

## STARTERS

### GHOST PEPPER SALT PUB PRETZEL - 10

Ghost pepper salt & vinegar chip crust, ale cheese sauce, stone ground beer mustard (V)

### FRIED PICKLES - 12

Smoked onion aioli (V)

### FRIED BRUSSEL SPROUTS - 10

Chili lime glaze, roasted pecans (VG, GF, N)

## SHARES (SERVES 2-3)

### TATER TOT POUTINE - 19

Cheese curds, banana peppers, smoked onion aioli, porcini gravy

### EL JEFE PLATTER - 30

Chicken tinga tacos, mushroom and corn quesadilla, guacamole, salsa ranchero, avocado salsa verde, tortilla chips

### MEDITERRANEAN SAMPLER - 19

Shishito, pan con tomate, hummus, falafel, calabrese marinated olive mix, pita (VG)

### NACHOS - 21

Short rib, jack, cheddar, pickled fresno, pico de gallo, chipotle crema (GF)

### KOREAN HOT FRIES - 19

Beef bulgogi, kimchi, gochujang aioli, kaffir lime, peanuts, scallions (N, S)

## SALAD

### STONE FRUIT CAPRESE - 14

Grilled haloumi, peach, heirloom cherry tomato, basil, aged balsamic (V, GF)

## SIGNATURE COCKTAILS

### BAMBI'S KNEES - 15

The Botanist Gin, Italicus, blood peach, honey, lemon, Chandon Rosé, orange oils

### LAST STAND - 15

Kikori Whiskey, Roku Gin, blanc vermouthe, lime cordial, hojicha yogurt, sesame, shoyu bitters (N)

### HOUSE MARGARITA - 12

Espolon Blanco tequila, Cointreau, lime, agave

🍸 4-6PPL - 60 | 8-10PPL - 100

### DAD JOKE - 15

Montelobos Espadin, Abosolo, Paranubes, pepita orgeat, oat milk, corn husk, soda

### REFLECTING POOL - 15

Rice Whiskey, bison grass vodka, apple brandy, Jamaican rum, pear, passionfruit, lemon, Peychaud's

### NEVER NEVER LAND - 15

Blackened Whiskey, Grand Marnier, blackberry, sage, coconut water, Lillet Rouge

### SEASONAL MULE - 13

Tito's, fig, thyme, walnut, lemon, ginger beer (N)

### MICH A LITTLE - 15

Tito's, Ancho Reyes, Amaro Sfumato, Negra Modelo reduction, tomatillo, lime, Valentina, whey

### BON VIVANT - 15

Rye, Campari, Cocchi Rosa, Cocchi di Torino, strawberry, coconut, pandan mist

### BUZZED BUNNY - 15

Dark rum, overproof rum, dry curacao, coconut, pineapple, carrot, turmeric, aromatic bitters

### KINGSTON NEGRONI - 15

(BARREL AGED)

Overproof rum, Contratto, sweet vermouthe, coconut, orange oils

### CLARO QUE SI - 15

Montelobos Espadin, Espolon Reposado, Campari, espresso horchata, strawberry, grapefruit acid, cinnamon, mole, coconut, whey

### MARTY REISMAN - 15

Creyente Mezcal, Maestro Dobel Tequila, pineapple, lime, Cosa Notra shrub, lava salt

### BUFFALO CHICKEN WONTONS - 15

Ginger buttermilk, black sesame seed

### HOUSE CUT FRIES - 10

Five peppercorn ketchup (VG, GF)

### HUMMUS - 14

Cucumber, baby carrot, cauliflower, pepita dukkha, crispy pita bread (VG)

## BURGERS | SANDWICHES

### CHAD'S BURGER - 18

House ground Wagyu brisket, short rib, Flat Iron patty, L.T.O., American cheese, house cut fries

### "BACON" CHEESEBURGER - 20

Havarti, crispy serrano ham, caramelized onion, harissa mayo, house cut fries

## PIZZA

### DOUBLE MARGHERITA - 19

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

### PEPPERONI - 19

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

## SWEETS

### TIRAMISU - 14

Lady fingers, rum, espresso, white chocolate curls (V)

### CHURROS - 10

Hazelnut and praline chocolate sauce (V, N)

### DRUNKEN WINGS - 15

Beer brined, sriracha buffalo, ginger buttermilk

### SHORT RIB BAHN MI SLIDERS - 15

Pickled vegetables, fresh herbs, garlic aioli

### BIRRIA BAO BUNS - 15

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

### ALEJANDRO'S BURGER - 20

House ground chorizo, shortrib, havarti cheese, guanciale, LTO, smoked onion aioli, house cut fries

