

Culinary Dropout

11721 Rock Rose Ave · +15127773394 · Updated: Jan 14, 2026

[View online menu](#)



RISE & SHINE AND DRINK 8

Aperol Spritz (Bubbles)	\$13.00
aperol, vodka, lemon, sparkling wine	
Red Can, Black Bird	\$14.00
spiced clamato, au jus, silver tequila, chile con todos, tecate	
Wellness Retreat (Bubbles)	\$14.00
vodka, pineapple, jalapeño, mint, sparkling wine	
Giddy Up Espresso Martini	\$16.00
vodka, caffe borghetti espresso liqueur, spanish vanilla, cinnamon spiced cold brew	
Carajillo	\$15.00
don q gran reserva añejo rum, licor 43, brúléed banana, cold brew coffee	
Playboi Stache	\$14.00
vanilla tea-soaked vodka, passoã passion fruit liqueur, orange oil	
Bloody Marys	\$14.00
serrano & jalapeño, bacon, heirloom vegetable	
Bubbles & Mimosas	\$13.00
boozy bellini, watermelon coco, guava pineapple	

BRUNCH 7

Ham & Egg Grilled Cheese	\$15.00
tavern ham, white cheddar, avocado, ciabatta, breakfast potatoes	
Two Eggs Any Way*	\$13.00
bacon, breakfast potatoes, grilled bread	
Smokehouse Hash*	\$17.00
slow roasted bbq pork, crispy potato, charred onion, poblano pepper, sunny side up egg, flour tortilla	
Breakfast Burrito	\$16.00
egg, sausage, crispy potato, avocado, sour cream, provolone fondue	
Southwest Breakfast Bowl	\$14.00
egg white, black bean, avocado, roasted zucchini, red pepper, chipotle yogurt, pumpkin seed, pico de gallo	

Fried Chicken & Buttermilk Biscuit*	\$18.00
sunny side up egg, spicy old bay gravy, fresh herbs	
Banana Bread French Toast	\$14.00
butter toasted almond, banana caramel, chantilly	

STARTERS 10

Yesterday's Soup	\$10.00
it's better the next day	
Soft Pretzels & Provolone Fondue	\$17.00
sea salt	
Spicy Shrimp Crispy Rice	\$19.00
avocado, kimchi rice, chili crunch, sweet soy	
Wagyu Pigs in a Blanket	\$17.50
honey mustard crème fraîche	
Hot Wings	\$18.50
buffalo sauce, honey mustard seed, shaved carrots & celery, parmesan	
Crispy Popcorn Shrimp	\$18.00
zucchini, grilled lemon, roasted garlic aioli	
Whipped Feta & Tahini Dip	\$14.50
grilled strawberry, apricot preserve, pistachio crunch, grilled ciabatta	
Crispy Brussels Sprouts	\$12.00
gochujang, mint, cilantro	
BBQ Pork Belly Nachos	\$18.50
black bean, guacamole, sour cream, pico de gallo	
House Potato Chips	\$9.50
famous onion dip	

SNACKS 6

Grilled Asparagus	\$6.00
Marinated Olives	\$5.00
Crusty Bread, Garlic Oil & Balsamic	\$5.50
House Smoked Salmon Dip, Crushed Pretzel	\$11.00
Marcona Almonds	\$5.00
Prosciutto Deviled Eggs	\$8.00

MEAT & CHEESE 8

Molinari Sopressata	\$6.00
Hot Coppa	\$7.00
Prosciutto di San Daniele	\$9.00
Dolce Gorgonzola	\$5.50
Prairie Breeze Cheddar	\$5.00
Truffle Crescenza	\$6.00
Aged Manchego	\$5.50
Pimento Cheese	\$6.00

THE SLICER - EPISODE 163 ¹

The Slicer - Episode 163	\$30.00
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Chef Board: chef's selection of thinly sliced meats, cheese & snacks

SALADS ⁵

House Salad	\$9.50
grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch	
Classic Caesar	\$13.00
toasted cheese croutons	
Asian Crunch	\$16.50
purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette	
Strawberry & Spinach	\$15.50
golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette	
Chopped Chicken	\$20.00
avocado, bacon, heirloom tomato, white cheddar, deviled egg, bacon bbq ranch	

ENTRÉES ⁶

Beer Battered Fish & Chips	\$21.00
coleslaw, tartar sauce	
Turkey Pastrami Sandwich	\$18.00
pretzel roll, swiss, coleslaw, 1000 island	
Roasted Salmon*	\$29.00
sweet corn, toasted couscous, heirloom tomato & caper relish	
Shaved Prime Rib Dip*	\$25.00
fontina, horseradish crème fraîche, au jus	

