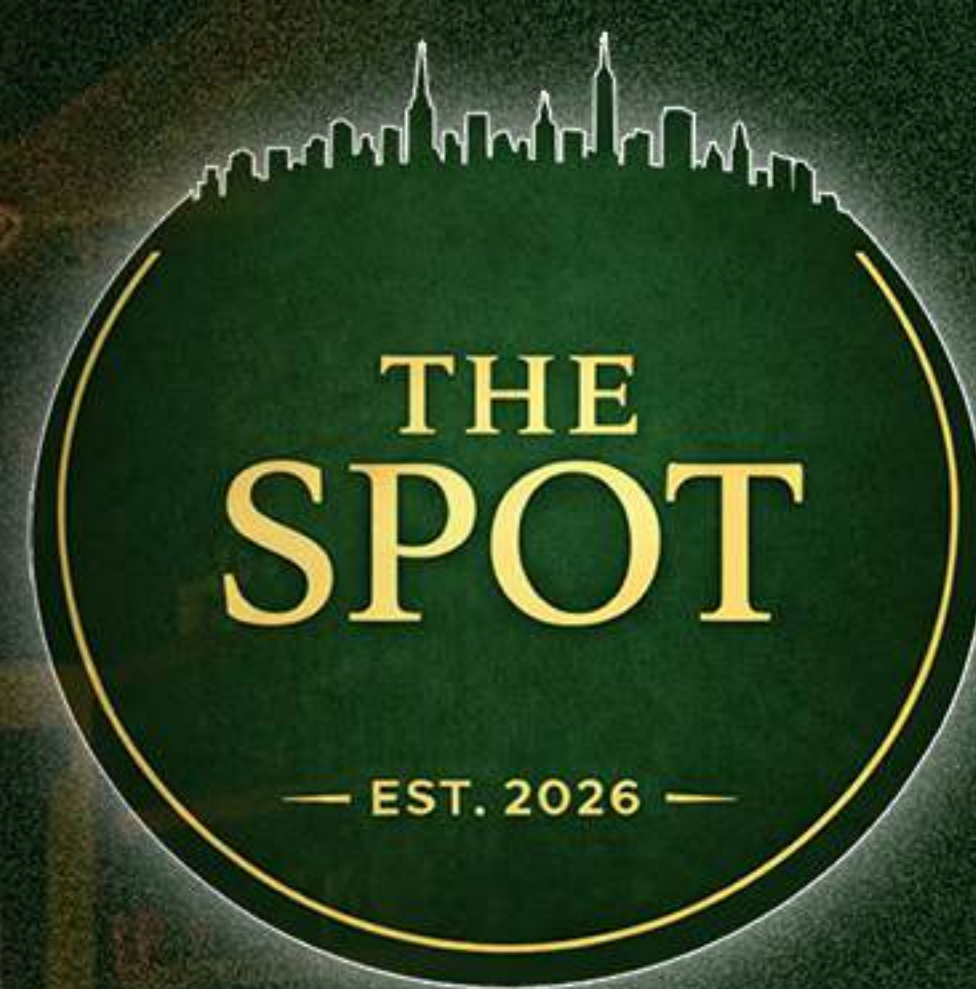




206 Thompson St. New York, NY 10012



THE SPOT



206 Thompson St. New York,
NY 10012

THE SPOT

The Spot is a lively American tavern and craft beer destination in the heart of New York City's iconic Greenwich Village.

Known for its extensive selection of American craft beers on tap and by the bottle, it pairs perfectly with a menu of elevated comfort fare—from juicy burgers and crispy wings to shareable appetizers and brunch favorites. The venue's warm, relaxed atmosphere, with both indoor and outdoor seating, makes it ideal for casual gatherings, after-work drinks, weekend brunches, or celebrating with friends.

Whether you're craving great food, handcrafted cocktails, or a vibrant social scene, The Spot delivers a memorable urban dining and drinking experience.