### CHICKEN SANDWICH - 16

(FRIED OR GRILLED)

L.T.O., Pickled peppers, ginger cilantro buttermilk, house cut fries

### TACO PIZZA - 19

Picante sauce, seasoned ground beef, cheddar, patria mozzarella, lettuce, pico de gallo, sour cream, tortilla chips

### BLACKENED CHICKEN BLT - 19

Smoked bacon, romaine, tomato, avocado, lemon pepper mayo

### CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

## WINE

### BUBBLES

LA MARCA, PROSECCO, ITALY - 11 | 44

DOMAINE CHANDON, BRUT, CA - 13 | 52

DOMAINE CHANDON, ROSÉ, CA - 13 | 52

### WHITE

WILLIAM HILL, CHARDONNAY, CA 10 | 40

FRANCISCAN, SAUVIGNON BLANC, CA - 13 | 52

MASO CANALI, PINOT GRIGIO, ITALY - 11 | 44

LANDMARK, CHARDONNAY, CA - 14 | 56

### RED

PROPHECY, PINOT NOIR, CA - 8 | 32

LOUIS MARTINI, CABERNET, CA - 10 | 40

LOCATIONS, RED BLEND, CA - 13 | 52

LA MAL-DITA, GARNACHA, SPAIN - 10 | 40

### ROSÉ

FLEUR DE MER, ROSÉ, PROVENCE - 13 | 52

## BEER

### DRAFT

BLUE MOON - 8

BELL'S LAGER OF THE LAKES - 8

CONEY ISLAND MERMAID PILSNER - 8

STELLA ARTOIS - 8

VOODOO RANGER 1985 IPA - 8

### BOTTLES | CANS

NARRAGANSETT - 5

NEGRA MODELO - 6

MILLER LITE - 6

MICHELOB ULTRA PURE GOLD - 6

TRULY HARD SELTZER - 6

AMSTEL LIGHT - 8

HEINEKEN - 8

CORONA - 8

## NON-ALCOHOLIC

### BEER

ATHLETIC BREWING UPSIDE DAWN - 8

UNTITLED ART NON-ALCOHOLIC IPA - 8

### OTHER

HARNEY & SONS ICED TEA (GREEN & PEACH) - 3

RED BULL - 5

SODA - 3

JUICE - 4

CIGAR CITY JAI ALAI IPA - 8

SOUTHERN TIER PUMPKIN IMPERIAL PUMPKIN ALE - 8

OTHER HALF GREEN CITY IPA - 8

TORCH AND CROWN TRANSVERSE AUTUMN ALE - 8

DOG FISH HEAD CITRUS SQUALL - 8

RADEBERGER PILSNER - 8

BARRIER BREWING KÖLSCH - 8

DOWNEAST UNFILTERED CIDER - 8

TALEA PEACHBERRY SOUR - 8

THREES ALL OR NOTHING WEST COAST IPA - 8

ALEWIFE 7 LINE ARMY AMBER ALE - 8

## SPIRIT FREES

### PANDENMONIUM - 8

Monday Zero Alcohol Rum, coconut, pineapple, carrot, turmeric, soda, N/A aromatic bitters

### 🍸 SPIRIT FREE G&T - 8

Monday Zero Alcohol Gin, elderflower tonic, Love Potion Bitters

WEIHENSTEPHANER HEFEWEISSBIER - 8

GUINNESS - 8

THREES BREWING HEREAFTER OKTOBERFEST - 8

HUDSON VALLEY SILHOUETTE SOUR - 10

GRIMM ARTISNAL ALES DIPA - 10

FOUNDERS BREAKFAST STOUT - 10

SAGAMORE RYE CANNED COCKTAILS - 9

Honey Paloma, Pineapple Ryegarita, Orange Crush

### GINGER LEE - 8

Guava, cinnamon, lemon, ginger beer, orange oils

### ALL DAY SPRITZ - 8

Giffard N/A Apertif, grapefruit cordial, verjus blanc, soda

\* 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.

V = VEGETARIAN  
VG = VEGAN  
N = CONTAINS NUTS  
S = CONTAINS SHELLFISH

GF = GLUTEN FREE  
🍸 = RECOMMENDED  
👥 = GROUP THERAPY

