WINE

RED

	6oz	9oz	BTL
PINOT NOIR böen by belle glos "FOX BLOCK XV" zabala vineyard, monterey, ca	17	25.5	66
PINOT NOIR sokol blosser "evolution" - willamette valley, oregon	13	19.5	50
RED BLEND daou "the pessimist" - paso robles, california	13	19.5	50
RED BLEND the prisoner wine co. "unshackled" - california	15	22.5	58
CABERNET illicit - california	12	18	46
CABERNET bonanza "lot 8" by chuck wagner - california	15	22.5	58

ROSÉ & BUBBLES

ROSÉ fleurs de prairie - languedoc, france	11	16.5	42
PROSECCO fiori d'acacia - veneto, italy	13	19.5	50
CHAMPAGNE g.h. mumm "grand cordon" brut - reims, france	-	-	105

WHITE

PINOT GRIGIO bollini - vigneti delle dolomiti igt, italy	11	16.5	42
SAUVIGNON BLANC the crossings - new zealand	13	19.5	50
SAUVIGNON BLANC silverado "miller ranch" estate - napa valley, california	16	24	62
RIESLING the seeker - mosel, germany	11	16.5	42
CHARDONNAY kali hart - monterey, california	12	18	46
CHARDONNAY duckhorn "decoy" - california	14	21	54

BEER

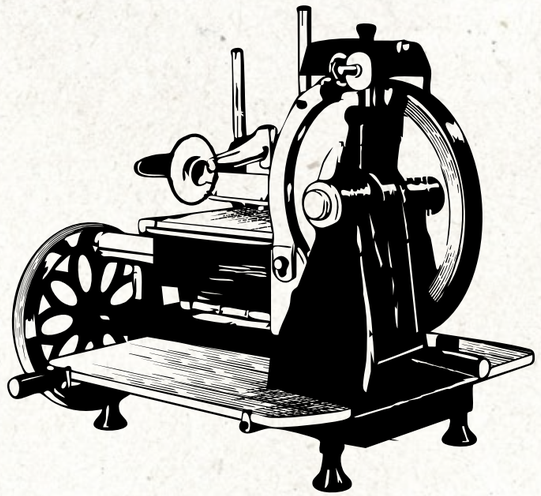
DRAUGHT

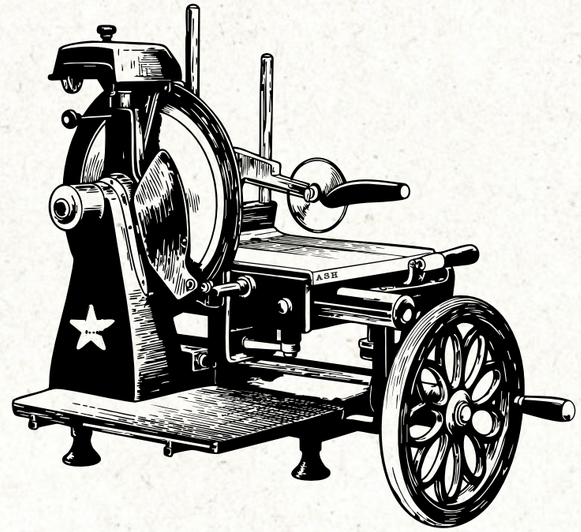
HIGHLAND BREWING "GAELIC ALE" north carolina 7 | 8.5
COORS LIGHT colorado 6 | 7.5
DOS XX LAGER mexico 6 | 7.5
PERONI italy 7 | 8.5
SIERRA NEVADA "HAZY LITTLE THING" north carolina 6.5 | 8
TAP "EIGHTEEN" | MP

TERRAPIN BEER CO. coastal daydream ipa 7 | 8.5
PRINTER'S ALE MANUFACTURING CO. dylux american lager 6 | 7.5
SCOFFLAW BREWING pog basement ipa 7 | 8.5
MONDAY NIGHT BREWING taco tuesday mexican lager 6 | 7.5
SWEETWATER BREWING 420 extra pale ale 6.5 | 8
STILLFIRE BREWING college dropout 6 | 7.5
THREE TAVERNS juiced on ponce hazy ipa 7 | 8.5
NEW REALM BREWING CO. tropic dream fruited wheat ale 6.5 | 8
FIRE MAKER BREWING CO. calamity jane light beer 6.5 | 8
ATLANTA CIDER CO. local rotating cider 7.5 | 9
CREATURE COMFORTS tropicalia ipa 7 | 8.5
WILD LEAP local gold blonde ale 7 | 8.5

