

Culinary Dropout

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2543 E Grant Rd Grant Road Lumber Yard 85716-2711 · +15202030934 · Updated: Jan 14, 2026



SOUP AND SHARE 8

Yesterday's Soup	\$9.00
it's better the next day	
Soft Pretzels & Provolone Fondue	\$15.50
sea salt	
Whipped Feta & Tahini Dip	\$14.50
caramelized squash, apple, date, roasted pistachio, grilled ciabatta	
BBQ Pork Belly Nachos	\$17.50
black bean, guacamole, sour cream, pico de gallo	
Hot Wings	\$17.00
buffalo sauce, honey mustard seed, shaved carrots & celery	
Crispy Popcorn Shrimp	\$17.50
zucchini, grilled lemon, roasted garlic aioli	
Onion Rings	\$10.00
bacon bbq sauce	
House Potato Chips	\$9.50
famous onion dip	

MEAT & CHEESE 9

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

Pimento Cheese **\$6.00**

SNACKS 7

Gochujang Brussels Sprouts **\$8.00**

Grilled Asparagus **\$5.50**

Marinated Olives **\$5.00**

Crusty Bread, Garlic Oil & Balsamic **\$5.00**

House Smoked Salmon Dip, Crushed Pretzel **\$9.00**

Marcona Almonds **\$4.50**

Prosciutto Deviled Eggs **\$6.50**

EPISODE 163 "THE SLICER" 1

Episode 163 "The Slicer" **\$29.00**

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

SALADS 5

Cheap House Salad **\$8.50**

buttermilk ranch

Crispy Shrimp Caesar **\$19.00**

romaine, tuscan kale, lemon, parmesan

Butternut Squash & Kale **\$16.50**

bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette

Chopped Chicken **\$19.00**

avocado, bacon, heirloom tomato, white cheddar, deviled egg, bacon bbq ranch

Wedged Iceberg **\$14.50**

maple glazed bacon, heirloom cherry tomato, avocado, crouton, blue cheese dressing

SANDWICHES 5

Turkey Pastrami **\$16.50**

pretzel roll, swiss, coleslaw

Shaved Prime Rib Dip* **\$23.00**

fontina, au jus

Crispy Chicken Katsu **\$18.00**

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

The Pub Burger*

havarti, bacon, house bbq sauce

AVAILABLE OPTIONS

\$18.50

Add Egg*: \$2.00

The M.A.C. Burger*

double cheeseburger, onion, lettuce, pickle

\$18.00**ENTRÉES** 10**36-Hour Pork Ribs**

jalapeño, molasses, fries

\$29.50**Ma...The Meatloaf!?!**

green bean, smashed potato, gravy

\$20.00**Rainbow Trout**

frenched green bean, toasted almond, caramelized shallot, lemon brown butter

\$24.00**Steak Frites***

prime skirt steak, black truffle butter, french fries

\$32.00**Chicken Pasta**

basil pesto, tomato tapenade, fried capers, parmesan cheese

\$22.00**Fried Chicken**

Buttermilk biscuit, smashed potato, gravy (Be patient - it's worth it!)

\$22.00**Korean Style Ribeye Cap***

very limited availability

\$33.00**Beer Battered Fish & Chips**

coleslaw, tartar sauce

\$20.00**Spicy Vegan Curry**

griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

\$19.00**Roasted Salmon***

butternut squash farro risotto, garden herb pesto, crispy brussels sprouts

\$28.00**DRAUGHT** 18**Dropout Light Lager****AVAILABLE OPTIONS**

\$6.25

\$7.75

Dropout Brew Co. "Lil Chuckstar Hazy"**AVAILABLE OPTIONS**

\$6.50

\$8.00

Wren House Brewing "Two Little Birds" Hefeweizen**AVAILABLE OPTIONS**

\$6.75

\$8.25

The Shop Brewing "Church Music IPA"	AVAILABLE OPTIONS
	\$7.00
	\$8.50
Mother Road "Tower Station IPA"	AVAILABLE OPTIONS
	\$7.25
	\$8.75
Barrio Brewing "Tucson Blonde"	AVAILABLE OPTIONS
	\$5.75
	\$7.25
Dragoon "IPA"	AVAILABLE OPTIONS
	\$6.50
	\$8.00
Motosonora "Victory or Death IPA"	AVAILABLE OPTIONS
	\$6.25
	\$7.75
Dillinger Brewing "Tiki Style Gose"	AVAILABLE OPTIONS
	\$7.00
	\$8.50
Deschutes Brewing "Fresh Squeezed IPA" - Oregon	AVAILABLE OPTIONS
	\$6.50
	\$8.00
Mother Earth Brewing "Cali Creamin' Vanilla Cream Ale" - California	AVAILABLE OPTIONS
	\$6.50
	\$8.00
Stella Artois - Belgium	AVAILABLE OPTIONS
	\$7.00
	\$8.50
Coronado Brewing Co. "Rotating Cider" - California	AVAILABLE OPTIONS
	\$7.00
	\$8.50
Dos XX Lager - Mexico	AVAILABLE OPTIONS
	\$5.75
	\$7.25
Coors Light - Colorado	AVAILABLE OPTIONS
	\$5.50
	\$7.00
Sierra Nevada "Hazy Little Thing IPA" - California	AVAILABLE OPTIONS
	\$6.25
	\$7.75

