OPEN ROAD
ROSSLYN

HANDCRAFTED COCKTAILS

CUCUMBER G&T 12
Open Road Distilling Co. American gin, salted cucumber, lemon, Angostura orange bitters

ESPRESSO MARTINI 14
Open Road Distilling Co. American vodka, Santa Lucia cold brew, vanilla

BASIL & BLUE 14
Open Road Distilling Co. American gin, blueberries, ginger, lemon, basil

VODKA MOJITO 14
strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime

PALOMA 15
Corazon Reposado tequila, Combier pamplemousse, agave, lime, Q Mixers sparkling

EL BEBE'S CLASICO MARGARITA 14
Astral Blanco tequila, agave, fresh lime, El Bebe's rim mix

CIDER MULE 13
Open Road Distilling Co. American vodka, Averna Amaro, spiced apple cider, ginger, lime, Q Mixers ginger beer

BOURBON SMASH 15.5
Open Road Distilling Co. Independence bourbon, Bittermens Boston Bittahs, lemon, mint

BLACK MANHATTAN 17
Open Road Distilling Co. Independence bourbon, Eagle Eye rye, Averna Amaro, Fee Brothers Black Walnut bitters

MAPLE OLD FASHIONED* 16.5
Open Road Distilling Co. Eagle Eye Rye whiskey, maple syrup, Angostura aromatic bitters

*PROUDLY AGED IN WHITE OAK BARRELS FOR 3 WEEKS

FEATURING OUR LOCALLY CRAFTED SPIRITS

OPEN ROAD DISTILLING CO.

AMERICAN GIN - **11**
AMERICAN VODKA - **11**
INDEPENDENCE BOURBON - **13**
EAGLE EYE RYE - **13**

COME ENJOY THE FULL EXPERIENCE AT OUR DISTILLERY IN RESTON, VA!

MOCKTAILS

ELIXIR 9
salted cucumber, ginger cordial, lemon, Q Mixers soda water

BASIL BERRY SPRITZ 9
fresh orange, lemon, strawberry, basil, agave, Q Mixers sparkling grapefruit

DRAFTS

CRISP

	16 oz. | 20 oz
ATLAS BULLPEN PILSNER Washington, D.C. 4.7%	8.25 | 10.25
MILLER LITE Milwaukee, WI 4.2%	7 | 9
MODELO ESPECIAL Mexico 4.4%	8.25 | 10.25
EGGENBERG PILS Austria 5.1%	8.75 | 10.75
PACIFICO CLARA Mexico 4.5%	8.75 | 10.75

HOPS

BINGO BEER CO. FREE SPACE HAZY IPA Richmond, VA 6.3%	9.5 | 11.5
VASEN NORSE DIPA Richmond, VA 8%	9.5 | 11.5
BELLS TWO HEARTED ALE Kalamazoo, MI 7%	8.75 | 10.75
ASLIN BEER CO. ROTATING IPA Herndon, VA	9.5 | 11.5
HONOR BREWING FREEDOM IPA Sterling, VA 6.4%	8.5 | 10.5

EXCLUSIVE BREW
TROPIC THUNDER IPA Washington, D.C. 6.1% — 8.75 \| 10.75

MALT & ROAST

GREAT LAKES ELIOT NESS AMBER LAGER Cleveland, OH 6.2%	8.25 | 10.25
GUINNESS Ireland 4.2%	9 | 11

FRUIT & SPICE

BOLD ROCK IPA CIDER Nellysford, VA 4.7%	8.25 | 10.25
SOLACE 2 LEGIT 2 WIT Dulles, VA 5.7%	8.75 | 10.75

BOTTLES

CRISP

★ BUD LIGHT St. Louis, MO 4.2%	6.5
★ COORS LIGHT Golden, CO 4.2%	6.5
● CORONA Mexico 4.6%	8
HEINEKEN 0.0 Netherlands 0%	7
★ MICHELOB ULTRA St. Louis, MO 4.2%	6.5
★ MILLER LITE Milwaukee, WI 4.2%	6.5
MONTUCKY COLD SNACKS LAGER Montana 4.1 %	6

HOPS

OSKAR BLUES DALES PALE ALE (CAN) Longmont, CO 6.5%	7.5
STONE DELICIOUS IPA (CAN) Richmond, VA 7.7%	8
DOGFISH HEAD 90 MIN IPA Milton, DE 9%	10
FOUNDERS ALL-DAY IPA (CAN) Grand Rapids, MI 4.7%	7.5
ATHLETIC BREWING RUN WILD IPA (N/A) Milford, CT 0.0%	6.5

