



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)

MINI SHRIMP TACOS - 15

Chipotle slaw, avocado salsa verde, micro cilantro (S)

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

JACKFRUIT TINGA TOSTADA - 12

Avocado, pickled red onion, cabbage, grilled onion and jalapeno, cilantro, lime (VG, AG)

BIRRIA BAO BUNS - 15

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

BURGERS/SANDWICHES

SPIN BURGER - 19

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

BBQ BACON BURGER - 19

8 oz House blend patty, Baker's bacon, pepper jack, onion rings, whisky pickle, BBQ sauce, house cut fries

CHICKEN SANDWICH - 16

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

KOREAN CHICKEN WRAP - 16

Fried chicken breast, cabbage, roasted broccoli, cilantro, peanuts, Seoul sauce, flour tortilla, house cut fries (N)

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

THE CAPONE CALZONE - 19

Rosemary ham, mortadella, prosciutto, burrata, hot honey, ricotta, cherry tomato, pistachio (N)

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 - 13 | 52
ARGYLE, CHARDONNAY, OR - 14 | 56

RED

DOUGH, PINOT NOIR, OR - 13 | 52
TEXTBOOK, PASO ROBLES CABERNET SAUVIGNON, CA - 14 | 56

ROSÉ

ARGYLE, PINOT NOIR ROSÉ, OR - 13 | 52

SWEETS

BIRTHDAY CAKE FRIED OREOS - 10

Triple stuffed, funfetti glaze, powder sugar (V)

CHURROS - 10

Hazelnut and praline chocolate sauce (N)

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

BEER

DRAFT

DOS EQUIS LAGER - 7
BELL'S LAGER OF THE LAKES - 7
ALLAGASH WHITE - 9
VOODOO RANGER HAZY IPA - 8
MAPLEWOOD PULASKI PILSNER - 8
SAM ADAMS SEASONAL - 8
NOON WHISTLE GUMMYPOCALYPSE DIPA - 8
REVOLUTION FIST CITY PALE ALE - 8
3 FLOYDS ZOMBIE DUST IPA - 8
OFF COLOR BREWING BEER FOR THE TOP SHELF - 7
GUINNESS - 8
RIGHT BEE BLOSSOM CIDER - 8

BOTTLES | CANS

MAPLEWOOD SON OF JUICE - 7
MILLER LITE - 6
COORS LIGHT - 6
CORONA - 7
HEINEKEN - 7
HOP BUTCHER TEAL RIDGE DIPA - 8
TRULY HARD SELTZER - 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
LYRE'S CLASSICO N/A SPARKLING WINE - 7

OTHER

LAGUNITAS HOPPY REFRESHER - 4
ST. AGRESTIS PHONY NEGRONI - 8
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
R = 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 - 13

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

DEVIATION - 13

Botanist, raspberry, lemon, violette

SEÑOR PEARS, IT'S A WAND! - 13

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

HOUSE MARGARITA - 14

Espolon Blanco tequila, cucumber, Cointreau, lime, agave

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

ALL-STAR BREAKFAST - 13

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

SPRITZ TO THE FINISH - 14

Bubbles, Aperol, grapefruit, gin

GARDEN PARTY - 13

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

TROPICAL EASTERLIES - 14

Appleton Rum, Denizen aged rum, coconut, yuzu, apricot preserves

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.

