





BAR	SNACKS
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POPCORN Salt and Malt Vinegar	5
HOUSE POTATO CHIPS Ranch Seasoned Chips, Sour Cream French Onion Dip	7
TRAIL MIX BBQ Roasted Cashews, Puffed Wild Rice, Dried Papaya	7
BEER CHEESE & CRACKERS Whipped Aged Cheddar, FR Beer, Spicy Maple, Ritz Crackers	11
HOUSE SPICY BEEF JERKY Jalapeńo, Brown Sugar & Citrus	10

9

SMALL PLATES **GREEN GAZPACHO** Cucumber, Spring Peas, Pickled Spring Onion, Daikon Radish Add Lump Crab Meat +6 12 FR HOUSE SALAD Field Greens, Grapefruit Segments, Hazelnuts, Lemon Vinaigrette, Toasted Rye Crumble **ARUGULA SALAD** 14 Whipped Ricotta, Dried Peaches, Ricotta Salata, Shallot Vinaigrette, Pine Nuts KALE SALAD 13 Purple Kale, Shaved Fennel, Fresh Herbs, Tahini-Orange Dressing, Puffed Chickpeas, Fried Shallots **BRUSSELS SPROUTS** 13 Miso Butter, Everything Spice, Slivered Almonds BURATTA 15 Basil Pesto, Tomato Jam, Pickled Banana Peppers, Parmesan Chips, Focaccia Bread

DAILY SPECIALS

Single or double FR burger, any FR Beer; Add a shot of Cody Road for \$1

TUESDAY: WING NIGHT

Choice of Valentina Hot, Spicy BBQ, or Mango Chipotle

WEDNESDAY: EMPANADAS

Rotating Selection Served with chimichuri and Baja sauce

THURSDAY: FRIED GIARDINIERA

A FR classic & house favorite back one night a week, with house ranch dip

HAPPY HOUR EVERY WEEKDAY

Monday thru Thursday 3pm - 6pm; Friday 3pm-5pm 50% off Bar Snacks; \$10 FR House Flights; \$8 Select Wine

3 COURSE PRIX FIXE LUNCH

Monday thru Friday 12pm - 3pm

CHEESE

CHOICE OF 1 / 8; CHOICE OF 3 / 22; ALL 6 / 38 Candied Nuts, Pickled Onion, Seasonal Jam, Crostinis		
MARISA Sheep Wisconsin	MARIN-FRENCH BRIE Cow California	
BLACK GOAT TRUFFLE Goat Wisconsin	MOBAY Sheep, Goat Wisconsin	
EWE CALF Sheep, Goat, Cow Wisconsin	TALEGGIO D.O.P. Cow italy	

DUCK & DUMPLINGS	2
Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	
ROASTED CARROTS Whole Oven Roasted Carrots, Eggplant Purée, House Chili Crisp, Compressed Cucumbers, Carrot Tops	
MILK BRINED PORK SCHNITZEL SANDWICH Pickled Beet Mayo, Caraway Slaw, Sesame Bun	
FR BURGER Single or Double Smashburger, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Butter Bun	15/
FRIED MORTADELLA SANDWICH American Cheese, BBQ Potato Chips, B&B Pickles, Dijonnaise, Lettuce, Shokupan Bread	
FRIED CHICKEN SANDWICH Chicken Thigh, B&B pickle, Special Sauce, Fried Onions, Sesame Bun	
SPICY FRIED CHICKEN SANDWICH Hot Chicken Thigh, Spicy Mayo, Jalapeño Jam, Fermented Cabbage	
CARROT LINGUINE Flour Power Linguine, Carrot Sauce, Fontina Cheese, Spring Peas, Aleppo Pepper	
MUSHROOM POT PIE Wild Mushroom Filled Pastry, Porcini Caramel, Side Salad	2
BEER BRAISED SHORT RIB Creamy Polenta, Japanese Sweet Potato, Crispy Kale, Sweety Drops, Fresh Horseradish	2
Sweety Drops, Fresh Horseradish	

