



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 - 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