



SHARES (SERVES 2-3)

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)

NACHOS - 21

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

🍷 CHIPS & DIPS - 19

Edamame hummus, roasted red pepper dip, sweet chili citrus coconut yogurt, tortilla chips, wonton chips (VG)

🍷 CARNITAS QUESADILLA - 19

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

🍷 HAWAIIAN DOG - 16

Cilantro avocado cream, pineapple relish, fried shallots, 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

BIRRIA BAO BUNS - 15

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

SHAWARMA SPICED CARROTS - 12

Heirloom baby carrots, herbed coconut yogurt, jalapeno, dates, micro cilantro (VG, AG)

HOP POP CHICKEN TENDERS - 15

Fruity pebble and pops cereal breading, sriracha buffalo, ginger buttermilk

🍷 TUNA POKE NACHOS - 16

Avocado, kimchi, gochujang aioli, scallions, wonton chips (S)

CRISPY BRUSSELS SPROUTS - 10

Charred chili garlic spice, lime (VG, AG)

PIZZA

🍷 DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

🍷 KALUA PORK - 19

Rustic ragout, mozzarella, pineapple, pickled fresno pepper

WINE

BUBBLES

UNE FEMME, 'THE BETTY' SPARKLING BRUT, CA (250ML) - 11|44

DOMAINE CHANDON, ROSÉ, CA - 11|44

LA MARCA, PROSECCO, ITALY - 11|44

WHITE

WITHER HILLS, SAUVIGNON BLANC, NZ - 13|52

TEXTBOOK, SONOMA COUNTY CHARDONNAY, CA - 10|40

MASO CANALI, PINOT GRIGIO, ITALY - 13|52

RED

ARGYLE, WILLAMETTE VALLEY PINOT NOIR, OR - 14|56

DOUGH, NORTH COAST CABERNET SAUVIGNON, CA - 14|56

ROSÉ

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

SWEETS

STRAWBERRY & NUTELLA CREPE - \$8

Chocolate ganache, macerated strawberry (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 1985 HAZY IPA - 8

DOG FISH 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

SUN CRUISER VODKA AND ICED TEA - 7

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

ATHLETIC BREWING UPSIDE DAWN - 7

LYRE'S CLASSICO N/A SPARKLING WINE - 8

OTHER

LAGUNITAS HOPPY REFRESHER - 4

ST. AGRESTIS PHONY NEGRONI - 8

JARRITOS TORONJA SODA (GRAPEFRUIT) - 4

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
🍷 = SPIN TIKI





SIGNATURE COCKTAILS

SEASONAL MULE - 13

Tito's, cherry, basil, 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


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

Bombay Sapphire Premier Cru gin, yuzu, cucumber, olive oil, dill, mint, rose petal

DRINKS FIT FOR THE ISLANDS

PAINKILLAH - 14

Bacardi Ocho, pineapple, orange, coconut, nutmeg

SATURN - 13

Bombay Premier Cru gin, lemon, passion fruit, orgeat, falernum (N)

TIA MIA - 13

Appleton Estate Signature rum, Espolon

Reposado, lime, orgeat, curacao (N)

THE ITALIAN BIRD - 14

Strawberry, Aperol, rum, pineapple, lime, bubbles (N)

SPIRIT FREES

MAI OH MAI - 8

Kola syrup, orgeat, orange, lime (N)

PIÑA ALOTTA - 8

Coconut, pineapple, lime, pomegranate

TROPIC THUNDER - 8


Passion fruit, orgeat, lemon, ginger beer (N)

N = CONTAINS NUTS

 = RECOMMENDED

 = HOMOGENIZED

 = GROUP THERAPY

 = SPIN TIKI

