

TEXAS ALCOHOLIC BEVERAGE COMMISSION

MB -104937720 Expires:9/14/2026

MIXED BEVERAGE PERMIT (MB)  
FOOD AND BEVERAGE CERTIFICATE (FB)  
LATE HOURS CERTIFICATE (LH)



THE SPOT  
1180 THORPE LN STE 130  
SAN MARCOS, TX, 78666

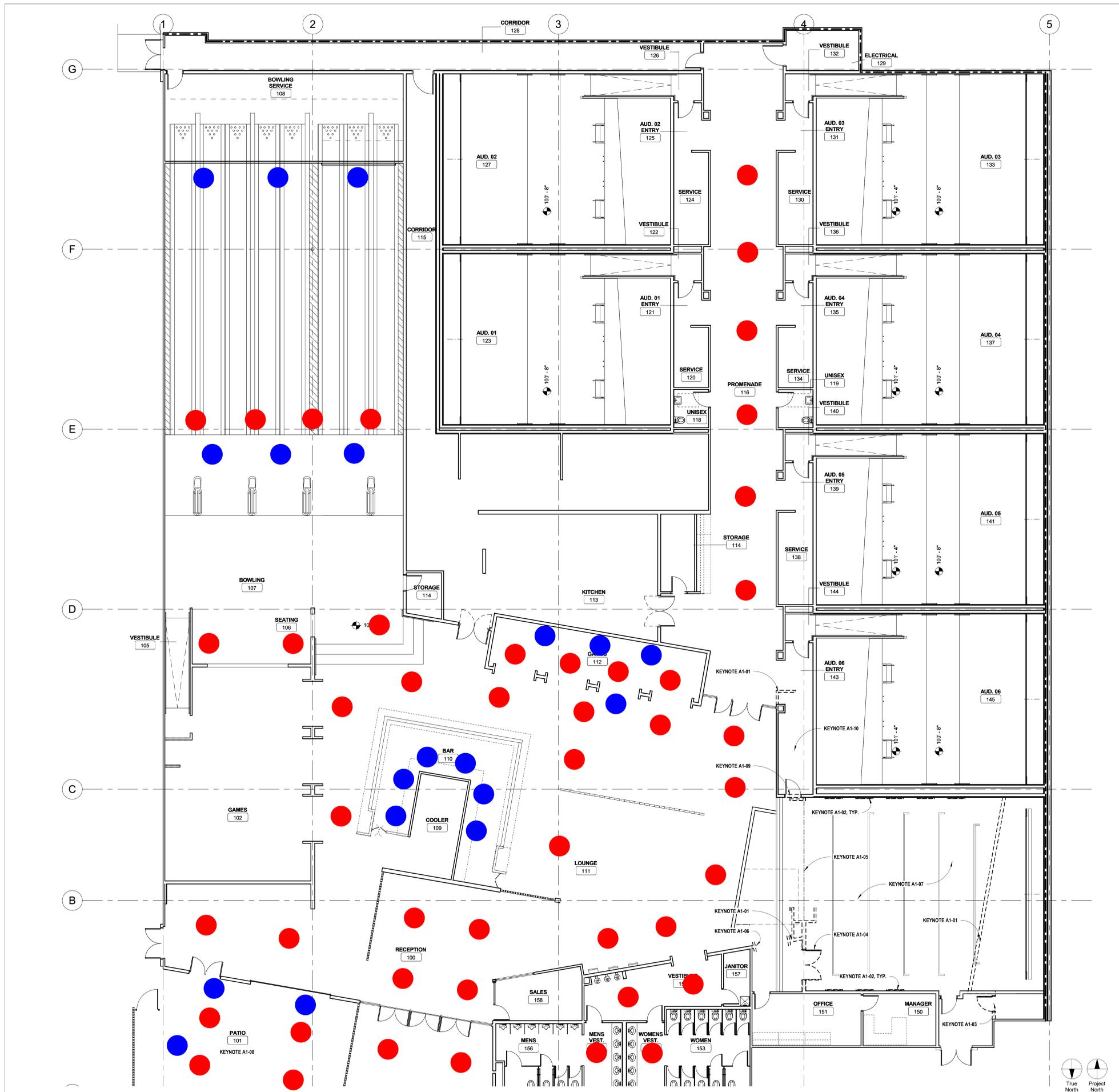
SPRINGTOWN ENTERTAINMENT LLC



*Thomas A. [Signature]*  
EXECUTIVE DIRECTOR

THIS PERMIT IS NOT TRANSFERABLE, MUST BE PUBLICLY DISPLAYED AT ALL TIMES AND USED ONLY IN PLACE OF BUSINESS INDICATED HEREON. THE ACCEPTANCE HEREOF CONSTITUTES AN EXPRESS AGREEMENT TO PERMIT ANY AUTHORIZED REPRESENTATIVE OF THE COMMISSION OR ANY PEACE OFFICER TO FREELY ENTER UPON PERMITTEES TO PERFORM ANY DUTY IMPOSED UPON THEM.

● SPEAKER LOCATION  
● TELEVISION LOCATION



2 LEVEL 1 DEMOLITION FLOOR PLAN  
1/8" = 1'-0"

1 KEYNOTES  
