

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

OR CRUSH 12.5
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

OLE TOM COLLINS 11.5
Open Road Distilling Co. American gin, basil,
lemon, Q Mixers soda water

RUBY MULE 13
grapefruit infused Open Road Distilling Co. American vodka,
Q Mixers ginger beer, lime, grapefruit, ginger

LIFE IS BUENO 14.5
Hornitos Plata tequila, housemade blood orange shrub,
agave, lime, Angostura orange bitters

EL BEBE'S CLASICO MARGARITA 13.5
Cuervo Especial silver tequila, agave, fresh lime, El Bebe's rim mix

BOURBON SMASH 15
Open Road Distilling Co. Independence bourbon,
Bittermens Boston Bittahs, lemon, mint

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

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 | 10
BUD LIGHT St. Louis, MO 4.2% 7 | 9
MILLER LITE Milwaukee, WI 4.2% 7 | 9
EGGENBERG PILS Austria 5.1% 8.5 | 10.5
PACIFICO CLARA Mexico 4.5% 8.5 | 10.5
SETTLE DOWN EASY #1
DRY HOPPED KOLSCH Falls Church, VA 4.75% 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% 9.25 | 11.5
STONE HAZY IPA Richmond, VA 6.7% 8 | 10
LOST RHINO FACEPLANT Ashburn, VA 6.8% 8.75 | 10.75
FAIRWINDS HOWLING GALE IPA Lorton, VA 7.2% 8.5 | 10.5
VASEN NORSE DOUBLE IPA Richmond, VA 8.0% 9.5 | 11.5
BELLS TWO HEARTED ALE Kalamazoo, MI 7% 8.5 | 10.5
ASLIN BEER CO. ROTATING IPA Herndon, VA 9.25 | 11.25



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 | 10
BROOKLYN LAGER Brooklyn, NY 5.2% 8 | 10
GUINNESS Ireland 4.2% 8.75 | 10.75

FRUIT & SPICE

BOLD ROCK IPA CIDER Nellysford, VA 4.7% 8 | 10
CROOKED RUN RASPBERRY EMPRESS Sterling, VA 6% ABV 8.5 | 10.5
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
● 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
● MODELO ESPECIAL Mexico 4.4% 8

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
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
■ FINNISH LONG DRINK CITRUS Finland 5.5% 8
■ WHITE CLAW MANGO Chicago, IL 5% 7.5
■ WHITE CLAW NATURAL LIME Chicago, IL 5% 7.5
■ HIGH NOON GRAPEFRUIT California 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 10.5 | 41
MERLOT William Hill, California 11.5 | 45
CABERNET SAUVIGNON High Heaven, Washington 12.5 | 49
CABERNET SAUVIGNON J. Lohr, California 14 | 55
RED BLEND RYE AGED Robert Mondavi, California 12.5 | 49
ZINFANDEL Four Vines, California 12.5 | 49

WHITES

SAUVIGNON BLANC Vavasour, New Zealand 13.5 | 53
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 | 47
ROSÉ Band of Roses, Washington 12.5 | 49
PROSECCO Ruffino, Italy 12.5 | 49

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 12.5
flash fried, bacon, balsamic glaze, smoked blue cheese

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

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

FLASH FRIED CALAMARI 16.5
cherry peppers, caper aioli, marinara

PEI MUSSELS 18
white wine cream sauce, marinated tomatoes, cilantro, andouille sausage, garlic grand rustico

BAVARIAN PRETZEL 10
served with queso and spicy mustard

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

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

GREENS

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

SPINACH 9.5
baby spinach, red onion, marinated tomatoes, candied walnuts, blue cheese crumbles, chopped egg, candied bacon, honey mustard vinaigrette

CHOPPED 9.5
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

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

GRILLED SHRIMP 19.5
sweet chili glazed shrimp, mixed greens, edamame, cucumber, jicama, red onion, cashews, marinated tomatoes, cilantro, mint, wasabi aioli, creamy ginger dressing, crispy wontons

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, 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* 17
Tillamook cheddar, tomato, romaine, onion ring, scallion aioli, brioche bun, hand-cut fries

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

BRUNCH BURGER* 18.5
Black Forest ham, pepper jack cheese, chipotle aioli, fried egg, lettuce, tomato, 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 fries

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

FRIED CHICKEN SANDWICH 17
brioche bun, shredded lettuce, dill pickles, dill pickle aioli, hand-cut fries

SIDES

HAND-CUT FRIES 5.5

SWEET POTATO FRIES 6.5

BACON 5.5

EGGS 4.5

FRUIT 5.5

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 5.01.25

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

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