

OPEN ROAD

OUTPOST & BIERGARTEN

HANDCRAFTED COCKTAILS

CUCUMBER G&T 12

Open Road Distilling Co. American gin, salted cucumber, lemon, Angostura orange bitters

OUTPOST 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

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

MILLER LITE Milwaukee, WI 4.2%	16 oz. 20 oz
MODELO ESPECIAL Mexico 4.4%	7 9
BINGO BEER CO. FREE SPACE HAZY IPA Richmond, VA 6.3%	8.25 10.25
ASLIN BEER CO. ROTATING IPA Herndon, VA 5.5%	9.5 11.5
VASEN WEST COAST IPARichmond, VA 6.7%	8.75 10.75
GUINNESS Ireland 4.2%	9 11
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



EXCLUSIVE BREW

TROPIC THUNDER IPA Washington, D.C. 6.1%

8.75 | 10.75

BOTTLES

BUD LIGHT St. Louis, Mo 4.2%	6.5
COORS LIGHT Golden, Co 4.2%	6.5
CORONA Mexico 4.6%	8
HEINEKEN 0.0 Netherlands 0%	7
MICHELOB ULTRA St. Louis, Mo 4.2%	6.5
GREAT LAKES ELIOT NESS AMBER LAGER Cleveland, Oh 6.2%	8
OSKAR BLUES DALES PALE ALE (CAN) Longmont, Co 6.5%	7.5
FOUNDERS ALL-DAY IPA (CAN) Grand Rapids, Mi 4.7%	7.5
PORT CITY OPTIMAL WIT Alexandria, Va 5%	8
SURFSIDE ICED TEA + LEMONADE Philadelphia, Pa 4.5%	8
TRULY WILD BERRY Boston, Ma 5%	7.5
HIGH NOON GRAPEFRUIT California 4.5%	8
SUPER LYTE LEMON-LIME VODKA+ADE Philadelphia, Pa 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	12 47
CABERNET SAUVIGNON Greenwing, Washington	12.5 49
CABERNET SAUVIGNON Mon Frere, California	13.5 53
RED BLEND Z Alexander Brown, California	13 51
ZINFANDEL Sangiovese Col d’ Orcia, Italy	13.5 53

WHITES

SAUVIGNON BLANC Vavasour, New Zealand	14.5 57
ALBARINO Abadia de San Campio, Spain	13 51
PINOT GRIGIO Lumina, Italy	10.5 41
RIESLING Essence, Germany	11 43
CHARDONNAY Folie à Deux, California	14 56
CHARDONNAY Rickshaw, California	12.5 49
ROSÉ Forever Summer, France	13 51
PROSECCO Ruffino, Italy	13 51

JOIN US FOR LIVE MUSIC

Friday
8 - 11 PM

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

BIERGARTEN HOURS

Wednesday - Saturday
3 - 9 PM

SMALL PLATES

- CHILI BOWL 8.5
diced onions, white cheddar, sour cream, scallions
- FRENCH ONION SOUP GRATINÉE 11
savory beef & onion broth, brioche croutons, gruyere, mozzarella
- NACHOS 13 | 18
choice of bbq chicken or chili, 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
-  HEIRLOOM TOMATO BRUSCHETTA 16.5
heirloom cherry tomatoes, marinated mozzarella, basil pesto, garlic grand rustico

- BIRRIA QUESADILLA 18.5
red chili braised beef, chihuahua cheese, diced onion, cilantro, served with red chili broth
- SPINACH & ARTICHOKE DIP 13
parmesan crisp, pico de gallo, warm tortilla chips
- BAVARIAN PRETZEL 10
served with queso and spicy mustard
- QUESO 9
served with warm tortilla chips

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, Spicy Apricot, ORD Independence BBQ, Hickory Honey Mustard, Old Bay Rub

KIDS

- FOR KIDS 12 AND UNDER
- ALFREDO PASTA 8
egg fettuccine, parmesan cream
- GRILLED CHEESE 7
French fries
- SALMON & VEGGIES* 9
grilled salmon, broccoli & cauliflower
- GRILLED OR FRIED CHICKEN BITES 7
French fries
- CHEESEBURGER 9
French fries

DESSERTS

- WARM APPLE COBBLER 10
Great Falls vanilla bean ice cream, ORD Independence Bourbon butterscotch sauce
- BREAD PUDDING BITES 10
white chocolate bread pudding, crème anglaise, caramel drizzle
- BROWNIE HOT FUDGE SUNDAE 10
house-made flourless chocolate brownie, Great Falls vanilla bean ice cream, hot fudge sauce, candied walnuts, whipped cream
- GREAT FALLS ICE CREAM 8
3 scoops, chocolate, vanilla bean, or seasonal flavor

SALADS + BOWLS

- BLACKENED CHICKEN CAESAR 18
romaine, garlic brioche croutons, parmesan, Caesar dressing
- GRILLED SALMON* 24
mixed greens, marinated tomatoes, pickled carrots, cucumbers, grilled corn, red onion, goat cheese, champagne vinaigrette, balsamic drizzle
- STEAK WALDORF* 26
grilled filet tips, mixed greens, red grapes, marinated tomatoes, celery, dried cranberries, candied walnuts, apple, blue cheese crumbles, tarragon aioli, champagne vinaigrette

ENTRÉES

- FISH & CHIPS 20
Tropic Thunder IPA beer battered Atlantic cod, creamy coleslaw, French fries, tartar sauce
- BLACKENED CHICKEN ALFREDO 23
grilled blackened chicken breast, egg fettuccine, broccoli, parmesan cream
- GRILLED ATLANTIC SALMON* 27
basmati rice, wilted baby spinach, sun dried tomato vinaigrette
- FISH TACOS 23
blackened mahi, cabbage jalapeño slaw, green hot sauce, tajin, corn tortillas, sweet potato fries
- 7oz FILET MIGNON* 42
papas bravas, green chimichurri aioli, dressed baby arugula, red wine jus
- HALF ROASTED CHICKEN 25
papas bravas, green hot sauce, mixed greens salad
- STEAK TACOS* 24
marinated filet, radish, cucumber, pico de gallo, lettuce, tomatillo salsa verde, flour tortillas, cilantro rice
- JAMBALAYA 25
basmati rice, andouille sausage, chicken, shrimp, tomatoes, scallions, spicy cream sauce
Substitute penne pasta? Let us know!

SANDWICHES & WRAPS

- COMES WITH CHOICE OF COLESLAW, SALT & VINEGAR CHIPS OR MIXED GREENS SALAD
ADD FRIES +\$2
- OPEN ROAD BURGER* 16
Tillamook cheddar, tomato, shredded romaine, onion ring, scallion aioli, brioche bun
- BACON BLUE BURGER* 16
blue cheese, applewood bacon, shredded romaine, chipotle aioli, caramelized onions, brioche bun
- STEAK & CHEESE 17
Cooper sharp, caramelized onions, Hellman’s mayo, Leidenheimer roll
- BUFFALO CHICKEN WRAP 15
tenders tossed in buffalo sauce, shredded lettuce, pickled carrots, choice of blue cheese or ranch dressing, flour tortilla
- MEDITERRANEAN WRAP 16
hummus, shredded romaine, harissa vinaigrette, cucumbers, marinated tomatoes, pickled onions, tzatziki, crumbled feta, flour tortilla
chicken +\$4, shrimp +\$6
- BBQ GRILLED CHICKEN 16
Tillamook cheddar, chipotle aioli, shaved red onion, baby arugula, soft white roll
- BORO CLUB 17
smoked turkey breast, applewood bacon, gruyere cheese, lettuce, tomato, dijonaise, toasted brioche
- LOADED BRATWURST 15
Tropic Thunder braised Logan’s bratwurst, spicy mustard, queso, chili, diced onions, pretzel roll

OUTPOST SMASHBURGER*
pickles, onions, Open Road sauce, American cheese, brioche bun, served with French fries
SINGLE - 15
DOUBLE - 18.5

SIDES

- FRENCH FRIES 6
- SWEET POTATO FRIES 6.5
- ONION RINGS 7
- COLESLAW 4
- BROCCOLI & CAULIFLOWER 7
- MIXED GREENS SALAD 7

 VEGETARIAN |  GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

GENERAL MANAGER JUAN VENTURA | EXECUTIVE CHEF CRISTOBAL GUEVARA

* 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.

OUTPOST 8.26.26