1/2" = 1'-0"

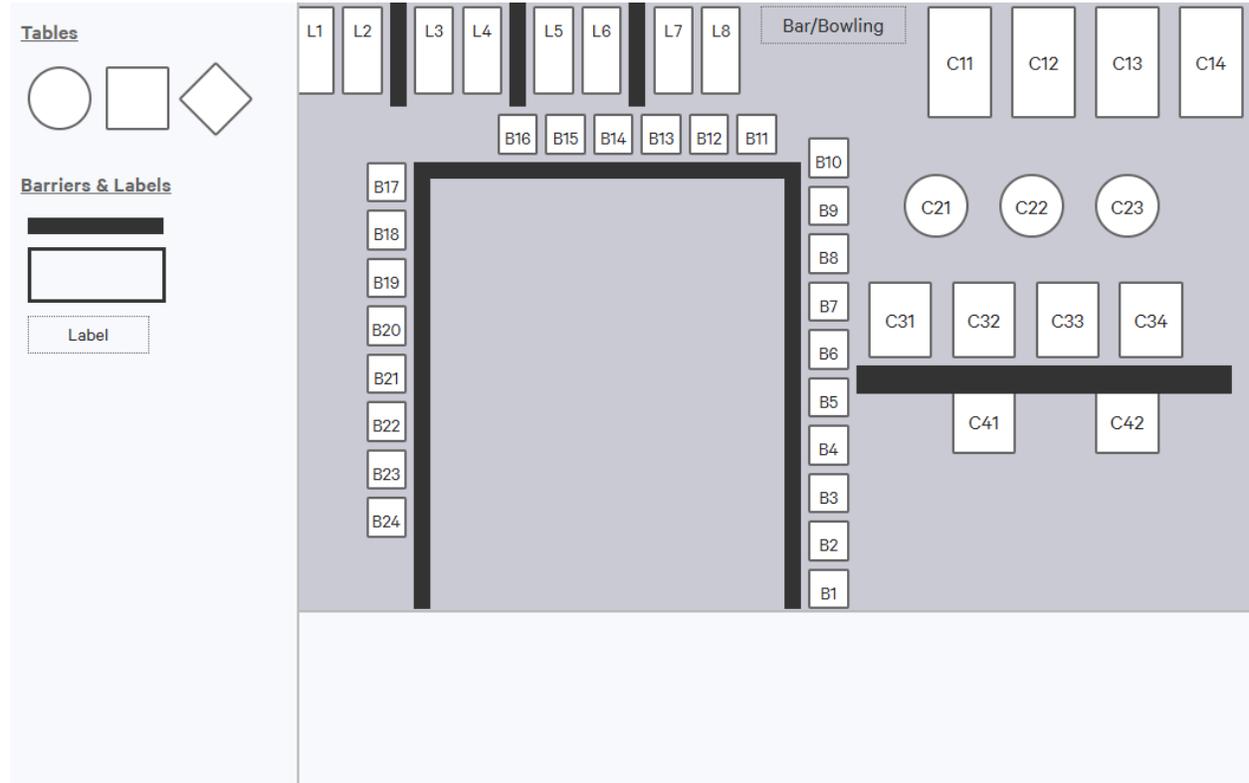
- A1-01 REMOVE EXISTING WALL.
- A1-02 REMOVE TELEVISION. SALVAGE FOR REUSE IN LOBBY.
- A1-03 REMOVE EXISTING DOOR. SALVAGE FOR REUSE AT NEW EQUIPMENT PLATFORM.
- A1-04 REMOVE EXISTING DOOR. SALVAGE SINGLE PANEL AND HARDWARE FOR REUSE AT AUDITORIUM EXIT.
- A1-05 REMOVE EXISTING OPERABLE PARTITION AND ALL SUPPORTING STRUCTURE.
- A1-06 REMOVE PORTAL AND STEEL TRIM.
- A1-07 REMOVE ALL EXISTING WALL AND CEILING FINISHES. FLOOR FINISHES TO REMAIN.
- A1-08 SEE EXTERIOR ELEVATION FOR DEMO SCOPE AT SCREEN WALL.
- A1-09 REMOVE EXISTING WALL AS REQUIRED TO ACCOMMODATE NEW ENTRY DOOR.
- A1-10 REMOVE ALL EXISTING WALL, FLOOR AND CEILING FINISHES. REMOVE EXISTING EQUIPMENT AND SALVAGE FOR REUSE. CAP ALL PLUMBING CONNECTIONS.

