

OPEN ROAD

HANDCRAFTED COCKTAILS

BOURBON SMASH 11.5

Old Forester bourbon, Bittermens Boston Bittahs, lemon, mint

RUBY MULE 11

locally distilled Belle Isle Grapefruit, Q Mixers ginger beer, lime, grapefruit, turbinado

LIFE IS BUENO 12

Camarena Reposado tequila, housemade blood orange shrub, agave, lime, Angostura orange bitters

VODKA MOJITO 11.5

strawberry infused Three Olives vodka, mint, lime

EL BEBE'S FROZEN MARGARITA 12

Cuervo Especial silver tequila, agave, lime
Clasico or Passion Fruit

MAPLE OLD FASHIONED* 14

Knob Creek Rye whiskey, Fee Brothers aromatic bitters, maple syrup | PROUDLY AGED IN WHITE OAK BARRELS
AT OPEN ROAD FOR 3 WEEKS

OPEN ROAD SANGRIA 11

daily selection white or red wine, tequila or brandy, white or red wine syrup, lemon, orange segments

TANGO 11

Eggenberg Radler, Cuervo especial tequila, Del Maguey Vida mezcal, agave, lime

FOXTROT 10.5

Eggenberg Radler, Absolut Citron, Campari, lemon

DRAFTS CRISP

16 oz. | 20 oz

BUD LIGHT St. Louis, MO 4.2%	6.25 7.5
MILLER LITE Milwaukee, WI 4.2%	6.25 8
EGGENBERG PILS Austria 5.1%	6.75 8
PACIFICO CLARA Mexico, 4.5%	6.5 7.75
SETTLE DOWN EASY #1	7.5 8.75
DRY HOPPED KOLSCH Falls Church, VA 4.75	

HOPS



EXCLUSIVE BREW

TROPIC THUNDER IPA Washington, D.C. 6.1% 7.5 | 9.5

LAGUNITAS LITTLE SUMPIN' SUMPIN' Petaluma, CA 7.5%	7.25 9.25
PORT CITY ESSENTIAL PALE ALE Alexandria, VA 5.5%	7 9
ARDENT IPA X Richmond, VA 7.1%	8 10
FLYING DOG BLOODLINE IPA Fredrick, MD 7%	7.5 9.5
LOST RHINO FACEPLANT Ashburn, VA 6.8%	7.5 9.5
OLD OX HOPPY PLACE Ashburn, VA 7.5%	7.25 9.25
VASEN NORSE DOUBLE IPA Richmond, VA - 8.0%	8 10
BELLS TWO HEARTED ALE Kalamazoo, MI 7%	7.75 9.75
ASLIN BEER CO. ROTATING IPA Herndon, VA	7.50 9.5

MALT & ROAST

GREAT LAKES ELIOT NESS AMBER LAGER Cleveland, OH 6.2%	6.75 8.25
OLD OX- BLACK OX RYE PORTER Ashburn, VA 5.8%	7.5 9
GUINNESS Ireland 4.2%	7.75 9.25

FRUIT & SPICE

BOLD ROCK IPA CIDER Nellysford, VA 4.7%	7.25 8.75
SOLACE 2 LEGIT 2 WIT Dulles, VA 5.7%	7.5 9
ONO MANAKO WHEAT ALE Chantilly, VA 5.5% ABV	7.25 8.75

BOTTLES CRISP

★ BUD LIGHT St. Louis, MO 4.2%	5.75
★ COORS LIGHT Golden, CO 4.2%	5.75
● CORONA Mexico 4.6%	5.75
HEINEKEN Netherlands 5%	5.5
★ MICHELOB ULTRA St. Louis, MO 4.2%	5.75
★ MILLER LITE Milwaukee, WI 4.2%	5.75
● MODELO ESPECIAL Mexico, 4.4 %	6

HOPS

DC BRAU THE CORRUPTION IPA (CAN) Washington, DC 6.5%	7
STONE DELICIOUS IPA Richmond, VA 7.7%	7
DOGFISH HEAD 90 MIN IPA Milton, DE 9%	9
FOUNDERS ALL-DAY IPA (CAN) Grand Rapids, MI 4.7%	6.75