RESERVATIONS
events@thespot-nyc.com



THE SPOT



206 Thompson St. New York,
NY 10012



Lounge

CAPACITY: 60 Standing | 40 Seated

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Main Bar

CAPACITY: 110 Standing | 55 Seated

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Outdoor Patio

Connects directly to the venue and has separate entrances to both Main Bar and Main Lounge

CAPACITY: 80 Standing | 50 Seated

Open Bar

2 HOUR MINIMUM

STANDARD

\$35 Per Person Per Hour

Includes House Cocktails, Cordials, House Sparkling Wine, House Red & White Wine, Domestic & Imported Beers and Assorted Sodas, Bottled Still and Sparkling Water.

PREMIUM

\$45 Per Person Per Hour

Standard Package Plus Premium Cocktails and hard liquors.

Sample Brand: Belvedere, Grey Goose, Bombay Sapphire Hendrick's, Bacardi, Don Julio Blanco/Reposado/Añejo, Hennessy VS/VSOP, Macallan 12.

House Spirit Open Bar (NEW)

\$30 Per Person Per Hour

Includes: Vodka, rum, gin, tequila, whiskey (house labels only) + all mixers & soft drinks

Beer & Wine Only Open Bar

2 Hours: \$45 Total Per Person | 3 Hours: \$60 Total Per Person

All soft drinks

All beer brands (Angry Orchard, Coors Light, Heineken, Guinness Stout, Corona Modelo, Blue Moon, Coney Island IPA, White Claw, Ketel One Spritz, High Noon.)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