25

ORA KING SALMON

Sourdough Crust, Carrot Purée, Edamame,

Ginger-Garlic Dashi, Pickled Pearl Onion

FORBIDDEN ROOT

Passion rooted in flavor

EST. 2016

BOTANIC-INSPIRED BREWS, ELEVATED CUISINE

CHICAGO, IL

DRAFT BEER

AVAILABLE IN 4 PACKS TO GO

#1 STRAWBERRY BASIL HEFEWEIZEN

German-Style Hefeweizen | 5% - 12oz/7.50 – 5oz/4

To this wheat ale we add strawberries, the cooling flavors of basil, then the fruity & spicy character of a classic hefeweizen yeast strain

West Coast IPA | 6.1% - 12oz/8 - 5oz/4

A slightly malty, but very traditional West Coast IPA featuring CTZ and Comet hops

#3 STATE OF MIND

Spiced Porter | 6.2% - 12oz/8 – 5oz/4

Our take on a classic British porter; a touch of sweetness & a solid roasted malt backbone. Cinnamon & cardamom create warmth on the palette.

#4 COLD CONDITIONED

Rye Lager | 4.1% - 16oz/8 - 5oz/4

Crisp, tasty, and very drinkable low ABV rye lager made with El Dorado hops and a Swiss lager strain.

#5 FRESH START

French-Style Saison | 5.5% - 12oz/7.50 - 5oz/4

This style being the traditional start of spring beer, we bring you a classic take on a French Saison. Brewed with malted oats and unmalted wheat for a fruity, crisp, and slightly dry farmhouse ale.

#6 ROSIE CHEEKS

Hefeweizen | 5% - 12oz/7.50 - 5oz/4 Our Signature Strawberry Basil Hefeweizen with a lemon & vanilla

#7 PANDA PARTY

Black Lager w/ Oak & Vanilla | 5.5% - 16oz/8 – 5oz/4

A toasty roasted barley backbone in combination with toasted marshmallow and a hefty dose of vanilla. The toasted oak brings some light tannins then finishing with a slight hop bitterness

#8 CAKE TASTING

Confectionery Amber Ale | 5.4% - 12oz/8 - 5oz/4

Tahitian vanilla beans and milk sugar in a sweet embrace with deep honey, biscuit, and oat malts. A truly indulgent delight.

*Contains Lactose; Collaboration w/ Derive Brewing Company

#9 ELECTRIC GUITAR

Amber Lager| 5.4% - 12oz/8 - 5oz/4

Fresh, delicious, and easy drinking lager made with amber malts making up it's beautiful reddish hue.

#10 HOODIE WEATHER

Oak Aged Vienna-Style Lager | 5.5% - 16oz/7.50 - 5oz/4 A classic Vienna-style lager with toasted oak chips to round out the flavors and add depth.

#11 TWO FEET APART

Fruited Wheat | 4.5% - 16oz/8 – 5oz/4

Light and spritzy fruited with lemon and ginger.

#12 PEACH WIT

Belgian-Style Witbier | 5.1% - 120z/7.50 - 50z/4 |

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

#13 PARALLEL UNIVERSE

DDH Hazy IPA | 6.9% - 12oz/8 - 5oz/4

Saturated waves of mango and papaya alternate on the nose while a juicy rush of pina colada floats through soft clouds of the next dimension. Nectaron, Mosaic, Cashmere.

#14 SHAMROCK PANDA PARTY

Panda Party Black Lager w/ Mint | 5.5% - 16oz/8 – 5oz/4 We took the refreshing flavor of fresh mint & added it to our Panda Party black lager. The result being fairly reminiscent of a old school grasshopper cocktail.

#15 DISTANT MEMORY

Oaked West Coast IPA [6.5%] 12oz/8 - 5oz/4
Triple dry-hopped with notes of ripe red berries, sweet tangerine, and a pleasant pull of pineapple and guava candy.

#16 GUEST DRAFT

Please ask your server

THE FR HOUSE FLIGHT 14

Hoodie Weather | Rosie Cheeks | Shamrock Panda Party | Two Feet Apart | Tiny Handz



CANNED BEER



RADIO SWAN HAZY IPA | 6.4% | 8.50

Brewed with rye malt & lactose. It has dank aromatics with bright fruit from the hops. It starts juicy, & then finishes with spicy rye complexity.

OHIO HIGH HAZY PALE ALE | 5.7% | 8.50Double dry hopped pale ale brewed with Ohio grown malt and hops.

