

# 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

ROSE 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

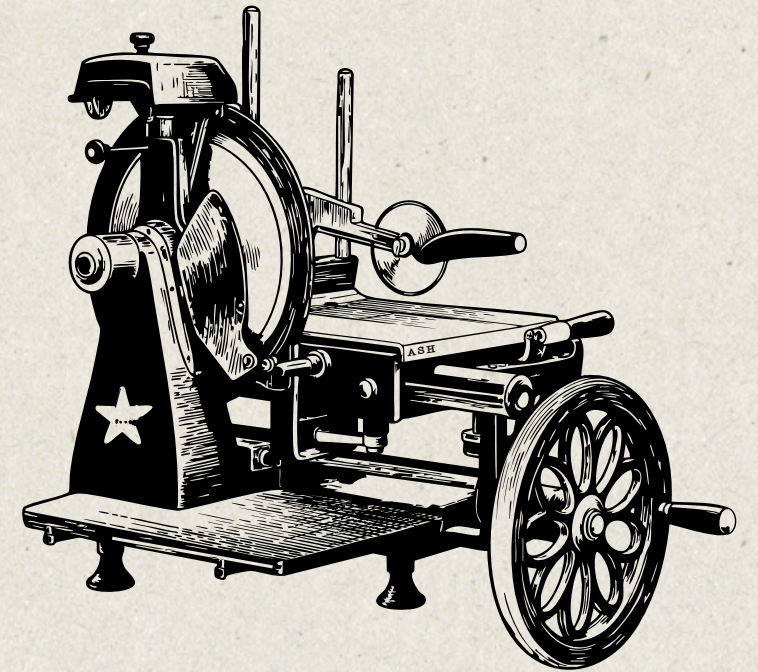
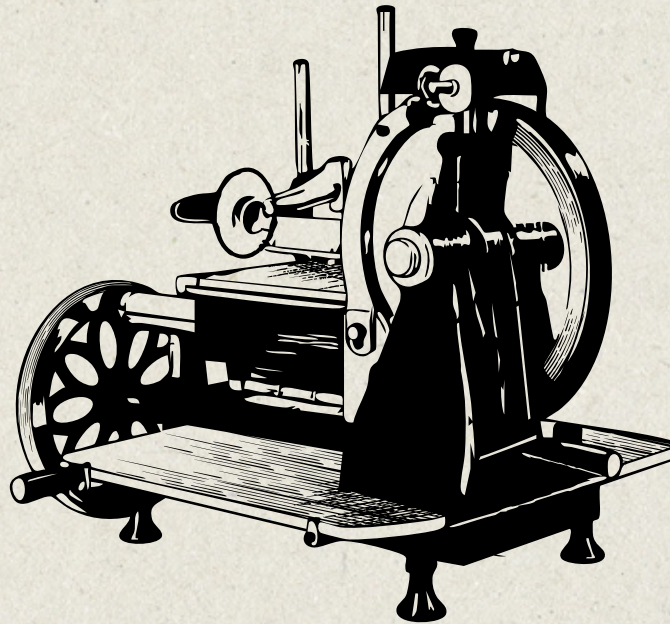
HIGHLAND BREWING "GAELIC ALE" north carolina 7   8.5	PERONI italy 7   8.5
COORS LIGHT colorado 6   7.5	SIERRA NEVADA "HAZY LITTLE THING" north carolina 6.5   8
DOS XX LAGER mexico 6   7.5	TAP "EIGHTEEN"   MP

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



CULINARY DROPOUT



## 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

## 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 BELLY 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

## *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



## 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

## SANDWICHES

SERVED WITH FRIES OR HOUSE SALAD

- TURKEY PASTRAMI 18**  
pretzel roll, swiss, coleslaw, 1000 island
- SHAVED PRIME RIB DIP\* 26**  
fontina, horseradish crème fraîche, au jus
- THE M.A.C. BURGER\* 20**  
double cheeseburger, onion, lettuce, pickle, 1000 island
- THE PUB BURGER\* 21**  
havarti, bacon, mayo, house bbq sauce add egg\* +3
- CRISPY CHICKEN KATSU 19**  
japanese milk bread, spicy miso aioli, napa slaw, hoisin



## ENTRÉES

- 36-HOUR PORK RIBS 31**  
jalapeño, molasses, fries
- FRIED CHICKEN 25**  
buttermilk biscuit, smashed potato, gravy *(be patient - it's worth it!)*
- MA...THE MEATLOAF!?! 24**  
broccoli, smashed potato, gravy
- MONGOLIAN SHORT RIB\* 28**  
charred scallion, bok choy, soft egg, crispy onion, yuzu sticky rice, thai chili
- CRUNCHY CHICKEN TACOS 21**  
queso oxaca, refried black bean, roasted corn slaw, salsa borracha
- STEAK FRITES\* 40**  
prime skirt steak, black truffle butter, french fries
- SPICY RIGATONI 24**  
chicken sausage, roasted mushroom, spinach, calabrian panna, pecorino bread crumb
- BEER BATTERED FISH & CHIPS 21**  
coleslaw, tartar sauce
- KOREAN STYLE RIBEYE CAP\* 42**  
zucchini, beech mushroom, roasted onion, cilantro *very limited availability*
- 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

## 1<sup>ST</sup> 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

- GIDDY UP ESPRESSO MARTINI 16**  
vodka, caffè borghetti espresso liqueur, spanish vanilla, cinnamon spiced cold brew
- ENDLESS SUMMER MARGARITA 15**  
tradicional blanco tequila, smashed watermelon, lime, summer salt
- PLAYBOI STACHE 14**  
vanilla tea-infused deep eddy vodka, passoã passion fruit liqueur, orange oil
- 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
- TWO TO MANGO 16**  
tito's, orange, guava, high noon pineapple
- 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