FRUIT & SPICE

STRAFFE HENDRIK BELGIAN TRIPEL Belgium 9.0%	12
PORT CITY OPTIMAL WIT Alexandria, VA 5.0%	7
AVERY EL GOSE (CAN) Boulder, CO 4.5%	7
WOLFFER ESTATE ROSE CIDER Sagaponack, NY 6.0%	8.5
EGGENBERG RADLER Austria 2.5%	6
ORIGINAL SIN CIDER New York, NY 6.0%	6
VICTORY GOLDEN MONKEY TRIPEL Downingtown, PA 9.5%	8

HARD SELTZER

■ TRULY WILD BERRY Boston, MA 5%	6
■ TRULY LEMON TEA California, 5%	6
■ WHITE CLAW MANGO Chicago, IL 5%	6
■ WHITE CLAW NATURAL LIME Chicago, IL 5%	6
■ HIGH NOON GRAPEFRUIT California, 4.5%	6.5

★ BUCKET SPECIALS ★

★ DOMESTICS | \$20 (5) ■ HARD SELTZERS | \$24 (6)
● FIND YOUR BEACH | \$20 (5)

WINE

REDS

PINOT NOIR HobNoB, France	10.5 41
TEMPRANILLO Campo Viejo, Spain	10 39
MALBEC Nieto Senetiner, Argentina	10 39
MERLOT William Hill, California	9.5 37
CABERNET SAUVIGNON MERF, Washington	11.5 45
CABERNET SAUVIGNON J Lohr, California	12.5 49
RED BLEND RYE AGED Robert Mondavi, California	11 43
ZINFANDEL Four Vines, California	10.5 41

WHITES

SAUVIGNON BLANC Nobile, New Zealand	10.5 41
CHENIN BLANC Terra d'Oro, California	11 43
PINOT GRIGIO Bella Sera, Italy	9.5 37
RIESLING Firestone Vineyard, California	10 39
CHARDONNAY Eve, Washington	10.5 41
CHARDONNAY Athena, California	10 39
ROSÉ Band of Roses, Washington	10 39
PROSECCO Ruffino, Italy	10.5 41

★ ASK ABOUT OUR TAKEOUT GROWLERS ★

BOTTLED COCKTAILS FOR TAKEOUT

VODKA MOJITO (16 OZ) | \$25
LIFE IS BUENO (16 OZ) | \$25
RUBY MULE (16 OZ) | \$25
MAPLE OLD FASHIONED (12 OZ) | \$35

MARGARITA (16 OZ) | \$25
BLACKBERRY SANGRIA (12 OZ) | \$20
WHITE PEACH LEMON SANGRIA (12 OZ) | \$20
STRAWBERRY ROSE SANGRIA (12 OZ) | \$20

Each bottle contains 4 cocktails

SMALL PLATES

SOUP OF THE DAY 7

Chef's daily selection

PEI MUSSELS 13

white wine cream sauce,
marinated tomatoes, cilantro,
andouille sausage, garlic grand rustico

BRUSSELS & BLUE 10

flash fried, bacon, balsamic glaze,
smoked blue cheese

FOUR CHEESE MAC 10

Cavatappi pasta, 4 cheese sauce, parmesan
crisp, add braised short rib | + 4.5

FLASH FRIED CALAMARI 12

cherry peppers, caper aioli, marinara

NACHOS 9 | 15

choice of bbq chicken or chili
creamy nacho cheese, white cheddar cheese,
jalapeños, pico de gallo, sour cream

COBB LETTUCE WRAPS 11.5

wood grilled chicken salad, blue cheese,
artisan romaine, candied bacon, avocado,
tomato, hard boiled egg, buttermilk dressing

ROADHOUSE WING CO.

OPEN ROAD SIGNATURE WINGS

8|\$13

smoked blue cheese dressing, celery

* CLASSIC WINGS *

8|\$12 • 16|\$23 • 24|\$34 • 32|\$46

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

* CHICKEN TENDERS *

3|\$9 • 6|\$17 • 9|\$25 • 12|\$33

served with your favorite sauce on the side

* CHICKEN BITES *

½ LB|\$10.5 • 1 LB|\$20 • 2 LB|\$38

served with your favorite sauce on the side

RUBS & SAUCES

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

SIDES

FRENCH FRIES 5

SWEET POTATO FRIES 5

SEASONAL VEG 5

MASHED POTATOES 5

ENTRÉES

JAMBALAYA 20

basmati rice, andouille sausage, chicken, shrimp,
tomatoes, okra, scallions, spicy cream sauce

STEAK TACOS* 19

marinated flat iron, radish, cucumber, pico de gallo,
lettuce, tomatillo salsa verde, cilantro rice

