



THE BORO

CLASSICS

GIMLET Open Road Distilling Co. American gin, grapefruit rosemary shrub, lime, simple syrup, Angostura orange bitters	12
VODKA MOJITO strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	14
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
FOGGY BOTTOM Absolut Citron vodka, lemon, rosemary, cucumber	14
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

FEATURING OUR LOCALLY CRAFTED SPIRITS



AMERICAN GIN – 11
 AMERICAN VODKA – 11
 INDEPENDENCE BOURBON – 13
 EAGLE EYE RYE – 13

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
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 sparkling grapefruit	10

HAPPY HOUR

MONDAY TO FRIDAY | 4PM - 7PM

available in the bar area only

\$5 DRAFT BEERS
 \$8 HOUSE WINES
 \$9 FEATURED COCKTAIL
 \$2 OFF SMALL PLATES & FLATBREADS

WINES BY THE GLASS

WHITES

6oz | 9oz

GRÜNER VELTLINER BROADBENT AUSTRIA	14 20
SAUVIGNON BLANC VAVASOUR NEW ZEALAND	15 21
SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND	15.5 22
PINOT GRIGIO LUMINA ITALY	10.5 16
CHENIN BLANC M.A.N. SOUTH AFRICA	12 17
ALBARINO ABADIA DE SAN CAMPIO SPAIN	14 20
RIESLING FIRESTONE VINEYARDS CALIFORNIA	11 17
CHARDONNAY YALUMBA 'Y SERIES' AUSTRALIA	13 19
CHARDONNAY FOLIE À DEUX CALIFORNIA	15 21
ROSÉ SEAN MINOR CALIFORNIA	13.5 19
ROSÉ BIELER PERE ET FILS FRANCE	14.5 20

BUBBLES

CAVA BRUT POEMA SPAIN	12.5 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	11.5 16
RHÔNE BLEND COTE MAS FRANCE	11 17
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 PALISADES CALIFORNIA	14 20

DRAFTS

EXCLUSIVE BREW

TROPIC THUNDER IPA | 8

SEASONAL ROTATORS	MKT
ALLAGASH WHITE ALE	9
GREAT LAKES ELIOT NESS AMBER LAGER	8.5
GUINNESS (20 OZ GLASS)	9
EGGENBERG PILSNER	8
MILLER LITE	7
LOST RHINO SEASONAL	8.5
ASLIN CLEAR NIGHTS WEST COAST IPA	9
PACIFICO LAGER	8

BOTTLES

BUD LIGHT	6.5
BUDWEISER	6.5
COORS LIGHT	6.5
YUENGLING	6.5
CORONA	7
HEINEKEN	6.5
PERONI	7.5
BOLD ROCK HARD CIDER	6.5
HIGH NOON GRAPEFRUIT	7.5
TRULY WILD BERRY	6.5
SURFSIDE ICED TEA & LEMONADE	7.5
HEINEKEN 0.0	6.5
ATHLETIC BREWING RUN WILD IPA (N/A)	6.5



SMALL PLATES

SOUP OF THE DAY

chef's daily selection

PRETZEL LOAF

warm pretzel loaf with whole grain mustard butter

FRIED CALAMARI

cherry peppers, artichokes, olives, marinara, grilled lemon

SHOTGUN SHRIMP

flash fried, sweet chili sauce, red bell pepper, broccolini, jicama slaw, pickled jalapeños, micro cilantro

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, sweet soy glaze, roasted nori + sesame seeds

8 CHICKEN WINGS

spicy apricot chili glaze, carrots, celery, blue cheese dressing

17.5

7 WAGYU MEATBALL SLIDERS

garlic brioche, basil aioli, marinara, mozzarella
**contains pork*

17

17 HUMMUS

choice of spiced Wagyu beef with pickled chilies and pine nuts
OR za'atar spiced cauliflower with garlic toum and pine nuts
served with housemade garlic naan

15

15

18 BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

13

18

FOUR CHEESE MACARONI

cavatappi pasta, herbed bread crumbs

12.5

SALADS

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing | **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

PARMESAN KALE

baby kale, arugula, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette

| **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

CIRCA CHOPPED SALAD

chopped romaine, cucumber, marinated tomatoes, red onion, grilled corn, white cheddar, brioche croutons, buttermilk dressing

| **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

THAI SHRIMP

shotgun shrimp, mixed greens, napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette

11 VEG + QUINOA BOWL

baby kale, house pickled beets, avocado, marinated tomatoes, hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette

17

11

| **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

SALMON SALAD*

mixed greens, marinated tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

26

11

STEAK SALAD*

7oz grilled sirloin, mixed greens, marinated tomatoes, cucumbers, avocado, grilled corn, balsamic grilled onions, blue cheese, balsamic vinaigrette

28.5

19

SESAME CRUSTED TUNA*

mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, marinated tomatoes, jicama slaw, herbs, crispy wontons, creamy ginger dressing

28

ENTRÉES

SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry

32

BLACKENED ATLANTIC SALMON* wilted baby kale, mashed cauliflower, whole grain mustard sauce

28

SHRIMP + GRITS blackened shrimp, andouille sausage, creamy grits, sauce étouffée

23

SCALLOPS garlic + herb vegetable risotto, pickled onions, charred lemon emulsion

34

CHICKEN PAILLARD angel hair pasta, roasted mushrooms, baby arugula, roasted red peppers, lemon caper butter

24

BRAISED SHORT RIB roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

36

STEAK FRITES* 7oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb french fries

32

SANDWICHES

CIRCA BURGER*

Creekstone Farms beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

TURKEY BURGER

provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries

GRILLED CHICKEN SANDWICH

provolone, arugula, roasted peppers, basil aioli, ciabatta, fries

FRIED CHICKEN SANDWICH

lettuce, dill pickles, dill pickle aioli, brioche bun, sweet potato fries

EGGPLANT PARMESAN

breaded eggplant, mozzarella, parsley, pesto, ciabatta bun, side salad

FLATBREADS

17 CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

13

17

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

16

18.5

BARBECUE CHICKEN

barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella

16

17

WILD MUSHROOM

cremini, shiitake, portobello, + oyster mushrooms, arugula, pesto, truffle oil, mozzarella

17

16

FOUR CHEESE SPINACH

mozzarella, provolone, ricotta, goat cheese, garlic spinach

15

SIDES

fries 6 / sweet potato fries 7 / garlic mashed potatoes 5 / seasonal veg 7