HUNGRY FOR HITS WEST COAST IPA | 6.6% | 8.50 Double dry hopped with Citra, Nectaron & Grove.

RAPTURE FOR REASON DOUBLE IPA | 8.1% | 8.50 Double dry hopped with Citra, Vista & Pacific Sunrise.

LINGER LONGER AMERICAN LAGER | 4.1% | 7.50

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

NOTE TO SELF GERMAN STYLE KOLSCH | 4.6% | 7.50 Our homage to the traditional, elegant, German Kolsch

EARLY CHECK IN CZECH PILSNER | 4.5% | 7.50 If you are looking for a crusher, this is it. A perfect balance of Czech hops and bready, cracker-like malt notes with a crisp, easy finish

NA BEER **Untitled ArtWaunakee, WI**

Juicy IPA | Italian Pilsner

GLUTEN FREE OPTIONS

CIDERS 8 Eris Ciders, Chicago, IL

Pedestrian | Pepper Jam | Blush

HARD SELTZERS Untitled Art, Waunakee, WI

| Blackberry-Agave | Navel Orange-Yuzu | | Pineapple-Mango | Prickly Pear-Guava |

COCKTAILS SPIRITS (Shot/20z) FORBIDDEN ROOT OLD FASHIONED BOURBON **AMERICAN WHISKEY** Rittenhouse Rye, Maple Syrup, Bolivar & Angostura Bitters, Cody Road Bull Run 15vr Pinot Noir Brl 7/13 7/13 Quari Ice Cube, Orange Swath **Old Forester Boondocks Cask Strength** 7/13 7/13 **Green River Wheated Redwood Empire Lost Monarch** 7/13 COSMOCHARLATAN 7/13 7/13 Ol' Major Bacon Corsair Oatrage Koval Cranberry Gin, Campari, Génépy le Chamois, Lime, Honey, FR IPA 7/13 **Elijah Craig Small Batch** 7/13 THE HAT MAN Barrell Armida 8/15 Old Forester Bourbon, Maplewood Chocolate Liqueur, Luxardo **Koval Bourbon** 8/15 Maraschino Liqueur, Angostura Bitters **WORLD WHISKEY** Willet Pot Still 8/15 Rowan's Creek NAKED IN THE RAIN 8/15 Blackadder Peat Reek Scotch 9/15 Noah's Mill 9/17 **Clydeside Stobcross Scotch** 9/15 Jalapeño Infused-Confianza Blanco Teguila, El Silencio Mezcal, New Watershed 6yr 9/17 Deal Ginger Liqueur, Campari, Lime, Maple, Orange Bitters Monkey Shoulder Scotch 8/15 Ohishi Japanese Rice Whisky 9/15 RYE **WEST TOWN SPRITZ** Fuyu Small Batch Japanese 8/15 Aperol, Orange Blossom, Lemon, Cava Rittenhouse Rye 7/13 **Tullamore Dew Irish** 7/13 Dad's Hat Vermouth Brl 7/13 Gelston's Irish Sherry Csk 7/13 7/13 Savage & Cook Lip Service Watershed Four Peel Barrel Aged Gin, Jules Theuriet Pamplemousse 11/21 Redbreast 12vr Irish Willet Small Batch Rye 8/15 Liqueur, Fernet Branca, Lemon, Honey 8/15 Waterford Dunmore Irish **High West Double Rye** 8/15 **CANNELLA CAFÉ** Willet Small Batch 9/17 **AGAVE** CH Distillery Vodka, Tentura Cinnamon Liqueur, New Deal Coffee **Koval Amburana Barrel** 14/25 Confianza Blanco Liqueur, Maple, Black Walnut Bitters 7/13 El Silencio Mezcal **VODKA** 7/13 Flecha Azul Blanco 8/15 **CH Distillery** 8/15 Flecha Azul Anejo 9/17 FR BOTANICAL SERIES Barr Hill 9/17 Rooster Rojo Reposado 9/17 BRANDY STRAWBERRY BASIL MARGARITA - 14 RUM 6/11 Confianza Blanco Tequila, Curacao, Lime, Topped with FR Strawberry Basil Rhine Hall Oak-Aged Apple 6/11 **Duffau Napoleon Armagnac Plantation White Rum** 7/13 FR GIN & TONIC - 14 8/14 Pierre Ferrand 1840 Cognac Plantation Barbados 5yr 7/13 FR Watershed 4 Peel Barrel Aged Gin, house tonic syrup, lime bitters El Dorado "Superior" Dark 8/14 **AMARI & CORDIALS** FR VERMOUTH - 8 Ron Centenario Solera 20vr 9/17 Randy Mosher made a classic Vermouth from his experiences in Amaro Meletti 6/11 Soul Cachaca 7/13 **Amaro Cinpatrazzo** Barcelona. Served over ice with an Orange Swath 6/11 Fernet Branca 6/11 GIN / GENEVER / AQUAVIT FR NEGRONI - 14 **Branca Menta** 6/11 Watershed/FR Bourbon Brl 8/14 28 Mile Debonair Gin, Campari, House Vermouth, Orange Swath Maplewood Chocolate Liqueur 7/13 FR Barr Hill Tom Cat Gin 8/14 Maplewood Pistachio Liqueur 7/13 Maplewood Brewer's Gin 7/13 **WINE 14 GLASS/54 BOTTLE CH Distillery Fernet Dogma** 6/11 Skeptic Gin-quila Reposado Brl 7/13 Cocchi Americano 6/11 Hendrick's Orbium **SPARKLING** 7/13 Pierre Ferrand Dry Curacao 7/13 Hendrick's Midsummer Solstice 7/13 Los Monteros, Cava, Penedes, Spain Jepson's Malört 6/11 28 Mile London Drv 7/13 Luxardo Maraschino Liqueur 7/13 **Koval Cranberry Gin** 6/11 **Luxardo Amaretto** 7/13 Wither Hills Sauvignon Blanc, Marlborough, NZ **Boulder Rose Gin** 7/13 Ramazzotti Amaro 5/10