FISH TACOS* MKT

blackened fish, pico de gallo, jack cheese,
chipotle aioli, cilantro rice, guacamole,
sour cream

CHICKEN TENDERS 15

three house brined tenders, coleslaw,
hand cut fries, hickory honey mustard

CAESAR 8

romaine, garlic croutons, tomatoes,
parmesan, Caesar dressing

MARKET 7.5

mixed greens, grilled corn, avocado, tomatoes,
housemade pickles, blue cheese, sherry vinaigrette

SPINACH 8

baby spinach, applewood bacon, candied walnuts,
granny smith apples, red onion, goat cheese,
apple vinaigrette

GRILLED SALMON* 19

mixed greens, grilled corn, tomatoes,
housemade pickles, goat cheese, garlic croutons,
sherry vinaigrette

ROADHOUSE CHICKEN 15.5

romaine, grilled chicken, black beans, grilled corn,
cilantro, avocado, tortilla strips, dried cranberries,
pico de gallo, buttermilk dressing, apple vinaigrette

* GUEST FAVORITE *

OPEN ROAD BURGER* 14

Wisconsin cheddar, tomato,
shredded romaine, onion ring,
scallion aioli, brioche bun, hand-cut fries
add braised short rib | + 4.5

BACON BLUE BURGER* 15

blue cheese, applewood bacon, shredded romaine,
chipotle aioli, caramelized onions, brioche bun,
hand-cut fries

FRENCH DIP 18

slow roasted ribeye, au jus, horseradish cream,
toasted roll, hand-cut fries

TRADITIONAL CHEESE 12/17

crushed tomato sauce, mozzarella, provolone, oregano

VEGGIE LOVER 14/19

kalamata olives, artichokes, red bell peppers,
roasted cremini mushrooms, garlic spinach,
red onion

CLASSIC MARGHERITA 12/17

crushed tomato sauce, fresh mozzarella,
sliced tomatoes, basil

FOUR CHEESE WHITE 15/21

mozzarella, provolone, ricotta, goat cheese,
garlic spinach

VEGETARIAN | GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

PERUVIAN SPICED HALF CHICKEN 21

wood grilled free range chicken, hand-cut fries,
mixed greens salad, green herb sauce

BLACKENED SALMON* 22

sautéed spinach, grilled corn + red onion relish,
balsamic glaze

STEAK FRITES* 23

hickory-grilled sirloin, chimichurri sauce,
garlic + herb hand-cut fries

BBQ PORK RIBS 24

½ rack, bbq sauce, coleslaw, hand-cut fries

GREENS

TUNA SALAD 23

mixed greens, edamame, jicama, mango, cucumber,
cashews, avocado, tomato, cilantro, mint,
creamy ginger dressing, wasabi cream

CRISPY CHICKEN COBB 15

romaine + mixed greens, crispy chicken bites,
Nueske's bacon, hard boiled egg, blue cheese,
marinated tomato, avocado, carrots, cucumbers,
grilled corn, sherry vinaigrette
+ smoked blue cheese dressing

BLACKENED CHICKEN CAESAR 15.5

romaine, garlic croutons, tomatoes, parmesan,
Caesar dressing

FLAT IRON STEAK* 18

mixed greens, grilled corn, avocado,
tomatoes, housemade pickles,
blue cheese, balsamic vinaigrette

GRILLED SHRIMP* 16

mixed greens, grilled corn, tomatoes,
golden beets, parmesan cheese crisps,
scallions, blood orange vinaigrette

SANDWICHES

FRENCH ONION BURGER* 15

gruyere cheese, caramelized onions,
crispy onions, steak sauce aioli

GRILLED CHICKEN SANDWICH 14

goat cheese, roasted red peppers, dressed arugula,
Italian rustico, hand-cut fries

LOADED GRILLED CHEESE 13

avocado, applewood bacon, tomato,
Wisconsin cheddar, scallion aioli, hand-cut fries

FRIED CHICKEN SANDWICH 13

brioche bun, shredded lettuce, dill pickles,
dill pickle aioli, hand-cut fries

PIZZAS

SMOKED CHICKEN 13/18

mozzarella, chipotle aioli, scallions

ITALIAN 14/19

roasted peppers and onions, Italian sausage

BUFFALO CHICKEN 13/18

crispy chicken, tomato sauce, mozzarella, crumbled
blue cheese, ranch & hot sauce drizzle, celery leaf

MEAT LOVERS 16/24

pepperoni, Italian sausage, apple wood smoked bacon

* 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.