



CLASSICS

VODKA MOJITO	14
strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	
BLACKBERRY MARGARITA	17
Hornitos Plata tequila, orange curaçao, blackberry, lime	
BLACK MANHATTAN	17
Independence bourbon, Eagle Eye rye whiskey, Averna amaro, Fee Brothers black walnut bitters	
MAPLE OLD FASHIONED	16
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>	
PALOMA	16
Cuervo Especial silver tequila, 400 Conejos Joven mezcal, grapefruit rosemary shrub, agave, lime, Q Mixers grapefruit soda	

HOUSE

PURPLE RAIN	14
habanero infused Open Road Distilling Co. American vodka, blueberry-habanero shrub, pineapple, lemon	
MAGIC MARTINI	15.5
mushroom + brown butter fat-washed American vodka, Averna amaro, Vya dry vermouth, Angostura aromatic bitters	
SO FRESH & SO GREEN	15
Open Road Distilling Co. American gin, basil, elderflower, pineapple, basil oil	
FIRE WITH FIRE	15.5
Eagle Eye rye whiskey, Ancho Reyes Verde liqueur, blueberry-habanero shrub, lime, Angostura orange bitters, fire show	
A BOURBON AFFAIR	15
Open Road Distilling Co. Independence bourbon, orange curacao, blackberry, orange, lemon, Angostura orange bitters	



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!

MOCKTAILS

BLOSSOM LOUNGE	11
chamomile, ginger, strawberry, mint, lemon <i>if you choose, add Open Road Distilling Co. American gin</i>	
PINEAPPLE-JALAPEÑO FAUX-RITA	10
pineapple, jalapeño, lime, agave, lemon-lime soda <i>if you choose, add tequila</i>	
TO EACH THEIR OWN	9
blueberry-habanero shrub, passionfruit, pineapple, lime, Q Mixers soda water	
RUBY ROSE	11
ruby red grapefruit-rosemary shrub, passionfruit, pineapple, lemon, Q Mixers sparkling grapefruit	

HAPPY HOUR

MONDAY TO FRIDAY | 3PM - 7PM
available in the bar area only

\$5 DRAFT BEERS
\$8 HOUSE WINES
\$8 HOUSE COCKTAILS
\$2 OFF SMALL PLATES & FLATBREADS

IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 5.95% 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.

WINES BY THE GLASS

WHITES

	6oz 9oz
GRÜNER VELTLINER PRATSCH AUSTRIA	14 20
lime zest, white pepper, mineral, crisp	
SAUVIGNON BLANC VAVASOUR NEW ZEALAND	15.5 21
gooseberry, lime, passionfruit, herbal	
SAUVIGNON BLANC YEALANDS NEW ZEALAND	14.5 19
grapefruit, lemongrass, saline, fresh herbs	
PINOT GRIGIO LUMINA ITALY	11.5 17
pear, lemon, almond, clean finish	
CHENIN BLANC M.A.N. SOUTH AFRICA	12 17
quince, honeyed apple, waxy, floral	
ALBARINO ABADIA DE SAN CAMPIO SPAIN	14 20
peach, citrus, saline, coastal minerality	
RIESLING FIRESTONE VINEYARDS CALIFORNIA	11.5 18
peach, jasmine, lime, off-dry	
CHARDONNAY YALUMBA 'Y SERIES' AUSTRALIA	14 19
melon, peach, citrus, gentle oak	
CHARDONNAY FOLIE À DEUX CALIFORNIA	15 21
ripe apple, vanilla, buttery oak	
ROSÉ BIELER PERE ET FILS FRANCE	14.5 20
strawberry, herbs, saline, dry	
ROSÉ FOREVER SUMMER FRANCE	13.5 19
strawberry, watermelon, citrus, crisp	

BUBBLES

CAVA BRUT POEMA SPAIN	13 18
green apple, citrus, brioche, dry	
PROSECCO RUFFINO ITALY	14 19
pear, white flowers, frothy, fresh	
BRUT ROSÉ MUMM CALIFORNIA	16 21
strawberry, cherry, lively mousse, crisp	