FRUIT & SPICE

PORT CITY OPTIMAL WIT (CAN) Alexandria, VA 5.0%	8
WOLFFER ESTATE CIDER Sagaponack, NY 6.0%	9
ORIGINAL SIN CIDER (CAN) New York, NY 6.0%	7.5
VICTORY GOLDEN MONKEY TRIPEL Dowington, PA 9.5%	9

HARD SELTZER

■ SURFSIDE ICED TEA + LEMONADE Philadelphia, PA 4.5%	7.5
■ TRULY WILD BERRY Boston, MA 5%	7.5
■ HIGH NOON GRAPEFRUIT California, 4.5%	8
■ WHITE CLAW BLACK CHERRY Chicago, IL 5%	8
■ SUPER LYTE VODKA+ADE Philadelphia, PA 4.5%	8

★ BUCKET SPECIALS ★

★ DOMESTICS | $28 (5) ■ HARD SELTZERS | $32 (5)
● FIND YOUR BEACH | $30 (5)

WINE

REDS

PINOT NOIR A to Z, Oregon	13.5 | 53
PINOT NOIR Meiomi, California	14 | 55
TEMPRANILLO Campo Viejo, Spain	12 | 47
MALBEC Portillo, Argentina	11 | 43
CABERNET SAUVIGNON Greenwing, Washington	12.5 | 49
CABERNET SAUVIGNON Mon Frere, California	13.5 | 53
RED BLEND Z Alexander Brown, California	13 | 51
SANGIOVESE Col d' Orcia, Italy	13.5 | 53

WHITES

SAUVIGNON BLANC Vavasour, New Zealand	14 | 55
PINOT GRIGIO Lumina, Italy	9.75 | 38
RIESLING Raimund Prüm 'Essence', Germany	11 | 43
ALBARINO Abadia de San Campio, Spain	11 | 43
CHARDONNAY Folie à Deux, California	13.5 | 53
CHARDONNAY Rickshaw, California	12.5 | 49
ROSÉ Forever Summer, France	13 | 51
PROSECCO Ruffino, Italy	13 | 51

SMALL PLATES

SOUP OF THE DAY 8.5
Chef's daily selection

CHILI BOWL 8.5
diced onions, white cheddar, sour cream

NACHOS 13 | 18
choice of bbq chicken or chili,
creamy nacho cheese, jalapeños,
pico de gallo, sour cream

SPINACH & ARTICHOKE DIP 13
parmesan crisp, warm tortilla chips

BRUSSELS & BLUE 13.5
flash fried, bacon, balsamic glaze,
blue cheese dressing + crumbles

MEDITERRANEAN HUMMUS PLATTER 15.5
spiced garbanzos, red peppers, celery, mixed olives,
radishes, cucumbers, feta, warm pita

FLASH FRIED CALAMARI 16.5
cherry peppers, caper aioli, marinara

HEIRLOOM TOMATO BRUSCHETTA 16.5
heirloom cherry tomatoes, marinated
mozzarella, basil pesto, basil, garlic grand rustico

COBB LETTUCE WRAPS 14.5
wood grilled chicken salad, blue cheese,
artisan romaine, candied bacon, avocado,
tomato, hard boiled egg, buttermilk dressing

WAGYU MEATBALL SLIDERS 18.5
garlic brioche, basil aioli, marinara, mozzarella
***contains pork*

CLASSIC WINGS
8|$17 · 16|$30 · 24|$43
tossed in your favorite sauce
and served with celery
and smoked blue cheese dressing

CHICKEN TENDERS
3|$12 · 6|$22 · 9|$29
served with your favorite sauce on the side

CHICKEN BITES
½ LB|$13.5 · 1 LB|$24 · 2 LB|$42
served with your favorite sauce on the side

RUBS & SAUCES
Mild, Hot, Buffalo Garlic, Teriyaki, Korean,
Spicy Apricot, BBQ, Hickory Honey Mustard,
Lemon Pepper Rub, Old Bay Rub

SALADS & BOWLS

CAESAR* 10
romaine, brioche garlic croutons, parmesan,
Caesar dressing

GRILLED SALMON* 26
mixed greens, marinated tomatoes, shredded carrots,
cucumber, corn, red onion, goat cheese, garlic brioche
croutons, sherry vinaigrette, balsamic drizzle

ROADHOUSE CHICKEN 19.5
romaine, grilled chicken, grilled corn, jicama,
red onion, pico, black beans, avocado, white cheddar,
tortilla strips, chipotle ranch