House Cocktails

OLD FASHIONED

Basil Hayden, Maple & Black Walnut

MOSCOW MULE

Seasonal Ketel One, pomegranate, Lime & Ginger Beer

APEROL SPRITZ

Aperol & Archer Rose Prosecco

MIXED DINKS

Choice of house Liquor & Mixer

MARGARITA

Patron Blanco, Lime & Agave

DARK & STORMY

Dark Rum, Lime Juice, Ginger Beer & Cherry Bitters

PORNSTAR MARTINI

Vanilla Voda, Passionfruit+ Prosecco

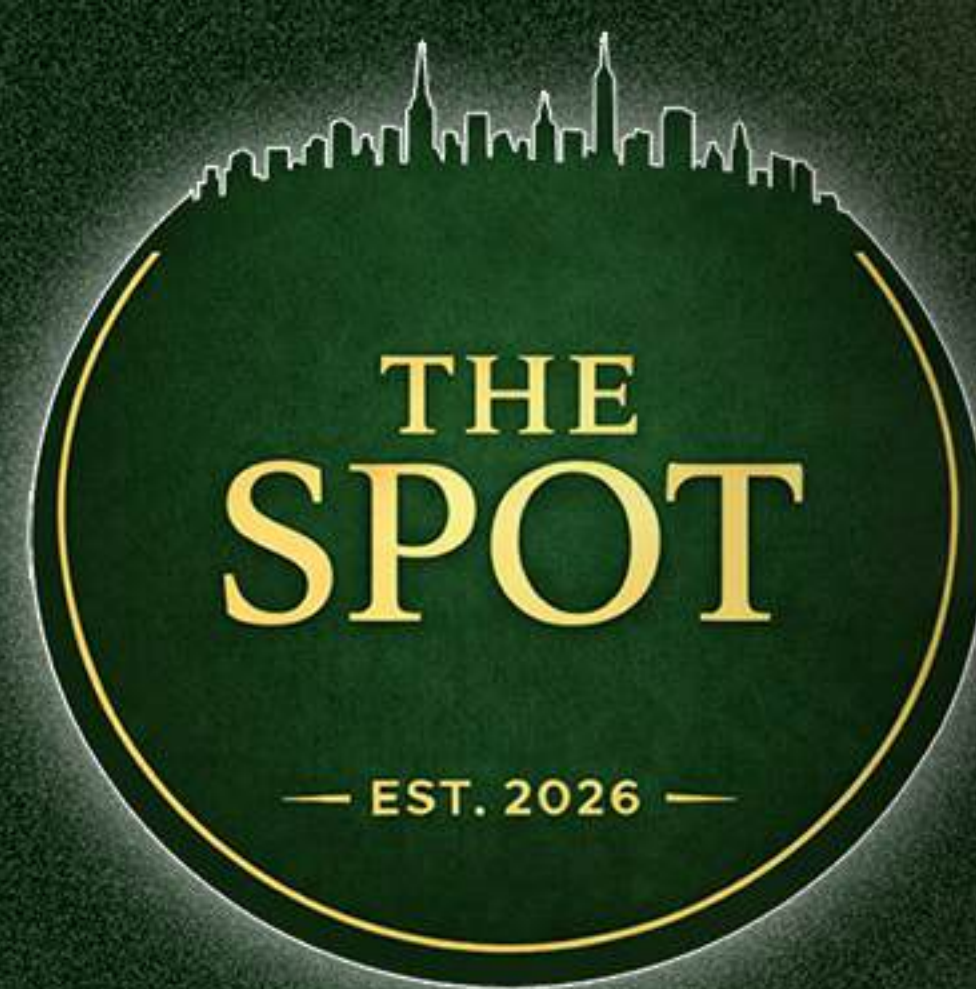
RED, WHITE OR BUBBLES

Cabernet, Pinot Grigio or Prosecco

206 Thompson St. New York,
NY 10012



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Build Your Own Mixology Experience

\$5 Per Person Per Hour

Includes 2 specialty cocktails added to the open bar package.



Signature Cocktails Add-On

\$5 Per Person Per Hour

INDIGO THRILL

Lavander infused Sipsmith,
Casis, Citrus & Agave

SEA OF LOVE

Seasonal Ketel one,
Pomegranate, Lime &
Ginger Beer

CLOUD NINE

Amaras Mezcal, Passionfruit,
Agave, Mint, Citrus & Egg white

THE LAST DANCE

Goslings Dark Rum, Lime,
Ginger Beer, Prosecco & Cheery
Bitters

A BRONX TALE

Hibiscus Infused Basil Haydens,
Elderflower Lemonade,
Blackberry & Basil

ESPRESSO MARTINI

Choice of House liquor
+ mixer

TOKI HIGHBALL

Toki Japanese Whiskey, Bitter
& Fever Tree Soda

MR PURPLE

Jalapeño Infused, Patron
Blanco, Tajin, Blackberry,
Lime & Agave

PURE MORNING

Aperol, Blueberry, Cherry
Mint & Prosecco

STOLEN CHANCE

Smoked Pineapple, Infused Makers
Mark, Citrus, Pomegranate &
Egg white

READ YOUR MIND

Smoked Orange peel Infused
Tanqueray, Campari, Vermouth &
Cherry

FROZEN COCKTAILS

ask your server



THE MALT HOUSE



206 Thompson St. New York,
NY 10012

Three-course meals featuring bold, comforting fare.

THREE COURSE PRIX-FIXE MENU

Seated & Banquet Style Three-Course Prix-Fixe Menus are Available
\$65 per person (Additional courses: +\$10 per person)

Appetizers:

Greek Salad
Fried Dumplings
Cheese Steak Spring rolls
(Vegan option available upon request)

Mains:

Steak
Breaded Chicken Cutlet
Roasted Cauliflower
(Vegan option available upon request)

Sides:

Seasonal Vegetable Medley
Creamy Mash
House Cut Fries



THE SPOT



206 Thompson St. New York,
NY 10012

GRAB, MINGLE, REPEAT

Stylish shareable spreads perfect for grazing and mingling.