REV.	DATE	ISSUE TITLE
	4-19-22	Issue for Bid + Permit

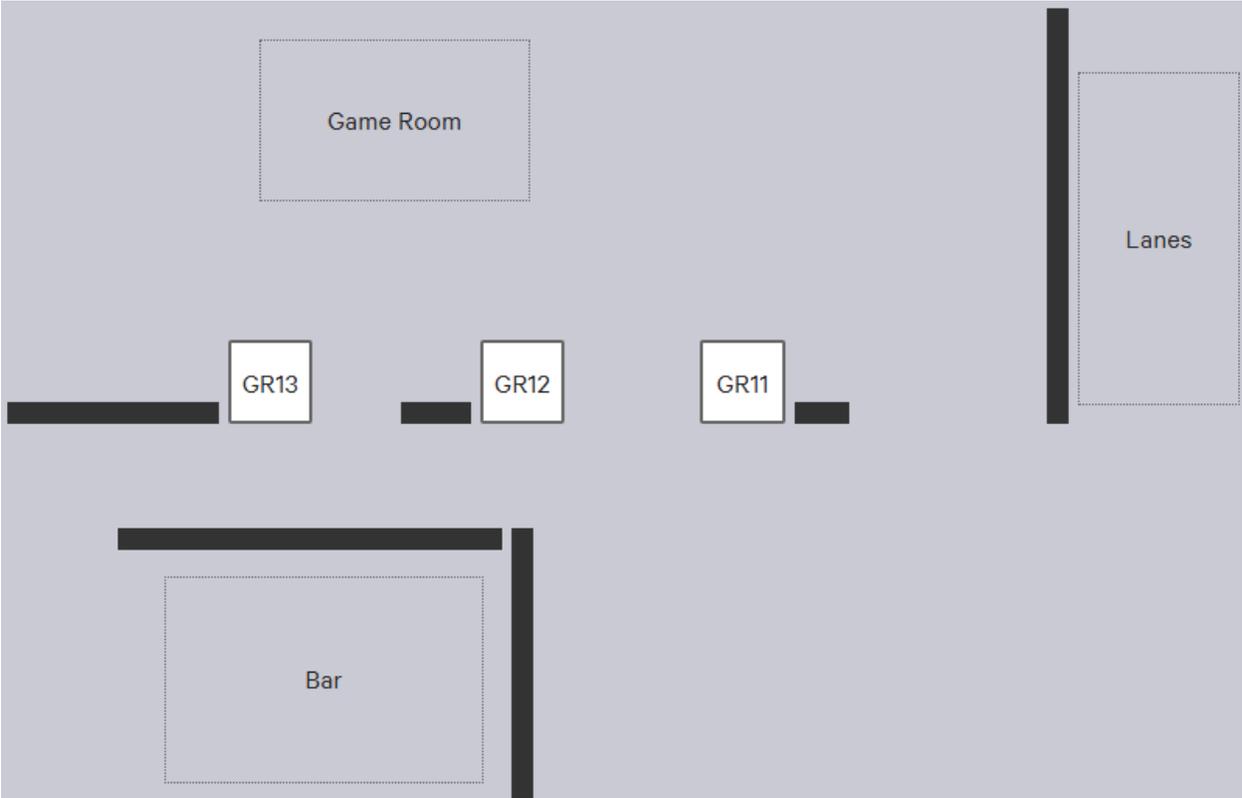


EVO ENTERTAINMENT  
SPRINGTOWN  
REMODEL  
LEVEL 1 DEMO PLAN

# Bar, Lobby, and Bowling Lane Seats and Table



**Tables in the Gameroom**

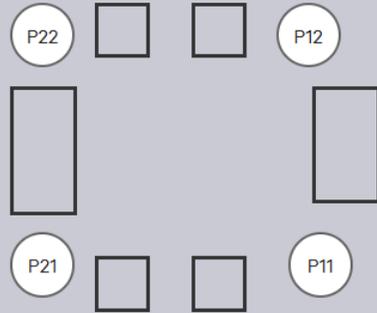


## Tables and Chairs on the Patio

### Tables



### Barriers & Labels





## COCKTAILS

### Pineapple Yuzu Fizz

Espolon añejo tequila, pineapple, Fever-Tree lime & yuzu soda, Tajín 15.50

### Sparkling Paloma

Espolòn tequila blanco, Aperol, Fever-Tree sparkling grapefruit soda 14.50

### Classic Margarita

Espolòn tequila blanco, lime, agave, on the rocks or frozen 15

**ZERO PROOF MARGARITA** - Almave zero proof blanco tequila, lime, agave 11

### Spiced Cranberry Margarita

Espolòn tequila blanco, Alma Finca orange liqueur, spicy agave, lime juice, HipStirs cranberry pie syrup, dried cranberries, salted rim 15

### Pecan Apple Sour

Espolòn tequila reposado, pecan liqueur, maple syrup, lemon juice, apple juice, black walnut bitters, candied pecan rim 14.50

### Carajillo

Espolòn tequila Añejo, Luxardo espresso liqueur, Licor 43, Licor 43 chocolate 14

### Triple Gin Berry Sangria

Opihr & Seville gin, Cinzano Rosso vermouth, Liquid Alchemist blood orange syrup, fresh fruit 14.50