MEDITERRANEAN BOWL 17
crispy falafel, shredded romaine, cucumbers, marinated
tomatoes, pickled red onions, feta, tzatziki, hummus,
garlic toum, roasted cauliflower,
harissa vinaigrette, warm pita

CHOPPED 10
romaine, black beans, grilled corn, red onion, pico,
white cheddar, garlic croutons, chipotle ranch

BLACKENED CHICKEN CAESAR 18
romaine, brioche garlic croutons, parmesan,
Caesar dressing

CRISPY CHICKEN COBB 19
romaine + mixed greens, crispy chicken bites,
Nueske's bacon, hard boiled egg, blue cheese,
marinated tomato, avocado, carrots, cucumbers,
grilled corn, sherry vinaigrette + blue cheese dressing

CHIMICHURRI STEAK BOWL* 23
5oz grilled filet tips, mixed greens, marinated tomatoes,
cucumbers, crispy onions, avocado, grilled corn,
balsamic grilled onions, marinated farro, chimichurri,
sherry vinaigrette

ENTRÉES

FILET TIPS PASTA* 23
grilled filet tips, linguine, green + red peppers, red
onion, cilantro, tequila lime cream sauce

ATLANTIC SALMON* 27
warm farro salad, roasted mushrooms, wilted baby
spinach, mixed olives, marinated tomatoes,
charred lemon emulsion, grilled lemon

BRICK CHICKEN 24
garlic mashed potatoes, grilled broccolini,
brown butter, gremolata

PERUVIAN SPICED HALF CHICKEN 25
grilled free range chicken, french fries,
green herb sauce, mixed green salad

SESAME CRUSTED TUNA* 28
soy glaze, furikake sticky rice, garlic spinach,
mango ginger relish

JAMBALAYA 25
penne pasta, andouille sausage, chicken, shrimp,
diced tomatoes, scallions, chipotle cream sauce,
Parmigiano Reggiano

STEAK FRITES* 31
7oz sirloin, chimichurri, garlic + herb fries

STEAK TACOS* 24
marinated filet, sauteed onions, radish, cucumber, pico
de gallo, lettuce, tomatillo salsa verde, flour tortillas,
sweet potato fries

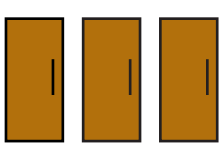
BLACKENED SHRIMP TACOS 21.5
blackened shrimp, pineapple pico de gallo,
cabbage slaw, chipotle aioli, corn tortillas,
sweet potato fries

SIDES

- FRENCH FRIES 6
- SWEET POTATO FRIES 6.5
- SEASONAL VEG 7
- ONION RINGS 7

salt

JOIN US DOWNSTAIRS



NO SECRET KNOCK REQUIRED

SANDWICHES & WRAPS

OPEN ROAD BURGER* 18.5
Tillamook cheddar, tomato, romaine,
onion ring, scallion aioli, brioche bun,
French fries

BACON BLUE BURGER* 18.5
blue cheese, applewood bacon, romaine,
chipotle aioli, caramelized onions,
brioche bun, French fries

FRENCH ONION BURGER* 18.5
gruyere cheese, caramelized onions,
crispy onions, steak sauce aioli, brioche bun,
French fries

TURKEY BURGER 18.5
provolone, lettuce, tomato, pickled onions,
habanero aioli, brioche bun, sweet potato fries

BLACKENED CHICKEN CAESAR WRAP 16
romaine, garlic brioche croutons, parmesan,
Caesar dressing, flour tortilla, French fries

VEGGIE BURGER 15.5
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

NASHVILLE HOT CHICKEN SANDWICH 18.5
brioche bun, dill pickles, cider slaw,
chipotle aioli, French fries

BBQ GRILLED CHICKEN 17.5
Tillamook cheddar, chipotle aioli, thinly sliced red
onion, baby arugula, soft white roll, French fries

STEAK & CHEESE 19.5
Cooper sharp, caramelized onions,
Hellman's mayo, Leidenheimer roll, French fries

LOADED GRILLED CHEESE 15.5
avocado, applewood bacon, tomato, scallion aioli,
Tillamook cheddar, brioche, French fries

BUFFALO CHICKEN WRAP 16
tenders tossed in buffalo sauce, shredded lettuce,
pickled carrots, choice of blue cheese or
ranch dressing, flour tortilla, French fries

VEGETARIAN | GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

GENERAL MANAGER LEO PADLA | **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.**

RS 11.12.26