STATIONARY PLATTERS

8.875% Tax plus 20% Gratuity Not Included. *72 Hour Advance Notice Required

HERB ROASTED VEGETABLE SKEWERS **\$100**

Zucchini, Yellow Squash, Red Onion, Bell Peppers & Heirloom Tomato - with Pesto

MAHI MAHI TACOS **\$125**

Pickled Red Cabbage Slaw, Black Bean, Chipotle Aioli served on Corn Tortilla

EXECUTIVE WINGS **\$110**

Jumbo wings | Choice of Buffalo, Soy & Sesame or Hoisin Glaze

FRIED DUMPLINGS **\$130**

Chili crisp & ponzu sauce | Choice of Pork, Shrimp, or Vegetarian

FRIED CHICKEN SLIDERS **\$110**

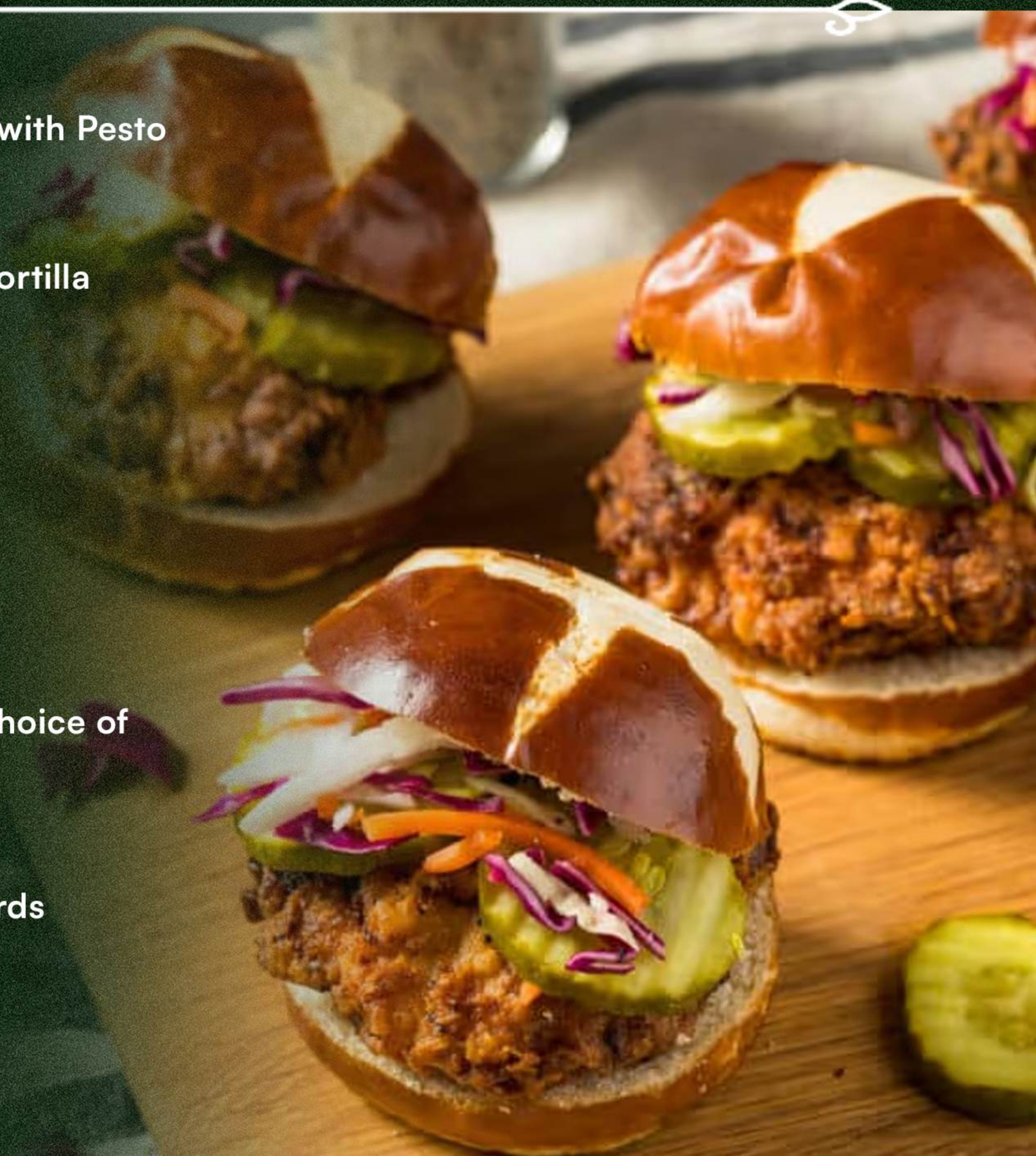
Buttermilk breast, Red Cabbage & Carrot Slaw, home brined Pickles • Choice of Mikes Special or Classic Buffalo

