



## HANDCRAFTED COCKTAILS

### BOURBON SMASH 14

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

### RUBY MULE 13.5

grapefruit infused Open Road Distilling Co. American vodka, Q Mixers ginger beer, lime, grapefruit, turbinado

### BASIL & BLUE 13

Open Road Distilling Co. American gin, blueberries, ginger, lemon, basil

### EL BEBE'S CLASICO MARGARITA 14

Cuervo Especial silver tequila, agave, fresh lime, El Bebe's rim mix

### SOUTHSIDE 14

Open Road Distilling Co. American gin, strawberry oleo, mint, cucumber, lime

### LIFE IS BUENO 14

Sauza Hornitos Reposado tequila, housemade blood orange shrub, agave, lime, Angostura orange bitters

### BLACK MANHATTAN 16

Open Road Distilling Co. Independence bourbon, Zucca Amaro, Angostura bitters, Peychaud bitters, flamed orange

### VODKA MOJITO 14.5

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

### MAPLE OLD FASHIONED\* 16

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

## 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

## DRAFTS

### CRISP

MILLER LITE Milwaukee, WI 4.2% 16 oz. | 20 oz  
7.5 | 9.5  
PACIFICO CLARA Mexico 4.5% 8 | 10

### HOPS

DOGFISH CITRUS SQUALL Milton, DE 8% 8.5 | 10.5  
ARDENT IPA X Richmond, VA 7.1% 8.5 | 10.5  
VASEN NORSE DOUBLE IPA Richmond, VA 8% 9.25 | 11.25  
ASLIN BEER CO. ROTATING IPA Herndon, VA 5.5% 9 | 11

**ATLAS EXCLUSIVE BREW**  
TROPIC THUNDER IPA Washington, D.C. 6.1% 8.5 | 10.5

### MALT & ROAST

GREAT LAKES ELIOT NESS AMBER LAGER 7.75 | 9.75  
Cleveland, OH 6.2%  
GUINNESS Ireland 4.2% 8.5 | 10.5

### 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

ASK US ABOUT OUR MONTHLY ROTATING TAPS!

## BOTTLES

### CRISP

BUD LIGHT St. Louis, MO 4.2% 7  
COORS LIGHT Golden, CO 4.2% 7  
CORONA Mexico 4.6% 8  
HEINEKEN 0.0 Netherlands 0% 7  
MICHELOB ULTRA St. Louis, MO 4.2% 7  
MILLER LITE Milwaukee, WI 4.2% 7  
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

### 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

## WINE

### REDS

PINOT NOIR Kin & Cascadia, Oregon 13 | 51  
PINOT NOIR Meiomi, California 13 | 51  
TEMPRANILLO Campo Viejo, Spain 12 | 47  
MALBEC Nieto Senetiner, Argentina 12 | 47  
CABERNET SAUVIGNON Substance, Washington 13 | 51  
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 | 51  
ALBARINO Abadia de San Campio, Spain 13 | 51  
PINOT GRIGIO Bella Sera, Italy 11 | 43  
RIESLING Firestone Vineyard, California 11 | 43  
CHARDONNAY Folie A Deux, California 13.5 | 53  
CHARDONNAY Rickshaw, California 11.5 | 45  
ROSÉ Band of Roses, Washington 12.5 | 49  
PROSECCO Ruffino, Italy 12 | 47

## HAPPY HOUR SPECIALS

MONDAY through FRIDAY 3 - 6 PM  
in designated bar areas

\$2 off Featured Small Plates  
\$5 16oz Draft Beers  
\$7 House Wines by the Glass  
\$9 Open Road Distilling Co. Vodka or Gin

### JOIN US FOR LIVE MUSIC

Thursday  
7 - 10 PM  
Friday + Saturday  
8 - 11 PM

### NOW FEATURING BRUNCH

Saturday + Sunday  
11 AM - 3 PM

## SMALL PLATES

**LOADED BAKED POTATO SOUP 8**  
applewood bacon, white cheddar, sour cream, scallions

**BRUSSELS & BLUE 11.5**  
flash fried, bacon, balsamic glaze,  
smoked blue cheese

**NACHOS 11.5 | 16.5**  
choice of bbq chicken, chili, or birria beef (+2),  
creamy nacho cheese, white cheddar cheese,  
jalapeños, pico de gallo, sour cream

**COBB LETTUCE WRAPS 13.5**  
wood grilled chicken salad, blue cheese,  
artisan romaine, candied bacon, avocado, tomato, hard  
boiled egg, buttermilk dressing

**HUMMUS 13**  
za'tar spiced cauliflower, garlic toum, pine nuts,  
served with housemade garlic naan

**HEIRLOOM TOMATO  
BRUSCHETTA 14**  
heirloom cherry tomatoes, marinated mozzarella,  
basil pesto, garlic grand rustico

**FLASH FRIED CALAMARI 15.5**  
cherry peppers, caper aioli, marinara

**BAVARIAN PRETZEL 9**  
served with queso and spicy mustard

**PEI MUSSELS 17.5**  
white wine cream sauce, marinated tomatoes,  
cilantro, andouille sausage, garlic grand rustico

**BIRRIA QUESADILLA 17**  
red chili braised beef, chihuahua cheese, diced onion,  
cilantro, served with red chili broth

**WAGYU MEATBALL SLIDER 17**  
garlic brioche, basil aioli, marinara, mozzarella \*contains  
pork

## ROADHOUSE WING CO.

### RUBS & SAUCES

Mild, Hot, Buffalo Garlic, Teriyaki, Korean, Spicy  
Apricot, BBQ, Hickory Honey Mustard,  
Lemon Pepper Rub, Old Bay Rub

