

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

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

MAKERS & CIDER 12

Makers Mark bourbon, Bold Rock hard cider, maple cinnamon, lemon, Angostura bitters

VODKA MOJITO 11.5

strawberry infused Three Olives vodka, mint, lime

DRAFTS CRISP

16 oz. | 20 oz

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| 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

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|---|-------------|
| ATLAS TROPIC THUNDER IPA Washington, DC 6.1% | 7.5 9.5 |
| <i>EXCLUSIVE BREW</i> | |
| 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 | 8 10 |
| Richmond, VA - 8.0% | |
| BELLS TWO HEARTED ALE | 7.75 9.75 |
| Kalamazoo, MI 7% | |
| ASLIN BEER CO. ROTATING IPA | 7.50 9.5 |
| Herndon, VA | |

MALT & ROAST

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|---|-------------|
| GREAT LAKES ELIOT NESS AMBER LAGER | 6.75 8.25 |
| Cleveland, OH 6.2% | |
| BROOKLYN LAGER Brooklyn, NY 5.2% | 7.25 8.75 |
| OLD OX- BLACK OX RYE PORTER | 7.5 9 |
| Ashburn, VA 5.8% | |
| GUINNESS Ireland 4.2% | 7.75 9.25 |

FRUIT & SPICE

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|--|-------------|
| 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

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| ★ 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

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|---|------|
| DC BRAU THE CORRUPTION IPA (CAN) | 7 |
| Washington, DC 6.5% | |
| 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

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|---|-----|
| 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 Downington, PA 9.5% | 8 |

HARD SELTZER

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|---|-----|
| ■ 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

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|--|-----------|
| 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

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

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|---|
| 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 14

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

BRUSSELS & BLUE 11

flash fried, bacon, balsamic glaze, smoked blue cheese

FOUR CHEESE MAC 10

Cavatappi pasta, 4 cheese sauce, parmesan crisp

FLASH FRIED CALAMARI 14

cherry peppers, caper aioli, marinara

NACHOS 10 | 16

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

COBB LETTUCE WRAPS 13

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

ROADHOUSE WING CO.

RUBS & SAUCES

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

★ CLASSIC WINGS ★

8|\$14 • 16|\$25 • 24|\$37

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

★ CHICKEN TENDERS ★

3|\$10 • 6|\$18 • 9|\$26

served with your favorite sauce on the side

★ CHICKEN BITES ★

½ LB|\$12 • 1 LB|\$22 • 2 LB|\$40

served with your favorite sauce on the side

SIDES

FRENCH FRIES 6

SWEET POTATO FRIES 6

SEASONAL VEG 6

MASHED POTATOES 6

ENTRÉES

JAMBALAYA 23

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

STEAK TACOS* 21

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 16

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

PERUVIAN SPICED HALF CHICKEN 22

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

BLACKENED SALMON* 24

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

STEAK FRITES* 27

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

BBQ PORK RIBS 24

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

GREENS

CRISPY CHICKEN COBB 16

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 16

romaine, garlic croutons, tomatoes, parmesan, Caesar dressing

FLAT IRON STEAK* 23

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

GRILLED SHRIMP* 17

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

SANDWICHES

★ GUEST FAVORITE ★

OPEN ROAD BURGER* 15

Wisconsin cheddar, tomato, shredded romaine, onion ring, scallion aioli, brioche bun, hand-cut fries

BACON BLUE BURGER* 16

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

FRENCH DIP 19

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

FRENCH ONION BURGER* 16

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

GRILLED CHICKEN SANDWICH 15

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

LOADED GRILLED CHEESE 14

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

FRIED CHICKEN SANDWICH 14

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

PIZZAS

TRADITIONAL CHEESE 12/17

crushed tomato sauce, mozzarella, provolone, oregano

VEGGIE LOVER 17/23

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

CLASSIC MARGHERITA 13/18

crushed tomato sauce, fresh mozzarella, sliced tomatoes, basil

FOUR CHEESE WHITE 16/22

mozzarella, provolone, ricotta, goat cheese, garlic spinach

SMOKED CHICKEN 15/20

mozzarella, chipotle aioli, scallions

ITALIAN 16/21

roasted peppers and onions, Italian sausage

BUFFALO CHICKEN 15/20

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

MEAT LOVERS 18/26

pepperoni, Italian sausage, apple wood smoked bacon

VEGETARIAN | GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

ON THE RUN? ORDER ONLINE FOR CURBSIDE PICKUP OR DELIVERY

SENIOR GENERAL MANAGER REES FREIBERG | EXECUTIVE CHEF CRISTOBAL GUEVARA

* 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.