



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 - 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)

NACHOS - 21

Monterey jack, cheddar, pickled freso, pico de gallo, chipotle crema, micro cilantro. 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)

STARTERS

CRISPY BRUSSELS SPROUTS - 10

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

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

HOP POP CHICKEN TENDERS - 15

Beer brined, crispy ramen, 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)

SHAWARMA SPICED CARROTS - 12

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

TUNA POKE NACHOS - 16

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

BURGERS/SANDWICHES

LAMB BURGER - 20

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

PIZZA

KALUA PORK - 19

Rustic ragout, mozzarella, pineapple, pickled freso pepper

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

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

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

ASLIN TROPICAL SAUCE SOUR ALE - 8
CONEY ISLAND MERMAN IPA - 8
DENIZEN ANIMAL HAZY IPA - 8
DOGFISH HEAD BLUE HEN PILSNER - 8
BELL'S OBERON - 8
DC BRAU OLD TOWN LAGER - 8
ATLAS BULLPEN PILSNER - 8

BOTTLES | CANS

VOODOO RANGER JUICY HAZE IPA - 8
MILLER LITE - 6
BLUE MOON - 7
CORONA - 7
HEINEKEN - 7
SAM ADAMS SUMMER ALE - 7
ALLAGASH WHITE - 7
ASLIN VOLCANO SAUCE SOUR - 8

GUINNESS - 9

ANXO CIDER - 7
TRULY HARD SELTZER - 7
SUN CRUISER VODKA AND ICED TEA - 7
SAGAMORE RYE CANNED COCKTAILS - 8

NON-ALCOHOLIC

BEER & WINE

HEINEKEN 0.0 N/A - 6
ATHLETIC BREWING UPSIDE DAWN N/A - 7
LYRE'S CLASSICO N/A SPARKLING WINE - 7

OTHER

LAGUNITAS HOPPY REFRESHER - 4
HARNEY & SONS ORGANIC BLACK ICED TEA - 5
JARRITOS TORONJA SODA (GRAPEFRUIT) - 4
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
T = SPIN TIKI





SIGNATURE COCKTAILS

SEASONAL MULE - 14

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 gin, raspberry, lemon, violette

WHATTA MELON!! - 13

Watermelon, tequila, ancho chili, Aperol, lime

Make the Call: Patron Silver or Illegal Mezcal

HOUSE MARGARITA - 13

Espolon blanco tequila, cucumber, Cointreau, lime, agave

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

BASIL HAYDEN OLD FASHIONED - 10

Basil Hayden Bourbon, Basil Hayden Rye, demerara, bitters

GARDEN PARTY - 13

Bombay Premier Cru gin, yuzu, cucumber, olive oil, dill, mint, rose petal

DRINKS FIT FOR THE ISLANDS

PAINKILLAH - 14

Bacardi Ocho, pineapple, orange, cream of 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 LOTTA - 8

Coconut, pineapple, lime, pomegranate

TROPIC THUNDER - 8

Passion fruit, orgeat, lemon, ginger beer (N)

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

