



culinary dropout

ANTIPASTI

MEATS 5

prosciutto di san danielle
 hot capicola
 bresaola salumi
 salami toscana
 sobrasada spreadable chorizo
 jamón ibérico + \$8

CHEESE 4

truffled crescenza
 dolce gorgonzola
 prairie breeze cheddar
 provolone fondue
 garlic & herb goat cheese
 aged manchego
 pimiento cheese & almonds
 tête de moine

SNACKS 3

fig, date & walnut terrine
 prosciutto deviled eggs
 marinated olives
 roasted brussels sprouts,
 parmesan & currants
 bacon & parmesan grissini
 pickled sweet peppers
 roasted beets & balsamic
 truffle cheddar potato chips
 marcona almonds
 toasted ciabatta, garlic oil
 & balsamic

SOUP AND SHARE

YESTERDAY'S SOUP 6

it's better the next day

HOUSE POTATO CHIPS 6

famous onion dip

BBQ PORK BELLY NACHOS 12

black bean, guacamole, sour cream, pico de gallo

HOUSE CRANKED BRATS 12

potato, cabbage, sultana, mustard seed

SOFT PRETZELS ★★

& PROVOLONE FONDUE 10
sea salt

BLACK MUSSELS* 12

spicy sausage, stella artois, grilled bread

THAI CHILE CHICKEN WINGS 10

cashew, toasted sesame, cabbage, lime

ROASTED GARLIC HUMMUS 9

tomato, olive, lemon, grilled flatbread

salads and SANDWICHES

CHEAP HOUSE SALAD 5

buttermilk ranch

GORGONZOLA CHICKEN SALAD 13

smoked almonds, shaved apples, sour cherry vinaigrette

KALE & SWEET POTATO 11

apples, sweet potatoes, pomegranates, goat cheese, pecans
(add salmon 8, add chicken 4)

SEARED TUNA SALAD* 14

cashews, ginger vinaigrette, wasabi peas

ITALIAN CHOPPED 13

salami, turkey pastrami, ham, pickled vegetables, provolone, couscous, italian dressing

CRISPY SHRIMP CAESAR SALAD 13

romaine, tuscan kale, lemon, parmesan (no shrimp 9)

TURKEY PASTRAMI 13 ★★

pretzel roll, swiss, coleslaw

ITALIAN GRINDER 12

genoa salami, tavern ham, provolone, pickled sweet peppers

THE PUB BURGER* 12

havarti, bacon, house BBQ sauce

THE M.A.C. BURGER* 11

double cheese burger, onion, lettuce, pickle

GRILLED CHICKEN CLUB 12

tavern ham, bacon, havarti cheese

SHAVED PRIME RIB DIP* 17

fontina, au jus

GRILLED CHEESE SLIDERS 10

bacon, tomato

ENTREES

36-HOUR PORK RIBS 23 ★★

jalapeño, molasses, fries

SHRIMP & PORK BELLY RAMEN 15

beech mushrooms, zucchini, cilantro, poached egg

RAINBOW TROUT 19

green beans, caramelized shallots, toasted almonds

BISTRO STEAK* 21

hand cut fries, dolce gorgonzola, peppercorn gastrique

ROASTED SALMON* 22

creamy farro, roasted brussels, parsnips, preserved lemon

MA...THE MEATLOAF!?! 13

green beans, potatoes, gravy

FRIED CHICKEN 16 ★★

buttermilk biscuit, honey drizzle (be patient - it's worth it!)

BEER BATTERED FISH & CHIPS 15

coleslaw, tartar sauce

SWEET POTATO CANNELLONI 14

smoked shallots, mushrooms, brussels, parmesan

KOREAN STYLE RIBEYE CAP* 25

very limited availability

Our steaks are Certified Angus Beef®

*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.

★ VICES ★

TWO HANDED SHANDIES

— \$10 —

AFTER SCHOOL SPECIAL

raspberry tea infused tequila, ginger agave, lime, modelo especial

THE BANJO STRUM

new amsterdam gin, clément creole shrubb, orange juice, tap beer

SPANISH APPLE TANGO

licor 43, white rum, lemon sour, angry orchard hard cider

DEVIANT BEHAVIOR

ketel one vodka, strawberry, lemon, shock top "belgian white"

COPPER-LESS MULES

someone stole all our mugs

— \$10 —

DROPOUT CLASSIC MULE

russian standard vodka, ginger agave, lime

PARTLY CLOUDY

sailor jerry spiced rum, snap liqueur, fresh lime, ginger beer

HAH SOAN'S BURRO

casamigos blanco tequila, raw sugar, cilantro, jalapeño, grapefruit, ginger beer

PISTOLS AT DAWN

bulleit bourbon, ancho reyes, ginger agave, cabernet splash

Light & easy

— \$10 —

TWO SOFT WORDS

belle brilllet pear cognac, black peach brandy, sparkling wine

MY SUFFERING BASTARD

ford's gin, black peach brandy, fresh lime, ginger beer

ROOM SERVICE

plymouth gin, strawberry simple, fresh lemon, sparkling wine

BETWEEN YOU & ME

belvedere vodka, grapefruit, cranberry, lemon

MISS MARGARET

black peach brandy, cranberry, orange juice, sparkling wine

FOUR STAR BRUNETTE

aylesbury duck vodka, elderflower, cherry bitters, 23 spice syrup

CLASSIC DROPOUTS

— \$10 —

CREATURE OF HABIT

mt. gay rum, ron matusalem rum, dropout tiki sour, 23 spice float

3 BITTER MANHATTAN

george dickel rye, carpano antica, dropout bitter trio

SMASHED IRISHMAN

jameson irish whiskey, guinness reduction, mint

EVERY WHICH WAY BUT LOOSE

raspberry tea infused tequila, piña, lime, del maguey float

EL MATADOR

gran centenario añejo, elderflower, ginger agave, orange bitters

VELVET DEATH

death's door gin, cointreau, velvet falernum, absinthe

desserts

HOUSE POPPED CARAMEL CORN 4

MONKEY BREAD 10

cinnamon apple brioche & vanilla ice cream
(great to share, baked to order!)

BOURBON BLACK BOTTOM PIE 7

chocolate ganache, graham cracker

SALTED CARAMEL CUSTARD 8

caramel corn