### Buzzy Bee

Tito's Vodka, Spring 44 gin, wildflower honey, elderflower, lemon 14

### Lavender Gin & Tonic

Empress gin, HipStirs lavender syrup, Génépy, lime, tangerine, rosemary, Fever Tree tonic 14

### Singapore Sling

Spring 44 gin, Old Tom gin, Carpano, Luxardo Maraschino, Grand Marnier, bitters, lime, pineapple, grenadine 14.50

### Pumpkin Spiced Daiquiri

Havana Club gold rum, Bacardi black rum, HipStirs spiced pumpkin syrup, lime, tiki bitters 14

### Painkiller

Havana Club gold rum, Captain Morgan original spiced rum, pineapple & orange juice, Liquid Alchemist coconut, tiki bitters 15

### Pompadour

Bacardi Superior rum, grapefruit juice, pineau des Charentes 14.50

### Mai Tai

Appleton Estate rum, pineapple, orgeat, lime bitters, Filthy cherries 15.50

### Guava Cosmo

Tito's vodka, Aperol, guava 15

### Red Bull & Tito's

Tito's vodka, Red Bull 14.50

### Bloody Mary

Choice of Tito's, Reyka, Grey Goose, Belvedere, Ketel One, or Skyy Elyx Vodka, Bloody Mary mix, pickled jalapeño, pepperoncini, olives, lime 16

### Ginger Spice Highball

Tito's vodka, spiced pear liqueur, ginger liqueur, lime, topo chico 15

### Coco Espresso Martini

Tito's vodka, Luxardo espresso liqueur, Liquid Alchemist coconut, cold brew coffee 14.50

