



SHARES (SERVES 2-3)

FIRECRACKER QUESADILLA - 19

monterey jack & cheddar cheese, corn, black beans, grilled jalapeno, avocado cream, pico de gallo, salsa verde & salsa rojo (V)

ADD CHICKEN - 4 | ADD SHRIMP - 6 (S)

FRIES TRIO - 19

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

MEDITERRANEAN SAMPLER - 19

shishito, marinated vegan feta, hummus, falafel, calabrese olive mix, pita (VG)

NACHOS - 21

monterey jack, cheddar, pickled fresno, pico de gallo, chipotle crema, micro cilantro (AG)

CHOICE OF: BRAISED SHORT RIB OR CHICKEN TINGA

BURGERS/SANDWICHES

FIVE SPICE CHICKEN CRUNCH WRAP - 18

grilled chicken breast, cabbage slaw, tomato, roasted peanuts, fried wonton, five spice mayo, house cut fries (N)

SPIN BURGER - 19

signature SPIN blend patty, american cheese, dill pickle pico de gallo, romaine, special sauce, house cut fries

TURKEY PESTO MELT - 18

framani turkey galantine, smoked mozzarella, arugula, pickled red onion, tomato, dried cranberries, garlic aioli, focaccia, house cut fries

CHICKEN SANDWICH - 16

lettuce, tomato, onion, pickled peppers, ginger cilantro buttermilk, house cut fries

CHOICE OF: FRIED OR GRILLED CHICKEN

PIZZA

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

BUFFALO CHICKEN - 19

rustic ragout, mozzarella, blue cheese, red onion, banana peppers, sriracha buffalo sauce

WINE

BUBBLES

ARGYLE, VINTAGE BRUT, OR - 13|52
ARGYLE, VINTAGE BRUT, ROSÉ, OR - 14|56
UNE FEMME, 'THE BETTY' SPARKLING BRUT, CA (250ML) - 11|44

WHITE

WITHER HILLS, SAUVIGNON BLANC, NZ - 13|52
MACROSTIE, SONOMA COAST CHADONNAY, CA - 14|56
ZENATO, PINOT GRIGIO, VENEZIA - 13|52

RED

ARGYLE, WILLAMETTE VALLEY PINOT NOIR, OR - 13|52
JOEL GOTT, NAPA CABERNET, CA - 13|52
MARKHAM, SIX STACK NORTH COAST MERLOT, CA - 13|52

ROSÉ

ARGYLE, ROSÉ PINOT NOIR, OR - 12|50

BEER

DRAFT

BELL'S OBERON - 8
SAM ADAMS LIGHT - 8
DENIZEN ANIMAL HAZY IPA - 8
DOGFISH HEAD BLUE HEN PILSNER - 8
VOODOO RANGER HAZY IPA - 8
DC BRAU OLD TOWN LAGER - 8
ATLAS BULLPEN PILSNER - 8

BOTTLES | CANS

MILLER LITE - 6
BLUE MOON - 7
CORONA - 7
HEINEKEN - 7
SUN CRUISER VODKA AND ICED TEA - 7
ASLIN VOLCANO SAUCE SOUR - 8
GUINNESS - 9

ANGRY ORCHARD CRISP APPLE CIDER - 7

TRULY HARD SELTZER - 7

STARTERS

CRISPY BRUSSELS SPROUTS - 10

roasted mushroom mix, balsamic vinegar, honey (VG,AG)

HOUSE CUT FRIES - 10

five peppercorn ketchup (AG, VG)

DOUBLE FRIED WINGS - 15

beer brined, blue cheese buttermilk

CHOICE OF ONE: SRIRACHA BUFFALO | FIRECRACKER | BLACKENED RUB

HOP POP CHICKEN TENDERS - 15

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

BIRRIA BAO BUNS - 15

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

PORK BELLY BAO BUNS - 15

house cured and smoked, vinegar slaw, pickled serrano, smoked onion aioli

SHAWARMA SPICED CARROTS - 12

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

SOUTHWEST EGG ROLLS - 15

chicken tinga, black beans, corn, jalapeno, jack cheese, cilantro lime aioli
black iced tea (unsweetened) or Green Tea

SWEETS

CHURROS - 10

hazelnut and praline chocolate sauce (V, N)

CHOCOLATE CHIP COOKIES - 8

maldon sea salt (V)

BIRTHDAY CAKE FRIED OREOS - 10

triple stuffed, funfetti glaze, powdered sugar (V)

NON-ALCOHOLIC

BEER

HEINEKEN 0.0 N/A - 6
ATHLETIC BREWING UPSIDE DAWN N/A - 6

OTHER

LAGUNITAS HOPPY REFRESHER - 4
JARRITOS MANDARIN SODA - 4
HARNEY & SONS ORGANIC ICED TEA: BLACK OR GREEN - 5
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





SIGNATURE COCKTAILS

SEASONAL MULE - 13

tito's, apple, cinnamon, lime, ginger beer

MARTY REISMAN - 14

montelobos mezcal, pineapple, cosa nostra shrub, lime, black lava salt

CHAI, CHAI MY DARLING - 13

blackened whiskey, chai, madeira, lemon, bitters

BEE-STIE BOY - 13

botanist gin, lavender, honey, lemon, rosemary

WHATTA MELON!! - 13

watermelon, ancho chili, aperol, lime

Make the Call: patrón silver or ilegal mezcal

HOUSE MARGARITA - 13

espolòn blanco, cucumber, cointreau, lime, agave

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

RUSSELL'S 10YR OLD FASHIONED - 11

russell's reserve 10yr bourbon, house demerara, bitters

THE ITALIAN BIRD - 14

strawberry, aperol, rum, pineapple, lime, bubbles (N)

CLASSICS

PAPER PLANE - 14

buffalo trace bourbon, lemon, aperol, amaro nonino

PAINKILLAH - 13

bacardi ocho, pineapple, orange, coconut, nutmeg

CORPSE REVIVER #2 - 14

bombay premier cru gin, lemon, cointreau, kina l'aro d'or

FROZEN

LOSE YOUR RIND - 13

patrón silver, watermelon, hibiscus, yuzu

SPIRIT FREES

APPLE-Y EVER AFTER - 8




apple, cinnamon, clove, ginger beer, lime

PIÑA ALOTTA - 8

coconut, pineapple, lime, pomegranate

TROPIC THUNDER - 8

passion fruit, lemon, vanilla, pineapple, coconut water

- N = CONTAINS NUTS
-  = RECOMMENDED
-  = HOMOGENIZED
-  = GROUP THERAPY

