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

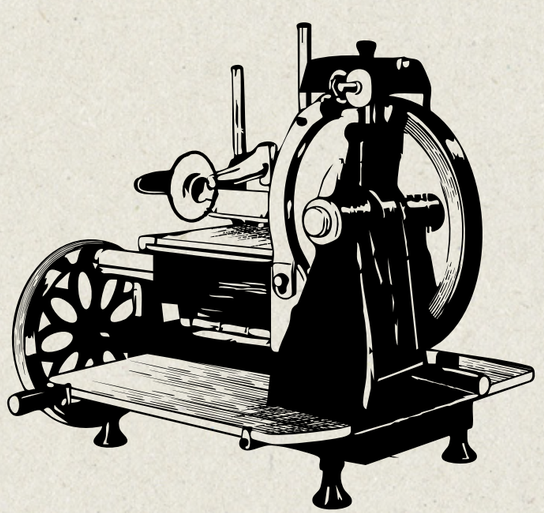
DRAUGHT

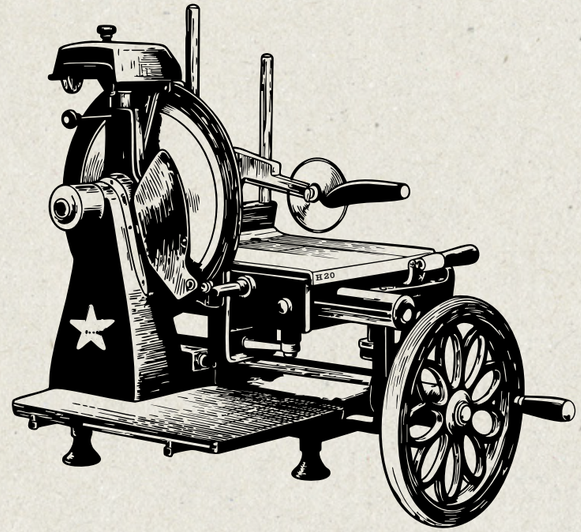
DOS XX LAGER mexico 6.5 | 8
AMERICA LOVES COLD BEER usa 6.75 | 8.25
TAP "EIGHTEEN" | MP

DROPOUT BREW CO. + MOTHER ROAD gonzo highway lager 7.25 | 8.75
WREN HOUSE BREWING big spill pils 6.75 | 8.25
AZ LOC ALE BEER CO. cactus bird juicy wheat 7.5 | 9
THE SHOP BREWING church music ipa 7.75 | 9.25
MOTHER ROAD tower station ipa 7.75 | 9.25

CANS, ROADIES & SHINERS

PABST "BLUE RIBBON" wisconsin | 4
PAPERBAG SPECIAL who knows where | 2.95
COORS OG colorado | 6
FIRESTONE WALKER "805" california | 5.5
PERONI italy | 6.5
PAPAGO BREWING "ORANGE BLOSSOM ALE" | 6.5
COORS LIGHT colorado | 6 (16oz)
TECATE mexico | 6
FOUR PEAKS "BAD BIRDIE JUICY GOLDEN ALE" | 6.5
HUSS BREWING "SCOTTSDALE BLONDE" | 6.5
MICHELOB ULTRA missouri | 6.5 (16oz)
MODELO "ESPECIAL" mexico | 6.5
MONTUCKY COLD SNACKS LAGER montana | 5
CORONADO BREWING CO. "ROTATING CIDER" california | 8 (16oz)
MILLER HIGH LIFE wisconsin | 4.5
SIERRA NEVADA "HAZY LITTLE THING IPA" california | 6.75
CORONA EXTRA mexico | 6.5
NORTH COAST BREWING "SCRIMSHAW PILSNER" | 6.5
FOUR PEAKS "KILT LIFTER" | 6.5
GUINNESS ireland | 7
DESCHUTES BREWING "FRESH SQUEEZED IPA" oregon | 7
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

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
broccolini, 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 oaxaca, 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

1ST THINGS FIRST *Shots* 11

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

Double
BLIND 8
PAPERBAG BEER + AIRPLANE SHOOTER

Cocktails

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

GIDDY UP ESPRESSO MARTINI 16
vodka, caffé 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

* 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.