### Pick-A-Tini

#### GIN MARTINI

Spring 44 & The Botanist gin blend, Martini & Rossi extra dry vermouth

#### VODKA MARTINI

Grey Goose vodka, Martini & Rossi extra dry vermouth

#### MEXICAN MARTINI

Espolòn añejo tequila, Alma Finca orange liqueur, lime & orange juices, olive brine, served with a lime twist 15

# COCKTAILS

## Banana Sour

Maker's Mark bourbon, lime bitters, 99 Bananas liqueur 14.50

## Sparkling Whiskey Cider

Crown Royal apple, apple liqueur, Liquid Alchemist apple pie syrup, lemon, sparkling apple cider 15

## Bourbon Stinger

Bulleit bourbon, frosted mint syrup, creme de menthe, white chocolate liqueur, fresh mint, cream 14

## Manhattan

Sazerac 6 year rye whiskey, Averna amaro, Carpano, Filthy cherries 16

## Candied Citrus Drop

Tito's vodka, Skyy citrus, Italicus bergamotto 14.50

## Build-Your-Own Old Fashioned

With HipStirs old fashioned syrup 17

### CHOICE OF BOURBON

Maker's Mark | Still Austin Musician  
W.L. Weller Special Reserve  
Bulleit Bourbon | Woodford Reserve  
Buffalo Trace | High West  
Four Roses Small Batch  
Old Forester 1897 Bottled in Bond

# BEER

16oz / 20oz / PITCHER

## DRAFT

### Austin Eastciders

Blood Orange 7 / 9 / 33

### Austin Eastciders

Pineapple Cider 7 / 9 / 33

### Karbach Hopadillo IPA

Karbach Love Street 7 / 9 / 33

### Karbach

Crawford Bock 7 / 9 / 33

### Revolver Blood & Honey

Yuengling Lager 7 / 9 / 33

### Texas Beer Co.

Bill Pickett Porter 7 / 9 / 33

Shiner Blonde 6.50 / 8.50 / 33

St. Arnold Root Beer 7 / 9 / 33

### Angry Orchard

Crisp Apple Hard Cider 7 / 9 / 33

### Blue Moon

Belgian White 7 / 9 / 33

Bud Light 6.50 / 8.50 / 30

Coors Light 6.50 / 8.50 / 30

### Dos Equis

7 / 9 / 33

### Twisted X

McConauhaze Hazy IPA 7 / 9 / 33

### Michelob Ultra

6.50 / 9 / 33

### Middleton Palo Duro

7 / 9 / 33

### Middleton

Spring Fed Kölsch 7 / 9 / 33

### Miller Lite

6.50 / 8.50 / 30

### Modelo Especial

6.50 / 8.50 / 30

### Pacifico

6.50 / 8.50 / 30

### Pinthouse Brewing

Electric Jellyfish IPA 7 / 9 / 33

### Shiner Bock

6.50 / 8.50 / 30

## CANNED

### White Claw Strawberry

8

### White Claw Passion Fruit

8

### High Noon Watermelon

8

### High Noon Black Cherry

8

# WINE

5oz / 9oz / BOTTLE

## SPARKLING & ROSÉ

### Ruffino Prosecco

9 / 16 / 30

### Lucien

### Albrecht Crémant

12 / 17 / 36

### Lucien

### Albrecht Rosé

12 / 17 / 36

### The Pale Rosé

12.50 / 17 / 36

## WHITE

### Antinori Santa

### Cristina Pinot Grigio

12.50 / 17 / 32

### Benziger

### Sauvignon Blanc

12.50 / 17 / 33

### Chalk Hill Chardonnay

12.50 / 17 / 36

### Jordan Chardonnay

15 / 18 / 50

## RED

### Beronia Rioja Crianza

12.50 / 17 / 32

### The Prisoner

### Red Blend

17 / 22 / 55

### Meiomi Pinot Noir

13 / 17 / 36

### Ferrari-Carano

### Cabernet Sauvignon

16 / 22 / 40

## SALADS

### Crispy Squash & Brussels Salad

Kale & brussel sprout slaw, fried brussel sprouts, candied pepitas, black pepper & bacon vinaigrette, tempura fried acorn squash 15

### Chopped Chicken & Vegetable Salad

Napa cabbage, broccoli, oyster mushrooms, bell pepper, zucchini, cucumbers, cilantro, crispy onion rings, sesame-lime dressing & teriyaki chicken tenders 16.50

