites! *Available in 4-packs to go*

## #3 Early Sunset Tart Golden Ale – 6.2% – 12oz/6 – 5oz/3

Tart Golden Ale with Pomegranate Juice, Orange Peel and Silver Needle Tea. *Available in 4-packs to go*

## #4 Assembly Required Sour IPA– 7.5% – 12oz/7– 5oz/4

Raspberry Cream Edition! We added Raspberry, Vanilla and Lactose.

## #5 Double Radio Swan Rye NEIPA - 8.2% - 12oz/7 - 5oz/4

A Double Dry Hopped version of our Rye IPA with Lactose. Starts out sweet and juicy but finishes dry with an echo of Rye complexity.

## #6 Sparkling Rosé Ale Biere Brut - 10.0% - 8oz/7 – 5oz/4

Brewed w/ Niagara grapes. Drinks like a Rosé Champagne; dry, slightly tannic, w/ a soft, fruit finish. *Available in 4-packs to go*

## #7 League Night – 5.7% - 12oz/6 – 5oz/3

Tart Golden Ale with Raspberry and Lemon.

## #8 Footwear Connoisseur Golden Ale –6.2%- 16oz/7– 5oz/3

An homage to one of our friend and master of the shoe game, Nico Leon. This is a S.M.A.S.H. beer, meaning that it's made with just one type of hops (MI grown Tettnange) and one type of malt (Maris Otter). Single Malt And Single Hop, get it? Look for this beer to be super bright, lightly hopped, and incredibly drinkable.

## #9 Snoochie Boochies 2xNEIPA - 8.0% - 12oz/7 – 5oz/4

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.

## #10 Vinterol – 5.4% - 16oz/6 – 5oz/3

Kveik Farmhouse Ale with Illinois Cascade Hops. Think Midwest IPA crossed with some earthy tones from Kveik Yeast.

## #11 Strawberry Basil Hefeweizen - 5.0% - 12oz/6 -5oz/3

A German style Wheat Ale brewed with Wild Strawberry and Basil. *Available in 4-packs to go.*


## #12 P.F.B.B Snoochie Boochies 2xIPA - 8.0% - 12oz/7 – 5oz/4

Our flagship IPA infused with blackberries and tart passionfruit.

## #13 Just Ben Spiced Kveik – 5% – 12oz/7– 5oz/3

Norwegian farmhouse ale brewed with chicory and Kudzu flower. Grape must and floral notes abound!

## #14, #15, and #16 Guest Drafts! Ask your Server!



**The FR Flight - 13**

- Strawberry Basil Hefeweizen
- League Night Tart Golden Ale
- Footwear Connoisseur SMASH Ale
- Snoochie Boochies 2xIPA
- Sparkling Rosé Ale Biere Brut

# FR CANS *also available in 4-packs to go*

## Hoodie Weather Oaked Vienna Lager–5.5% - 12oz/5

We're sorry to see summer go, but we miss our flannels & diving into piles of leaves. To celebrate the change, we give you this crispy, malty, bready, lager. Dry, with a kiss of caramel sweetness.

## Further Afield Kveik Ale – 6.5% - 16oz/7.50

This Kveik Ale brewed for our friends at Bitter Pops is bright and herbaceous with Lemon, Thyme, Meyer Lemon, and Marjoram.

## Assembly Required Sour IPA– 7.2% – 16oz/7.50

This AR features Passion Fruit, Orange and Guava

**Head Brewer:** Nick Williams **Brewer:** Phil Zelewsky

# FR Cocktails

## Forbidden Old Fashioned – 13

Roulette Rye, Maple, Citrus Oil, Bolivar, Angostura Bitters, Quari Handcrafted Ice Cube

## Cobbler Crisp - 13

Koval FR Peach Brandy Cask Rye, Tentura, Pecan Orgeat, Egg White, Lemon, Peach Bitters

## Bird Is the Word – 13

Pineapple and Jamaican Rum, Pineapple Amaro, Green Chartreuse, Lime

## Cosmocharlatan– 13

Koval Cranberry Gin, Campari, Génepy des Alpes , Lime, Honey, Topped with Forbidden Root IPA

## Matilde Montoya - 13

Tequila, Mezcal, Honey, Lemon, Ginger, Benedictine, Granada Vallet, Hellfire Bitters

## Uva – 13

### Koval Barrel Aged Gin Forbidden Root Single

**Barrel Selection**, Pamplemousse Rose, Fernet-Branca, Lemon, Honey

## FR Negroni – 13

### Koval Barrel Aged Gin Forbidden Root Single

**Barrel Selection**, Meletti 1870 Bitter Aperitivo, Sweet Vermouth

## Matcha Shandy – 13

Vodka, Matcha Syrup, Lemon, FR Footwear Connoisseur Golden Ale

# FR Lost Botanicals Series

## FR Gin & Tonic – 13

### Koval Barrel Aged Gin Forbidden Root Single

**Barrel Selection**, Randy Mosher's House made Tonic Syrup, Lime Bitters

## FR Vermouth – 8

Randy Mosher made a classic Vermouth from his experiences in Barcelona. Served over ice with an Orange.

# FR House Shots *1oz/6*

**Cinn-Oak:** Bourbon, Cinnamon Liquor

**The Closer:** Fernet-Branca, New Deal Coffee Liqueur, Orange Oil, Orange Bitters

**Breakfast of Champions:** Maple Syrup, Coffee Liqueur, Whiskey

**The Fragale:** Skrewball Peanut Butter Whiskey, PBR Whiskey, Mole Bitters

**Smoke and Flame:** Mezcal-Chili Liquor-Lime and Orange Bitters

# Wine *13 glass/52 bottle*

## Sparkling

JCB No 21 **Brut Cremant de Bourgogne**, Burgundy, France  
Juve & Camps **Rose Cava**, Catalonia, Spain

## Rose

Couly-Dutheil "René Couly" **Cabernet Franc**, Chinon, France  
Minuty **Grenache Rose**, Cotes De Provence, France

## White

Tablas Creek **Grenache Blanc Blend**, California  
Alpha Estate **Sauvignon Blanc**, Greece  
Matthew Fritz, **Chardonnay**, California  
Dopff Au Moulin **Pinot Gris Reserve**, France

## Red

Cline Ancient Vines, **Mourvèdre**, California  
Jean-Claude Boisset **Burgogne Pinot Noir**, France  
Maison Les Alexandrins **Syrah**, France  
El Coto **Coto de Imaz Rioja Tempranillo**, Spain  
Buck Shack **Cabernet Sauvignon**, California