

MINIMAL CONSEQUENCES 9 *non-alc*

SICILIAN LEMONADE STAND

puréed strawberry,
fever-tree sparkling lemonade

VIDA VERDITA

jalapeño, mint, pineapple, cilantro,
bubbly water

SOCIETY CRUSH

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

THE HASS

creamy avocado, coconut, fresh pressed lime,
ginger agave, naranja agria

IT'S 3:45 SOMEWHERE 13

SAFETY MEETING

dropout whiskey
+ coors banquet

JALISCO HILLBILLY
corazón blanco tequila
+ tecate

Shot 'n' Beer

THE OG HANDSHAKE

jägermeister
+ pbr

.38 SPECIAL
evan williams bourbon
+ miller high life



Double BLIND 9

PAPERBAG BEER +
AIRPLANE
SHOOTER

WINE

RED

PINOT NOIR böen by belle glos "fox block xv" zabala vineyard, monterey, ca
PINOT NOIR sokol blosser "evolution" - willamette valley, oregon
RED BLEND daou "the pessimist" - paso robles, california
RED BLEND the prisoner wine co. "unshackled" - california
CABERNET illicit - california
CABERNET bonanza "lot 8" by chuck wagner - california

ROSÉ & BUBBLES

ROSÉ fleurs de prairie - languedoc, france
PROSECCO fiori d'acacia - veneto, italy
CHAMPAGNE g.h. mumm "grand cordon" brut - reims, france

WHITE

PINOT GRIGIO bollini - vigneti delle dolomiti igt, italy
SAUVIGNON BLANC the crossings - new zealand
SAUVIGNON BLANC silverado "miller ranch" estate - napa valley, california
RIESLING the seeker - mosel, germany
CHARDONNAY kali hart - monterey, california
CHARDONNAY duckhorn "decoy" - california

	6oz	9oz	BTL
PINOT NOIR böen by belle glos "fox block xv" zabala vineyard, monterey, ca	16	24	62
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 fleurs de prairie - languedoc, france	11	16.5	42
PROSECCO fiori d'acacia - veneto, italy	12	18	46
CHAMPAGNE g.h. mumm "grand cordon" brut - reims, france	-	-	105
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

COORS LIGHT colorado 7 | 9
PERONI italy 8 | 10

DOS XX LAGER mexico 7.5 | 9.5
TAP "EIGHTEEN" | MP

BREWERY X

slap & tickle ipa 8 | 10

LAGUNA BEER CO.

laguna especial mexican lager 7 | 9

SIERRA NEVADA

hazy lil thing ipa 7.5 | 9.5

FOUR SONS BREWING

coconutorious amber 7 | 9

MOTHER EARTH BREW CO.

cali creamin ale 7.5 | 9.5

CREATURE COMFORTS

tropicalia ipa 8 | 10

KARL STRAUSS

dropout blonde 7.5 | 9.5

CORONADO BREWING CO.

nado japanese lager 7.5 | 9.5



CANS, ROADIES & SHINERS

MICHELOB ULTRA missouri | 7.5 (16oz)

OWL FARM rotating sour | 7.5 (16oz) 🍷

MODELO ESPECIAL mexico | 7

COORS OG colorado | 6.5

KARL STRAUSS red trolley ale | 7 🍷

MONTUCKY COLD SNACKS LAGER montana | 6

CORONA EXTRA mexico | 7

PAPERBAG SPECIAL who knows where | 3.5

FIRESTONE WALKER 805 blonde ale | 7.5 🍷

MILLER HIGH LIFE wisconsin | 4.5

PABST BLUE RIBBON wisconsin | 4.5

CORONADO BREWING CO.

rotating cider | 8.5 (16oz) 🍷

GUINNESS ireland | 8

BOOZE BROTHERS BREWING CO.

