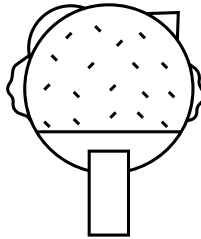


DROP THE
BALL
—
YOU NEED THIS



NOW SERVING

SPIN BISTRO
EXECUTIVE CHEF
CHAD BOWSER

FUEL FOR CHAMPIONS

STARTERS

SHISHITO – 9

Sweet Paprika, Sea Salt, Lemon (VG, GF)

HUMMUS – 12

Mediterranean Salad,
Spicy Tahini, Crispy Chickpea, Pita(VG)

WINGS – 14

Beer Brined, Sriracha Honey,
Ginger Buttermilk (GF)

MEDITERRANEAN SAMPLER – 19

Shishito, Pan Con Tomate, Hummus, Falafel
Marinated Olive Mix, Pita (VG)

NACHOS – 18

Short Rib, Jack, Cheddar, Cotija,
Pickled Fresno, Pico De Gallo, Chipotle Aioli

HOUSE CUT FRIES – 9

Hariisa Ketchup
(GF, VG)

TACOS

MUSHROOM - 13

Mushroom, Corn Mole, Roasted Guajillo,
Pepitas, Salsa Ranchera, Cilantro (VG, GF)

CHICKEN- 14

Chicken Tinga, Pickled Onion,
Avocado Salsa, Cilantro (GF)

STEAK - 15

Skirt Steak, Cotija Cheese, Salsa Ranchera,
Pickled Fresno, Red Onion, Cilantro (GF)

PIZZA

DOUBLE MARGHERITA – 19

Rustic Ragout, Shredded Mozzarella,
Ciliengini, Basil

PEPPERONI – 19

Rustic Ragout, Mozzarella,
Pepperoni, Nduja

MUSHROOM – 18

Garlic Sauce, Trumpet, Maitake,
Porcini, Thyme, Rosemary

BEVERAGES

COCKTAILS

SEASONAL MULE - 15

Stoli Citros, Basil, Blackberry,
Lemon, Ginger Beer

MARTY REISMAN - 15

Creyente Mezcal, Cosa Nostra Shrub,
Agave, Pineapple, Lime,
Black Hawaiian Sea Salt

THE TOPSPIN - 15

The Botanist Gin, Aperol,
St Germain, Lemon, Orange,
Chandon Rosé

EL CHAVO - 15

Dobel Diamante Tequila,
Corn Whiskey, Ancho Reyes Verde,
Hibiscus, Lime, Mole Bitters, Egg White

PB&J OLD FASHIONED - 15

Peanut-Infused Maker's Mark,
Pedro Ximenez, Bitters (N)

BLACK BARREL MANHATTAN - 15

Mt. Gay Black Barrel Rum,
Amaro Montenegro, Maraschino,
Cacao, Bitter

WINES

BUBBLES

Domaine Chandon Rosé [CA 11/66](#)
J Cuvee Brut [CA 14/80](#)

WHITE

Sleepy Hollow, Chardonnay [CA 14/52](#)
Whitehaven, Sauvignon Blanc [CA 12/46](#)
Maso Caneli, Pinot Grigio [Italy 11/44](#)

RED

Louis Martini, Cabernet [CA 10/40](#)
Locations, Red Blend [CA 13/52](#)
MacMurray Russian River, Pinot Noir [CA 14/52](#)
Las Rocas Garnacha [Spain 10/40](#)

ROSÉ

Fleur De Mer, Rosé [Provence 11/44](#)

SANDWICHES

CHAD'S BURGER – 18

Wagyu Brisket, Short Rib, Flat Iron,
American Cheese, Fries

BEYOND MEAT SAUSAGE SANDWICH – 16

Peppers, Onions, Tomato Fondue,
Fries (VG)

CHICKEN SANDWICH – 15

(Fried Or Grilled) L.T.O., Pickled Peppers,
Garlic Aioli, Fries

DESSERT

TIRAMISU – 13

Ladyfingers, Cocoa, Rum, Coffee (Serves 2)

CHURROS – 10

Guajillo Chocolate Sauce

CHOCOLATE CHIP COOKIES - 9

Sea Salt

BEERS

DRAFTS

Blue Moon **8**
Stella Artois **8**
Dos Equis Lager **8**
Clown Shoes Mangó Kölsch **8**
Bell's Oberon **8**
Dogfish Head 90 Min IIPA **10**
Guinness **8**
Lagunitas A Little Sumpin' Sumpin' Ale **8**
Smuttynose Old Brown Dog **8**
EBBS Lager No.1 **8**
LIC Beer Project Higher Burnin' IPA **8**

BOTTLES/CANS

Corona **8**
Miller Lite **6**
Heineken **8**
Heineken 0.0 N/A **8**
Michelob Ultra Pure Gold **8**
Tecate **6**
Ommegang Solera Sour **10**
Boulevard Tank 7 Saison **10**
Narragansett **5**
Radeberger **8**
Five Boroughs Hoppy Lager **8**
Montauk Eastern Haze Session IPA **8**
Equilibrium MC2 DIPA **10**
Juneshine Iced Tea Lemonade Hard Kombucha **8**
Downeast Unfiltered Cider **8**
Truly **6**

NON-ALCOHOLIC

Red Bull **4**
Fiji Water **4**
Coconut Water **4**
Harney & Sons Iced Tea (Green/Peach) **3**

KEY – (VG) VEGAN (GF) GLUTEN FREE
(N) NUTS (S) SHELLFISH

**Consuming raw or undercooked meats, poultry, seafood,
shell-fish or eggs may increase your risk of foodborne illness.**