



BRUNCH COCKTAILS

BLOODY MARY 12
Open Road Distilling Co. American vodka,
housemade bloody mary mix

WHITE PEACH BELLINI 8
cava, white peach, peach schnapps

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

MIMOSA 7
cava, fresh O.J.

BLOOD ORANGE BELLINI 8
cava, blood orange, peach schnapps

HANDCRAFTED COCKTAILS

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

BASIL & BLUE 14
Open Road Distilling Co. American gin, blueberries, ginger, lemon, basil

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

OR CRUSH 12.5
orange infused Open Road Distilling Co. American vodka,
Chinola Passionfruit, fresh orange, agave, lemon

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

VODKA MOJITO 14
strawberry infused Open Road Distilling Co. American vodka,
strawberries, mint, lime

MAPLE OLD FASHIONED* 16.5
Open Road Distilling Co. Eagle Eye Rye whiskey,
maple syrup, Angostura aromatic bitters
*PROUDLY AGED IN WHITE OAK BARRELS AT OPEN ROAD FOR 3 WEEKS

DRAFTS
CRISP

	16 oz. 20 oz
MILLER LITE Milwaukee, WI 4.2%	7 9
PACIFICO CLARA Mexico 4.5%	8.5 10.5
NEPENTHE MALLET AMERICAN LAGER Baltimore, MD 4.3%	8 10

HOPS

BINGO BEER CO. FREE SPACE HAZY IPA Richmond, VA 6.3%	9.25 11.25
VASEN NORSE DOUBLE IPA Richmond, VA 8%	9.5 11.5
ASLIN BEER CO. ROTATING IPA Herndon, VA 5.5%	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
GUINNESS Ireland 4.2%	8.75 10.75

FRUIT & SPICE

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

ASK US ABOUT OUR MONTHLY ROTATING TAPS!

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 0.0 Netherlands 0%	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
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

TRULY WILD BERRY Boston, MA 5%	7.5
WHITE CLAW MANGO Chicago, IL 5%	7.5
HIGH NOON GRAPEFRUIT California 4.5%	8
FINNISH LONG DRINK CITRUS Finland 5.5%	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	10.5 41
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
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 47
ROSÉ Band of Roses, Washington	12.5 49
PROSECCO Ruffino, Italy	12.5 49

HAPPIEST HOURS SPECIAL

MONDAY - FRIDAY 2 PM - 6 PM
in designated bar areas

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

\$7 House Wines by the Glass

\$9 Open Road Distilling Co.
Vodka + Gin

\$2 off Small Plates

JOIN US FOR
LIVE MUSIC

Friday + Saturday
8 - 11 PM

VISIT OUR
SISTER CONCEPT

HEIRLOOM
Monday - Sunday
4pm to Close

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 12.5
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

🥬 HUMMUS 14.5
za’atar spiced cauliflower, garlic toum, pine nuts,
served with housemade garlic naan

🥬 HEIRLOOM TOMATO
BRUSCHETTA 14.5
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

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 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

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

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

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

SANDWICHES

BRUNCH BURGER* 18.5
Creekstone Farms Beef, applewood bacon,
white cheddar, tarragon aioli, caramelized onions,
sunny side up eggs, English muffin

OPEN ROAD BURGER* 17
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

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 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

SENIOR GENERAL MANAGER SARAH JUNGMAHN | 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.