



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)

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)

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)

SPICED LAMB MEATBALLS - 15

Tomato & cucumber salad, feta, mint yogurt, grilled pita

HOP POP CHICKEN TENDERS - 15

Beer brined, crispy ramen, fruity pebble and pops cereal breading, sriracha buffalo, ginger buttermilk

CRISPY BRUSSELS SPROUTS - 10

Charred chili garlic spice, 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

LAMB BURGER - 20

6 oz House blend patty, goat cheese, caramelized onion, L.T.O., mint yogurt, house cut fries

CHICKEN SANDWICH - 16

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

LEMON PEPPER FISH SANDWICH - 19

Grilled market fish, mango salsa, cider slaw, lemon caper mayo, house cut fries

PIZZA

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

CHICKEN PARMESAN CALZONE - 19

Crispy chicken, mozzarella, provolone, romano, basil, rustic ragout

WINE

BUBBLES

ARGYLE, VINTAGE BRUT, OR - 13|52
ARGYLE, VINTAGE BRUT, ROSÉ, OR - 14|56

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

WHISPERING ANGEL, ROSÉ, CÔTES
DE PROVENCE - 13|52
ARGYLE, ROSÉ PINOT NOIR, OR - 12|50

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

CONEY ISLAND
MERMAID PILSNER - 8
DENIZEN ANIMAL HAZY IPA - 8
DOGFISH HEAD 60MIN IPA - 8
WEIHENSTEPHANER
HEFEWEISSBIER - 8
DC BRAU ROTATING - 8
ATLAS BULLPEN PILSNER - 8

BOTTLES | CANS

VOODOO RANGER
JUICE FORCE IPA - 5
MILLER LITE - 6
BLUE MOON - 7
CORONA - 7
HEINEKEN - 7
SAM ADAMS SEASONAL - 7
ALLAGASH WHITE - 7
ASLIN VOLCANO
SAUCE SOUR - 8

GUINNESS - 9

ANXO CIDER - 7
TRULY HARD SELTZER - 7
SAGAMORE RYE CANNED
COCKTAILS - 8

NON-ALCOHOLIC

BEER & WINE

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

OTHER

LAGUNITAS HOPPY
REFRESHER - 4
HARNEY & SONS
ORGANIC BLACK
ICED TEA - 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
 = 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 - 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)

HOUSE MARGARITA - 13

Espolon blanco tequila, cucumber, Cointreau, lime, agave

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

DEVIATION - 13

Botanist, raspberry, lemon, violette

TROPICAL EASTERLIES - 14

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

ALL-STAR BREAKFAST - 13

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

BASIL HAYDEN OLD FASHIONED - 10

Basil Hayden Bourbon, Basil Hayden Rye, Demerara, bitters

GARDEN PARTY - 13

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

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.

