

## STARTERS

### HOUSE CUT FRIES - 10

Five Peppercorn Ketchup (VG, GF)

### YUCCA FRIES - 10

Chipotle Honey Aioli, Blacken Spice (V)

### DRUNKEN WINGS - 15

Beer Brined, Sriracha Buffalo, Ginger Buttermilk

### FRIED PICKLED THINGS - 12

Carrot, Banana Pepper, Cauliflower, Red Pepper, Cilantro Chipotle Aioli (V)

### SOUTHWEST HUMMUS - 14

Corn and Black Bean Salad, Tortilla Strips, Crispy Pita Bread (VG)

### FRIED BRUSSELS SPROUTS - 10

Garlic Lemon Vinaigrette, Spanish Paprika, Ghost Pepper Sea Salt (VG, GF)

### CRISPY MIATAKE MUSHROOMS - 14

Chipotle Cashew Aioli, Capersberry Salsa Verde (VG, GF, N)

### SHORT RIB BAHN MI SLIDERS - 15

Pickled Vegetables, Fresh Herbs, Garlic Aioli

### BIRRIA BAO BUNS - 15

Birria Style Pork, Kimchi, Banana Pepper Mayo, Daikon Radish, Jus (S)

(V) VEGETARIAN, (VG) VEGAN,  
(GF) GLUTEN FREE, (N) NUTS, (S) SHELLFISH

## COCKTAILS

### BEE-STIE BOY - 13

Roku Gin, Rosemary, Lavender, Honey, Lemon

### SEASONAL MULE - 13

Tito's, Strawberry, Rhubarb, Lime, Ginger Beer

### SHERRY BABY - 14

Mount Gay XO Rum, Turmeric, Sherry, Coconut, Lime, Pineapple, Bitters

### MARTY REISMAN - 14

Creyente Mezcal, Maestro Dobel Tequila, Pineapple, Lime, Cosa Nostra Shrub

### THE TOPSPIN - 13

Malfy Rosa Gin, Grapefruit, Lime, Falernum, Hazy IPA

### THE BACKSPIN (BARREL-AGED) - 13

Knob Creek Rye, Cocoa Infused Sweet Vermouth, Chocolate Bitters

### KILLIN' THE DUNKS - 13

(THE BEST ESPRESSO MARTINI IN TOWN)

Tito's, Candelas 100% organic espresso, Kahlua

Try it with Diplomatico Rum 13

Try it with Remy VSOP Cognac 14

### ROOT FOR THE BEER - 13

Maker's Mark Bourbon, Root Beer Syrup, Orange Bitters

### THE DEPARTED - 14

Tito's, Blackberry Jam, Lemon, Prosecco

## SHARES

### SWEET POTATO CHIPS - 15

Bacon, Smoked Blue Cheese, Pickled Red Onion, Banana Pepper Aioli (GF)

### CROQUETTES - 13

Pork Belly, Corn Salsa, Mozzarella, Chipotle Honey Aioli (GF)

### 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)

## SANDWICHES

### SPIN BURGER - 18

Double Smash Patty, American Cheese, Whiskey Pickle, Iceberg, Red Onion, Gizmo Sauce, House Cut Fries

### CHEF'S BURGER - 18

8 oz House Blend Patty, Gruyere Cheese, Crispy Serrano Ham, Pineapple Coleslaw, Avocado Mayo, Yucca Fries

### CHICKEN SANDWICH - 16

(Fried Or Grilled) L.T.O., Pickled Peppers, Ginger Cilantro Buttermilk, House Cut Fries

### CRABCAKE - 20

Jumbo Lump, Crispy Serrano Ham, Romaine, Lime Garlic Aioli, House Cut Fries (S)

## LARGE FORMAT

### HOUSE MARGARITA - 13

Montelobos Espadin Mezcal, Cointreau, Cucumber, Lime, Agave

Group Therapy 4-6 | 60

Group Therapy 8-10 | 100

### THE LOB - 13

Espolón Blanco, Mango, Pineapple, Cardamom, Lemon, Bitters

Group Therapy 4-6 | 60

Group Therapy 8-10 | 100

## SPIRIT FREE

### BOMBUS NECTAR - 10

Monday Zero Alcohol Gin, Rosemary, Lavender, Honey, Lemon

### MAIN SQUEEZE - 8

Espresso, Grapefruit, Smoked Cinnamon Maple Syrup, Palo Santo Bitters

### DOWN IN KOKOMO - 11

Clean Co Rum Alternative, Tumeric, Verjus Blanc, Coconut, Lime, Pineapple, Bitters

### CHILLY PEPPER - 12

Monday Zero Alcohol Mezcal, Pineapple, Lime, Cosa Nostra Shrub

### HOPPED UP - 6

House Citrus Hop Syrup, Lagunitas Hoppy Refresher

### RATTLED - 8

Just The Haze N/A IPA, Grapefruit, Lemon, Pineapple Gum Syrup

### NON-ALCOHOLIC BEVERAGES

Heineken 0.07

Lagunitas Hoppy Refresher 4

Sam Adams 'Just the Haze' N/A IPA 6

St. Agrestis Phony Negroni 10

Lyre's Classico N/A Sparkling Wine 10

Red Bull 5

Soda 4

## PIZZA

### DOUBLE MARGHERITA - 19

Rustic Ragout, Ciliegini mozzarella, Baby Burrata, Basil Pesto (V)

### PEPPERONI - 19

Rustic Ragout, Mozzarella, Pepperoni, Nduja, Hot Honey, Calabrian Pepper

### SMOKY BBQ CHICKEN - 19

Mozzarella, Red Onion, Pecorino, Cilantro

## SALAD

### GRILLED LITTLE GEM - 13

Shaved Manchego, Pistachio Dukkha, Dried Kalamata, Radish Sprouts, Pink Peppercorn Vinaigrette (GF, N)

### 617 BOWL - 14

Baby Romaine, Jasmine Rice, Corn Salsa, Pickled Cucumber, Avocado, Tortilla Strips, Chipotle Aioli (V, GF)

Add Grilled Chicken 5 or Grilled Shrimp 7

## DESSERT

### CHURROS - 10

Hazelnut and Praline Chocolate Sauce (V, N)

### CHOCOLATE CHIP COOKIES - 8

Maldon Sea Salt (V)

### CREPE OF THE DAY - 10

Ask your server

## BEER

### DRAFTS

Fat Tire Ale 8

Harpoon UFO 8

Sam Adams Wicked Hazy IPA 8

Dogfish Head Citrus Squall 8

Fiddlehead IPA 8

Nite Shift Night Lite 8

Sam Adams Seasonal 8

### BOTTLES/CANS

Narragansett 5

Von Trapp Bohemian Pilsner 8

Miller Lite 6

Corona 8

Heineken 8

Sam Adams Boston Lager 7

Sixpoint Resin IPA 9

Allagash White 8

Jack's Abby House Lager 8

Downeast Cider 8

Truly 7

## WINES

### 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

Justin, Cabernet, CA 15|60

### ROSÉ

Fleur De Mer, Rosé, Provence 13|52



\*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.\*\*