TAVERN FARE **\$115**

Parmesan herbed fries, Boneless Chicken Bites & Wisconsin Cheese Curds

GUACAMOLE **\$120**

Freshly made - Served with Pico de Gallo & Homemade Chips.



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STATIONARY PLATTERS

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TAVERN QUESADILLA **\$125**

Grilled tortilla, Mozzarella, Cheddar, Pico de Gallo, Sour Cream, Guacamole | Choice of Chicken, Ground Beef, Shrimp or Steak

WAGYU MINI BURGERS **\$115**

Secret Aioli, Cheddar, Oven Roasted Tomato, Onions & Home Brined Pickles

GRILLED CHICKEN SKEWERS **\$120**

Served with Asian Curry & Lemongrass Sauce

CHUNKY ZUCCHINI STICKS **\$110**

Truffle Oil - Served with Pesto Aioli & Ranch.

CHEESESTEAK SPRING ROLLS **\$140**

Chili Crisp, Shaved Ribeye, American Cheddar, and Queso dip

RUSTIC FLATBREADS **\$145**

Cauliflower base, Vegan Cheese | Choice of BBQ Chicken, Margherita or Vegetarian

VEGAN KALE CAESAR SALAD **\$100**

Garlic Croutons, Cashew Parmesan Cheese



THE SPOT



206 Thompson St. New York,
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Passed Appetizers

Chef-crafted small bites designed to mingle effortlessly with cocktails and conversation.

\$25 for 5 items | \$30 for 6 items | \$35 for 7 items

GRILLED CHICKEN SKEWERS

Asian Curry & Lemongrass Sauce

HERB ROASTED VEGETABLE SKEWERS

Homemade Pesto

MAHI MAHI TACOS

Pickled Red Cabbage Slaw, Black bean,
Chipotle Aioli

LAMB ARAYES

Spiced & Pan seared

SHRIMP TOAST

Brioche, Lime & Avocado

SQUASH FRITTERS

Cheese Sauce

EXECUTIVE WINGS

Buffalo or Sweet & Smoky

CHEESE STEAK SPRING ROLLS

Chili Crisp & Cheese Sauce

FRIED DUMPLINGS

Pork & Vegetarian

FRIED CHICKEN SLIDERS

Red Cabbage & Carrot Slaw, Pickles
& Special Sauce

BACON WRAPPED DATES

Chorizo Stuffed, Vinegar BBQ

TAVERN DEVILED EGGS

Bacon Jam, Garlic & Time Hony

POTATO CROQUETTES

Cheese Sauce

BEEF SLIDERS

Aged Cheddar & Pickles



THE SPOT



206 Thompson St. New York,
NY 10012

AV & Lighting Setup

Projector | TVs with full HDMI capabilities | Karaoke + DJ facilities
Microphone | Adjustable Lighting & Music | Disco Balls



MAKE IT HAPPEN



Let's bring your event to life.
Contact us to check dates, customize your experience,
and lock in your celebration at The Spot



THE SPOT

206 Thompson St. New York,
NY 10012

<https://gecko-goby-mfpc.squarespace.com/private-events>
events@thespot-nyc.com