



## CLASSICS

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

## HOUSE

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

### 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

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

## 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 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 |

## 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 |

## BOTTLES

|                                     |      |
|-------------------------------------|------|
| BUD LIGHT                           | 6.75 |
| BUDWEISER                           | 6.75 |
| COORS LIGHT                         | 6.75 |
| YUENGLING                           | 6.75 |
| CORONA                              | 7    |
| HEINEKEN                            | 6.5  |
| PERONI                              | 7.5  |
| BOLD ROCK HARD CIDER                | 7    |
| HIGH NOON GRAPEFRUIT                | 7.5  |
| TRULY WILD BERRY                    | 7    |
| 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

18.5

### 7.5 WAGYU MEATBALL SLIDERS

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

18

### 18 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

15.5

### BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

13

18.5

### FOUR CHEESE MACARONI

cavatappi pasta, herbed bread crumbs

13

## SALADS

### CAESAR\*

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

### PARMESAN KALE

kale, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette  
| **chicken +11, grilled shrimp +11, salmon\* +16, steak\* +16**

11.5

### 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**

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

### 11.5 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

### SALMON SALAD\*

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

26.5

### STEAK SALAD\*

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

28.5

### SESAME CRUSTED TUNA\*

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

28.5

## ENTRÉES

### SESAME SEARED TUNA\*

nori aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry

32

### BLACKENED ATLANTIC SALMON\*

wilted kale, mashed cauliflower, whole grain mustard sauce

28.5

### SHRIMP + GRITS

blackened shrimp, andouille sausage, stone ground cheddar grits, roasted peppers, corn, baby spinach, chipotle cream sauce

24.5

### 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

25

### BRAISED SHORT RIB

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

36.5

### STEAK FRITES\*

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

32.5

## 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

18

### CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

13.5

18.5

### RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

16

19

### BARBECUE CHICKEN

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

16.5

18

### WILD MUSHROOM

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

17.5

17

### FOUR CHEESE SPINACH

mozzarella, provolone, ricotta, goat cheese, garlic spinach

15.5

## SIDES

fries 6.5 / sweet potato fries 7.5 / garlic mashed potatoes 6 / seasonal veg 7.5