North Coast Brewing "Scrimshaw Pilsner" - California

AVAILABLE OPTIONS

\$5.75

\$7.25

Tap Eighteen**IT'S 3:45 SOMEWHERE - SHOT 'N' BEER 5****Safety Meeting** **\$13.00**

dropout whiskey + coors banquet

Jalisco Hillbilly **\$13.00**

corazon blanco tequila + tecate

Sunny Daze **\$13.00**

pineapple rum + pint of hazy ipa

0.38 Special **\$13.00**

evan williams bourbon + miller high life

Double Blind **\$8.00**

paperbag beer & airplane shooter

CANS, ROADIES & SHINERS 20**Corona Extra - Mexico** **\$5.50****Mother Road "Daily Driver IPA"** **\$6.50****Lone Star - Texas** **\$4.00****Miller Light - Wisconsin** **\$5.25****Michelob Ultra - Missouri** **\$6.00****Greenwood Brewing "Rosemary IPA"** **\$6.25****Shock Top "Belgian White" - Missouri** **\$5.25****Four Peaks "Kilt Lifter"** **\$5.50****Wren House Brewing "Black Caddis Porter"** **\$6.75****Guinness - Ireland** **\$6.50****Paperbag Special** **\$2.95**

who knows where

Modelo "Especial" - Mexico **\$5.50****Miller High Life - Wisconsin** **\$4.50****Tecate - Mexico** **\$5.25**

Wild Sour "Rotating" - Illinois	\$6.00
Heineken Silver - Holland	\$5.50
Ace Cider "Blood Orange" - California	\$5.50
Papago Brewing "Orange Blossom Ale"	\$5.75
Coors OG - Colorado	\$4.50
Seltzer - White Claw - Assorted Flavors	\$6.00

RED 6

Red Blend - The Prisoner Wine Co. "Unshackled" - CA	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00
	Btl: \$54.00
Red Blend - Daou "The Pessimist" - Paso Robles, CA	AVAILABLE OPTIONS
	6oz: \$12.00
	9oz: \$18.00
	Btl: \$46.00
Pinot Noir - Sokol Blosser "Evolution" - Willamette Valley, OR	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00
	Btl: \$54.00
Pinot Noir - Rickshaw (Tap) - California	AVAILABLE OPTIONS
	6oz: \$11.00
	9oz: \$16.50
Cabernet - Illicit - California	AVAILABLE OPTIONS
	6oz: \$12.00
	9oz: \$18.00
	Btl: \$46.00
Cabernet - Bonanza "Lot 6" By Chuck Wagner - CA	AVAILABLE OPTIONS
	6oz: \$13.00
	9oz: \$19.50
	Btl: \$50.00

ROSÉ AND 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

Champagne - Le Grand Courtâge "Grand Cuvée" Brut - France

AVAILABLE OPTIONS

6oz: \$13.00

9oz: \$19.50

Btl: \$50.00

WHITE 6

Sauvignon Blanc - Crossings - New Zealand

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$18.00

Btl: \$46.00

Sauvignon Blanc - RS "Sundress" (Tap) - California

AVAILABLE OPTIONS

6oz: \$11.00

9oz: \$16.50

Chardonnay - Duckhorn "Decoy" - California

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$18.00

Btl: \$46.00

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

COCKTAILS 21

Paloma Spritz

\$14.50

silver tequila, fresh grapefruit, combier pamplemousse, sparkling wine, himalayan pink salt

Cali & Tay Skinny Margarita

\$14.50

especial silver tequila, serrano spiced agave, fresh lime, chili dusted rim

Retro Tropical Classic

\$15.00

havana club aged rum, corazón blanco, venetian aperitivo, pineapple sour, toasted cinnamon

Playboi Stache	\$14.00
vanilla tea-soaked vodka, passoã passion fruit liqueur, orange oil	
Southern Sidecar	\$15.00
tito's vodka, fuji apple, spiced cranberry, dry cider	
Two to Mango	\$15.00
deep eddy vodka, pineapple, orange, guava, mango white claw	
Peaches & Rye	\$15.00
savage & cooke rye, combier pêche liqueur, puréed peach, wild mint	
Margarita, Por Favor	\$14.50
ana maria tequila, three citrus sour, orange curaçao	
Piña Colada Perfecto	\$15.50
havana club aged rum, don q cristal rum, pineapple, toasted coconut, don q añejo xo float	
Tijuana Spa Water	\$14.00
blanco tequila, jalapeño, mint, pineapple, cilantro	
Signature Old Fashioned	\$15.50
kentucky bourbon, luxy cherry, aromatic bitters, orange peel	
Pamplemousse Gin & Tonic	\$14.00
tanqueray, ruby grapefruit liqueur, lemon, fever tree mediterranean tonic	
Dropout Classic Mule	\$14.50
american vodka, ginger agave, lime	
Evil Jungle Princess	\$14.50
rum blend, spiced orgeat, pineapple, guava, lime, pineapple rum float	
Room Service	\$14.00
american gin, lemon, strawberry, bubbly wine	
El Matador	\$14.50
gran centenario añejo, elderflower, ginger agave, orange bitters	
Campfire Vibes	\$14.00
100 proof bonded bourbon, chai jacked apple cider, spanish vanilla, roasted five spice	
Deviant Behavior	\$15.00
grey goose, strawberry, lemon, shock top belgian white	
Giddy Up Espresso Martini	\$15.00
vodka, caffe borghetti espresso liqueur, spanish vanilla, cinnamon spiced cold brew	
D.K.'s Daiquiri	\$15.00
coconut washed banhez mezcal, white rum, giffard banana liqueur, pressed lime, don q añejo	
Sweater Weather Sangria	\$13.00
spiced peaches, passion fruit, apple brandy, lemon, red wine	

