



SHARES (SERVES 2-3)

MINI SHRIMP TACOS - 15

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

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)

FRIES TRIO - 25

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

BURGERS/SANDWICHES

CHEF'S BURGER - 19

8 oz. house blend patty, Baker's bacon, applewood smoked cheddar, caramelized onions, whisky pickle, BBQ sauce, house cut fries

HAWAIIAN DOG - 16

Cilantro avocado cream, pineapple relish, fried shallots, house cut fries

SPIN BURGER - 19

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

CHICKEN SANDWICH - 16

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

STARTERS

WISCONSIN CHEESE CURDS - 12

Beer brined white cheddar curds, chipotle aioli, rustic ragout (V)

HOP POP CHICKEN TENDERS - 15

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

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

TUNA POKE NACHOS - 16

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

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)

PIZZA

KALUA PORK - 19

Rustic ragout, mozzarella, pineapple, pickled fresno pepper

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

Rustic ragout, mozzarella, pepperoni, nduja, hot honey, calabrian 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

ARGYLE, WILLAMETTE VALLEY CHARDONNAY, OR - 14 | 56

RED

ARGYLE, WILLAMETTE VALLEY PINOT NOIR, OR - 13 | 52

TEXTBOOK, PASO ROBLES CABERNET SAUVIGNON, CA - 14 | 56

ROSÉ

ARGYLE, ESTATE RESERVE ROSÉ, OR - 13 | 52

SWEETS

CHURROS - 10

Hazelnut and praline chocolate sauce (N)

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

BIRTHDAY CAKE FRIED OREOS - 10

Triple stuffed, funfetti glaze, powdered sugar (V)

BEER

DRAFT

DOS EQUIS LAGER - 7

BELL'S OBERON - 9

VOODOO RANGER HAZY IPA - 8

MAPLEWOOD PULASKI PILSNER - 8

SAM ADAMS SEASONAL - 8

NOON WHISTLE GUMMYLICIOUS HAZY IPA - 8

REVOLUTION FIST CITY PALE ALE - 8

HALF ACRE TOME HAZY PALE ALE - 8

OFF COLOR BREWING BEER FOR THE BEACHES - 8

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 MEET THE NELSONS IPA - 8

HOP BUTCHER LUSH TERRAIN IPA - 8

SUN CRUISER VODKA AND ICED TEA - 7

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

ATHLETIC BREWING

UPSIDE DAWN - 7

LYRE'S CLASSICO N/A

SPARKLING WINE - 8

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
 = 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

HOUSE MARGARITA - 13

Espolon Blanco tequila, cucumber, Cointreau, lime, agave

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

HOUSE 'OLD FASHIONED' - 14

Coffee, Buffalo Trace, smoked cinnamon, maple

GARDEN PARTY - 13

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

WHATTA MELON - 14

Watermelon, tequila, ancho chili, Aperol, lime

Make the Call: Patron Silver or Illegal Mezcal

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)

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-  = RECOMMENDED
-  = HOMOGENIZED
-  = GROUP THERAPY
-  = SPIN TIKI

