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BITES

THE SPOT SAMPLER18
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 NACHOS17
All-natural beef tenderloin or shredded chicken, homemade tortilla chips, queso and all the fixins

PARMESAN FRIES7
Feta jalapeño ranch, ketchup

BEEF OR CHICKEN QUESADILLAS17
Flour tortillas, mozzarella, guacamole, chipotle chili sauce

HUMMUS BOARD13
Tuscan and lemon dill hummus, carrots, cucumbers, pita, in-house pickled veggies, olives, and candied walnuts

CHARCUTERIE BOARD25
Seasonal meats and cheeses, candied walnuts, banana peppers, fig marmalade, toasted baguette

CHIPS & QUESO10
Homemade tortilla chips

CRISPY CHICKPEAS4
Cajun spice, parsley

CLASSIC SALTED SOFT PRETZEL BITES12
Jalapeño queso, Dijon mustard

SALADS

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

COBB15
Baby romaine, hard-boiled eggs, applewood-smoked bacon, crispy chickpeas, tomatoes, feta jalapeño ranch dressing

CLASSIC CAESAR14
Baby romaine, Parmesan, croutons, fresh black pepper

ITALIAN CHOPPED14
Baby romaine, arugula, seasonal meats, tomatoes, red onion, banana peppers, Italian dressing

THE DUO14
Homemade chicken salad, crab salad*

PIZZAS

MEATWORKS18
Seasonal meats, mozzarella, banana peppers, marinara, fresh basil

SPICY BUFFALO16
Shredded chicken, red onion, mozzarella, marinara, banana peppers, buffalo and ranch drizzle, fresh basil

MARGHERITA15
Tomato, mozzarella, marinara, basil, arugula

PEPPERONI17
Mozzarella, Parmesan, crushed red pepper, marinara

HANDHELDS

THE LOCAL BURGER WITH FRIES15
American cheese, lettuce, tomato, onion, pickle
Add avocado +1
Add bacon +2

THE SPOT SMASH BURGER WITH FRIES16
Two beef patties, American cheese, chipotle chili, onions, pickles

BUFFALO CHICKEN BURGER WITH FRIES16
Crispy or grilled, applewood-smoked bacon, provolone, avocado, lettuce, house ranch

CLASSIC HOT DOG10
Ketchup, mustard, sweet relish

CHILI DOG12
Cheddar, green onion

ITALIAN SUB WITH CHIPS15
Soppressata, mortadella, provolone, mozzarella, lettuce, tomato, mayo, banana peppers, Italian drizzle

CLASSIC TURKEY CLUB WITH CHIPS15
Smoked turkey, bacon, provolone cheese, American cheese, lettuce, tomato, mayo

BEEF TENDERLOIN STEAK WRAP WITH CHIPS16
Flour tortilla, provolone, caramelized peppers and onions, fries, guacamole

ALL DAY BREAKFAST BURRITO14
Egg, bacon, cheddar, fries, homemade salsa, served with seasonal fruit

CRAB ROLL WITH CHIPS16
Celery, romaine lettuce, red bell pepper, chives, dill, mayo, chipotle chili*

CHICKEN SALAD ON WHEAT15
Blend of all-natural chicken, walnut, apple, celery, mayo served with seasonal fruit

WEEKLY SPECIALS

MIX & MINGLE MONDAY - \$20 CHARCUTERIE BOARDS

TEQUILA TUESDAY - \$5 HOUSE MARGARITAS & RANCH WATERS

WINE DOWN WEDNESDAY - 1/2 OFF ALL WINE BOTTLES

TOAST ON THURSDAY - \$10 OLD FASHIONED

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

SWEET HEAT THEORY 12

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

ELIJAH'S SUMMER WITH A SAINT 12

Bourbon bliss meets summer sweetness
Elijah Craig Small Batch Bourbon, Saint Germain Elderflower Liqueur, Peychaud's Bitters, Lemon, Cranberry

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

PASSION PROJECT 11

Tea, but make it boozy + chic
Flor de Cana 12-year Rum, Chinola Passion Fruit Liqueur, Lemon, Tea

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
Grey Goose Vodka, Licor 43, Espresso

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
High Noon.....	8
Watermelon, peach	
Tequila High Noon.....	8
Lime, prickly pear	
Saint Arnold Strawberry Kiwi Cider.....	7

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



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
COMING SOON!