CANS, ROADIES & SHINERS

COORS OG colorado | 4.5
MONTUCKY COLD SNACKS LAGER montana | 5
WILD HEAVEN BREWING "EMERGENCY DRINKING BEER" | 6
PAPERBAG SPECIAL who knows where | 2.95
MODELO ESPECIAL mexico | 5.5
DESCHUTES BREWING "FRESH SQUEEZED IPA" oregon | 5.75
MILLER HIGH LIFE wisconsin | 4.5
GUINNESS ireland | 6.5
PABST "BLUE RIBBON" wisconsin | 4
TECATE mexico | 5.25
MICHELOB ULTRA missouri | 6 (16oz)
YUENGLING LAGER pennsylvania | 4.5
MONDAY NIGHT BREWING "DR. ROBOT BERRY LEMON SOUR" | 6.5
CORONA EXTRA mexico | 5.5
COORS LIGHT colorado | 5.5 (16oz)
HIGH NOON assorted flavors | 9
BEST DAY BREWING N/A kölsch | hazy ipa | 6





CULINARY DROPOUT

BRUNCH

RISE & SHINE *and drink*

BLOODY MARYS 14
SERRANO & JALAPEÑO
BACON
HEIRLOOM VEGETABLE

BUBBLES & MIMOSAS 13
BOOZY BELLINI
GUAVA PINEAPPLE
ELDERFLOWER & GRAPEFRUIT

APEROL SPRITZ 14
Bubbles aperol, vodka, lemon, sparkling wine

RED CAN, BLACK BIRD 14
spiced clamato, au jus, blanco tequila, chile con todos, tecate

GIDDY UP ESPRESSO MARTINI 16
vodka, caffé borghetti espresso liqueur, spanish vanilla, cinnamon spiced cold brew

WELLNESS RETREAT 14
Bubbles vodka, pineapple, jalapeño, mint, sparkling wine

PLAYBOI STACHE 14
vanilla tea-infused deep eddy vodka, passoã passion fruit liqueur, orange oil

CARAJILLO 16
don q gran reserva añejo rum, licor 43, brûléed banana, cold brew coffee

BRUNCH

HAM & EGG GRILLED CHEESE 16
tavern ham, white cheddar, avocado, ciabatta, breakfast potatoes

TWO EGGS ANY WAY* 14
bacon, breakfast potatoes, grilled bread

SMOKEHOUSE HASH* 18
slow roasted bbq pork, crispy potato, charred onion, poblano pepper, sunny side up egg, flour tortilla

BREAKFAST BURRITO 17
egg, sausage, crispy potato, avocado, sour cream, provolone fondue

SAUSAGE, BACON & EGG PIZZA* 18
smoked onion alfredo, mozzarella cheese, provolone fondue, hash brown, arugula

SOUTHWEST BREAKFAST BOWL 15
egg white, black bean, avocado, roasted zucchini, red pepper, chipotle yogurt, pumpkin seed, pico de gallo

FRIED CHICKEN & BUTTERMILK BISCUIT* 18.5
sunny side up egg, spicy old bay gravy, fresh herbs

BANANA BREAD FRENCH TOAST 15
butter toasted almond, banana caramel, chantilly

STARTERS

YESTERDAY'S SOUP 10
it's better the next day

SOFT PRETZELS & PROVOLONE FONDUE 17.5
sea salt

SPICY TUNA CRISPY RICE* 19
fresno chili, cilantro, yuzu soy caramel

BBQ PORK NACHOS 18.5
black bean, guacamole, sour cream, pico de gallo

WAGYU PIGS IN A BLANKET 17.5
honey mustard crème fraîche

CRISPY BRUSSELS SPROUTS 13
gochujang, mint, cilantro

WHITE TRUFFLE DEVILED EGGS 12
crispy prosciutto, chive

WHIPPED FETA & TAHINI DIP 15
grilled strawberry, apricot preserve, pistachio crunch, grilled ciabatta

BACON WRAPPED SHRIMP 19
corn bread stuffing, pimento aioli, cajun butter, parmesan

HOT WINGS 18.5
buffalo sauce, honey mustard seed, shaved carrots & celery, parmesan

HOUSE POTATO CHIPS 10
famous onion dip

ANTIPASTI

GRILLED ASPARAGUS 6
MARINATED OLIVES 5
MARCONA ALMONDS 5
MOLINARI SOPRESSATA 6
CRUSTY BREAD, GARLIC OIL & BALSAMIC 6
HOUSE SMOKED SALMON DIP, CRUSHED PRETZEL 11
HOT COPPA 7
PROSCIUTTO DI SAN DANIELE 9
DOLCE GORGONZOLA 5.5
PRAIRIE BREEZE CHEDDAR 5
TRUFFLE CRESCENZA 6
AGED MANCHEGO 5.5
PIMENTO CHEESE 6