86 ALCOHOL 4

Sicilian - Lemonade Stand

puréed strawberry, fever-tree sparkling lemonade

Spa Water

jalapeño, mint, pineapple, cilantro, bubbly water

Tropical Princess

spiced orgeat, pineapple, guava, lime

Garden Mule

cucumber, mint, pressed lime, craft ginger soda

BRUNCH 8

Breakfast Sandwich* \$13.00

scrambled egg, bacon, hash brown, guacamole, green chile, american cheese, spicy mayo

Two Eggs Any Way* \$12.00

bacon, breakfast potatoes, grilled bread

Smokehouse Hash* \$14.50

slow roasted bbq pork, crispy potato, charred onion, poblano pepper, sunny side up egg, flour tortilla

Banana Bread French Toast \$13.00

butter toasted almond, banana caramel, chantilly

Southwest Breakfast Bowl \$12.50

egg white, black bean, avocado, roasted zucchini, red pepper, chipotle yogurt, pumpkin seed, pico de gallo

House Smoked Salmon* \$16.00

grilled ciabatta, soft egg, vine ripe tomato, caper, onion dip

Breakfast Burrito \$15.00

egg, sausage, crispy potato, avocado, sour cream, provolone fondue

Fried Chicken & Buttermilk Biscuit* \$17.00

sunny side up egg, spicy old bay gravy, fresh herb

ANTIPASTI 16

Molinari Sopressata \$6.00

Hot Coppa \$7.00

Prosciutto di San Daniele \$9.00

Bresaola \$7.00

Dolce Gorgonzola \$5.50

Prairie Breeze Cheddar \$5.00

Truffle Crescenza	\$6.00
Aged Manchego	\$5.50
Pimento Cheese	\$6.00
Gochujang Brussels Sprouts	\$8.00
Grilled Asparagus	\$5.50
Marinated Olives	\$5.00
Crusty Bread, Garlic Oil & Balsamic	\$5.00
House Smoked Salmon Dip, Crushed Pretzel	\$9.00
Marcona Almonds	\$4.50
Prosciutto Deviled Eggs	\$6.50

RISE AND SHINE AND DRINK 6

Red Can, Black Bird	\$14.00
spiced clamato, au jus, silver tequila, chile con todos, tecate	
Aperol Spritz (Bubbles)	\$13.00
aperol, vodka, lemon, sparkling wine	
Giddy Up Espresso Martini	\$15.00
vodka, caffe borghetti espresso liqueur, spanish vanilla, cinnamon spiced cold brew	
Wellness Retreat (Bubbles)	\$14.00
vodka, pineapple, jalapeño, mint, sparkling wine	
Bloody Marys	\$12.50
spicy serrano, bacon, heirloom vegetable	
Bubbles & Mimosas	\$12.50
boozy peach, pom passion fruit, guava pineapple	

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

silver tequila, three citrus sour, orange cordial

Daiquiri

white rum, lime, cane sugar

Sweater Weather Sangria

spiced peaches, passion fruit, apple brandy, lemon, red wine

Old Fashioned

kentucky bourbon, luxardo cherry, aromatic bitters, orange peel

IT'S 3:45 SOMEWHERE 5

Safety Meeting

dropout whiskey + coors banquet

Jalisco Hillbilly

corazon blanco tequila + tecate

Sunny Daze

pineapple rum + pint of hazy ipa

0.38 Special

evan williams bourbon + miller high life

Double Blind

paperbag beer & airplane shooter

WINE 3

Glass of White

Glass of Red

Glass of Bubbles

DESSERTS 4

Monkey Bread

\$12.00

Cinnamon apple brioche & vanilla ice cream. Great to share, baked to order!

Mississippi Mud Pie

\$10.00

chocolate ganache, espresso fudge, whipped cream, toffee crunch

Caramelized Banana Bar

\$9.00

praline mousse, cornflake peanut butter crunch, vanilla crema

Soft Serve Ice Cream

\$7.00

Chef's daily creation of a swirled frozen treat!

Chicken Tenders

Macaroni & Cheese

Crispy Shrimp

Cheeseburger

meat, cheese, bun