REDS

PINOT NOIR SAGET LA PERRIERE FRANCE	14.5 20
red cherry, forest floor, spice	
PINOT NOIR BOEN x BELLE GLOS CALIFORNIA	15 21
ripe cherry, cola, vanilla spice	
RHÔNE BLEND COTE MAS FRANCE	12 17
raspberry, garrigue herbs, peppery, balanced	
MALBEC PORTILLO ARGENTINA	13 18
black, plum, violet, cocoa, smooth	
SHIRAZ MAD FISH AUSTRALIA	14 20
blackberry, pepper, licorice, plush	
CABERNET HIGH HEAVEN WASHINGTON	14.5 19
blackcurrant, cedar, graphite, firm	
RED BLEND PRISONER-UNSHACKLED CALIFORNIA	15.5 22
ripe berry, mocha, sweet spice	
TEMPRANILLO PASO A PASO SPAIN	13 18
black cherry, tobacco, dried herbs	
MERLOT ADVICE FROM JOHN CALIFORNIA	19 24
black cherry, mocha, soft tannins	
CABERNET MON FRERE CALIFORNIA	13.5 18
black cherry, vanilla, toasty oak	
RED BLEND LANGUAGE OF YES CALIFORNIA	17 22
cranberry, dried herbs, savory spice	

DRAFTS

SEASONAL ROTATORS	MKT
TROPIC THUNDER IPA	8.75
ALLAGASH WHITE ALE	9.25
GREAT LAKES ELIOT NESS AMBER LAGER	8.75
GUINNESS (20 OZ GLASS)	9.25
RIGHT PROPER RAISED BY WOLVES	8.75
MILLER LITE	7.25
LOST RHINO SEASONAL	8.75
ASLIN CLEAR NIGHTS WEST COAST IPA	9.25
PERONI	8.5
LOST RHINO ROOT BEER (N/A)	6

BOTTLES

BUD LIGHT	6.75
BUDWEISER	6.75
COORS LIGHT	6.75
YUENGLING	6.75
CORONA	7
AUSTIN EASTCIDERS SEASONAL	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
DAD STRENGTH JUICY IPA	7.5



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

CHICKEN WINGS

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

HUMMUS

za'atar spiced cauliflower with garlic toum and pine nuts served with housemade garlic naan

8 WAGYU MEATBALL SLIDERS

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

8.5 BRUSSELS + BLUE

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

18 FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

15.5

FLATBREADS

19 WILD MUSHROOM

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

19 RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

16 CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

BARBECUE CHICKEN

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

SALADS + BOWLS

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

| chicken +12, grilled shrimp +12, salmon* +16

PARMESAN KALE

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

| chicken +12, grilled shrimp +12, salmon* +16

BLACKENED CHICKEN MANGO

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

THAI SHRIMP

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

12.5 SALMON SALAD*

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

SESAME CRUSTED TUNA*

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

VEG + QUINOA BOWL

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

MEDITERRANEAN BOWL

crispy falafel, shredded romaine, pickled cucumbers, marinated tomatoes, pickled red onions, feta, tzatziki, hummus, garlic toum, roasted cauliflower, harissa vinaigrette, warm pita chips

ENTRÉES

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

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

FRIED CHICKEN SANDWICH lettuce, dill pickles, dill pickle aioli, brioche bun, sweet potato fries

SHRIMP SCAMPI blackened shrimp, linguine, marinated tomatoes, white wine garlic butter, basil, parmesan

TEQUILA CREAM LINGUINE* grilled filet tips, linguine, green + red peppers, red onion, cilantro, tequila lime cream sauce

GRILLED CHICKEN SANDWICH provolone, arugula, roasted peppers, basil aioli, ciabatta, fries

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

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

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

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

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

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

SIDES

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

* 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