

OPEN ROAD

BRUNCH COCKTAILS

BLOODY MARY 8
vodka, housemade bloody mary mix

MIMOSA 5 | 22
cava, fresh O.J.

WHITE PEACH BELLINI 6
cava, white peach, peach schnapps

BLOOD ORANGE BELLINI 6
cava, blood orange, 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

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

★ ASK ABOUT OUR TAKEOUT GROWLERS ★

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 Downington, 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)

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

CHILI BOWL 7

garnished with diced onions, white cheddar and sour cream

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 11

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

CHICKEN BITES 10.5

½ pound 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

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

BRUNCH ENTRÉES

* TOAST *

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

HOUSE SMOKED SALMON AVO TOAST* 15

grand rustico, chilled & smoked salmon, guacamole spread, citrus vinaigrette tossed carrots, cucumbers, red onions, crispy capers

SHORT RIB TOAST* 17

toasted brioche, braised short rib, poached eggs, asparagus, demi-glace, corn hash, hollandaise

CHICKEN, BISCUITS & GRAVY* 13

flash fried chicken breast, housemade buttermilk biscuits, poached eggs, country gravy, home fries

STEAK & EGGS* 20

6 oz wood grilled sirloin, 2 eggs any style, home fries, asparagus, hollandaise

BREAKFAST TACOS 12.5

flour 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, sunny side up egg

GREENS

ROADHOUSE CHICKEN 15.5

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

GRILLED SALMON* 19

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

GRILLED SHRIMP 16

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

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

SANDWICHES

* GUEST FAVORITE *

OPEN ROAD BURGER* 14

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

FRENCH ONION BURGER* 15

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

FRIED CHICKEN SANDWICH 13

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

BREAKFAST SANDWICH 12

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

BRUNCH BURGER* 14

Black Forest ham, pepper jack cheese, chipotle aioli, fried egg, lettuce, tomato, brioche bun, hand-cut fries

GRILLED CHICKEN SANDWICH 14

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

PIZZAS

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

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

 VEGETARIAN |  GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

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.

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