### CLASSIC WINGS

8 | \$15 \* 16 | \$28 \* 24 | \$42

tossed in your favorite sauce  
and served with celery  
and smoked blue cheese dressing

### CHICKEN BITES

1/2 lb | \$12 \* 1 lb | \$22 \* 2 lb | \$40

served with hickory honey mustard on the side

## SIZZLIN' FAJITAS

served with warm flour tortillas,  
guacamole, pico de gallo, sour cream,  
smoky black beans, yellow rice, and  
chihuahua cheese

CHICKEN / 20      SHRIMP / 25  
STEAK\* / 30      COMBO / 30  
VEGGIE / 17

## GREENS

**CAESAR\* 9**  
romaine, garlic brioche croutons, parmesan,  
Caesar dressing | add blackened chicken +10

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

**CHOPPED 9**  
romaine, black beans, grilled corn, cucumbers, red onion,  
pico de gallo, white cheddar, garlic brioche croutons,  
chipotle ranch

**GRILLED SALMON\* 24**  
mixed greens, marinated tomatoes, shredded carrots,  
cucumber, corn, red onion, goat cheese, garlic brioche  
croutons, sherry vinaigrette

**CRISPY CHICKEN COBB 17**  
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**  
romaine, grilled chicken, grilled corn, jicama, cucumbers,  
red onion, pico de gallo, black beans, avocado, white  
cheddar, tortilla strips, chipotle ranch

**STEAK\* 27**  
7oz grilled sirloin, mixed greens, grilled corn, avocado,  
marinated tomatoes, balsamic grilled onions, blue cheese,  
balsamic vinaigrette

**GRILLED SHRIMP 19**  
sweet chili glazed shrimp, mixed greens, edamame,  
cucumber, jicama, red onion, cashews,  
marinated tomatoes, cilantro, mint, wasabi aioli,  
creamy ginger dressing, crispy wontons

## ENTRÉES

**BLACKENED SALMON\* 26**  
sautéed spinach, grilled corn + red onion relish,  
balsamic glaze

**SHRIMP + GRITS 27**  
blackened shrimp, stone ground cheddar grits,  
andouille sausage, roasted peppers, corn, baby spinach

**WILD MUSHROOM RAVIOLI 26**  
marsala cream sauce, baby spinach, roasted mushrooms,  
parmesan crisp

**PERUVIAN SPICED HALF CHICKEN 25**  
wood-grilled free range chicken, hand-cut fries,  
mixed greens salad, green herb sauce

**JAMBALAYA 24**  
basmati rice, andouille sausage, chicken, shrimp,  
tomatoes, scallions, spicy cream sauce

**FISH TACOS 19**  
blackened or fried mahi, cabbage jalapeño slaw, yellow rice,  
green hot sauce, tajin, smoky black beans, corn tortillas

**SHORT RIB 32**  
roasted garlic mashed potatoes, sautéed baby spinach,  
red wine jus, crispy onions

**STEAK FRITES\* 30**  
7oz grilled sirloin, chimichurri sauce,  
garlic + herb hand-cut fries

**PIZZAS** **CLASSIC MARGHERITA 14/19**  
crushed tomato sauce, fresh mozzarella,  
sliced tomatoes, basil

**VEGGIE LOVER 18/24**  
kalamata olives, artichokes, red bell peppers,  
roasted cremini mushrooms, garlic spinach,  
red onion

**FOUR CHEESE WHITE 17/23**  
mozzarella, provolone, ricotta, goat cheese,  
garlic spinach

**SMOKED CHICKEN 16/21**  
mozzarella, chipotle aioli, scallions

**BUFFALO CHICKEN 16/21**  
crispy chicken, tomato sauce, mozzarella,  
crumbled blue cheese, ranch & hot sauce drizzle,  
celery leaf

**ITALIAN 17/22**  
roasted peppers and onions, Italian sausage

**MEAT LOVERS 19/27**  
pepperoni, Italian sausage, applewood  
smoked bacon

## SANDWICHES

**OPEN ROAD BURGER\* 16**  
Tillamook cheddar, tomato, romaine, onion ring,  
scallion aioli, brioche bun, hand-cut fries

**BACON BLUE BURGER\* 18**  
blue cheese, applewood bacon, shredded romaine,  
chipotle aioli, caramelized onions, brioche bun,  
hand-cut fries

**STEAK & CHEESE 19**  
Cooper sharp, caramelized onions, Hellman's mayo,  
Leidenheimer roll, hand-cut fries

**FRENCH ONION BURGER\* 18**  
gruyere cheese, caramelized onions,  
crispy onions, brioche bun, steak sauce aioli, hand  
cut french fries

**SHRIMP PO'BOY 20**  
crispy shrimp, shredded lettuce, tomatoes, pickles,  
remoulade, Crystal hot sauce, Leidenheimer roll,  
hand-cut fries

**BBQ GRILLED CHICKEN 17**  
Tillamook cheddar, chipotle aioli, thinly sliced red  
onion, baby arugula, soft white roll, hand-cut fries

**FRIED CHICKEN SANDWICH 16**  
brioche bun, shredded lettuce, dill pickles,  
dill pickle aioli, hand-cut fries

**LOADED GRILLED CHEESE 14**  
avocado, applewood bacon, tomato, scallion aioli,  
Tillamook cheddar, brioche, hand-cut fries

## SIDES

**HAND-CUT FRIES 5**

**SEASONAL VEG 6**

**ONION RINGS 6**

**SWEET POTATO FRIES 6**

**MASHED POTATOES 5**

**VEGETARIAN** | **GLUTEN SENSITIVE**

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

**SENIOR GENERAL MANAGER SARAH JUNGMANN | 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.

RTC 02.08.2024