Domaine de la Bastide, Viognier, Roussanne, Rhone Valley, France Fox Glove Chardonnay, Central Coast, California

ROSE/ORANGE

Sokol Blosser Rosé of Pinot Noir, Dundee Hills, OR Aransat "Orange", Pinot Grigio/Sauv. Blanc Friuli, Italy

Domain Eric Louis Sophie Bertin, Pinot Noir, Loire Valley, Fance Nine Hats Cabernet Sauvignon, Columbia Valley, WA Domaine Cheron Yves Cheron Côte du Rhone, Rhone Valley, France

NA COCKTAILS

CAGE THE ORANGE

Orange Blossom, Fresh Lemon, Soda

GROVE STREET

Fresh Lemon, Pure Maple Syrup, Fee Bros. NA Cardamom Bitters

JADED MONK

Matcha, Oat Milk, Mint, Fresh Lemon, Cocoa Shavings

SOFT DRINKS

Daydream Coffee-French Press – 5 Daydream Hot Tea – 5 Daydream Cold Brewed Herbal Iced Tea – 4 Gosling's Ginger beer – 5 IBC Root Beer – 5 Coke, Diet Coke, Sprite, Ginger Ale – 4

HOUSE SHOTS 7

NO TEA. NO SHADE

Amaro Nonino

Amaro Sirene

Kübler Absinthe

Génépy le Chamois Yellow Chartreuse

Green Chartreuse

La Muse Verte Absinthe

Cardamaro

Tullamore Dew Irish Whiskey, Catron Pêche de Vigne, Lemon Soda

7/13

6/11

6/12

6/11

6/11 6/11

9/17

9/17

CINN-OAK

Old Forester, Tentura Cinnamon Liqueur

BREAKFAST OF CHAMPIONS

Old Forester, Maple Syrup, New Deal Coffee Liqueur

SMOKE AND FLAME

El Silencio Mezcal, Ancho Reyes Chili Liqueur, Lime & Orange Bitters

CHICAGO KEYS

Jeppson's Malört, Jules Theuriet Pamplemousse Liqueur

Forbidden Root Single Barrels

These single barrels were hand selected by the Forbidden Root team

Greenhook American Dry Gin

Mile High Spirits Denver Dry

Greenhook Old Tom Gin

Benham Sonoma Dry

Boulder New Western Gin

6/11

7/13

6/11

7/13

7/13



and our friends at local distilleries

FR BARR HILL TOM CAT GIN WATERSHED FOUR PEEL BOURBON BARREL-AGED GIN