### Greek Salad

Mixed lettuces, garbanzo beans, roasted beets, cucumbers, pepperoncini, roasted peppers & Greek dressing, served with grilled pita 14

## PIZZA

### Margherita

Mozzarella cheese, basil pesto, tomato sauce & Parmesan 15

### Pepperoni

Mozzarella cheese, shredded pepperoni, tomato sauce & Parmesan 15.50

### Build-Your-Own Pizza

Add your favorites to a base of tomato sauce and mozzarella cheese 14.50

#### TOPPINGS .75 EACH

Black olives, cherry tomatoes, pineapple, mushrooms, red onions, mixed bell peppers, jalapeños, pepperoncini, pesto sauce

#### PROTEIN 1.50 EACH

Chopped brisket, sausage, roasted chicken (Buffalo, BBQ, or plain), shredded pepperoni, ham, crispy bacon

## ENTREES

### Smoked Gouda Mac & Cheese

Cavatappi pasta, smoked Gouda & cheddar sauce, Parmesan, herbed garlic croutons & green onions 15  
*Add slow-roasted barbacoa beef +3*

### Texas BBQ Fajita Platter

Turkey & brisket burnt ends with chipotle BBQ sauce, chimichurri, flour tortillas, bread & butter pickles, borracho beans, roasted onions & peppers 24

### Chili-Glazed Salmon\*

Avocado, sautéed greens, warm mixed grains & kale 22

### Pulled Pork Garlic Noodles

BBQ bolognese, cilantro, basil, parsley, fried onions & garlic, pulled BBQ pork shoulder 19.50



## DESSERT

### Everything Chocolate Brownie

Brownie topped with chocolate frosting, toffee pieces, crumbled peanut butter cups, salted pretzel pieces & caramel sauce 11.50

### Cinnamon Sugar Donut Holes

Tossed in cinnamon sugar and served warm with chocolate sauce 10

### Red Velvet Cookies

Served warm with vanilla frosting 6.50

### Pumpkin Spiced Bundt Cake

Maple-bourbon glaze, cream cheese frosting, streusel crumble, candied orange 10.50

### Classic Frozen Treats

Toll House Chocolate Chip Ice Cream Sandwich, Vanilla Ice Cream Drumstick, Vanilla Crunch Dibs & more



## KIDS' MENU

### Cheese Quesadilla

Served with fries 8

### Chicken Tenders

Served with fries & a drink 8

### Cheese Pizza

Served with fries 8

### Mini Corn Dogs

Served with fries & a drink 8

### Honest Kids Juice 4.50

### Kid's Drinks 4.50

## BEVERAGES

### Bottomless

Fountain Drink 6.50

### Dasani 3.5

Smart Water 7

### Red Bull 5

Topo Chico 7

Simply Orange Juice 6

ICEE 8

## OVER-THE-TOP SHAKES

### Strawberry Shortcake

Strawberry jam, fresh strawberries, strawberry angel food cake & whipped cream 12

### Salted Caramel Corn

Caramel syrup, peanut butter, toffee pieces, caramel corn & whipped cream 12

### Double-Chocolate S'mores

Chocolate syrup, graham cracker crumbs, toasted marshmallow, brownie bites & Hershey's milk chocolate pieces 12

### Cookies & Sweet Cream

Vanilla bean ice cream, Oreo cookie pieces & whipped cream 12

## HANDHELDS

Add a half Greek salad to any handheld +5.5

### Holiday Hoagie

Slow roasted roast beef & turkey breast, old bay aioli, monterey jack, sweet pepper & onion marmalade, arugula, on a baguette roll, served with french fries & a pickle 16.50

### Grilled Cheese

Sliced cheddar, Monterey jack & mozzarella cheeses, fresh tomatoes & caramelized onions, on a brioche bun, served with french fries & a pickle 13.50  
*Add fried chicken tenders +3.50*

### Smoked Brisket Sandwich

Smoked brisket topped with chipotle & hot honey aioli, red onions, citrus slaw, fried pickle chips, cilantro & jalapeños, on a baguette roll, served with french fries & a pickle 16.50

### Double-Decker Tacos

Flour & crispy corn tortillas with Monterey jack cheese, refried black beans, crispy chicken tenders, orange-chili sesame glaze, Tajín aioli, green onions and citrus slaw, served with chips, guacamole & chipotle salsa 16.50

### Royale with Cheese\*

A 1/4LB burger with lettuce, red onion, tomato, double cheddar & Berg sauce served on a brioche bun with french fries & a pickle 11.50  
*Add crispy bacon +3*

\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our menu items are freshly prepared in our kitchens, which are not free of allergens. Cross-contact with other food items that contain allergens is possible.





