



..... 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

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

OPEN ROAD DISTILLING CO.
FLIGHTS

JOIN US IN THE TASTING ROOM!
ALL SPIRITS *American gin, American vodka,
Independence bourbon, and Eagle Eye Rye whiskey / 20*

CIDER MULE 14
Granny Smith apple-infused American vodka, Averna amaro,
mulled spiced cider, ginger, 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

BLACK MANHATTAN 18
Independence bourbon, Eagle Eye rye whiskey, Averna amaro,
Fee Brothers black walnut bitters

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

ROOT CAUSE 10
mulled spiced cider, root beer, fresh orange, turbinado,
Fee Brothers Black Walnut bitters

DRAFTS

CRISP

MILLER LITE Milwaukee, WI 4.2%	16 oz. 20 oz
PACIFICO CLARA Mexico 4.5%	7 9
MODELO ESPECIAL Mexico 4.4%	8.75 10.75
	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



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

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 Four Vines, 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

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

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.