

OPEN ROAD

HANDCRAFTED COCKTAILS

BOURBON SMASH 11

Old Forester bourbon, Bittermens Boston Bittahs, lemon, mint

RUBY MULE 11

locally distilled Belle Isle Grapefruit, Gosling's ginger beer, lime, grapefruit, turbinado

KENTUCKY TEA 11.5

Deep Eddy Sweet Tea vodka, Four Roses bourbon, housemade raspberry grenadine, lime, ginger

LIFE IS BUENO 12

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

VODKA MOJITO 11

strawberry infused Three Olives vodka, mint, lime

BLACK MANHATTAN 14

Smooth Ambler Contradiction bourbon, Averna Amaro, Angostura bitters

MAPLE OLD FASHIONED* 14

Redemption Rye whiskey, Fee Brothers aromatic bitters, maple syrup

*PROUDLY AGED IN WHITE OAK BARRELS AT OPEN ROAD FOR 3 WEEKS

DRAFTS CRISP

16 oz. | 20 oz

BUD LIGHT St. Louis, MO 4.2%	5.75 7
MILLER LITE Milwaukee, WI 4.2%	5.75 7
EGGENBERG PILS Austria 5.1%	6.75 8
PACIFICO CLARA Mexico, 4.5%	6.25 7.75
SETTLE DOWN EASY #1	7.25 8.5
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%	6.75 8.75
ARDENT IPA X Richmond, VA 7.1%	7.75 9.75
FLYING DOG BLOODLINE IPA Fredrick, MD 7%	7.5 9.5
LOST RHINO FACEPLANT Ashburn, VA 6.8%	7.5 9.5
CROOKED RUN HEART & SOUL Sterling, VA 6.5%	7.75 9.75

MALT & ROAST

ROCKET FROG WALLOPS ISLAND	7.5 9
BROWN ALE Sterling, VA 4.9%	
GREAT LAKES ELIOT NESS AMBER LAGER Cleveland, OH 6.2%	6.5 8
GUINNESS Ireland 4.2%	7.5 9

FRUIT & SPICE

BOLD ROCK IPA CIDER Nellysford, VA 4.7%	7 8.5
SOLACE 2 LEGIT 2 WIT Dulles, VA 5.7%	7.5 9

★ 50% OFF BOTTLES OF WINE ★
FOR TAKEOUT

BOTTLES CRISP

AMSTEL LIGHT Netherlands 3.8%	5.5
★ BUD LIGHT St. Louis, MO 4.2%	5.5
★ COORS LIGHT Golden, CO 4.2%	5.5
● CORONA Mexico 4.6%	5.5
HEINEKEN Netherlands 5%	5.5
★ MICHELOB ULTRA St. Louis, MO 4.2%	5.5
★ MILLER LITE Milwaukee, WI 4.2%	5.5

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
NARRAGANSETT DEL'S SHANDY Pawtucket, RI 4.7%	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 GRAPEFRUIT Boston, MA 5%	6
■ WHITE CLAW MANGO Chicago, IL 5%	6
● CORONA SELTZER Chicago, IL 4.5% ask about flavor options	6

★ 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 Doña Paula "Los Cardos," 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 Simi 'Rebel Cask', California	12 47
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 Frisk, Australia	9.5 37
CHARDONNAY Eve, Washington	10.5 41
CHARDONNAY Athena, California	10 39
ROSÉ Band of Roses, Washington	10 39
PROSECCO Ruffino, Italy	10.5 41

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

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

WINGS

★ GAME DAY FAVORITE ★

ROADHOUSE 12

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

CLASSIC 11.5

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

SIDES

FRENCH FRIES 5

SWEET POTATO FRIES 5

SEASONAL VEG 3

ONION RINGS 5

MASHED POTATOES 5

ASK ABOUT OUR TAKEOUT GROWLERS

CRISP | 15

HOPS | 19

MALT & ROAST | 17

FRUIT & SPICE | 17

GROWLER NOT INCLUDED

ENTRÉES

JAMBALAYA 19

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

STEAK TACOS* 18

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

PERUVIAN SPICED HALF CHICKEN 21

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

BLACKENED SALMON* 20

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

STEAK FRITES* 22

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

GREENS

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* 18

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

ROADHOUSE CHICKEN 15

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

CRISPY CHICKEN COBB 14.5

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

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

★ GUEST FAVORITE ★

OPEN ROAD BURGER* 13

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

BACON BLUE BURGER* 14

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

FRENCH ONION BURGER* 14

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

GRILLED CHICKEN SANDWICH 13

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

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

ITALIAN 14/19

roasted peppers and onions, Italian sausage

SMOKED CHICKEN 13/18

mozzarella, chipotle aioli, scallions

CLASSIC MARGHERITA 12/17

crushed tomato sauce, fresh mozzarella, sliced tomatoes, basil

FOUR CHEESE WHITE 15/21

mozzarella, provolone, ricotta, goat cheese, garlic spinach

CHECK OUT OUR PIZZA SPECIALS!

 VEGETARIAN |  GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

ON THE RUN? ORDER ONLINE

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.