# FOOD & DRINKS

## APPETIZERS

### Green Chile Queso

Served warm with green onions & fresh corn tortilla chips 10.50  
*Add chipotle salsa & guacamole +6*

### Fried Ravioli & Gnocchi Duo

Crispy four cheese ravioli, cheese stuffed gnocchi, whipped feta-ranch, preserved lemon, green herb sauce, & chili crunch oil 14

### Loaded Greek Hummus

Roasted red pepper hummus with cucumbers, mixed olives, goat cheese, roasted tomatoes & peppers, served with grilled pita 14

### Mozzarella Sticks

Dusted with tomato & umami spice, served with ranch 11.50

### Crispy Pickle Fries

Dusted with dill & roasted garlic spice, served with Nashville ranch 8.50

### French Fries

Freshly fried & served with ketchup & harissa-za'atar aioli 7  
*Spice it up with lemon pepper & smoked paprika +.75*  
*or Parmesan & garlic +1.50*

### Chicken Tenders

Six tenders tossed in Buffalo sauce, orange-chili sesame glaze, or BBQ sauce, served with ranch, ketchup & french fries 14  
*Spice it up with lemon pepper & smoked paprika +.75*  
*or Parmesan & garlic +1.50*

### Double Fried

**Chicken Wings 6 or 12**  
Tossed in Buffalo sauce, orange-chili sesame glaze, or BBQ sauce, served with celery & your choice of ranch or bleu cheese 12 / 22  
*Add fries +5*

### Green Chile Quesadilla

Crispy flatbread with refried black beans, Monterey jack, Hatch chiles, avocado, citrus-marinated slaw & chipotle salsa 15.50  
*Add grilled pork loin or chicken +3.50*

### Loaded Nachos

Fresh corn tortilla chips topped with shredded cheese, queso, jalapeños, pico de gallo, salsa chipotle, sour cream, guacamole & shredded lettuce 14.50  
*Add steak +4.50 Add chicken +1.50*

### Crispy Cuban Spring Roll

Shaved pork loin and smoked ham, monterey jack, pickles, salsa criolla, & cilantro 14





ARCHITECT  
5G Studio Collaborative, LLC.  
800 Jackson St., Suite 500  
Dallas, TX 75202  
(CONTACT)

CIVIL ENGINEER  
5G Studio Collaborative, LLC.  
800 Jackson St., Suite 500  
Dallas, TX 75202  
(CONTACT)

STRUCTURAL ENGINEER  
5G Studio Collaborative, LLC.  
800 Jackson St., Suite 500  
Dallas, TX 75202  
(CONTACT)

PLUMBING ENGINEER  
5G Studio Collaborative, LLC.  
800 Jackson St., Suite 500  
Dallas, TX 75202  
(CONTACT)

MECHANICAL ENGINEER  
5G Studio Collaborative, LLC.  
800 Jackson St., Suite 500  
Dallas, TX 75202  
(CONTACT)

ELECTRICAL ENGINEER  
5G Studio Collaborative, LLC.  
800 Jackson St., Suite 500  
Dallas, TX 75202  
(CONTACT)

LANDSCAPE ARCHITECT  
5G Studio Collaborative, LLC.  
800 Jackson St., Suite 500  
Dallas, TX 75202  
(CONTACT)

ARCHITECT  
5G Studio Collaborative, LLC.  
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Dallas, TX 75202  
(CONTACT)

