

# OPEN ROAD

## BRUNCH COCKTAILS

### BLOODY MARY 8

Three Olives vodka, housemade bloody mary mix

### BLOOD ORANGE BELLINI 6

cava, blood orange, peach schnapps

### MIMOSA 5 | 22

cava, fresh O.J.

### WHITE PEACH BELLINI 6

cava, white peach, peach schnapps

## 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

### 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

|                                       |            |
|---------------------------------------|------------|
| <b>MILLER LITE</b> Milwaukee, WI 4.2% | 6.25   7.5 |
| <b>EGGENBERG PILS</b> Austria 5.1%    | 6.75   8   |
| <b>PACIFICO CLARA</b> Mexico 4.5%     | 6.5   7.75 |

### HOPS



### EXCLUSIVE BREW

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

|   |             |
|---|-------------|
| <b>ARDENT IPA X</b> Richmond, VA 7.1%             | 8   10      |
| <b>VASEN NORSE DIPA</b> Richmond, VA 8%           | 8   10      |
| <b>BELLS TWO HEARTED ALE</b><br>Kalamazoo, MI 7%  | 7.75   9.75 |
| <b>ASLIN BEER CO. ROTATING IPA</b><br>Herndon, VA | 7.50   9.5  |

### MALT & ROAST

|   |             |
|---|-------------|
| <b>GREAT LAKES ELIOT NESS AMBER LAGER</b><br>Cleveland, OH 6.2% | 6.75   8.25 |
| <b>GUINNESS</b> Ireland 4.2%                                    | 7.75   9.25 |
| <b>PARKWAY RAVENS ROOST PORTER</b> Salem, VA 7.1%               | 7.5   9     |

### FRUIT & SPICE

|  |             |
|--|-------------|
| <b>BOLD ROCK IPA CIDER</b> Nellysford, VA 4.7% | 7.25   8.75 |
| <b>SOLACE 2 LEGIT 2 WIT</b> Dulles, VA 5.7%    | 7.5   9     |

## SEASONAL ROTATORS

ASK US ABOUT OUR MONTHLY ROTATING TAPS!

ASK YOUR SERVER  
ABOUT GROWLER FILLS

## BOTTLES

### CRISP

|  |      |
|--|------|
| ★ <b>BUD LIGHT</b> St. Louis, MO 4.2%      | 5.75 |
| ★ <b>COORS LIGHT</b> Golden, CO 4.2%       | 5.75 |
| ● <b>CORONA</b> Mexico 4.6%                | 5.75 |
| ● <b>HEINEKEN 0.0</b> Netherlands 0%       | 5.5  |
| ★ <b>MICHELOB ULTRA</b> St. Louis, MO 4.2% | 5.75 |
| ★ <b>MILLER LITE</b> Milwaukee, WI 4.2%    | 5.75 |
| ● <b>MODELO ESPECIAL</b> Mexico, 4.4 %     | 6    |

### HOPS

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

### FRUIT & SPICE

|  |     |
|--|-----|
| <b>PORT CITY OPTIMAL WIT (CAN)</b> Alexandria, VA 5.0%   | 7   |
| <b>AVERY EL GOSE (CAN)</b> Boulder, CO 4.5%              | 7   |
| <b>WOLFFER ESTATE CIDER</b> Sagaponack, NY 6.0%          | 8.5 |
| <b>EGGENBERG RADLER</b> Austria 2.5%                     | 6   |
| <b>ORIGINAL SIN CIDER (CAN)</b> New York, NY 6.0%        | 6   |
| <b>VICTORY GOLDEN MONKEY TRIPEL</b> Downingtown, PA 9.5% | 8   |

### HARD SELTZER

|   |     |
|---|-----|
| ■ <b>TRULY WILD BERRY</b> Boston, MA 5%         | 6   |
| ■ <b>WHITE CLAW MANGO</b> Chicago, IL 5%        | 6   |
| ■ <b>WHITE CLAW NATURAL LIME</b> Chicago, IL 5% | 6   |
| ■ <b>HIGH NOON GRAPEFRUIT</b> California, 4.5%  | 6.5 |

