



BRUNCH COCKTAILS

MIMOSA cava, orange	7
WHITE PEACH BELLINI cava, peach schnapps, white peach	8
BLOOD ORANGE BELLINI cava, peach schnapps, blood orange	8
BLOODY MARY Open Road Distilling Co. American vodka, housemade bloody mary mix	12

CLASSICS

GIMLET Open Road Distilling Co. American gin, grapefruit rosemary shrub, lime, simple syrup, Angostura orange bitters	12.5
VODKA MOJITO strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	14.5
BLACKBERRY MARGARITA Hornitos Plata tequila, orange curaçao, blackberry, lime	16.5
MAPLE OLD FASHIONED Open Road Distilling Co. Eagle Eye rye, maple syrup, Angostura aromatics bitters, Angostura orange bitters <i>aged in white oak barrels for 3 weeks</i>	16.5
PALOMA Cuervo Especial silver tequila, 400 Conejos Joven mezcal, grapefruit rosemary shrub, agave, lime, Q Mixers grapefruit soda	16

HOUSE

PURPLE RAIN habanero infused Open Road Distilling Co. American vodka, blueberry-habanero shrub, pineapple, lemon	13.5
FOGGY BOTTOM Absolut Citron vodka, lemon, rosemary, cucumber	14.5
SO FRESH & SO GREEN Open Road Distilling Co. American gin, basil, elderflower, pineapple, basil oil	15
PRETTY BIRD Open Road Distilling Co. Eagle Eye rye, Campari, passionfruit, pineapple, lemon	16
A BOURBON AFFAIR Open Road Distilling Co. Independence bourbon, orange curacao, blackberry, orange, lemon, Angostura orange bitters	14.5



OPEN ROAD
DISTILLING CO.

FEATURING OUR LOCALLY CRAFTED SPIRITS

AMERICAN GIN – 12
AMERICAN VODKA – 12
INDEPENDENCE BOURBON – 14
EAGLE EYE RYE – 14

Come enjoy the full experience at our distillery in Reston, VA!

ZERO PROOF

BLOSSOM LOUNGE chamomile, ginger, strawberry, mint, lemon <i>if you choose, add Open Road Distilling Co. American gin</i>	10.5
PINEAPPLE-JALAPEÑO FAUX-RITA pineapple, jalapeño, lime, agave, lemon-lime soda <i>if you choose, add tequila</i>	10
TO EACH THEIR OWN blueberry-habanero shrub, passionfruit, pineapple, lime, Q Mixers soda water	9
RUBY ROSE ruby red grapefruit-rosemary shrub, passionfruit, pineapple, lemon, Q Mixers sparking grapefruit	10.5

WINES BY THE GLASS

WHITES	6oz 9oz
GRÜNER VELTLINER PRATSCH AUSTRIA	14 20
SAUVIGNON BLANC VAVASOUR NEW ZEALAND	15 21
SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND	15.5 22
PINOT GRIGIO LUMINA ITALY	11 17
CHENIN BLANC M.A.N. SOUTH AFRICA	12 17
ALBARINO ABADIA DE SAN CAMPIO SPAIN	14 20
RIESLING FIRESTONE VINEYARDS CALIFORNIA	11.5 18
CHARDONNAY YALUMBA 'Y SERIES' AUSTRALIA	13.5 19
CHARDONNAY FOLIE À DEUX CALIFORNIA	15 21
ROSÉ ROUGH DAY BULGARIA	13.5 19
ROSÉ BIELER PERE ET FILS FRANCE	14.5 20

BUBBLES	
CAVA BRUT POEMA SPAIN	13 18
BRUT ROSÉ JP CHENET 'PETIT' FRANCE	14 19
PROSECCO RUFFINO ITALY	13.5 19

REDS	
PINOT NOIR SAGET LA PERRIERE FRANCE	14.5 20
PINOT NOIR BOEN x BELLE GLOS CALIFORNIA	15 21
TEMPRANILLO HONORO VERA SPAIN	12 17
RHÔNE BLEND COTE MAS FRANCE	11.5 18
MALBEC PORTILLO ARGENTINA	12.5 18
MERLOT BENZIGER CALIFORNIA	13.5 20
SHIRAZ MAD FISH AUSTRALIA	14 20
CABERNET HIGH HEAVEN WASHINGTON	14 20
CABERNET J LOHR ESTATES CALIFORNIA	15 22
RED BLEND PRISONER-UNSHACKLED CALIFORNIA	15.5 22
RED BLEND MATCHBOX 'THE ARSONIST' CALIFORNIA	14.5 21



ATLAS
BREW WORKS
DISTRICT OF COLUMBIA

DRAFTS

EXCLUSIVE BREW

TROPIC THUNDER IPA | 8.25

SEASONAL ROTATORS	MKT
ALLAGASH WHITE ALE	9.25
GREAT LAKES ELIOT NESS AMBER LAGER	8.75
GUINNESS (20 OZ GLASS)	9.25
EGGENBERG PILSNER	8.5
MILLER LITE	7
LOST RHINO SEASONAL	8.5
ASLIN CLEAR NIGHTS WEST COAST IPA	9.25
PACIFICO LAGER	8.25

