



## BRUNCH COCKTAILS

**BLOODY MARY 12**  
Open Road Distilling Co. American vodka,  
housemade bloody mary mix

**WHITE PEACH BELLINI 8**  
cava, white peach, peach schnapps

**SPRITZ'N 15**  
Open Road Distilling Co. American gin, Aperol,  
Italicus Bergamot liqueur, cava, lemon

**MIMOSA 7**  
cava, fresh O.J.

**BLOOD ORANGE BELLINI 8**  
cava, blood orange, peach schnapps

## HANDCRAFTED COCKTAILS

**CUCUMBER G&T 12**  
Open Road Distilling Co. American gin, salted cucumber,  
lemon, Angostura orange bitters

**OR CRUSH 13**  
orange infused Open Road Distilling Co. American vodka,  
Chinola Passionfruit, fresh orange, agave, lemon

**BASIL & BLUE 14**  
Open Road Distilling Co. American gin, blueberries,  
ginger, lemon, basil

**VODKA MOJITO 14**  
strawberry infused Open Road Distilling Co. American vodka,  
strawberries, mint, lime

**PALOMA 15**  
Corazon Reposado tequila, Combiar pamplemousse, agave,  
lime, Q mixers sparkling

**TROPICAL MULE 14**  
Open Road Distilling Co. American vodka, Chinola Passionfruit,  
pineapple, lime, Q Mixers ginger beer

**EL BEBE'S CLASICO MARGARITA 14**  
Astral Blanco tequila, agave, fresh lime, El Bebe's rim mix

**BOURBON SMASH 15.5**  
Open Road Distilling Co. Independence bourbon,  
Bittermens Boston Bittahs, lemon, mint

**CUCUMBER MELON SANGRIA 13**  
Vavasour sauvignon blanc, elderflower, melon, cucumber, lemon

**MAPLE OLD FASHIONED\* 16.5**  
Open Road Distilling Co. Eagle Eye Rye whiskey,  
maple syrup, Angostura aromatic bitters  
\*PROUDLY AGED IN WHITE OAK BARRELS FOR 3 WEEKS

## MOCKTAILS

**ELIXIR 9**  
salted cucumber, ginger cordial, lemon, Q Mixers soda water

**BASIL BERRY SPRITZ 9**  
fresh orange, lemon, strawberry, basil, agave,  
Q Mixers sparkling grapefruit

### FEATURING OUR IN HOUSE CRAFTED SPIRITS



AMERICAN GIN - 11  
AMERICAN VODKA - 11  
INDEPENDENCE BOURBON - 13  
EAGLE EYE RYE - 13  
ENJOY THE FULL TASTING EXPERIENCE IN THE DISTILLERY!

## DRAFTS

### CRISP

	16 oz.   20 oz
MILLER LITE Milwaukee, WI 4.2%	7   9
PACIFICO CLARA Mexico 4.5%	8.75   10.75
MODELO ESPECIAL Mexico 4.4%	8.25   10.25

### HOPS

BINGO BEER CO. FREE SPACE HAZY IPA Richmond, VA 6.3%	9.5   11.5
VASEN NORSE DOUBLE IPA Richmond, VA 8%	9.5   11.5
ASLIN BEER CO. ROTATING IPA Herndon, VA 5.5%	9.5   11.5
HONOR BREWING FREEDOM IPA Sterling, VA 6.4%	8.5   10.5



### EXCLUSIVE BREW

TROPIC THUNDER IPA Washington, D.C. 6.1% 8.75 | 10.75

### MALT & ROAST

GREAT LAKES ELIOT NESS AMBER LAGER Cleveland, OH 6.2%	8.25   10.25
GUINNESS Ireland 4.2%	9   11

### FRUIT & SPICE

LOST BOY COMEBACK KID DRY CIDER Alexandria, VA 6.9%	8.75   10.75
SOLACE 2 LEGIT 2 WIT Dulles, VA 5.7%	8.75   10.75

## BOTTLES

### CRISP

BUD LIGHT St. Louis, MO 4.2%	6.5
COORS LIGHT Golden, CO 4.2%	6.5
COORS EDGE (N/A) Golden, CO 0.0%	7
CORONA Mexico 4.6%	8
HEINEKEN 0.0 Netherlands 0%	7
MICHELOB ULTRA St. Louis, MO 4.2%	6.5
MILLER LITE Milwaukee, WI 4.2%	6.5
MONTUCKY COLD SNACKS LAGER Montana 4.1%	6

### HOPS

OSKAR BLUES DALES PALE ALE (CAN) Longmont, CO 6.5%	7.5
DOGFISH HEAD 90 MIN IPA Milton, DE 9%	10
FOUNDERS ALL-DAY IPA (CAN) Grand Rapids, MI 4.7%	7.5
ATHLETIC BREWING RUN WILD IPA (N/A) Milford, CT 0.0%	6.5

