



## CLASSICS

<b>GIMLET</b> Open Road Distilling Co. American gin, grapefruit rosemary shrub, lime, simple syrup, Angostura orange bitters	12
<b>VODKA MOJITO</b> strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	14
<b>BLACKBERRY MARGARITA</b> Hornitos Plata tequila, orange curaçao, blackberry, lime	16.5
<b>MAPLE OLD FASHIONED</b> 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
<b>PALOMA</b> Cuervo Especial silver tequila, 400 Conejos Joven mezcal, grapefruit rosemary shrub, agave, lime, Q Mixers grapefruit soda	16

## HOUSE

<b>PURPLE RAIN</b> habanero infused Open Road Distilling Co. American vodka, blueberry-habanero shrub, pineapple, lemon	13
<b>FOGGY BOTTOM</b> Absolut Citron vodka, lemon, rosemary, cucumber	14
<b>SO FRESH &amp; SO GREEN</b> Open Road Distilling Co. American gin, basil, elderflower, pineapple, basil oil	15
<b>PRETTY BIRD</b> Open Road Distilling Co. Eagle Eye rye, Campari, passionfruit, pineapple, lemon	16
<b>A BOURBON AFFAIR</b> Open Road Distilling Co. Independence bourbon, orange curaçao, 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

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

## HAPPY HOUR

MONDAY TO FRIDAY | 3PM - 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

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

### BUBBLES

<b>CAVA BRUT POEMA</b> SPAIN	12.5   18
<b>BRUT ROSÉ JP CHENET 'PETIT'</b> FRANCE	14   19
<b>PROSECCO RUFFINO</b> ITALY	13.5   19

### REDS

<b>PINOT NOIR SAGET LA PERRIERE</b> FRANCE	14.5   20
<b>PINOT NOIR BOEN x BELLE GLOS</b> CALIFORNIA	15   21
<b>TEMPRANILLO HONORO VERA</b> SPAIN	11.5   16
<b>RHÔNE BLEND COTE MAS</b> FRANCE	11   17
<b>MALBEC PORTILLO</b> ARGENTINA	12.5   18
<b>MERLOT BENZIGER</b> CALIFORNIA	13.5   20
<b>SHIRAZ MAD FISH</b> AUSTRALIA	14   20
<b>CABERNET HIGH HEAVEN</b> WASHINGTON	14   20
<b>CABERNET J LOHR ESTATES</b> CALIFORNIA	15   22
<b>RED BLEND PRISONER-UNSHACKLED</b> CALIFORNIA	15.5   22
<b>RED BLEND PALISADES</b> CALIFORNIA	14   20

## DRAFTS

### EXCLUSIVE BREW

TROPIC THUNDER IPA | 8



<b>SEASONAL ROTATORS</b>	MKT
ALLAGASH WHITE ALE	9
GREAT LAKES ELIOT NESS AMBER LAGER	8.5
GUINNESS (20 OZ GLASS)	9
RIGHT PROPER RAISED BY WOLVES	8.5
MILLER LITE	7
LOST RHINO SEASONAL	8.5
ASLIN CLEAR NIGHTS WEST COAST IPA	9
PERONI	8.25
LOST RHINO ROOT BEER (N/A)	6

## BOTTLES

BUD LIGHT	6.5
BUDWEISER	6.5
COORS LIGHT	6.5
YUENGLING	6.5
CORONA	7
VICTORY GOLDEN MONKEY	8
AUSTIN EASTCIDERS SEASONAL	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

IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 4.95% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU'VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.



## 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

### 8 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

17

### WAGYU MEATBALL SLIDERS

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

18

15

18.5

### BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic glaze, blue cheese

13.5

### FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

13

## SALADS

### CAESAR\*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing | **chicken +12, grilled shrimp +12, salmon\* +16, steak\* +17**

### PARMESAN KALE

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

| **chicken +12, grilled shrimp +12, salmon\* +16, steak\* +17**

### VEG + QUINOA BOWL

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

| **chicken +12, grilled shrimp +12, salmon\* +16, steak\* +17**

### BLACKENED CHICKEN MANGO

mixed greens, red grapes, mangoes, marinated tomatoes, cashews, dried cranberries, pickled ginger vinaigrette

### 12 THAI SHRIMP

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

19

12

### SALMON SALAD\*

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

28

17

### STEAK SALAD\*

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

29

20

### SESAME CRUSTED TUNA\*

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

29

## ENTRÉES

### SESAME SEARED TUNA\*

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

34

### BLACKENED ATLANTIC SALMON\*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

29

### JAMBALAYA

penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano

26

### SCALLOPS

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

36

### 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

38

### STEAK FRITES\*

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

35

## 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

15

17

### RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

18

19

### BARBECUE CHICKEN

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

18

18

### WILD MUSHROOM

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

18.5

17

### FOUR CHEESE SPINACH

mozzarella, provolone, ricotta, goat cheese, garlic spinach

16

## SIDES

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