36-Hour Pork Ribs	\$31.00
jalapeño, molasses, fries	
The Pub Burger*	\$20.00
havarti, bacon, mayo, house bbq sauce	

COCKTAILS 16

Paloma Spritz	\$15.00
silver tequila, fresh grapefruit, combier pamplemousse, sparkling wine, himalayan pink salt	
Abandoned Cadillac	\$17.00
patrón tequila, grand marnier, pomegranate redux, tart lime	
Two to Mango	\$15.50
tito's, orange, guava, high noon pineapple	
Peaches & Rye	\$15.50
redemption rye, combier pêche liqueur, puréed peach, wild mint	
Endless Summer Margarita	\$15.50
jc tradicional blanco tequila, smashed watermelon, lime, summer salt	
Dropout Classic Mule	\$14.50
american vodka, ginger agave, lime	
Signature Old Fashioned	\$16.00
kentucky bourbon, luxy cherry, aromatic bitters, orange peel	
Campfire Vibes	\$14.50
100 proof bonded ky whiskey, chai jacked apple cider, spanish vanilla, roasted five spice	
Evil Jungle Princess	\$15.00
rum blend, spiced orgeat, pineapple, guava, lime, pineapple rum float	
Cali & Tay Skinny Margarita	\$15.00
jose tradicional blanco, serrano spiced agave, fresh lime, chili dusted rim	
Full Moon Party	\$14.50
lemongrass-soaked tanqueray, velvet falernum, thai basil leaf, english cucumber	
Tijuana Spa Water	\$14.50
blanco tequila, jalapeño, mint, pineapple, cilantro	
El Matador	\$15.00
gran centenario añejo, elderflower, ginger agave, orange bitters	
Room Service	\$14.00
american gin, lemon, strawberry, bubbly wine	
Lil Mez Daisy	\$16.00
banhez mezcal, corazón reposado, naranja agria, pressed lime	

Summer Tan Sangria

\$13.00

pineapple rum, strawberry & kiwi, brandy, lemon, white wine

ZERO PROOF 4

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

Juicy Watermelon Spritz

fresh pressed lemon, smashed watermelon, sparkling coconut water

IT'S 3:45 SOMEWHERE 5

Safety Meeting

\$13.00

dropout whiskey + coors banquet

Jalisco Hillbilly

\$13.00

corazon blanco tequila + tecate

The OG Handshake

\$13.00

jägermeister + pbr

0.38 Special

\$13.00

evan williams bourbon + miller high life

Double Blind

\$8.00

paperbag beer + airplane shooter

RED 6

Red Blend - The Prisoner Wine Co. "Unshackled" - California

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$22.50

Btl: \$58.00

Red Blend - Daou "The Pessimist" - Paso Robles, California

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$18.00

Btl: \$46.00

Pinot Noir - Sokol Blosser "Evolution" - Willamette Valley, Oregon

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$22.50

Btl: \$58.00

Pinot Noir - Banshee - Santa Barbara, California

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$18.00

Btl: \$46.00

Cabernet - Illicit - California

AVAILABLE OPTIONS

6oz: \$11.00

9oz: \$16.50

Btl: \$42.00

Cabernet - Bonanza "Lot 8" by Chuck Wagner - California

AVAILABLE OPTIONS

6oz: \$14.00

9oz: \$21.00

Btl: \$54.00

ROSÉ & BUBBLES 3

Rosé - Fleurs de Prairie - Languedoc, France

AVAILABLE OPTIONS

6oz: \$11.00

9oz: \$16.50

Btl: \$42.00

Prosecco - Fiori d'Acacia - Veneto, Italy

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$18.00

Btl: \$46.00

Chamgpagne - G.H. Mumm "Grand Cordon" Brut - Reims, France

\$105.00

WHITE 6

Sauvignon Blanc - Crossings - New Zealand

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$18.00

Btl: \$46.00

Sauvignon Blanc - Silverado "Miller Ranch" Estate - Napa Valley, CA

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$22.50

Btl: \$58.00

Chardonnay - Duckhorn "Decoy" - California

AVAILABLE OPTIONS

6oz: \$13.00

9oz: \$19.50

Btl: \$50.00

Chardonnay - Hahn Family - California

AVAILABLE OPTIONS

6oz: \$10.00

9oz: \$15.00

Btl: \$38.00

Pinot Grigio - Bollini - Vigneti delle Dolomiti IGT, Italy

AVAILABLE OPTIONS

6oz: \$11.00

9oz: \$16.50

Btl: \$42.00

Riesling - The Seeker - Mosel, Germany

AVAILABLE OPTIONS

6oz: \$10.00

9oz: \$15.00

Btl: \$38.00

DRAUGHT 12

Dos XX Lager - Mexico

AVAILABLE OPTIONS

\$6.50

\$8.00

Peroni - Italy

AVAILABLE OPTIONS

\$7.00

\$8.50

Sierra Nevada "Hazy Little Thing IPA" - California

AVAILABLE OPTIONS

\$7.00

\$8.50

Tap Eighteen

Austin Beerworks "Pearl Snap Pils"

