



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

TROPICAL MULE 14
Open Road Distilling Co. American vodka, Chinola Passionfruit, pineapple, 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

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 9.5 | 11.5
Richmond, VA 6.3%
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 8.25 | 10.25
Cleveland, OH 6.2%
GUINNESS Ireland 4.2% 9 | 11

FRUIT & SPICE

LOST BOY COMEBACK KID DRY CIDER 8.75 | 10.75
Alexandria, VA 6.9%
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
WHITE CLAW BLACK CHERRY Chicago, IL 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

HAPPIEST HOURS SPECIAL

MONDAY - FRIDAY 3 PM - 6 PM

in designated bar areas

PINTS COCKTAILS

3 PM \$3 \$4 OFF
4 PM \$4 \$3 OFF
5 PM \$5 \$2 OFF

\$7 House Wines by the Glass

\$8 Open Road Distilling Co. Spirits

\$2 Off Small Plates

JOIN US FOR LIVE MUSIC

Friday
8 - 11 PM

JOIN US FOR BRUNCH

Saturday + Sunday
10 AM - 3 PM

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

ENTRÉES

ATLANTIC SALMON* 27
warm farro salad, roasted mushrooms, wilted baby
spinach, kalamata olives, marinated tomatoes,
charred lemon emulsion, grilled lemon

FILET TIPS PASTA* 23
grilled filet tips, linguine, green + red peppers, red onion,
cilantro, tequila lime cream sauce

PERUVIAN SPICED HALF CHICKEN 25
wood-grilled free range chicken, hand-cut fries,
mixed greens salad, green herb sauce

JAMBALAYA 25
basmati rice, andouille sausage, chicken, shrimp, tomatoes,
scallions, spicy cream sauce
Substitute penne pasta? Let us know!

BLACKENED CHICKEN ALFREDO 21
grilled blackened chicken breast, egg fettuccine,
parmesan cream

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

STEAK TACOS* 24
marinated filet, radish, cucumber, pico de gallo,
lettuce, tomatillo salsa verde, flour tortillas, cilantro rice

FISH TACOS 23
blackened or fried mahi, cabbage jalapeño slaw, yellow rice,
green hot sauce, tain, smoky black beans, corn tortillas

BBQ PORK RIBS
HALF RACK / 24 or FULL RACK / 32
bbq sauce, coleslaw, hand-cut fries

STEAK FRITES* 31
7oz grilled sirloin, chimichurri sauce,
garlic + herb hand-cut fries

GRILLED 7OZ FILET* 42
roasted garlic mashed potatoes, roasted mushrooms,
red wine jus, includes choice of a caesar or
mixed greens salad

SANDWICHES

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

STEAK & CHEESE 19.5
Cooper sharp, caramelized onions, Hellman's mayo,
Leidenheimer roll, hand-cut 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

LOADED GRILLED CHEESE 15.5
avocado, applewood bacon, tomato, scallion aioli,
Tillamook cheddar, brioche, hand-cut fries

SIDES

HAND-CUT FRIES 6

GRILLED BROCCOLINI X

ONION RINGS 7

SWEET POTATO FRIES 6.5

MASHED POTATOES 5.5

**SAUTEED ZUCCHINI &
SQUASH XX**

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