POPPIN' BOTTLES

BUILD YOUR OWN MIMOSA BAR

BOTTLE PURCHASES INCLUDE THREE CARAFES OF YOUR SELECTED JUICES + PUREES	
POP IT	
POEMA CAVA	35
RUFFINO PROSECCO	40
MUMM NAPA BLANC DE BLANCS	55
VEUVE CLICQUOT	90

SIP IT
JUICES: ORANGE • GRAPEFRUIT • PINEAPPLE • PASSIONFRUIT • CRANBERRY
PUREES: BLOOD ORANGE • WHITE PEACH





SMALL PLATES

BEIGNETS (6) powdered sugar, raspberry coulis	12	CHICKEN WINGS spicy apricot chili glaze, carrots, celery, blue cheese dressing	18.5
FRIED CALAMARI cherry peppers, artichokes, olives, marinara, grilled lemon	18	WAGYU MEATBALL SLIDERS garlic brioche, basil aioli, marinara, mozzarella <i>*contains pork</i>	18
SHOTGUN SHRIMP flash fried, sweet chili sauce, red bell pepper, broccolini, jicama slaw, pickled jalapeños, micro cilantro	15.5	HUMMUS choice of spiced Wagyu beef with pickled jalapeños and pine nuts OR za'atar spiced cauliflower with garlic toum and pine nuts served with housemade garlic naan	16
TUNA POKE NACHOS* sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, sweet soy glaze, roasted nori + sesame seeds	18.5	BRUSSELS + BLUE flash fried, applewood smoked bacon, balsamic, blue cheese	13

SALADS

CAESAR* chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing chicken +11, grilled shrimp +11, salmon* +16, steak* +16	11.5	THAI SHRIMP shotgun shrimp, mixed greens, napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette	19.5
PARMESAN KALE kale, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette chicken +11, grilled shrimp +11, salmon* +16, steak* +16	11.5	SALMON SALAD* mixed greens, marinated tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	26.5
VEG + QUINOA BOWL kale, house pickled beets, avocado, marinated tomatoes, hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette chicken +11, grilled shrimp +11, salmon* +16, steak* +16	17.5	STEAK SALAD* 7oz grilled sirloin, mixed greens, marinated tomatoes, cucumbers, avocado, grilled corn, balsamic grilled onions, blue cheese, balsamic vinaigrette	28.5
BLACKENED CHICKEN MANGO mixed greens, red grapes, mangoes, marinated tomatoes, cashews, dried cranberries, pickled ginger vinaigrette	19.5	SESAME CRUSTED TUNA* mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, marinated tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing	28.5

BRUNCH ENTRÉES

AVOCADO TOAST* avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico	17.5	CRAB & SPINACH OMELET* gruyere cheese, hollandaise, fines herbes, mixed greens	23
NUTELLA FRENCH TOAST brioche, Nutella mousse, berry compote, candied hazelnuts	17	GRILLED ATLANTIC SALMON* garlic spinach, scrambled eggs, hollandaise	26
SHRIMP & GRITS* blackened shrimp, andouille sausage, stone ground cheddar grits, roasted peppers, corn, baby spinach, chipotle cream sauce, sunny side up egg	23	HUEVOS RANCHEROS* sunny side up eggs, corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños	16.5
AMERICAN BISTRO BREAKFAST* french toast, two eggs any style, bacon, home fries	17	STEAK AND EGGS* 7oz grilled sirloin, two eggs any style, asparagus, hollandaise, home fries	32
SOUTHERN CHICKEN BENEDICT* flash fried chicken, housemade biscuits, poached eggs, sausage gravy, home fries	17.5	BISTRO OMELET* bacon, caramelized onions, spinach, roasted mushrooms, white cheddar, mixed greens	17
CRAB CAKE BENEDICT* English muffin, poached egg, Old Bay hollandaise, grilled asparagus, home fries	26.5	HOT HONEY CHICKEN & WAFFLES buttermilk waffle, fried chicken breast, fresh fruit, powdered sugar, maple syrup	18.5

SANDWICHES

BRUNCH BURGER* Creekstone Farms beef, applewood bacon, white cheddar, tarragon aioli, caramelized onions, sunny side up egg, English muffin, home fries	18.5
CIRCA BURGER* Creekstone Farms beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries	18
TURKEY BURGER provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries	18.5
GRILLED CHICKEN SANDWICH provolone, arugula, roasted peppers, basil aioli, ciabatta, fries	19
FRIED CHICKEN SANDWICH lettuce, dill pickles, dill pickle aioli, brioche bun, sweet potato fries	18

FLATBREADS

CRUSHED TOMATO MARGHERITA hand crushed tomato sauce, basil, fresh mozzarella	13.5
RUSTIC ITALIAN sopressata, local Italian sausage, roasted red peppers, mozzarella	16
BARBECUE CHICKEN barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella	16.5
WILD MUSHROOM cremini, shiitake, portobello, + oyster mushrooms, arugula, pesto, truffle oil, mozzarella	17.5
FOUR CHEESE SPINACH mozzarella, provolone, ricotta, goat cheese, garlic spinach	15.5

SIDES

home fries 6.5 / bacon 7 / eggs 5 / fruit salad 6 / avocado 5 / asparagus with hollandaise & herbed breadcrumbs 7

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS