



SHARES (SERVES 2-3)

NACHOS - 21

Monterey jack, cheddar, pickled fresno, pico de gallo, chipotle crema, micro cilantro. Choice of braised short rib or chicken tinga (AG)

FRIES TRIO - 25

Smoky sweet potato, black garlic truffle Parmesan, blackened spiced yucca, blood orange aioli, 5 peppercorn ketchup, chipotle aioli (V)

MEDITERRANEAN SAMPLER - 19

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

KOREAN HOT FRIES - 19

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

CARNITAS QUESADILLA - 18

Birria pork, Chihuahua cheese, chipotle aioli, cotija, pico de gallo, salsa verde & salsa rojo

BURGERS/SANDWICHES

SPIN BURGER - 19

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

BOURBON BACON BURGER - 20

8 oz House blend patty, smoked Gouda, Red Leicester, candied bacon, bourbon apricot jam, house cut fries

CHICKEN SANDWICH - 16

(Fried Or Grilled) L.T.O., pickled peppers, ginger cilantro buttermilk, house cut fries

THE CUBANO - 18

Braised pork, capicola, swiss, pickled pineapple salsa, mustard, house cut fries

STARTERS

HOUSE CUT FRIES - 10

Five peppercorn ketchup (AG, VG)

DRUNKEN WINGS - 15

Beer brined, ginger buttermilk

CHOICE OF ONE: SRIRACHA BUFFALO ASIAN SAMBAL SOY | BLACKENED RUB

ARTICHOKE WHITE BEAN DIP - 12

Vegetable bruschetta, crispy pita chips (VG)

WISCONSIN CHEESE CURDS - 12

Chipotle aioli, calabrese marinara (V)

HOP POP CHICKEN TENDERS - 15

Beer brined, crispy ramen, fruity pebble and pops cereal breading, sriracha buffalo, ginger buttermilk

CRISPY BRUSSELS SPROUTS - 10

Charred chili garlic spice, lime (VG, AG)

BIRRIA BAO BUNS - 15

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

PIZZA/CALZONE

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

SAUSAGE CALZONE - 19

House-made fennel sausage, rustic ragout, mozzarella, ricotta, Calabrian pepper, scallions

WINE

BUBBLES

LA MARCA, PROSECCO, ITALY - 11|44
DOMAINE CHANDON, ROSÉ, CA - 13|52
DOMAINE CHANDON, BRUT, CA - 13|52

WHITE

WITHER HILLS, SAUVIGNON BLANC, NZ - 12|48
TEXTBOOK, CHARDONNAY, CA - 14|56
MASO CANALI, PINOT GRIGIO, ITALY - 11|44

RED

ARGYLE, WILLAMETTE VALLEY PINOT NOIR, OR - 13|52
DOUGH, CABERNET, CA - 14|56

ROSÉ

FLEUR DE MER, ROSÉ, CÔTES DE PROVENCE - 13|52

SWEETS

STRAWBERRY & NUTELLA CREPE - \$8

Chocolate ganache, macerated strawberry (V, N)

PEANUT BUTTER & MARSHMALLOW CREPE - \$8

White chocolate sauce (V, N)

CHURROS - 10

Hazelnut and praline chocolate sauce (N)

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

BEER

DRAFT

FAT TIRE ALE - 8
DOWNEAST SEASONAL CIDER - 8
VOODOO RANGER JUICY HAZE IPA - 8
DOGFISH HEAD CITRUS SQUALL - 8
FIDDLEHEAD IPA - 8
NITE SHIFT NIGHT LITE - 8
SAM ADAMS SEASONAL - 8

BOTTLES | CANS

NARRANGANSETT - 5
VON TRAPP BOHEMIAN PILSNER - 8
MILLER LITE - 6
CORONA - 8
HEINEKEN - 8
SAM ADAMS BOSTON LAGER - 7
SIXPOINT RESIN IIPA - 9
ALLAGASH WHITE - 8
JACK'S ABBY HOUSE LAGER - 8

DOWNEAST CIDER - 8

TRULY HARD SELTZER - 7
TRULY MANGO VODKA SODA - 7
SAGAMORE RYE CANNED COCKTAILS - 8

NON-ALCOHOLIC

BEER & WINE

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

RED BULL - 5
SODA - 3
JUICE - 4

* 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.

VG = VEGAN
V = VEGETARIAN
N = CONTAINS NUTS

S = CONTAINS SHELLFISH
AG = AVOIDS GLUTEN
🍷 = RECOMMENDED





CLASSIC COCKTAILS

HEMINGWAY DAIQUIRI - 13

Rum, lime, grapefruit, maraschino

PAPER PLANE - 13

Bourbon, lemon, Aperol, amaro

CORPSE REVIVER #2 - 13

Gin, lemon, Kina L'aero D'or, Cointreau, absinthe

SIGNATURE COCKTAILS

SEASONAL MULE - 13

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

MARTY REISMAN - 14

Montelobos mezcal, pineapple, Cosa Nostra Shrub, lime, black lava salt

SEÑOR PEARS, IT'S A WAND! - 13

Blackened whiskey, pear, yuzu, blackberry, pecan, cognac (N)

DEVIATION - 13

Botanist, raspberry, lemon, violette

ALL-STAR BREAKFAST - 13

Bacardi 8yr rum, coffee, smoked cinnamon, maple, Cinnamon Toast Crunch foam

THE DEPARTED - 14

Tito's, blackberry jam, lemon, prosecco

HOUSE MARGARITA - 13

Espolon Blanco tequila, Cointreau, lime, agave
FLAVORS: HIBISCUS | MANGO | SPICY | RASPBERRY

 4-6ppL - 60 | 8-10ppL - 100

KILLIN' THE DUNKS - 13

Tito's, Candela's Organic Espresso, Kahlúa

GARDEN PARTY - 14

Olive oil washed Bombay Sapphire Premier Cru, yuzu, cucumber, dill, mint, rose petal

SPIRIT FREES

VERJUS EXPECTING A SPRITZ? - 8




Verjus blanc, elderflower tonic, soda

BID ADIEU - 8

Zero alcohol gin, raspberry, lemon, lavender

ST PETERSBURG BURRO - 8

Strawberry, rhubarb, lime, ginger beer

 = Recommended
 = Homogenized
 = Group Therapy

* Be the talk of the party for all the right reasons—please drink responsibly.