AVAILABLE OPTIONS

\$6.50

\$7.00

Hold Out Brewing "Dominguitos Mexican Lager"

AVAILABLE OPTIONS

\$7.00

\$8.50

Pinthouse "Electric Jellyfish IPA"

AVAILABLE OPTIONS

\$7.75

\$9.25

Zilker "Icy Boys Light Lager"

AVAILABLE OPTIONS

\$6.50

\$8.00

Austin Eastcidars "Rotating Cider"

AVAILABLE OPTIONS

\$7.00

\$8.50

Independence Brew Co. "Austin Amber"

AVAILABLE OPTIONS

\$7.00

\$8.50

Vacancy Brewing "June-Hill Country Pilsner"

AVAILABLE OPTIONS

\$7.00

\$8.50

Miller Lite

AVAILABLE OPTIONS

\$6.25

\$7.75

CANS, ROADIES & SHINERS 17**Deep Ellum "Dallas Blonde" \$6.00****Pabst "Blue Ribbon" - Wisconsin \$4.50****Live Oak "Hefeweizen" \$6.00****Coors OG - Colorado \$6.00****Lone Star \$4.50****Michelob Ultra - Missouri \$6.50****Paperbag Special \$2.95**

who knows where

Modelo "Especial" - Mexico \$6.00**Tecate - Mexico \$5.50****Real Ale "Crispy Business" Lager \$6.00****Coors Light - Colorado \$6.00****Spoetzl "Shiner Ruby Redbird" \$6.00****Miller High Life \$4.50****Guinness - Ireland \$7.00****Corona Extra - Mexico \$6.00****High Noon \$9.00**

assorted flavors

Athletic Brewing \$5.00

non-alc

SANDWICHES 5**Turkey Pastrami \$18.00**

pretzel roll, swiss, coleslaw, 1000 island

Shaved Prime Rib Dip*	\$25.00
fontina, horseradish crème fraîche, au jus	
The M.A.C. Burger*	\$19.00
double cheeseburger, onion, lettuce, pickle, 1000 island	
The Pub Burger*	\$20.00
havarti, bacon, mayo, house bbq sauce	
Crispy Chicken Katsu	\$19.00
japanese milk bread, spicy miso aioli, napa slaw, hoisin	

DESSERTS 3

Monkey Bread	\$13.00
cinnamon apple brioche & vanilla ice cream; great to share, baked to order	
Mississippi Mud Pie	\$11.00
chocolate ganache, espresso fudge, whipped cream, toffee crunch	
Strawberry Lemon Torte	\$9.00
torched meringue, lemon curd, butter toasted almonds, strawberry coulis	

LITTLE MONSTERS 4

Chicken Tenders

Macaroni & Cheese

Crispy Shrimp

Cheeseburger

meat, cheese, bun

OR YOU COULD JUST HAVE ANOTHER DRINK 3

Giddy Up Espresso Martini	\$16.00
vodka, caffe borghetti espresso liqueur, spanish vanilla, cinnamon spiced cold brew	
Signature Old Fashioned	\$16.00
kentucky bourbon, luxy cherry, aromatic bitters, orange peel	
Carajillo	\$15.00
don q gran reserva añejo rum, licor 43, brúléed banana, cold brew coffee	

LONG AFTERNOON ICED TEAS 4

East of Manhattan

5 spirit blend, 23 spice soda, fresh lemon

Maui Wowie

white rum, guava, pineapple, mango

Dublin Green

jameson irish whiskey, peach liqueur, fresh house sour

El Bee Si

5 spirit blend, cranberry cocktail, citrus soda

THE CLASSICS 4

Perfect Margarita

blanco tequila, three citrus sour, orange cordial

Daiquiri

white rum, lime, cane sugar

Summer Tan Sangria

pineapple rum, strawberry & kiwi, brandy, lemon, white wine

Old Fashioned

kentucky bourbon, luxardo cherry, aromatic bitters, orange peel

DRAUGHT BEER 1

Draught Beer

AVAILABLE OPTIONS

16oz: \$5.00

20oz: \$6.00

WINE 3

Glass of White

Glass of Red

Glass of Bubbles