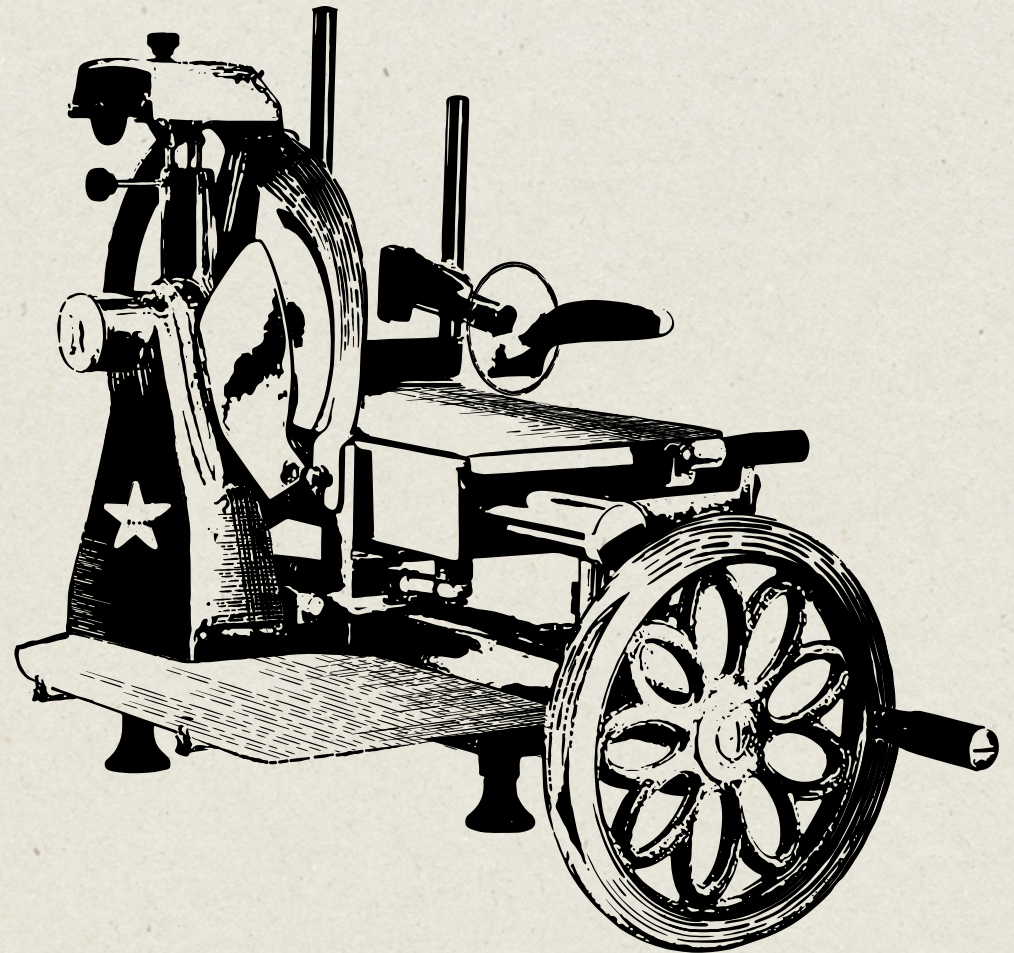
1-800-tropics hazy ipa | 8 (16oz) 🍷

TECATE mexico | 6.5

HIGH NOON assorted flavors | 10

BEST DAY BREWING NON-ALC

kölsch | hazy ipa | 6 🍷



CULINARY DROPOUT

Cocktails

- GIDDY UP ESPRESSO MARTINI 17**
vodka, caffè borghetti espresso liqueur, spanish vanilla, cinnamon spiced cold brew
- FLACO VERDE MARGARITA 16**
coconut washed blanco tequila, fresh avocado, combier pamplemousse, today's lime
- PLAYBOI STACHE 15**
vanilla tea-soaked vodka, passoã passion fruit liqueur, orange oil
- OLD FASHIONED AMERICAN SPIRIT 17**
rittenhouse rye 100pf, burnt demerara, spiced cacao, bitter trio
- PALOMA SPRITZ 16**
tradicional blanco tequila, fresh grapefruit, combier pamplemousse, sparkling wine, himalayan pink salt
- TIJUANA SPA WATER 16**
blanco tequila, jalapeño, mint, pineapple, cilantro
- ABANDONED CADILLAC 18**
patrón tequila, grand marnier, pomegranate redux, tart lime
- PEACHES & RYE 16.5**
redemption rye, combier pêche liqueur, puréed peach, wild mint
- TWO TO MANGO 16.5**
tito's, orange, guava, high noon pineapple
- CALI & TAY SKINNY MARGARITA 16**
jose tradicional blanco, serrano spiced agave, fresh lime, chili dusted rim
- FULL MOON PARTY 15.5**
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 15.5**
100 proof bonded ky whiskey, chai jacked apple cider, spanish vanilla, roasted five spice
- EVIL JUNGLE PRINCESS 16.5**
rum blend, spiced orgeat, pineapple, guava, lime, pineapple rum float
- ROOM SERVICE 15**
american gin, lemon, strawberry, bubbly wine
- EL MATADOR 16.5**
gran centenario añejo, elderflower, ginger agave, orange bitters
- DROPOUT CLASSIC MULE 15**
american vodka, ginger agave, lime



SALADS

(ADD SALMON* 11, STEAK* 12, CHICKEN 8, OR SHRIMP 9)

- HOUSE SALAD 10**
grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch
- CLASSIC CAESAR 14**
toasted cheese croutons
- ASIAN CRUNCH 17.5**
purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette
- BUTTERNUT SQUASH & KALE 16**
bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette
- CHOPPED CHICKEN 22**
