

STARTERS

5 PEPPERCORN PORK BELLY LECHON - 12

Honey sriracha aioli, celery and scallion ribbon, red sorrel (S)

CRISPY BRUSSELS SPROUTS - 10

Charred chili and garlic spice, lime (VG, GF)

SHARES (SERVES 2-3)

CHICKEN SALAD CUPS - 16

Grilled chicken, fried wontons, toasted almonds, cilantro, mint, shredded cabbage, tahini lime dressing (N)

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

IS THAT A...MELON?! - 14

Guajillo and ancho infused Sheringham Seaside Gin, watermelon, lemon, Coinreau

HOUSE MARGARITA - 13

Montelobos Mezcal, cucumber, lime, orange, agave

🍹 4-6PPL - 60 | 8-10PPL - 100

THE PALOMA - 13

Espolon Blanco Tequila, grapefruit, lime, Jarritos Toronja Soda, salt

🍹 4-6PPL - 60 | 8-10PPL - 100

SPRITZ TO THE FINISH - 14

Aperol, Malfy Rosa Gin, grapefruit, prosecco

ESPRESSO YO SELF - 14

Tito's, La Colombe Cold Brew, vanilla, coffee liqueur, cold brew foam, mint

(TRY IT WITH)
Denizen Dark - 13

Remy VSOP Cognac - 14

BLOOD ORANGE AND SAND - 13

Monkey shoulder, Cherry Heering, blood orange, vermouth, bitters

THE LONE RYE-DER - 14

Sagamore Rye Whiskey, Voodoo Ranger syrup, lemon, bitters

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

Niman Ranch beef, griddled Oaxaca cheese, romaine, rajas jam, roasted tomato, fire grilled jalapeño aioli, 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 HOT DOG - 12

Oaxaca cheese, french fry crust, gochujang aioli, unagi sauce, bonito flake, house cut fries

STONED FRUIT - 19

Frog Hollow Farms peaches, prosciutto, burrata, rustic ragout, arugula, bing cherry balsamic glaze

WINE

BUBBLES

LA MARCA, PROSECCO, ITALY - 11 | 44

DOMAINE CHANDON, ROSÉ, CA - 13 | 52

WHITE

WILLIAM HILL, CHARDONNAY, CA 10 | 40

WHITEHAVEN, SAUVIGNON BLANC, CA - 13 | 52

MASO CANALI, PINOT GRIGIO, ITALY - 11 | 44

LANDMARK, CHARDONNAY, CA - 14 | 56

RED

MACMURRAY RANCH, PINOT NOIR, CA - 13 | 52

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

TRUMER PILSNER - 8

DOS EQUIS LAGER - 8

FORT POINT KSA KÖLSCH - 8

BOTTLES | CANS

GOLDEN STATE MIGHTY DRY CIDER - 8

SAM ADAMS BOSTON LAGER - 6

HEINEKEN - 6

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

VOODOO RANGER HAZY IPA - 8

DOG FISH HEAD CITRUS SQUALL - 8

TRULY HARD SELTZER - 6

PBR - 6

TECATE - 6

SINCERE CIDER - 8

GUINNESS - 8

FIELDWORK ROTATING IPA - 8

SAGAMORE RYE CANNED COCKTAILS - 8

Honey Paloma, Pineapple Ryegarita, Orange Crush

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