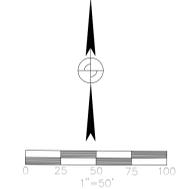
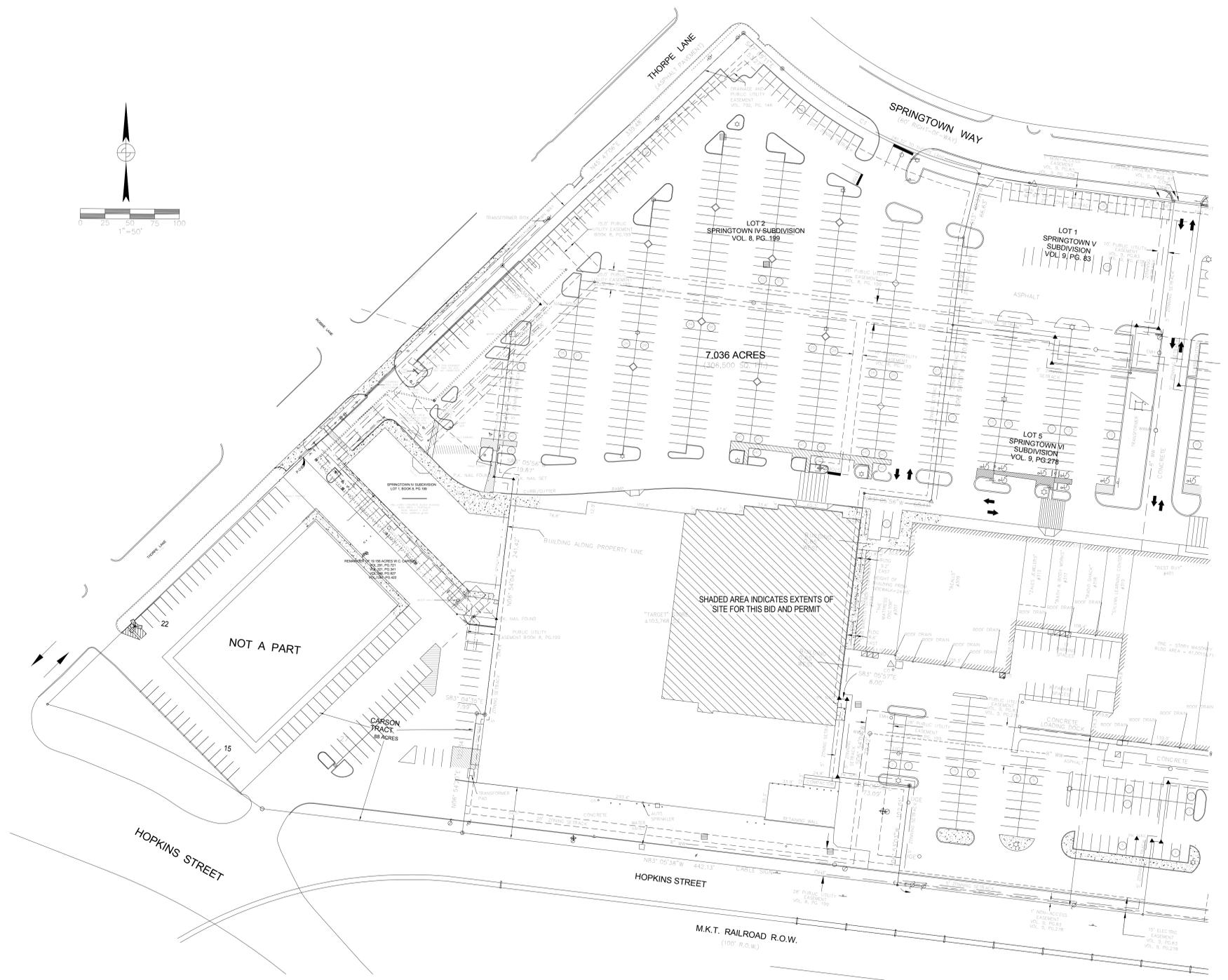
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**SITE PLAN PROVIDED FOR REFERENCE ONLY  
SEE SHELL ARCHITECTURE SHEETS FOR BID AND PERMIT WORK ON EXTERIOR OF BUILDING.  
ALL SITE WORK IS UNDER SEPARATE BID AND PERMIT.**

REV.	DATE	ISSUE TITLE
	03-04-18	Issue for Bid and Permit

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THE SPOT | SAN MARCOS, TX  
SITE PLAN