OPEN ROAD

OUTPOST & BIERGARTEN

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 IN HOUSE CRAFTED SPIRITS

OPEN ROAD DISTILLING CO.

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

ENJOY THE FULL TASTING EXPERIENCE IN THE DISTILLERY!

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

	16 oz. | 20 oz
MILLER LITE Milwaukee, WI 4.2%	7 | 9
MODELO ESPECIAL Mexico 4.4%	8.25 | 10.25
BINGO BEER CO. FREE SPACE HAZY IPA Richmond, VA 6.3%	9.5 | 11.5
ASLIN BEER CO. ROTATING IPA Herndon, VA 5.5%	9.5 | 11.5
VASEN WEST COAST IPA Richmond, VA 6.7%	8.75 | 10.75
GUINNESS Ireland 4.2%	9 | 11
LOST BOY COMEBACK KID DRY CIDER Alexandria, VA 6.9%	8.75 | 10.75
SOLACE 2 LEGIT 2 WIT Dulles, VA 5.7%	8.75 | 10.75

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

BOTTLES

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
GREAT LAKES ELIOT NESS AMBER LAGER Cleveland, OH 6.2%	8
OSKAR BLUES DALES PALE ALE (CAN) Longmont, CO 6.5%	7.5
FOUNDERS ALL-DAY IPA (CAN) Grand Rapids, MI 4.7%	7.5
PORT CITY OPTIMAL WIT Alexandria, VA 5%	8
SURFSIDE ICED TEA + LEMONADE Philadelphia, PA 4.5%	8
TRULY WILD BERRY Boston, MA 5%	7.5
HIGH NOON GRAPEFRUIT CA 4.5%	8
SUPER LYTE VODKA+ADE Philadelphia, PA 4.5%	8

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	12 | 47
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	14.5 | 57
ALBARINO Abadia de San Campio, Spain	13 | 51
PINOT GRIGIO Lumina, Italy	10.5 | 41
RIESLING Raimund Prüm 'Essence', Germany	11 | 43
CHARDONNAY Folie à Deux, California	14 | 56
CHARDONNAY Rickshaw, California	12.5 | 49
ROSÉ Forever Summer, France	13 | 51
PROSECCO Ruffino, Italy	13 | 51

HAPPIEST HOURS SPECIAL

TUESDAY - FRIDAY 3 PM - 6 PM

in designated bar areas

	PINTS	COCKTAILS
3 PM	$3	$4 OFF
4 PM	$4	$3 OFF
5 PM	$5	$2 OFF

$7 House Wines by the Glass

$8 Open Road Distilling Co. Spirits

$2 Off Small Plates

SMALL PLATES

CHILI BOWL 8.5
diced onions, white cheddar, sour cream, scallions

FRENCH ONION SOUP GRATINÉE 11
savory beef & onion broth, brioche croutons, gruyere, mozzarella

NACHOS 13 | 18
choice of bbq chicken, chili, or birria beef (+2), creamy nacho cheese, white cheddar cheese, jalapeños, pico de gallo, sour cream

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

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

BIRRIA QUESADILLA 18.5
red chili braised beef, chihuahua cheese, diced onion, cilantro, served with red chili broth

SPINACH & ARTICHOKE DIP 13
parmesan crisp, warm tortilla chips

BAVARIAN PRETZEL 10
served with queso and spicy mustard

QUESO 9
served with warm tortilla chips

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

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

RUBS & SAUCES
Mild, Hot, Spicy Apricot,
ORD Independence BBQ,
Hickory Honey Mustard,
Old Bay Rub

SALADS & BOWLS

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

GRILLED SALMON* 24
mixed greens, marinated tomatoes, pickled carrots, cucumbers, grilled corn, red onion, goat cheese, champagne vinaigrette, balsamic drizzle

OUTPOST BOWL 15
basmati rice, romaine, grilled corn, cucumbers, pico de gallo, black beans, avocado, white cheddar, tortilla strips, chipotle ranch
crispy chicken +$4, chicken tinga +$4, grilled filet tips* +$8, grilled shrimp +$6

BAJA SHRIMP 19
grilled shrimp, romaine, napa cabbage, avocado, pico de gallo, seasoned black beans, grilled corn, cucumbers, red onion, white cheddar, chipotle ranch, crispy tortilla strips