avocado, bacon, heirloom tomato, white cheddar, deviled egg, bacon bbq ranch

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 20**
japanese milk bread, spicy miso aioli, napa slaw, hoisin

SUSHI

- CALIFORNIA ROLL 17**
spicy crab, avocado, cucumber, toasted sesame
- SPICY AVOCADO ROLL 15**
cucumber, sriracha, cashew, togarashi
- RAINBOW ROLL* 22**
tuna, salmon, shrimp, avocado, spicy crab, cucumber
- SHRIMP TEMPURA CRUNCH 18**
avocado, radish, miso aioli, sweet soy
- SPICY TUNA CRISPY RICE* 19**
fresno chili, cilantro, yuzu soy caramel



STARTERS

- YESTERDAY'S SOUP 11**
it's better the next day
- SOFT PRETZELS & PROVOLONE FONDUE 17.5**
sea salt
- WAGYU PIGS IN A BLANKET 18**
honey mustard crème fraîche
- BBQ PORK BELLY NACHOS 19**
black bean, guacamole, sour cream, pico de gallo
- CRISPY POPCORN SHRIMP 18.5**
zucchini, grilled lemon, roasted garlic aioli
- WHIPPED FETA & TAHINI DIP 15.5**
fresh pomegranate seed, apricot preserve, pistachio crunch, grilled ciabatta

EPISODE 163

THE SLICER



Chef Board 32

chef's selection of
thinly sliced meats,
cheese & snacks

- WHITE TRUFFLE DEVILED EGGS 13**
crispy prosciutto, chive
- HOT WINGS 18.5**
buffalo sauce, honey mustard seed,
shaved carrots & celery, parmesan
- CRISPY BRUSSELS SPROUTS 13**
gochujang, mint, cilantro
- HOUSE POTATO CHIPS 10**
famous onion dip

ENTRÉES

- 36-HOUR PORK RIBS 34**
jalapeño, molasses, fries
- MA...THE MEATLOAF?! 25**
broccolini, smashed potato, gravy
- MONGOLIAN SHORT RIB* 28**
charred scallion, bok choy, soft egg,
crispy onion, yuzu sticky rice, thai chili
- STEAK FRITES* 40**
prime skirt steak, black truffle butter,
french fries
- SPICY RIGATONI 24**
chicken sausage, roasted mushroom,
spinach, calabrian panna,
pecorino bread crumb
- KOREAN STYLE RIBEYE CAP* 43**
zucchini, beech mushroom, roasted onion,
cilantro *very limited availability*
- BEER BATTERED FISH & CHIPS 23**
coleslaw, tartar sauce
- FRIED CHICKEN 26**
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* 31**
butternut squash, toasted couscous,
garden herb pesto, crispy brussels sprouts