

MACUAL SPICE

* COCKTAILS *

BULLEIT MULE Bulleit Bourbon with lime, spicy ginger & club soda.	\$6.00
GREEN BULL Cruzan Rum with Guarana, mint, mate & pineapple.	\$8.00
BILL BUCK'N MURRAY Muddled lime, lemon & raw sugar topped with Tanqueray Gin, ginger brew, & lemonade.	\$9.00
ROSE BUD Aviation Gin with watermelon, raspberry, lemon & rose water.	\$9.00
FUN PUNCH Tito's Handmade Vodka with cherry, pineapple, lemon and ginger juices.	\$9.00
BAD MAMMA JAMMA 32 oz of frozen margarita with a shot of Hornitos & a Pacifico. (limit one per customer)	\$17.00
SPIDER HOUSE SHANDY Pint of Lone Star mixed with a shot of Deep Eddy Lemon.	\$6.50
THE BON BON SHOT Double shot of Espresso with Brandy and condensed milk.	\$6.00
THE RED DAYN Deep Eddy Lemon Vodka topped with OJ and Hibiscus Mint Tea.	\$7.00
SPIDER HOUSE BLOODY MARY Double shot of Tito's Handmade Vodka with Zing Zang Bloody Mary Mix and spices	\$9.00
SPIDER HOUSE OLD FASHIONED Orange wedge, cherry and Angostura Bitters muddled. Topped with ice and Basil Hayden Bourbon	\$9.00
SPIDER FIZZ Deep Eddy Ruby Red Vodka topped with prosecco and St Germain Elderflower Liqueur. Garnished with a twist of lemon.	\$8.00
THE LUNCH BOX Pint of Lone Star served with a shot of Jim Beam.	\$7.50
SPIDER CIDER (HOT) Captain Morgan Spiced Rum with Hot Organic Apple Cider and cinnamon.	\$7.00
IRISH COFFEE (HOT) Jameson Irish Whiskey and Baileys Irish Cream topped with coffee.	\$9.00
HOTCHODKA (HOT) Smirnoff Vanilla Vodka and Disaronno with hot chocolate.	\$9.00
SPIDER HOUSE SANGRIA Mixed Fruit, Sangria and House Bubbly. \$18.00 CAL	RAFE
MIMOSA \$4.00 GLASS // \$18.00 CAP House Bubbly with Fresh Squeezed Orange Juice.	RAFE

* TEXAS DRAFTS *

LONE STAR The National Beer of Texas!	\$3.00	\$10.00
AUSTIN BEERWORKS PEARL SNAP Crisp, light golden pilsner with a slight tangy finish	\$5.50	\$18.00
LIVE OAK HEFEWEIZEN Hints of clove, vanilla, and banana	\$5.50	\$18.00
THIRSTY PLANET BUCKET HEAD IPA Aggressively hopped IPA	\$5.50	\$18.00
THIRSTY PLANET THIRSTY GOAT Amber ale with a sweet malty taste and light bitterness	\$5.50	\$18.00
SOUTHERN STAR BOMBSHELL BLONDE ALE Rich-creamy, golden ale	\$5.50	\$18.00
512 IPA Dry hopped with hints of apricot and vanilla	\$5.50	\$18.00
512 PECAN PORTER Full bodied, malty sweetness with a subtle hint of Texas pecans	\$5.50	\$18.00

* ROTATING DRAFTS *

AUSTIN EASTCIDERS (Austin, TX)
KARBACH (Houston, TX)

INDEPENDENCE (Austin, TX)

HOPS & GRAINS (Austin, TX)
SHINER (Shiner, TX)
ODELL (Fort Collins, CO)

AND MORE!

