



BAR SNACKS

Ramen Seasoned Popcorn , Coconut Oil	4
House Made Potato Chips	5
Cheese and Crackers , Aged Cheddar, Saison Ale, Ritz Sleeve	8

CHEESES

Cheese Plate , Seasonal Chef's Accompaniments	1 for 8 / 3 for 21
~ Manchego , Pasteurized Sheep Milk - Spain	
~ Coppinger , Raw Cow - Tennessee	
~ Bandaged Bismark Cheddar , Raw Sheep - Vermont	

SMALL PLATES

Soup of the Day	8
Arugula Salad , Pine Nuts, Whipped Ricotta, Dried Peaches, Ricotta Salata, Shallot Vin	11
Kale Salad , Fried Chickpeas and Shallots, Fennel, Herbs, Tahini Orange Dressing	11
Brussels Sprouts , Miso Butter, Everything Spiced Almonds	11
Chicken Wings , Carolina Gold or Valentina HOT!	6 for 10 / 12 for 16

MAINS

Duck & Dumplings , Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	18
* Milk Brined Pork Schnitzel Sandwich , Pickled Beet Mayo, Caraway Slaw, Sesame Bun	16
* Burger , Giardiniera Mayo, Aged Cheddar, Onions, B&B Pickle, Brioche Bun	16
FR Reuben , Housemade Corned Beef, Sauerkraut, Swiss Cheese	15
Fried Chicken Sandwich , Special Sauce, Fried Onions, B&B pickle, Sesame Bun	15
Spicy Fried Chicken Sandwich , Hot Chicken, Spicy Mayo, Jalapeno Jam, Fermented Cabbage	15
Fried Fish Sandwich , Beer Battered Cornmeal, FR Tartar Sauce, Napa Cabbage, Lemon Vin	15
Mushroom Pot Pie , Porcini Glaze, Side Salad	18

DESSERT

Red Velvet Cupcake	6
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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.

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

FR DRAFT BEER

#1 **Rosie Cheeks** Hefeweizen – 5.1% - 12oz/6 – 5oz/3
Wheat Ale with Strawberry, Lemon, Basil and Vanilla.

#2 Coming Soon

#3 **Assembly Required Sour IPA**– 7% – 12oz/7– 5oz/4
This AR features Plum, Vanilla, & Cinnamon! Hopped w Mosaic and Grungeist! *Available in 4-packs to go.*

#4 **Strawberry Basil** Hefeweizen - 5.0% - 12oz/6 -5oz/3
A German style Wheat Ale brewed with Wild Strawberry and Basil.

#5 **Way Back When Foeder Lager** – 5.1% – 16oz/6 – 5oz/3
Brewed with Niagara grapes. Drinks like a Rosé Champagne; dry, slightly tannic, with a soft, fruit finish. *Available in 4-packs to go.*

#6 **Small Comfort Amber Lager**– 5.0% – 16oz/4 – 5oz/2.50
Classic Amber Lager for our beloved City of Chicago. Crisp, Clean, Malty, for a pounder you needed. *Available in 4-packs to go.*

#7 **Future Proof** – 5.6% – 16oz/6 – 5oz/3
American Pale Ale brewed with Michigan Chinook Hops. *Available to go.*

#8 **Ghost Tropic NEIPA** – 8.2% – 12oz/7 – 5oz/4
GT is back! This DDH Double IPA has a heavy Dry Hopping of Citra, El Dorado, Mosaic, & Amarillo! *Available to go.*

#9 **Opposite Effect NEIPA** – 6.7% - 12oz/7 – 5oz/4
Dry Hopped NEIPA with El Dorado, Taiheke and Barbe Rouge hops. *Available in 4-packs to go.*

#10 **Accidental Overdub Porter** – 6.8% - 12oz/7 – 5oz/4
Porter with Crimson Cup Coffee, Madagascar Vanilla, and Speculoos Cookies! *Available in 4-packs to go.*

#11 **Heirloom Beat Box NEIPA** – 8.7% – 12oz/7 – 5oz/4
High Density Hop Charge Double IPA with Zappa, Julius, Mosaic Mosaic Cryo, & Mosaic Incognito. *Available in 4-packs to go.*

