

OPEN ROAD

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, Combier pamplemousse, agave, lime, Q mixers sparkling

CIDER MULE 14

Granny Smith apple-infused American vodka, Averna amaro, mulled spiced cider, ginger, lime, Q Mixers ginger beer

EL BEBE'S CLASICO MARGARITA 14

Cuervo Especial silver tequila, agave, fresh lime, El Bebe's rim mix

BOURBON SMASH 15.5

Open Road Distilling Co. Independence bourbon, Bittermens Boston Bittahs, lemon, mint

BLACK MANHATTAN 18

Independence bourbon, Eagle Eye rye whiskey, Averna amaro, Fee Brothers black walnut bitters

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

ROOT CAUSE 10

mulled spiced cider, root beer, fresh orange, turbinado, Fee Brothers Black Walnut bitters

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%

MILLER LITE Milwaukee, WI 4.2%

MODELO ESPECIAL Mexico 4.4%

EGGENBERG PILS Austria 5.1%

PACIFICO CLARA Mexico 4.5%

8.25 | 10.25

7 | 9

8.25 | 10.25

8.75 | 10.75

8.75 | 10.75

HOPS

BINGO BEER CO. FREE SPACE HAZY IPA

Richmond, VA 6.3%

VASEN NORSE DIPA Richmond, VA 8%

BELLS TWO HEARTED ALE Kalamazoo, MI 7%

ASLIN BEER CO. ROTATING IPA Herndon, VA

9.5 | 11.5

9.5 | 11.5

8.75 | 10.75

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%

GUINNESS Ireland 4.2%

8.25 | 10.25

9 | 11

FRUIT & SPICE

BOLD ROCK IPA CIDER Nellysford, VA 4.7%

SOLACE 2 LEGIT 2 WIT Dulles, VA 5.7%

8.25 | 10.25

8.75 | 10.75

BOTTLES CRISP

★ BUD LIGHT St. Louis, MO 4.2%

★ COORS LIGHT Golden, CO 4.2%

★ COORS EDGE (N/A) Golden, CO 0.0%

● CORONA Mexico 4.6%

HEINEKEN 0.0 Netherlands 0%

★ MICHELOB ULTRA St. Louis, MO 4.2%

★ MILLER LITE Milwaukee, WI 4.2%

MONTUCKY COLD SNACKS LAGER Montana 4.1%

6.5

6.5

7

8

7

6.5

6.5

6

HOPS

OSKAR BLUES DALES PALE ALE (CAN) Longmont, CO 6.5%

STONE DELICIOUS IPA (CAN) Richmond, VA 7.7%

DOGFISH HEAD 90 MIN IPA Milton, DE 9%

FOUNDERS ALL-DAY IPA (CAN) Grand Rapids, MI 4.7%

ATHLETIC BREWING RUN WILD IPA (N/A) Milford, CT 0.0%

7.5

8

10

7.5

6.5

FRUIT & SPICE

PORT CITY OPTIMAL WIT (CAN) Alexandria, VA 5.0%

WOLFFER ESTATE CIDER Sagaponack, NY 6.0%

EGGENBERG RADLER Austria 2.5%

ORIGINAL SIN CIDER (CAN) New York, NY 6.0%

VICTORY GOLDEN MONKEY TRIPEL Downingtown, PA 9.5%

8

9

7

7.5

9

HARD SELTZER

■ SURFSIDE ICED TEA + LEMONADE Philadelphia, PA 4.5%

■ TRULY WILD BERRY Boston, MA 5%

■ HIGH NOON GRAPEFRUIT California, 4.5%

■ WHITE CLAW BLACK CHERRY Chicago, IL 5%

7.5

7.5

8

8

★ BUCKET SPECIALS ★

★ DOMESTICS | \$28 (5) ■ HARD SELTZERS | \$32 (5)

● FIND YOUR BEACH | \$30 (5)

REDS

PINOT NOIR A to Z, Oregon

PINOT NOIR Meiomi, California

TEMPRANILLO Campo Viejo, Spain

MALBEC Portillo, Argentina

CABERNET SAUVIGNON High Heaven, Washington

CABERNET SAUVIGNON Mon Frere, California

RED BLEND Z Alexander Brown, California

ZINFANDEL Four Vines, California

13.5 | 53

14 | 55

12 | 47

11 | 43

12.5 | 49

13.5 | 53

13 | 51

12.5 | 49

WINE

WHITES

SAUVIGNON BLANC Vavasour, New Zealand

PINOT GRIGIO Lumina, Italy

RIESLING Firestone Vineyard, California

ALBARINO Abadia de San Campio, Spain

CHARDONNAY Folie à Deux, California

CHARDONNAY Rickshaw, California

ROSÉ Forever Summer, France

BRUT Domaine Ste. Michelle, Washington

PROSECCO Ruffino, Italy

14 | 55

9.75 | 38

12 | 47

11 | 43

13.5 | 53

12.5 | 49

13 | 51

11.5 | 45

13 | 51

SMALL PLATES

SOUP OF THE DAY 8.5
Chef's daily selection

CHILI BOWL 8.5
diced onions, white cheddar, sour cream

NACHOS 13 | 18
choice of bbq chicken or chili,
creamy nacho cheese, jalapeños,
pico de gallo, sour cream

