

STARTERS

WISCONSIN CHEESE CURDS - 13

Beer brined white cheddar curds, chipotle aioli, rustic ragout (V)

BRUSSEL & FLOW - 10

Goat cheese, roasted marcona almonds, Mike's Hot Honey (V, N)

SHARES (SERVES 2-3)

MINI SHRIMP TACOS (12) - 15

Chipotle slaw, avocado salsa verde, micro cilantro (GF, S)

MEDITERRANEAN SAMPLER - 19

Shishito, pan con tomate, hummus, falafel, calabrese marinated olive mix, pita (VG)

NACHOS - 21

Short rib, jack, cheddar, pickled fresno, pico de gallo, chipotle crema (GF)

KOREAN HOT FRIES - 19

Beef bulgogi, kimchi, gochujang aioli, kaffir lime, peanuts, scallions (N, S)

SWEETS

CHURROS - 10

Hazelnut and praline chocolate sauce (V, N)

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

SIGNATURE COCKTAILS

SPINGRIA - 13

Las Rocas Garnacha, apple brandy, pear, grapefruit, orange, lime

🌀 4-6PPL - 60 | 8-10PPL - 100

YUZU TOKI HIGHBALL - 13

Suntory Toki Whisky, yuzu, Super Fizz

HOUSE MARGARITA - 13

Espolon Blanco, cucumber, lime, orange, agave

🌀 4-6PPL - 60 | 8-10PPL - 100

IS THAT A PALOMA? - 13

Montelobos Espadin Mezcal, grapefruit, Jarritos Toronja soda, salt

🌀 4-6PPL - 60 | 8-10PPL - 100

SPRITZ TO THE FINISH - 14

Aperol, Malfy Rosa Gin, grapefruit, prosecco

THE MYS-CHERRY- OUS DAIQUIRI - 13

Denizen Aged White Rum, dark cherry, pomegranate, lime

THE DAY CRUSHER - 14

Sherigham Beacon Gin, Lillet Rose, Tito's, yuzu, lime

SEASONAL MULE - 13

Tito's, strawberry, rhubarb, lime, ginger beer

ALMOST PARADISE - 14

Denizen Vatted Dark Rum, pineapple, coconut, passionfruit, bitters

MARTY REISMAN - 14

Creyente Mezcal, Maestro Dobel Tequila, pineapple, lime, Cosa Notra shrub, lava salt

NEVER NEVER LAND- 14

Blackened Whiskey, Grand Marnier, blackberry, sage, coconut water, Lillet Rouge

HOUSE CUT FRIES - 10

Five peppercorn ketchup (VG, GF)

DRUNKEN WINGS - 15

Beer brined, sriracha buffalo, ginger buttermilk

SHORT RIB BAHN MI SLIDERS - 15

Pickled vegetables, fresh herbs, garlic aioli

BURGERS | SANDWICHES

CHEF'S BURGER - 19

8 oz. house blend patty, Baker's bacon, applewood smoked cheddar, caramelized onions, whisky pickle, BBQ sauce, house cut fries*

SPIN BURGER - 18

Double smash patty, American cheese, whiskey pickle, iceberg, red onion, gizmo sauce, house cut fries

PIZZA

DOUBLE MARGHERITA - 19

Rustic ragout, ciliegini mozzarella, baby burrata, basil pesto (V)

PEPPERONI - 19

Rustic ragout, mozzarella, pepperoni, nduja, hot honey, Calabrian pepper

BIRRIA BAO BUNS- 15

Birria style pork, kimchi, banana pepper mayo, daikon radish, jus (S)

HUMMUS - 14

Crispy chickpeas, zaatar, crudité, warm pita (VG)

CHICKEN SANDWICH - 16

(FRIED OR GRILLED)

L.T.O., Pickled peppers, ginger cilantro buttermilk, house cut fries

KOREAN CHICKEN WRAP - 16

Fried chicken breast, cabbage, roasted broccoli, cilantro, peanuts, seoul sauce, flour tortilla, house cut fries (N)

