

OPEN ROAD

BRUNCH COCKTAILS

BLOODY MARY 10
Open Road Distilling Co. American vodka,
housemade bloody mary mix

WHITE PEACH BELLINI 9
cava, white peach, peach schnapps

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

MIMOSA 7 | 29
cava, fresh O.J.

BLOOD ORANGE BELLINI 9
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, Combiér 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 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!

DRAFTS

CRISP

16 oz. | 20 oz

ATLAS BULLPEN PILSNER Washington, D.C. 4.7% 8.25 | 10.25
BUD LIGHT St. Louis, MO 4.2% 7 | 9
MILLER LITE Milwaukee, WI 4.2% 7 | 9
MODELO ESPECIAL Mexico 4.4% 8.25 | 10.25
EGGENBERG PILS Austria 5.1% 8.75 | 10.75
PACIFICO CLARA Mexico 4.5% 8.75 | 10.75
FAIRWINDS QUAYSIDE KOLSCH Lorton, VA 4.5% 8.5 | 10.5

HOPS

LAGUNITAS LITTLE SUMPIN' SUMPIN' Petaluma, CA 7.5% 8.5 | 10.5
RIGHT PROPER RAISED BY WOLVES PALE ALE Washington, DC 5% 8 | 10
BINGO BEER CO. FREE SPACE HAZY IPA Richmond, VA 6.3% 9.5 | 11.5
STONE HAZY IPA Richmond, VA 6.7% 8.25 | 10.25
LOST RHINO FACEPLANT Ashburn, VA 6.8% 8.75 | 10.75
HONOR BREWING FREEDOM IPA Sterling, VA 6.4% 8.5 | 10.5
VASEN NORSE DOUBLE IPA Richmond, VA 8.0% 9.5 | 11.5
BELLS TWO HEARTED ALE Kalamazoo, MI 7% 8.75 | 10.75
ASLIN BEER CO. ROTATING IPA Herndon, VA 9.5 | 11.5



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
BROOKLYN LAGER Brooklyn, NY 5.2% 8 | 10
GUINNESS Ireland 4.2% 9 | 11

FRUIT & SPICE

BOLD ROCK IPA CIDER Nellysford, VA 4.7% 8.25 | 10.25
SOLACE 2 LEGIT 2 WIT Dulles, VA 5.7% 8.75 | 10.75
ALLAGASH WHITE Portland, ME 5.2% ABV 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 Netherlands 5% 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
STONE DELICIOUS IPA Richmond, VA 7.7% 8
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

STRAFFE HENDRIK BELGIAN TRIPEL Belgium 9.0% 12
PORT CITY OPTIMAL WIT Alexandria, VA 5.0% 8
WOLFFER ESTATE ROSE CIDER Sagaponack, NY 6.0% 9
DOGFISH HEAD SEAQUENCH ALE Milton, DE 4.9% 7.5
EGGENBERG RADLER Austria 2.5% 7
ORIGINAL SIN CIDER New York, NY 6.0% 7.5
VICTORY GOLDEN MONKEY TRIPEL Downingtown, PA 9.5% 9

HARD SELTZER

■ TRULY WILD BERRY Boston, MA 5% 7.5
■ HIGH NOON GRAPEFRUIT California 4.5% 8
■ WHITE CLAW BLACK CHERRY Chicago, IL 5% 8
■ SURFSIDE ICED TEA + LEMONADE Philadelphia, PA 4.5% 8

* BUCKET SPECIALS *

★ DOMESTICS | \$28 (5) ■ HARD SELTZERS | \$32 (5)
● FIND YOUR BEACH | \$30 (5)

WINE

REDS

PINOT NOIR Meiomi, California 14 | 55
TEMPRANILLO Campo Viejo, Spain 12 | 47
MALBEC Portillo, Argentina 11 | 43
MERLOT William Hill, California 11.5 | 45
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
CHENIN BLANC Terra d'Oro, California 11 | 43
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

SOUP OF THE DAY 8.5

Chef's daily selection

COBB LETTUCE WRAPS 14.5

wood grilled chicken salad, blue cheese, artisan romaine, candied bacon, avocado, tomato, hard boiled egg, buttermilk dressing

BRUSSELS & BLUE 13.5

flash fried, bacon, balsamic glaze, smoked blue cheese

FLASH FRIED CALAMARI 16.5

cherry peppers, caper aioli, marinara

BAVARIAN PRETZEL 10

served with queso and spicy mustard

NACHOS 13/18

choice of bbq chicken or chili creamy nacho cheese, white cheddar cheese, jalapeños, pico de gallo, sour cream

PEI MUSSELS 18

white wine cream sauce, marinated tomatoes, cilantro, andouille sausage, garlic grand rustico

MEXICAN STREET CORN DIP 10

grilled corn, lime, red onion, spiced mayo, jalapeño, cotija cheese, served with tortilla chips

HEIRLOOM TOMATO

BRUSCHETTA 16.5

heirloom cherry tomatoes, marinated mozzarella, basil pesto, basil, garlic grand rustico

WAGYU MEATBALL SLIDERS 18.5

garlic brioche, basil aioli, marinara, mozzarella

**contains pork

MEDITERRANEAN HUMMUS

PLATTER 15.5

spiced garbanzos, red peppers, celery, kalamata olives, radishes, cucumbers, feta, warm pita

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 TENDERS

3|\$12 • 6|\$22 • 9|\$29

served with your favorite sauce on the side

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

FOUR CHEESE WHITE 18/23

mozzarella, provolone, ricotta, goat cheese, garlic spinach

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, apple wood 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

7oz grilled sirloin, 2 eggs any style, home fries, asparagus, 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

OPEN ROAD BURGER* 18.5

Tillamook cheddar, tomato, romaine, onion ring, scallion aioli, brioche bun, hand-cut fries

BRUNCH BURGER* 18.5

Black Forest ham, pepper jack cheese, chipotle aioli, fried egg, lettuce, tomato, brioche bun, hand-cut fries

BREAKFAST SANDWICH* 15

toasted brioche, applewood bacon, two eggs your way, Tillamook cheddar, home 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 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

GENERAL MANAGER JUAN VENTURA | EXECUTIVE CHEF ANTONIO CHAVARRIA

* 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.

MF 04.23.26