* TALL BOYS *

STRONGBOW	\$6.50
AUSTIN EASTCIDERS DRY, HOPPED & PINEAPPLE	\$6.50
TECATE 24OZ	\$5.50
PACIFICO (12OZ BOTTLE)	\$5.50
SHINER BOCK	\$5.00
DOS XX	\$4.50
COORS ORIGINAL	\$4.50
MILLER LITE	\$4.50
PBR	\$4.50
LONE STAR	\$3.50

* WINES *

GLASS BOTTLE

HOUSE WHITE CA DEL SARTO PINOT GRIGIO \$5.00 \$20.00 Well Balanced fresh fruit and acidity with notes of lemon, lime & kiwi

HOUSE RED BLACK RIDGE CABERNET SAUVIGNON \$5.00 \$20.00 Medium bodied with notes of ripe red fruits and black cherries followed by a mild oaky finish.

*ASK YOUR SERVER ABOUT OUR SEASONAL WINE SELECTION

* SODA & JUICE *

SUNSET \$4.00

Lemonade, OJ, Hibiscus Iced Tea and choice of Raspberry or Mango

SUNRISE \$4.00

Lemonade, OJ, Yerba Mate Iced Tea and choice of Mandarin or Peach

ITALIAN SODA \$3.00

CREAMOSA \$3.00

TOPO CHICO MINERAL WATER

12 OZ. \$2.25 // 24.5 OZ. \$4.00

PREMIUM BOTTLED SODAS \$2.50

Mexican Coke • Maine Root Ginger Brew • Henry Weinhard's Root Beer

SODA \$2.25

RED BULL // SUGAR FREE RED BULL \$4.00

FRUIT JUICE \$3.25

Lemonade • Grapefruit • Organic Apple • Cranberry • Orange • Pineapple

* COFFEE *

*Blended especially for Spider House by Texas Coffee Traders

DRIP COFFEE \$2.75

ICED TODDY \$3.25

24 hour cold brewed coffee

HORCHATA \$3.25

Rice milk with vanilla syrup and cinnamon

ICED TODDY RICO \$4.25

Cold Brew with vanilla syrup and half & half

DIRTY HORCHATA \$4.25

Horchata with a double shot of espresso

* ESPRESSO *

AMERICANO 2.75

LATTE \$3.75

CAPPUCCINO 3.75

TRADITIONAL MACCHIATO \$2.75

*MILK CHOICES

Almond • Whole • Breve • Vanilla Soy • Organic Rice

**Add Monin All Natural Syrups for \$0.50

* TEA *

*From Austin's Zhi Tea

HOT TEA \$3.25

Earl Grey • Restful Blend • Desert Blend • Jasmine Green • Tropical Green • Turkish Spice Mint • Austin Breakfast

ICED TEA \$3.25

Black • Hibiscus • Yerba Mate

CHAILATTE \$4.50

Hot or Iced

* SNACKS *	
QUESO, GUACAMOLE & SALSA TRIO Served with chips.	\$8.00
QUESO & CHIPS Make it Supreme with black beans, guacamole, sour cream and pico de gallo for \$2.00 more	\$5.50
GUACAMOLE & CHIPS	\$6.00
SALSA & CHIPS	\$3.00
HOUSE MADE HUMMUS Choice of chips or pita	\$5.50
JUMBO PRETZEL Served with a side of queso and spicy brown mustard.	\$5.50
SMOTHERED CHILI CHEESE FRIES Garnished with pico and jalapeños.	\$6.50
FIVE AND DIME FRITO PIE Traditional Frito pie served with chili, onions, cheddar cheese, and sour cream.	\$6.50
NACHOS Black beans, jalapeños, guacamole, sour cream, pico de gallo and queso blanco on a bed of tortilla chips. Add Chicken \$2.00	\$6.50
JALAPEÑO HUSH PUPPIES	\$6.00

* TACOS DE LA CALLE *

EL FLACO TACO	\$6.75
Roasted sweet potatoes, black beans,	
avocado, feta, and cilantro. Served on	
corn or flour tortillas with a side of salsa	
and lime wedges. (Order of 2	

Served with horseradish sour cream sauce and a chipotle sriracha ranch.

POLLO Fajita marinated chicken with avocado, pico de gallo, shredded lettuce, and your choice of shredded cheddar or queso.

Served on corn or flour tortillas wit a side of salsa and lime wedges. (Order of 2)

* PITA PIZZAS *

THE NAPLES House made marinara sauce with tomatoes, red onion, fresh mozzarella and basil.	\$6.00
THE ATHENS House made basil pesto with tomatoes, roasted red peppers, artichoke hearts and feta cheese.	\$6.00
BUFFALO CHICKEN Frank's Buffalo Wing Sauce with mozzarella, bleu cheese crumbles, red onion, and house marinated chicken breast.	\$7.00
CHICKEN - BACON - RANCH Ranch dressing with mozzarella, shredded cheddar, bacon, and house marinated chicken breast.	\$7.00
HAWAIIAN House made marinara with mozzarella, smoked ham, and fresh pineapple.	\$7.00

*ASK YOUR SERVER ABOUT OUR DESSERT SELECTION

**An 18% Gratuity will be added to all parties of 6 or more

\$6.75

EASE DRINK RESPONSIBLY, 1533929

* SANDWICHES * *Proudly serving fresh baked Texas French Bread. THE CLUB SANDWICH \$8.75 Turkey, ham, bacon, avocado, cheddar cheese, lettuce, and tomato. Served on sourdough with chipotle mayo. THE VERSACE \$8.75 Pulled chicken, local goat cheese, bacon, and tomato. Served on sourdough with pesto. THE ITALIAN \$8.75 Capicola, Soppressata, and Genoa Salami with provolone cheese, lettuce, tomato, and onion. Served on an Italian sub roll with basil mayo, red wine vinaigrette, and oregano. THE REUBEN \$8.75 Thinly sliced corned beef and Swiss cheese. Served on rye bread with sauerkraut and 1000 island dressing. THE CUBAN \$8.75 Pulled pork, smoked ham, and Swiss cheese. Pressed on ciabatta bread with dill pickle slices and yellow mustard. THE TREE-HUGGER \$7.50 Roasted portabella mushrooms, fresh mozzarella, red peppers, red onions, tomato and baby spinach served on ciabatta with honey-balsamic vinaigrette. * SALADS * DRESSINGS Honey-Balsamic Vinaigrette • Red Wine Vinaigrette • Apple Cider Vinaigrette Ranch • Sriracha Ranch • Caesar • Creamy Cilantro Vinaigrette **GREEK SALAD** \$7.50 Romaine lettuce, roasted red peppers, kalmata olives, pepperoncini, red onion, tomato, cucumber and feta with a red wine vinaigrette. Add Turkey or Chicken \$1.50 BABY BLEU SPINACH SALAD \$7.50 Baby spinach, bleu cheese, walnuts, granny smith apples, strawberries and candied pecans with an apple cider vinaigrette. Add Turkey or Chicken \$1.50 **CAESAR SALAD** \$7.50 Romaine, parmesan cheese, cherry tomatoes, artichoke hearts and fresh croutons Add Turkey or Chicken \$1.50 **GUILLERMO'S SALAD** \$7.50 Romaine lettuce with roasted black beans, pico de gallo, corn, avocado, shredded cheddar and a creamy cilantro vinaigrette. Served with tortilla chips and lime wedges. Add Turkey or Chicken \$1.50

* DAILY SPECIALS *

SUNDAY

11:00 a.m. - 4:00 p.m. \$4 Bloody Marys \$3 Mimosas \$10 Carafe of Mimosas \$2 Off Carafes of Sangria

4:00 p.m. - Close \$5 Lunch Box (Pint of Lone Star and a shot of Jim Beam)

MONDAY

\$4 Margaritas (Frozen and Rocks) \$1 Off Mexican Martinis

TUESDAY

\$3 Select Pints

WEDNESDAY

\$3.50 Wells

THURSDAY

\$4 Select Rotating and Seasonal Pints

FRIDAY

\$2 Off Juiceland Cocktails (Fun Punch, Rosebud, Bulleit Mule, Green Bull)

SATURDAY

11:00 a.m. - 4:00 p.m.
\$4 Bloody Marys
\$3 Mimosas
\$10 Carafe of Mimosas
\$2 Off Carafes of Sangria

4:00 p.m. - Close \$2 Off All Pitchers