THE CAPONE - 19

Italian sausage, giardiniera, mozzarella, shaved garlic

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WINE

BUBBLES

LA MARCA, PROSECCO, ITALY - 11|44

DOMAINE CHANDON, BRUT, CA - 13|52

DOMAINE CHANDON, ROSÉ, CA - 13|52

WHITE

WILLIAM HILL, CHARDONNAY, CA 10|40

WHITEHAVEN, SAUVIGNON BLANC, NZ - 13|52

MASO CANALI, PINOT GRIGIO, ITALY - 11|44

LANDMARK, CHARDONNAY, CA - 14|56

RED

PROPHECY, PINOT NOIR, CA - 8|32

LOUIS MARTINI, CABERNET, CA - 10|40

LOCATIONS, RED BLEND, CA - 13|52

LAS ROCAS, GARNACHA, SPAIN - 10|40

ROSÉ

FLEUR DE MER, ROSÉ, PROVENCE - 13|52

BEER

DRAFT

DOS EQUIS LAGER - 7

BELL'S LAGER OF THE LAKES - 7

ALLAGASH WHITE - 9

VOODOO RANGER HAZY IPA - 8

SAM ADAMS SEASONAL - 8

BOTTLES | CANS

MAPLEWOOD SON OF JUICE - 7

MILLER LITE - 6

COORS LIGHT - 6

CORONA - 7

DOGHEAD CITRUS SQUALL - 7

MAPLEWOOD PULASKI PILSNER - 8

NOON WHISTLE GUMMYPOCALYPSE - 8

REVOLUTION FIST CITY IPA - 8

HEINEKEN - 7

STELLA ARTOIS - 7

HOP BUTCHER TEAL RIDGE IPA - 8

TRULY HARD SELTZER - 7

3 FLOYDS ZOMBIE DUST IPA - 8

OFF COLOR APEX PREDATOR - 7

GUINNESS - 8

RIGHT BEE BLOSSOM CIDER 8

SAGAMORE RYE CANNED COCKTAILS - 8

Honey Paloma, Pineapple Ryegarita, Orange Crush

NON-ALCOHOLIC

BEER

HEINEKEN 0.0 N/A - 6

SAM ADAMS 'JUST THE HAZE' N/A IPA - 6

LAGUNITAS HOPPY REFRESHER - 4

ST. AGRESTIS PHONY NEGRONI - 8

LYRE'S CLASSICO N/A SPARKLING WINE - 7

OTHER

JARRITOS TORONJA SODA (GRAPEFRUIT) - 4

RED BULL - 5

SODA - 3

JUICE - 4

SPIRIT FREES

BOMBUS NECTAR - 8

Monday Zero Alcohol Gin, rosemary, lavender, honey, lemon

PAOLO & MA - 8

Monday Zero Alcohol Mezcal, grapefruit, lime, Jarritos Toronja Soda

PINEAPPLE PARADISE - 8

Monday Zero Alcohol Rum, pineapple, lime, pandan, coconut water

Choose your spritz-venture!

ELDERFLOWER SPRITZ - 8

Elderflower, lemon, bubbles

ITALIAN SPRITZ - 8

Giffard N/A Apertif, grapefruit, bubbles

GRAPEFRUIT SPRITZ - 8

Grapefruit shrub, cinnamon, bubbles

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.
 ** Attention: customers with food allergies. We operate from a scratch kitchen with ingredients that include: dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish and shellfish. It's very important to let us know of any allergies upon ordering so we can take the proper steps to ensure that you can safely enjoy SPIN's delicious food and beverage offerings.

V = VEGETARIAN
 VG = VEGAN
 N = CONTAINS NUTS
 S = CONTAINS SHELLFISH

GF = GLUTEN FREE
 🍴 = RECOMMENDED
 🌀 = GROUP THERAPY