### ★ BUCKET SPECIALS ★

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

## SMALL PLATES

### CHILI BOWL 7

diced onions, white cheddar, sour cream

### BRUSSELS & BLUE 10

flash fried, bacon, balsamic glaze, smoked blue cheese

### FOUR CHEESE MAC 10

cavatappi pasta, 4 cheese sauce, parmesan crisp

### FLASH FRIED CALAMARI 13

cherry peppers, caper aioli, marinara

### NACHOS 9 | 15

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

### CHICKEN BITES 11

brined tenders, flash fried, hickory honey mustard

### COBB LETTUCE WRAPS 11.5

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

### ★ GAME DAY FAVORITE ★

### OPEN ROAD WINGS 12

blue cheese dressing, celery like it spicy? ask for hot sauce

### CLASSIC WINGS 11.5

choice of spicy apricot, old bay, spicy buffalo, or hickory honey mustard served with celery and smoked blue cheese dressing

## SIDES

### BACON 5

### EGGS 5

### FRUIT 5

### HOMEFRIES 5

### ★ ON THE RUN? ★

## ORDER ONLINE

FOR CURBSIDE PICKUP & DELIVERY  
OPENROADGRILL.COM

## BRUNCH ENTRÉES

### AVOCADO TOAST\* 14

grand rustico, poached eggs, black bean salsa, feta cheese, cilantro, chili oil

### CHALLAH FRENCH TOAST 12

macerated berries, citrus cream, crispy corn flakes

### BREAKFAST SANDWICH 12

toasted brioche, applewood bacon, 2 eggs any style, white cheddar, home fries

### BREAKFAST TACO 12.5

corn tortillas, scrambled eggs, Mexican chorizo, white cheddar, shredded lettuce, ranchero sauce, guacamole, salsa verde, home fries

### ALL AMERICAN BREAKFAST\* 13.5

two eggs your way, applewood smoked bacon, brioche toast, cup of fruit, choice of home fries or cheddar grits

### HUEVOS RANCHEROS \* 12.5

black bean purée, crispy tortillas, Mexican chorizo, avocado, hash, cilantro, and lime crema, sunny side up egg

## GREENS

### CAESAR 9

romaine, garlic croutons, parmesan, Caesar dressing | blackened chicken + 7

### CHOPPED 8.5

romaine, black beans, grilled corn, red onion, pico, white cheddar, chipotle ranch

### ROADHOUSE CHICKEN 18

romaine, grilled chicken, grilled corn, jicama, red onion, pico, black beans, avocado, white cheddar, tortilla strips, chipotle ranch

### GRILLED SALMON\* 21

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

### CRISPY CHICKEN COBB 18

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

### OR CUT NY STRIP\* 22.5

7oz steak, mixed greens, grilled corn, avocado, tomatoes, grilled onions, blue cheese, balsamic vinaigrette

## SANDWICHES

### ★ GUEST FAVORITE ★

### OPEN ROAD BURGER\* 14

Wisconsin cheddar, tomato, romaine, onion ring, scallion aioli, brioche bun, french fries

### FRENCH ONION BURGER\* 14

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

### BACON BLUE BURGER\* 14.5

blue cheese, applewood bacon, romaine, chipotle aioli, caramelized onions, brioche bun, french fries

### FRENCH DIP 19

slow roasted ribeye, au jus, horseradish cream, toasted roll, french fries

### VEGGIE BURGER 14

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

### GRILLED CHICKEN SANDWICH 13.5

goat cheese, roasted red peppers, dressed arugula, Italian Rustico, french fries

### LOADED GRILLED CHEESE 13

avocado, applewood bacon, tomato, Wisconsin cheddar, scallion aioli, french fries

### FRIED CHICKEN SANDWICH 14

shredded lettuce, dill pickles, dill pickle aioli, brioche bun, french fries

## DESSERTS

### PEANUT BUTTER PIE 9

oreo crust, whipped cream, chopped peanuts

### BRIOCHE BREAD PUDDING 9

bourbon caramel sauce, vanilla ice cream

### HOT FUDGE ICE CREAM CAKE 9

homemade chocolate cake, vanilla bean ice cream, hot fudge, chocolate pearls

### GREAT FALLS ICE CREAM 7

chocolate, vanilla, strawberry or seasonal flavor

 VEGETARIAN |  GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

GENERAL MANAGER MICHAEL BOLEA | 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.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS