★ 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 DAWN**  
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 CARAFE

**MIMOSA**  
House Bubbly with Fresh Squeezed Orange Juice.  
$4.00 GLASS // $18.00 CARAFE
**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**

**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

**DRIpped COFFEE** $2.75

**ICED TODDY** $3.25  
24 hour cold brewed coffee

**ICED TODDY RICO** $4.25  
Cold Brew with vanilla syrup and half & half

**HORCHATA** $3.25  
Rice milk with vanilla syrup and cinnamon

**DIRTY HORCHATA** $4.25  
Horchata with a double shot of espresso

**ESPRESSO**

**AMERICANO** $2.75

**LATTE** $3.75

**CAPPUCCINO** $3.75

**TRADITIONAL MACCHIATTO** $2.75  
*MILK CHOICES  
Almond • Whole • Breve • Vanilla Soy • Organic Rice

**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

**CHAI LATTE** $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 jalapeño.

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

$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)

**POLLO**
$6.75
Fajita marinated chicken with avocado, pico de gallo, shredded lettuce, and your choice of shredded cheddar or queso.
Served on corn or flour tortillas with 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**
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