

# 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

### 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 LOCALLY CRAFTED SPIRITS



**OPEN ROAD**  
DISTILLING CO.

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%	8.25   10.25
MILLER LITE Milwaukee, WI 4.2%	7   9
MODELO ESPECIAL Mexico 4.4%	8.25   10.25
EGGENBERG PILS Austria 5.1%	8.75   10.75
PACIFICO CLARA Mexico 4.5%	8.75   10.75

## HOPS

BINGO BEER CO. FREE SPACE HAZY IPA Richmond, VA 6.3%	9.5   11.5
VASEN NORSE DIPA Richmond, VA 8%	9.5   11.5
BELLS TWO HEARTED ALE Kalamazoo, MI 7%	8.75   10.75
ASLIN BEER CO. ROTATING IPA Herndon, VA	9.5   11.5
HONOR BREWING FREEDOM IPA Sterling, VA 6.4%	8.5   10.5

### EXCLUSIVE BREW

ATLAS TROPIC THUNDER IPA Washington, D.C. 6.1%	8.75   10.75
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## MALT & ROAST

GREAT LAKES ELIOT NESS AMBER LAGER Cleveland, OH 6.2%	8.25   10.25
GUINNESS Ireland 4.2%	9   11

## FRUIT & SPICE

BOLD ROCK IPA CIDER Nellysford, VA 4.7%	8.25   10.25
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
STONE DELICIOUS IPA (CAN) 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

PORT CITY OPTIMAL WIT (CAN) Alexandria, VA 5.0%	8
WOLFFER ESTATE CIDER Sagaponack, NY 6.0%	9
EGGENBERG RADLER Austria 2.5%	7
ORIGINAL SIN CIDER (CAN) New York, NY 6.0%	7.5
VICTORY GOLDEN MONKEY TRIPEL Dowington, PA 9.5%	9

## HARD SELTZER

■ SURFSIDE ICED TEA + LEMONADE Philadelphia, PA 4.5%	7.5
■ TRULY WILD BERRY Boston, MA 5%	7.5
■ HIGH NOON GRAPEFRUIT California, 4.5%	8
■ WHITE CLAW BLACK CHERRY Chicago, IL 5%	8

### ★ BUCKET SPECIALS ★

- ★ DOMESTICS | \$28 (5) ■ HARD SELTZERS | \$32 (5)
- FIND YOUR BEACH | \$30 (5)

## 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

## WINE

## WHITES

SAUVIGNON BLANC Vavasour, New Zealand	14   55
PINOT GRIGIO Lumina, Italy	9.75   38
RIESLING Firestone Vineyard, California	12   47
ALBARINO Abadia de San Campio, Spain	11   43
CHARDONNAY Folie à Deux, California	13.5   53
CHARDONNAY Rickshaw, California	12.5   49
ROSÉ Forever Summer, France	13   51
BRUT Domaine Ste. Michelle, Washington	11.5   45
PROSECCO Ruffino, Italy	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

### 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

**BRUSSELS & BLUE 13.5**  
flash fried, bacon, balsamic glaze,  
blue cheese dressing + crumbles

**MEDITERRANEAN HUMMUS  
PLATTER 15.5**  
spiced garbanzos, red peppers, celery, mixed olives,  
radishes, cucumbers, feta, warm pita

**FLASH FRIED CALAMARI 16.5**  
cherry peppers, caper aioli, marinara

## GREENS & GRAINS

**CAESAR\* 10**  
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

**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

**HEIRLOOM TOMATO  
BRUSCHETTA 16.5**  
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

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

**CHOPPED 10**  
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

**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

## ENTRÉES

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

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

**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

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

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

**STEAK TACOS\* 24**  
marinated filet, radish, cucumber, pico de gallo,  
lettuce, tomatillo salsa verde, flour tortillas,  
sweet potato fries

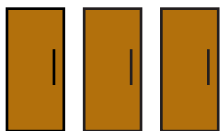
**BLACKENED SHRIMP TACOS 21.5**  
blackened shrimp, pineapple pico de gallo,  
cabbage slaw, chipotle aioli, corn tortillas,  
sweet potato fries

## SIDES

- FRENCH FRIES 6**
- SWEET POTATO FRIES 6.5**
- SEASONAL VEG 7**
- ONION RINGS 7**

# salt

JOIN US DOWNSTAIRS



NO SECRET KNOCK REQUIRED

## SANDWICHES

**OPEN ROAD BURGER\* 18.5**  
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

**TURKEY BURGER 18.5**  
provolone, lettuce, tomato, pickled onions,  
habanero aioli, brioche bun, sweet potato 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

**NASHVILLE HOT CHICKEN  
SANDWICH 18.5**  
brioche bun, house made dill pickles, cider slaw,  
chipotle aioli, French fries

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

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

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

**VEGETARIAN | GLUTEN SENSITIVE**  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

**GENERAL MANAGER LEO PADLA | EXECUTIVE CHEF DANE SEWLALL**

\* 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.