#12 Coming Soon

#13 **Cordial Terms Imp. Stout** – 11% – 8oz/7 – 5oz/4
A collaboration with our friends at Vosges Haut Chocolat. A luscious imperial stout whose complex chocolatey notes are deepened by cherry seed and stem!! *Available in 2-packs to go.*

#14 **Gimme Gimme!** – 11.4% – 8oz/7 – 5oz/4
Imperial Stout brewed with Cocoa Nibs, Madagascar Vanilla and Toasted Coconut. *Available in 2-packs to go.*

#15 **Galactic Camo NEIPA** – 6.4% – 12oz/7 – 5oz/4
DDH Hazy IPA that lets Galaxy Hops be the star! Also hopped with Idaho 7 and Bru1! *Available in 4-packs to go.*

#16 **MIMOSA Sparkling Rosé Ale** – 10.0% – 8oz/7 – 5oz/5
Our Biere Brut with the addition of Tangerine and Mandarin Orange for this Brunch style beer! *Available to go.*

FLIGHT

The FR Flight - 13

- **Small Comfort** Amber Lager
- **Future Proof** APA
- **Any Day Now** Oak Aged Maibock
- **Ghost Tropic** Double IPA
- **Accidental Overdub** Porter

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

Viking Bake Sale – 5.1% – 16oz/6.5
Kveik Farmhouse we made for the winter! Additions of Cardamom & Cherry stems play with some light dry hops for a spicy, funky, Seasonal Treat!

Beanie Weather – 6.5% – 12oz /5
Bock Beer with Orange Peel and Spices!

Deft Maneuver Fruited Sour Saison – 6.3% – 16oz /6.50
Japanese Kabosu Citrus Fruit is used in this juicy, tart sour!

FR COCKTAILS

FR Select Old Fashioned – 12
Hand-selected Rye Whiskey Barrel with our friends at Mississippi River Distilling Company, Maple, Citrus Oil, Bolivar, Angostura Bitters, Quari Handcrafted Ice Cube

The Rake – 12
Old Forester Signature Bourbon, Génepy des Alpes, Pink Peppercorn, Forbidden Root NEIPA, Lemon, 9-Hopped Grapefruit Bitters

Cosmocharlatan– 12
Koval Cranberry Gin, Campari, Génepy des Alpes, Lemon, Honey, Topped with FR Maine Squeeze NEIPA

Matilde Montoya - 12
Tequila, Mezcal, Honey, Ginger, Benedictine, Granada Vallet, Hellfire Bitters

Uva – 12
Watershed Bourbon Barrel Aged Gin Forbidden Root Single Barrel Selection, Pamplemousse Rose, Fernet-Branca, Lemon, Honey

FR Negroni – 12
Watershed Bourbon Barrel Aged Gin Forbidden Root Single Barrel Selection, Meletti 1870 Bitter Aperitivo, Sweet Vermouth

Cardboard Jetpack - 12
Barrel-aged Gin, Select Aperitivo, Amaro Nonino, Lemon, Orange Bitters

Milano Spritz – 12
Our House Made Vermouth, Campari and Ramazzotti Amaro, Sparkling Wine

FR LOST BOTANICALS SERIES

FR Gin & Tonic – 12
Watershed Bourbon Barrel Aged Gin Forbidden Root Single Barrel Selection, Randy Mosher’s Housemade 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/5*

Cinn-Oak: Bourbon, Cinnamon Liqueur

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

Wal-Art: Whiskey Acres Nocino Walnut Liqueur, Cynar, Black Walnut Bitters

Smoke and Flame- \$5
Mezcal-Chili Liqueur-Lime and Orange Bitters

WINE *12 glass/48 bottle*

Sparkling
JCB No 21 **Brut Cremant de Bourgogne**, Burgundy, France

Rose
Couly-Dutheil “René Couly” **Cabernet** Franc, Chinon, France

White
Alpha Estate **Sauvignon Blanc**, Greece
Kenefick Ranch **Grenache Blend**, California
Dopff Au Moulin **Pinot Gris Reserve**, France
Faisao Vinho **Verde**, Portugal

Red
Jean-Claude Boisset **Burgogne Pinot Noir**, France
Francois Villard L’Appel des Sereines **Syrah**, France
Can Blau Cellars **Garnacha Blend**, Spain
Stark-Conde “Stellenbosch” **Cabernet Sauvignon**, S. Africa

Ask your server about gluten-free options and guest beers.

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