

STARTERS

HOUSE CUT FRIES - 10

Five Peppercorn Ketchup (VG, GF)

ITALIAN BEEF AND GIARDINIERA EGG ROLLS - 13

Nacho Cheese Sauce, Chipotle Crema, Watermelon Radish

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)

KUNG PAO BRUSSELS SPROUTS - 12

Cabbage, Roasted Peanuts, Chili de Arbol, Cilantro (VG, N)

CRISPY MIATAKE MUSHROOMS - 14

Chipotle Cashew Aioli, Caperberry 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

TOPSPIN - 13

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

SHERRY BABY - 14

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

MARTY REISMAN - 15

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

SEASONAL MULE - 13

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

BACKSPIN (BARREL-AGED) - 13

Olmecca Altos Plata Tequila, Del Maguey Vida Mezcal, Agave, Bitters

BIG JIM OLD FASHIONED - 14

Jameson Cask Mates Stout Ed, House 'Irish Cream' Syrup, Bitters

ESPRESS-YO-SELF - 13

Tito's, Cold Brew, Kahlua, Arbol Chile
Try it with Appleton Estate 8Yr 13
Try it with Remy VSOP Cognac 14

YUZU TOKI HIGHBALL - 13

Suntory Toki Whisky, Yuzu, Super Fizz

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

SHARES

SWEET POTATO CHIPS - 15

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

MINI SHRIMP TACOS (12) - 15

Chipotle Slaw, Avocado Salsa Verde, Micro Cilantro (GF, S)

MEDITERRANEAN SAMPLER - 19

Shishito, Pan Con Tomato, 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

(ALL SERVED WITH HOUSE CUT FRIES)

SPIN BURGER - 18

Double Smash Patty, American Cheese, Whiskey Pickle, Iceberg, Red Onion, Gizmo Sauce*

CHEF'S BURGER - 19

8 oz Chuck, Brisket and Short Rib Patty, Jalapeno American Cheese, House Cheese Sauce*

CHICKEN SANDWICH - 16

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

KOREAN CHICKEN WRAP - 16

Fried Chicken Breast, Cabbage, Roasted Broccoli, Cilantro, Peanuts, Seoul Sauce, Flour Tortilla (N)

SPIRIT FREE

BOMBUS NECTAR - 10

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

MAIN SQUEEZE - 8

Cold Brew, Grapefruit, Smoked Cinnamon Maple Syrup, Palo Santo Bitters

DOWN IN KOKOMO - 11

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

RATTLED - 8

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

CHILLY PEPPER - 12

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

HOPPED UP - 6

House Citrus Hop Syrup, Lagunitas Hoppy Refresher

NON-ALCOHOLIC BEVERAGES

Heineken 0.0 6
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 | Juice 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

HAWAIIAN - 19

Pineapple, Black Forest Ham, Crispy Pancetta, Mozzarella, Shaved Garlic, Roasted Jalapeno

SALAD

GRILLED LITTLE GEM - 13

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

SPIN CITY - 13

Kale, Cabbage, Romaine, Pickled Fresno, Apple, Cucumbers, Cherry Tomato, Cilantro, Candy Pecans, Red Wine Vinaigrette (VG, GF, N)

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)

ICE CREAM TULIP - 10

Vanilla Bean Gelato, Kaffir Lime Peanuts, Chocolate Sauce, Matcha Milk Jam, Luxardo Cherry, Mint (V, N)

BEER

DRAFTS

Krombacher Pils 7
Dos Equis Lager 7
Spiteful Lager 7
Allagash White 9
Lagunitas Little Sumpin' Sumpin' 8
Temperance English IPA 8
Sam Adams Seasonal 8
Dogfish Head 60 min 8
Revolution Anti Hero IPA 8
3 Floyds Zombie Dust 8
Off Color Apex Predator 7
Guinness 8
Great Lakes Porter 7
Right Bee Blossom Cider 8
BOTTLES | CANS
Miller Lite 6
Coors Light 6
Corona 7
Heineken 7
Hop Butcher Teal Ridge IIPA 9
Truly 7

WINES

BUBBLES

La Marca, Prosecco, Italy 10|40

WHITE

William Hill, Chardonnay, CA 9|36
Whitehaven, Sauvignon Blanc, NZ 12|48
Maso Canali, Pinot Grigio, Italy 11|44

RED

Mark West, Pinot Noir, CA 8|32
Louis Martini, Cabernet, CA 11|44
Locations, Red Blend, CA 12|48
Las Rocas, Garnacha, Spain 10|40

ROSÉ

Fleur De Mer, Rosé, Provence 12|48

*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.