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Local SPOT
EAT · DRINK · GATHER

BITES

THE SPOT SAMPLER 18
Fried pickles, onion rings, mushrooms, and cheese curds with feta jalapeño ranch and chipotle chili sauce

SIGNATURE WINGS .....
Our signature chicken wings prepared with your choice of sauce (sriracha, garlic parmesan, hickory smoked bbq, or mango habanero) and served with carrots and celery
Six - 12 Twelve - 18

LOADED NACHOS 17
All-natural beef tenderloin or shredded chicken, homemade tortilla chips, queso and all the fixins

PARMESAN FRIES 7
Feta jalapeño ranch, ketchup

BEEF OR CHICKEN QUESADILLAS 17
Flour tortillas, mozzarella, guacamole, chipotle chili sauce

HUMMUS BOARD 13
Tuscan and lemon dill hummus, carrots, cucumbers, pita, in-house pickled veggies, olives, and candied walnuts

CHARCUTERIE BOARD 25
Seasonal meats and cheeses, candied walnuts, banana peppers, fig marmalade, toasted baguette

CHIPS & QUESO 10
Homemade tortilla chips

CRISPY CHICKPEAS 4
Cajun spice, parsley

CLASSIC SALTED SOFT PRETZEL BITES 12
Jalapeño queso, Dijon mustard

SALADS

Served with pita bread (make it GF, remove pita)
Shredded or Crispy Chicken +5
Steak +7

COBB 15
Baby romaine, hard-boiled eggs, applewood-smoked bacon, crispy chickpeas, tomatoes, feta jalapeño ranch dressing

CLASSIC CAESAR 14
Baby romaine, Parmesan, croutons, fresh black pepper

ITALIAN CHOPPED 14
Baby romaine, arugula, seasonal meats, tomatoes, red onion, banana peppers, Italian dressing

THE DUO 14
Homemade chicken salad, krab salad*

PIZZAS

MEATWORKS 18
Seasonal meats, mozzarella, banana peppers, marinara, fresh basil

SPICY BUFFALO 16
Shredded chicken, red onion, mozzarella, marinara, banana peppers, buffalo and ranch drizzle, fresh basil

MARGHERITA 15
Tomato, mozzarella, marinara, basil, arugula

PEPPERONI 17
Mozzarella, Parmesan, crushed red pepper, marinara

HANDHELDS

THE LOCAL BURGER WITH FRIES 15
American cheese, lettuce, tomato, onion, pickle
Add avocado +1
Add bacon +2

THE SPOT SMASH BURGER WITH FRIES 16
Two beef patties, American cheese, chipotle chili, onions, pickles

BUFFALO CHICKEN BURGER WITH FRIES 16
Crispy or grilled, applewood-smoked bacon, provolone, avocado, lettuce, house ranch

CLASSIC HOT DOG 10
Ketchup, mustard, sweet relish

CHILI DOG 12
Cheddar, green onion

ITALIAN SUB WITH CHIPS 15
Seasonal meats, provolone, mozzarella, lettuce, tomato, mayo, banana peppers, Italian drizzle

CLASSIC TURKEY CLUB WITH CHIPS 15
Smoked turkey, bacon, provolone cheese, American cheese, lettuce, tomato, mayo

BEEF TENDERLOIN STEAK WRAP WITH CHIPS 16
Flour tortilla, provolone, caramelized peppers and onions, fries, guacamole

ALL DAY BREAKFAST BURRITO 14
Egg, bacon, cheddar, fries, homemade salsa, served with seasonal fruit

KRAB ROLL WITH CHIPS 16
Celery, romaine lettuce, red bell pepper, chives, dill, mayo, chipotle chili*

CHICKEN SALAD ON WHEAT 15
Blend of all-natural chicken, walnut, apple, celery, mayo served with seasonal fruit

KIDS $8.5

MINI CORN DOG BITES WITH FRIES
CHEESE PIZZA *add pepperoni +1*
CHICKEN TENDERS WITH FRIES
CHEESEBURGER WITH FRIES
MINI CHICKEN QUESADILLAS
GRILLED CHEESE WITH FRIES

DESSERT

DONUT HOLES $8
Powdered sugar, chocolate fudge and raspberry dips

THE SPOT ICE CREAM SANDWICH
Brownie or assorted cookie with vanilla ice cream and choice of chocolate chips or sprinkles toppings
One - 6 Two - 10

Important information about our menu
*Some dishes 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.

Please be aware that our restaurants use gluten and ingredients that contain all primary FDA allergens (peanuts, tree nuts, eggs, shellfish, milk, soy, and wheat). Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please let your server know if you have any food allergies and we will do our best to accommodate.