MONTEREY CHICKEN SALAD 18
crispy chicken bites, romaine, napa cabbage, grilled corn, cucumbers, pico de gallo, white cheddar, garlic brioche croutons, bbq swirl, chipotle ranch

STEAK WALDORF 26
grilled filet tips, mixed greens, red grapes, marinated tomatoes, celery, dried cranberries, candied walnuts, apple, blue cheese crumbles, tarragon aioli, champagne vinaigrette

ENTRÉES

FISH & CHIPS 20
Tropic Thunder IPA beer battered Atlantic cod, creamy coleslaw, French fries, tartar sauce

BLACKENED CHICKEN ALFREDO 23
grilled blackened chicken breast, egg fettuccine, broccoli, parmesan cream

GRILLED ATLANTIC SALMON* 27
basmati rice, wilted baby spinach, sun dried tomato vinaigrette

FISH TACOS 23
blackened mahi, cabbage jalapeño slaw, green hot sauce, tajin, corn tortillas, sweet potato fries

HALF ROASTED CHICKEN 25
papas bravas, green hot sauce, mixed greens salad

STEAK TACOS 24
marinated filet, sauteed onions, radish, cucumber, pico de gallo, lettuce, tomatillo salsa verde, flour tortillas, cilantro rice

JAMBALAYA 25
basmati rice, andouille sausage, chicken, shrimp, tomatoes, scallions, spicy cream sauce
Substitute penne pasta? Let us know!

7oz FILET MIGNON* 42
papas bravas, green hot sauce, dressed baby arugula, red wine jus

KIDS
FOR KIDS 12 AND UNDER

GRILLED OR FRIED CHICKEN BITES 7
French fries

ALFREDO PASTA 8
egg fettuccine, parmesan cream

GRILLED CHEESE 7
French fries

SALMON & VEGGIES 9
grilled salmon, broccoli & cauliflower

CHEESEBURGER 9
French fries

DESSERTS

WARM APPLE COBBLER 10
Great Falls vanilla bean ice cream,
ORD Independence Bourbon butterscotch sauce

BREAD PUDDING BITES 10
white chocolate bread pudding, crème anglaise, caramel drizzle

BROWNIE HOT FUDGE SUNDAE 10
house-made flourless chocolate brownie,
Great Falls vanilla bean ice cream, hot fudge sauce, candied walnuts, whipped cream

GREAT FALLS ICE CREAM 8
3 scoops, chocolate, vanilla bean, or seasonal flavor

SANDWICHES & WRAPS
COMES WITH CHOICE OF COLESLAW, HOMEMADE KETTLE CHIPS OR MIXED GREENS SALAD
ADD FRIES +$2

OPEN ROAD BURGER* 16
Tillamook cheddar, tomato, shredded romaine, onion ring, scallion aioli, brioche bun
bacon +$2

BACON BLUE BURGER* 16
blue cheese, applewood bacon, shredded romaine, chipotle aioli, caramelized onions, brioche bun

STEAK & CHEESE 17
Cooper sharp, caramelized onions, Hellman's mayo, Leidenheimer roll

BUFFALO CHICKEN WRAP 15
tenders tossed in buffalo sauce, shredded lettuce, pickled carrots, choice of blue cheese or ranch dressing, flour tortilla

MEDITERRANEAN WRAP 16
hummus, shredded romaine, harissa vinaigrette, cucumbers, marinated tomatoes, roasted red peppers, pickled onions, tzatziki, crumbled feta, flour tortilla
chicken +$4, shrimp +$6

BBQ GRILLED CHICKEN 16
Tillamook cheddar, chipotle aioli, shaved red onion, baby arugula, soft white roll

BORO CLUB 17
smoked turkey breast, applewood bacon, gruyere cheese, lettuce, tomato, dijonaise, toasted brioche

BLACKENED CHICKEN CAESAR WRAP 15
romaine, garlic brioche croutons, parmesan, Caesar dressing, flour tortilla

OUTPOST SMASHBURGER*
pickles, onions, Open Road sauce, American cheese, brioche bun, served with French fries
SINGLE - 15
DOUBLE - 18.5

SIDES

FRENCH FRIES 6
SWEET POTATO FRIES 6.5
ONION RINGS 7
COLESLAW 4
BROCCOLI & CAULIFLOWER 7
garlic butter, parmesan cheese
MIXED GREENS SALAD 7
champagne vinaigrette

VEGETARIAN | GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

GENERAL MANAGER JUAN VENTURA | **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.