### FRUIT & SPICE

PORT CITY OPTIMAL WIT Alexandria, VA 5%	8
WOLFFER ESTATE ROSE CIDER Sagaponack, NY 6%	9
VICTORY GOLDEN MONKEY TRIPEL Downingtown, PA 9.5%	9

### HARD SELTZER

SURFSIDE ICED TEA + LEMONADE Philadelphia, PA 4.5%	8
TRULY WILD BERRY Boston, MA 5%	7.5
HIGH NOON GRAPEFRUIT California 4.5%	8

## WINE

### REDS

PINOT NOIR A to Z, Oregon	13.5   53
PINOT NOIR Meiomi, California	14   55
TEMPRANILLO Campo Viejo, Spain	12   47
MALBEC Portillo, Argentina	11   43
CABERNET SAUVIGNON High Heaven, Washington	12.5   49
CABERNET SAUVIGNON Mon Frere, California	13.5   53
RED BLEND Z Alexander Brown, California	13   51
ZINFANDEL Predator, California	12.5   49

### WHITES

SAUVIGNON BLANC Vavasour, New Zealand	14   55
ALBARINO Abadia de San Campio, Spain	13   51
PINOT GRIGIO Lumina, Italy	9.75   38
RIESLING Firestone Vineyard, California	12   47
CHARDONNAY Folie à Deux, California	13.5   53
CHARDONNAY Rickshaw, California	12.5   49
ROSÉ Forever Summer, France	13   51
PROSECCO Ruffino, Italy	13   51

## SMALL PLATES

**LOADED BAKED POTATO SOUP 8.5**  
applewood bacon, white cheddar, sour cream, scallions

**CHILI BOWL 8.5**  
diced onions, white cheddar, sour cream, scallions

**BRUSSELS & BLUE 13.5**  
flash fried, bacon, balsamic glaze, smoked blue cheese

**NACHOS 13 | 18**  
choice of bbq chicken, chili, or birria beef +2, creamy nacho cheese, white cheddar cheese, jalapeños, pico de gallo, sour cream

**COBB LETTUCE WRAPS 14.5**  
wood grilled chicken salad, blue cheese, artisan romaine, candied bacon, avocado, tomato, hard boiled egg, buttermilk dressing

**MEDITERRANEAN HUMMUS PLATTER 15.5**  
spiced garbanzos, red peppers, celery, kalamata olives, radishes, cucumbers, feta, warm pita

**HEIRLOOM TOMATO BRUSCHETTA 16.5**  
heirloom cherry tomatoes, marinated mozzarella, basil pesto, garlic grand rustico

**FLASH FRIED CALAMARI 16.5**  
cherry peppers, caper aioli, marinara

**BAVARIAN PRETZEL 10**  
served with queso and spicy mustard

**BIRRIA QUESADILLA 18.5**  
red chili braised beef, chihuahua cheese, diced onion, cilantro, served with red chili broth

**WAGYU MEATBALL SLIDERS 18.5**  
garlic brioche, basil aioli, marinara, mozzarella  
*\*contains pork*

## GREENS + GRAINS

**CAESAR\* 10**  
romaine, garlic brioche croutons, parmesan, Caesar dressing

**SPINACH 10**  
baby spinach, red onion, marinated tomatoes, candied walnuts, blue cheese crumbles, chopped egg, candied bacon, honey mustard vinaigrette

**CHOPPED 10**  
romaine, black beans, grilled corn, cucumbers, red onion, pico de gallo, white cheddar, garlic brioche croutons, chipotle ranch

**GRILLED SALMON\* 26**  
mixed greens, marinated tomatoes, shredded carrots, cucumber, corn, red onion, goat cheese, garlic brioche croutons, sherry vinaigrette, balsamic drizzle

**BLACKENED CHICKEN CAESAR 18**  
romaine, garlic brioche croutons, parmesan, Caesar dressing

**CRISPY CHICKEN COBB 19**  
romaine + mixed greens, crispy chicken bites, applewood smoked bacon, hard boiled egg, blue cheese, marinated tomatoes, avocado, carrots, cucumbers, grilled corn, sherry vinaigrette + smoked blue cheese dressing

**ROADHOUSE CHICKEN 19.5**  
romaine, grilled chicken, grilled corn, jicama, cucumbers, red onion, pico de gallo, black beans, avocado, white cheddar, tortilla strips, chipotle ranch

**MEDITERRANEAN BOWL 17**  
crispy falafel, shredded romaine, pickled cucumbers, marinated tomatoes, pickled red onions, feta, tzatziki, hummus, garlic toum, roasted cauliflower, harissa vinaigrette, warm pita