Vegetarian · Contains Nuts/Seeds · Gluten-Friendly (Our breads are not gluten-free)

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SPECIALTY COCKTAILS

GENTLEMAN'S STANDARD 11
Old Fashioned, elevated
Rittenhouse Rye, Angostura Bitters, Luxardo Cherries, Orange
with Woodford Reserve +1

SWEET HEAT THEORY 12
Spicy Pineapple Margarita with a bold kick
Dulce Vida Pineapple Jalapeño Tequila, Triple Sec, House-made sour mix, Agave Nectar

PINK PARADIGM 12
Margarita with a Tropical Vibe
Blanco Tequila, Guava, Coconut Cream, triple sec, lime juice, rose petal salt rim
with Patron Silver +2

CUCUMBER CONFIDENTIAL 12
Cool and crisp cucumber martini
Ketel One Cucumber Mint Vodka, Fresh Cucumber, Canton Ginger Liqueur

THE KICKBACK 10
Sweet + spicy
Tito's Vodka, Jalapeño, Lemon, Housemade Strawberry Lemonade

CITRUS SOCIETY 12
Light, Bright, and Spritzy
Limoncello, lemon juice, bubbles, sparkling water

ROSEMARY'S PEACH 12
A rosemary-peach martini moment
Grey Goose Rosemary Peach Vodka, Liquid Alchemist Peach Syrup, Lemon

BASIL ON FIFTH 12
Basil gimlet, refreshingly refined
Hendrick's Gin, Fresh Basil, Lime, Splash of house made Lemonade

ESPRESS YOURSELF 12
Espresso Martini for the no sleep club
Tito's Handmade Vodka, Licor 43, Espresso
with Grey Goose +2

SEASONAL FROZENS 8
Ask your server for our seasonal offerings

WINE

WHITE

House Pinot Grigio 6/-
House Chardonnay 6/-
Kim Crawford Sauvignon Blanc, New Zealand 12/42
FitVine Sauv Blanc *(Low Cal/Low Sugar)*, California 11/40
La Crema Chardonnay, Monterey 13/44
Kendall Jackson Chardonnay, California 11/40
Estancia Pinot Grigio, California 10/38

RED

House Cabernet 6/-
Unshackled Red Blend, Prisoner, California 13/44
Daou Cabernet Sauvignon, Paso Robles 16/60
Freakshow Cabernet Sauvignon, California 12/42
Decoy Pinot Noir, California 11/40
Meiomi Pinot Noir, California 13/44

ROSÉ & BUBBLES

La Marca Prosecco, Italy 11/40
Sunny With a Chance of Flowers, Monterey
(Low Cal/Sugar-Free Rosé) 11/40
Studio by Miraval, France 12/42

BOTTLED BREWS, SELTZERS, & CIDERS

Miller Lite 4
Michelob Ultra 4
Coors Light 4
Shiner Bock 4
Corona 4
Bells Double Cream Stout 5
Tequila High Noon 8
ask your server for flavor options
Vodka High Noon 8
ask your server for flavor options
Saint Arnold Strawberry Kiwi Cider 7
Michelob Ultra Zero 4
Corona Premier 4

MOCKTAILS $6

SPA WATER
Cucumber, mint, lime, lemonade, sparkling water

MAKING ME BLUSH
Strawberries, mint, lemon, strawberry lemonade, soda

FEATURED DRINKS

FRESHLY SQUEEZED LEMONADE 4
Classic or strawberry

ICED TEA 3.5
Classic or mint

SPARKLING OR SPRING WATER 3

DAILY SPECIALS

MAKE IT A COMBO MONDAY
$14 BURGER & BEER

TACO TUESDAY
$3 TACOS $6 MARGARITAS ON THE ROCKS

WINE DOWN WEDNESDAY
1/2 OFF ALL WINE BOTTLES

TOAST ON THURSDAY
$10 OLD FASHIONED

Local TABLE

CINCO RANCH
24033 Cinco Ranch Blvd
Katy, TX 77494
832.913.6150

CYPRESS
10535 Fry Rd.
Cypress, TX 77433
832.653.6477

FULSHEAR
11525 S Fry Rd.
Fulshear, TX 77441
832.437.5317

GARDEN OAKS
2003 West 34th St.
Houston, TX 77018
281.867.6257

THE WOODLANDS
4223 Research Forest Dr.
The Woodlands, TX 77381
346.372.8427

MISSOURI CITY
3434 FM 1092 Rd.
Missouri City, TX 77459
346.800.7564