EPISODE 163
The Slicer
CHEF BOARD
chef's selection of thinly sliced meats, cheese & snacks
30

SALADS

ADD SALMON* 9, STEAK* 10, CHICKEN 7, OR SHRIMP 8

CLASSIC CAESAR 13
toasted cheese croutons

SHRIMP & AVOCADO LOUIE 24
heirloom tomato, grilled corn, crushed egg, old bay bread crumb, garden herbs

STRAWBERRY & SPINACH 16
golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette

CHOPPED CHICKEN 21
avocado, bacon, heirloom tomato, white cheddar, deviled egg, bacon bbq ranch

ASIAN CRUNCH 17
purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

Detroit Style
PIZZA

CHEESE 20
provolone, havarti, mozzarella cheese, parmesan, di napoli tomato & lots of fresh basil

BLACK TRUFFLE MUSHROOM 22
smoked onion alfredo, mozzarella cheese, arugula

PEPPERONI & ITALIAN SAUSAGE 21
di napoli tomato, mozzarella cheese

ENTRÉES

36-HOUR PORK RIBS 31
jalapeño, molasses, fries

SHAVED PRIME RIB DIP* 26
fontina, horseradish crème fraîche, au jus

BEER BATTERED FISH & CHIPS 21
coleslaw, tartar sauce

TURKEY PASTRAMI SANDWICH 18
pretzel roll, swiss, coleslaw, 1000 island

FRIED CHICKEN 25
buttermilk biscuit, smashed potato, gravy (be patient - it's worth it!)

SPICY VEGAN CURRY 21
griddled sweet potato, eggplant, snap pea, bok choy, shiitake mushrooms, black rice

ROASTED SALMON* 29
sweet corn, toasted couscous, heirloom tomato & caper relish

THE PUB BURGER* 21
havarti, bacon, mayo, house bbq sauce add egg* +3

1ST THINGS FIRST 11

Shots

MEXICAN CANDY
tequila, watermelon, summer salt

DROPOUT WHISKEY
100 proof bonded ky bourbon, cinnamon, vanilla

FANCY GREEN TEA
irish whiskey, peach, lemon

SPARKPLUG
vodka, espresso, spiced cold foam

Cocktails

Summer Tan SANGRIA 14
WATERMELON PINEAPPLE RUM, STRAWBERRY & KIWI, BRANDY, LEMON, WHITE WINE

ENDLESS SUMMER MARGARITA 15
tradicional blanco tequila, smashed watermelon, lime, summer salt

TWO TO MANGO 16
tito's, orange, guava, high noon pineapple

OLD FASHIONED AMERICAN SPIRIT 16
rittenhouse rye 100pf, burnt demerara, spiced cacao, bitter trio

EL MATADOR 15.5
gran centenario añejo, elderflower, ginger agave, orange bitters

PALOMA SPRITZ 15
tradicional blanco tequila, fresh grapefruit, combier pamplemousse, sparkling wine, himalayan pink salt

TIJUANA SPA WATER 15
blanco tequila, jalapeño, mint, pineapple, cilantro

ABANDONED CADILLAC 17
patrón tequila, grand marnier, pomegranate redux, tart lime

PEACHES & RYE 16
redemption rye, combier pêche liqueur, puréed peach, wild mint

MEXICAN DOJO 15
tequila blanco, jalapeño & fresno chile, tart lime, honey habanero salt

FULL MOON PARTY 15
lemongrass-soaked tanqueray, velvet falernum, thai basil leaf, english cucumber

LIL MEZ DAISY 16
corazón reposado tequila, naranja agria, pressed lime, unicorn tears

CAMPFIRE VIBES 15
100 proof bonded ky whiskey, chai jacked apple cider, spanish vanilla, roasted five spice

EVIL JUNGLE PRINCESS 15
rum blend, spiced orgeat, pineapple, guava, lime, pineapple rum float

ROOM SERVICE 14
american gin, lemon, strawberry, bubbly wine

BIRDIE JUICE 15
vodka, desert prickly pear, smashed lemon, high noon peach iced tea

DROPOUT CLASSIC MULE 14.5
vodka, ginger agave, fresh lime

SAFETY MEETING 13
shot of dropout whiskey + coors banquet

MINIMAL CONSEQUENCES 9 *non-alc*

JUICY WATERMELON SPRITZ
fresh pressed lemon, smashed watermelon, sparkling coconut water

SICILIAN LEMONADE STAND
puréed strawberry, fever-tree sparkling lemonade

SOCIETY CRUSH
ruby red grapefruit, citrus oleo, toasted cinnamon, seltzer water

VIDA VERDITA
jalapeño, mint, pineapple, cilantro, bubbly water

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity will be added to parties of eight or more.