**CHIMICHURRI STEAK BOWL\* 23**  
5oz grilled filet tips, mixed greens, marinated tomatoes, cucumbers, crispy onions, avocado, grilled corn, balsamic grilled onions, marinated farro, chimichurri, sherry vinaigrette

### CLASSIC WINGS

8|\$17 • 16|\$30 • 24|\$43

tossed in your favorite sauce and served with celery and smoked blue cheese dressing

### CHICKEN BITES

½ LB|\$13.5 • 1 LB|\$24 • 2 LB|\$42  
served with your favorite sauce on the side

### RUBS & SAUCES

Mild, Hot, Buffalo Garlic, Teriyaki, Korean, Spicy Apricot, BBQ, Hickory Honey Mustard, Lemon Pepper Rub, Old Bay Rub

## SIZZLIN' FAJITAS

served with warm flour tortillas, guacamole, pico de gallo, sour cream, smoky black beans, yellow rice, and chihuahua cheese

CHICKEN / 22      SHRIMP / 27  
STEAK\* / 33      COMBO / 33  
VEGGIE / 19

## PIZZAS

**CLASSIC MARGHERITA 15/19**  
crushed tomato sauce, fresh mozzarella, basil

**VEGGIE LOVER 19/24**  
kalamata olives, artichokes, red bell peppers, roasted cremini mushrooms, garlic spinach, red onion

**SMOKED CHICKEN 17/21**  
mozzarella, chipotle aioli, scallions

**BUFFALO CHICKEN 17/21**  
crispy chicken, tomato sauce, mozzarella, crumbled blue cheese, ranch & hot sauce drizzle, celery leaf

**ITALIAN 18/22**  
roasted peppers and onions, Italian sausage

**MEAT LOVERS 19/27**  
pepperoni, Italian sausage, applewood smoked bacon

## BRUNCH ENTRÉES

**AVOCADO TOAST\* 16.5**  
grand rustico, poached eggs, black bean salsa, feta cheese, cilantro, chili oil

**BREAKFAST TACOS\* 15**  
flour tortillas, scrambled eggs, Mexican chorizo, white cheddar, shredded lettuce, ranchero sauce, guacamole, salsa verde, home fries

**HUEVOS RANCHEROS\* 16**  
black bean puree, Mexican chorizo, sunny side up egg, crispy corn tortillas, lime crema

**CHICKEN BISCUITS + GRAVY\* 17**  
flash fried chicken breast, housemade buttermilk biscuits, poached eggs, country gravy, home fries

**CHALLAH FRENCH TOAST 15**  
macerated berries, citrus cream, crispy corn flakes

**STEAK + EGGS\* 26**  
7 oz grilled sirloin, 2 eggs any style, home fries, hollandaise

**HOUSE SMOKED SALMON AVO TOAST\* 18.5**  
grand rustico, chilled + smoked salmon, guacamole spread, citrus vinaigrette tossed carrots, cucumbers, red onions, crispy capers

**ALL AMERICAN BREAKFAST\* 15.5**  
two eggs your way, applewood smoked bacon, brioche toast, cup of fruit, choice of home fries or cheddar grits

## SANDWICHES

**BRUNCH BURGER\* 18.5**  
Creekstone Farms Beef, applewood bacon, white cheddar, tarragon aioli, caramelized onions, sunny side up eggs, English muffin

**BREAKFAST SANDWICH\* 15**  
toasted brioche, applewood bacon, two eggs your way, Tillamook cheddar, home fries

**OPEN ROAD BURGER\* 18.5**  
Tillamook cheddar, tomato, romaine, onion ring, scallion aioli, brioche bun, hand-cut fries

**BACON BLUE BURGER\* 18.5**  
blue cheese, applewood bacon, shredded romaine, chipotle aioli, caramelized onions, brioche bun, hand-cut fries

**FRENCH ONION BURGER\* 18.5**  
gruyere cheese, caramelized onions, crispy onions, brioche bun, steak sauce aioli, hand-cut french fries

**TURKEY BURGER 18.5**  
provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries

**BBQ GRILLED CHICKEN 17.5**  
Tillamook cheddar, chipotle aioli, thinly sliced red onion, baby arugula, soft white roll, hand-cut fries

**NASHVILLE HOT CHICKEN SANDWICH 18.5**  
brioche bun, house made dill pickles, cider slaw, chipotle aioli, hand-cut fries

## SIDES

**HAND-CUT FRIES 6**

**BACON 5.5**

**FRUIT 5.5**

**SWEET POTATO FRIES 6.5**

**EGGS 4.5**

**HOME FRIES 5.5**

**VEGETARIAN | GLUTEN SENSITIVE**

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

**SENIOR GENERAL MANAGER SARAH JUNG MANN | EXECUTIVE CHEF EDVIN GONZALEZ**

\* 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.

RTC 04.23.26