BRUSSELS & BLUE 12.5
flash fried, bacon, balsamic glaze,
blue cheese dressing + crumbles

FOUR CHEESE MAC 11
cavatappi pasta, 4 cheese sauce,
parmesan crisp

FLASH FRIED CALAMARI 16.5
cherry peppers, caper aioli, marinara

HEIRLOOM TOMATO
BRUSCHETTA 14.5
heirloom cherry tomatoes, marinated
mozzarella, basil pesto, basil, garlic grand rustico

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

GREENS

CAESAR* 9.5
romaine, brioche garlic croutons, parmesan,
Caesar dressing

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

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

SESAME CRUSTED TUNA SALAD* 27
mixed greens, edamame, cucumber, jicama, red onion,
cashews, avocado, marinated tomatoes, cilantro, mint,
wasabi aioli, creamy ginger dressing, crispy wontons

CHOPPED 9.5
romaine, black beans, grilled corn, red onion, pico,
white cheddar, garlic croutons, chipotle ranch

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

CRISPY CHICKEN COBB 19
romaine + mixed greens, crispy chicken bites,
Nueske's bacon, hard boiled egg, blue cheese,
marinated tomato, avocado, carrots, cucumbers,
grilled corn, sherry vinaigrette + blue cheese dressing

STEAK* 28.5
7oz sirloin, mixed greens, grilled corn, avocado,
tomatoes, grilled onions, blue cheese,
balsamic 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

ENTRÉES

BRAISED BEEF PENNE 32
red & green bell peppers, onions, broccolini,
cilantro lime cream, parmesan crisp

BLACKENED SALMON* 27
sauteed spinach, grilled corn & red onion relish,
balsamic glaze

BRICK CHICKEN 24
garlic mashed potatoes, grilled broccolini,
brown butter, gremolata

PERUVIAN SPICED HALF CHICKEN 25
grilled free range chicken, french fries,
green herb sauce, mixed green salad

SESAME CRUSTED TUNA* 28
soy glaze, furikake sticky rice, garlic spinach,
mango ginger relish

BRAISED SHORT RIB 34
roasted garlic mashed potatoes, sautéed baby spinach,
red wine jus, crispy onions

JAMBALAYA 25
penne pasta, andouille sausage, chicken, shrimp,
diced tomatoes, scallions, chipotle cream sauce,
Parmigiano Reggiano

SHRIMP + GRITS 28
blackened shrimp, stone ground cheddar grits,
andouille sausage, roasted peppers, corn, baby spinach

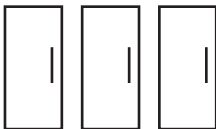
STEAK FRITES* 31
7oz sirloin, chimichurri, garlic + herb fries

SIDES

- FRENCH FRIES 5.5
- SWEET POTATO FRIES 6.5
- SEASONAL VEG 7
- ONION RINGS 7

salt

JOIN US DOWNSTAIRS



NO SECRET KNOCK REQUIRED

HANDHELDS

OPEN ROAD BURGER* 17
Tillamook cheddar, tomato, romaine,
onion ring, scallion aioli, brioche bun,
French fries

BACON BLUE BURGER* 18.5
blue cheese, applewood bacon, romaine,
chipotle aioli, caramelized onions,
brioche bun, French fries

FRENCH ONION BURGER* 18.5
gruyere cheese, caramelized onions,
crispy onions, steak sauce aioli, brioche bun,
French fries

STEAK & CHEESE 19.5
Cooper sharp, caramelized onions,
Hellman's mayo, Leidenheimer roll, French fries

BLACKENED SHRIMP TACOS 21.5
blackened shrimp, pineapple pico de gallo,
cabbage slaw, chipotle aioli, corn tortillas,
sweet potato fries

LOADED GRILLED CHEESE 15.5
avocado, applewood bacon, tomato, scallion aioli,
Tillamook cheddar, brioche, French fries

FRIED CHICKEN SANDWICH 17
shredded lettuce, dill pickles,
dill pickle aioli, brioche bun, French fries

BBQ GRILLED CHICKEN 17.5
Tillamook cheddar, chipotle aioli, thinly sliced red
onion, baby arugula, soft white roll, French fries

SHRIMP PO'BOY 20
crispy shrimp, shredded lettuce, tomatoes, pickles,
remoulade, Crystal hot sauce, Leidenheimer roll,
French fries

VEGGIE BURGER 15.5
housemade patty, sunflower seeds, hummus,
cucumber, red onion, pickled beets, sliced avocado,
brioche bun, sweet potato fries
make it vegan | ask for a lettuce wrap

VEGETARIAN | GLUTEN SENSITIVE

ON THE RUN? ORDER ONLINE FOR CURBSIDE PICKUP OR DELIVERY

GENERAL MANAGER MIKE GRAHAM | SENIOR EXECUTIVE CHEF RUBEN RODRIGUEZ

* 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