

STARTERS

CURRIED DUCK SPRING ROLLS - 15

Coconut, cabbage, peas, ginger carrot puree, spicy duck sauce

BIG SPENDER CHICKEN TENDERS - 15

Beer brined green circle chicken, waffle batter, house ranch, smoked maple syrup

BUFFALO BRUSSELS SPROUTS - 10

Afterlife mushrooms, crispy tortilla, vegan garlic aioli (VG, GF)

FISH AND CHIP TACOS - 15

Hand made tortillas, beer battered visiting fish, guajillo spiced fries, mexican tartar sauce, citrus coleslaw

HOUSE CUT FRIES - 10

Five peppercorn ketchup (VG, GF)

DRUNKEN WINGS - 15

Beer brined, sriracha buffalo, ginger buttermilk

BIRRIA BAO BUNS- 15

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

HUMMUS - 14

Tahini, roasted cauliflower, cucumber, jalapeño, crispy chick pea, olive oil, pita (VG)

SWEETS

CHURROS CHEESECAKE - 10

Mole chocolate sauce and strawberry confit (V)

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

SIGNATURE COCKTAILS

BAMBI'S KNEES - 15

Gin, Italicus, blood peach, honey, lemon, Chandon Rose, orange oils

SEASONAL G&T - 15

St George Terroir Gin, tonic, rosemary

🍸 4-6PPL - 75 | 8-10PPL - 125

HOUSE MARGARITA - 12

Espolon Blanco, Cointreau, lime, agave

🍸 4-6PPL - 60 | 8-10PPL - 100

SPRITZ TO THE FINISH- 15

Aperol, gin, grapefruit, bubbles

🍸 4-6PPL - 75 | 8-10PPL - 125

SEASONAL MULE - 15

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

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

DAD JOKE - 15

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

MARTY REISMAN - 15

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

NEVER NEVER LAND - 15

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

MICH A LITTLE - 15

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

SHARES (SERVES 2-3)

EL JEFE PLATTER - 34

Fish tacos, Afterlife mushroom and corn quesadilla, guacamole, salsa ranchero, avocado salsa verde, tortilla chips

MEDITERRANEAN SAMPLER - 22

Chicken shawarma skewers, grilled haloumi, hummus, house falafel, calabrese marinated olive mix, pita

NACHOS - 21

Angus short rib, jack, cheddar, cotija, pickled fresno, pico de gallo, chipotle crema (GF)

KOREAN HOT FRIES - 19

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

PIZZA

BRICK OVEN

Over 900 degrees of radiating heat blister our dough to a perfect crunch with an incredible chew from our three day in house fermented hand tossed dough.

It's a perfect way to highlight the ingredients we get from our amazing local farms, butchers and foragers.

DETROIT STYLE

600 degrees kiss our rectangle shaped dough creating a crispy crusted dough, while our artesinal ingredients cook from the inside out.

If you have never tried Detroit Style Pizza...Just do it, you will be happy you did (Please allow 25 min for our kitchen to do their magic and once its sold out, we will see you tomorrow)

BURGERS | SANDWICHES

🍷 CHAD'S BURGER - 19

House ground wagyu brisket, short rib, flat iron patty, L.T.O., american cheese, potato bun, house cut fries

SPIN BURGER - 20

House blend ground beef, crispy prosciutto, chimichurri, muenster cheese, chipotle aioli, brioche roll, house cut fries

GREEN CIRCLE CHICKEN SANDWICH - 16

(FRIED OR GRILLED)

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

STEAK SANDWICH - 20

Grilled angus skirt steak, caramelized onion, chimichurri, sourdough baguette, house cut fries

🍷 DOUBLE MARGHERITA - 19

(CHOICE OF BRICK OVEN OR DETROIT STYLE)

Rustic ragout, marinated ciliegine mozzarella, Liuzzi burrata, basil pesto (V)

PEPPERONI - 19

(CHOICE OF BRICK OVEN OR DETROIT STYLE)

Rustic ragout, Burnett Dairy Patra mozzarella, pepperoni, nduja, hot honey, calabrian pepper

THE HOT ROD - 20

(DETROIT STYLE ONLY)

Rustic ragout, Wisconsin brick cheese, fennel sausage, pepperoni, Afterlife mushrooms, red onion, banana peppers, pecorino

SHRIMP ALFREDO - 20

(HAND TOSSED ONLY)

Garlic shrimp, alfredo sauce, pecorino, baby arugula, chili oil (S)

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

WHITEHAVEN, SAUVIGNON BLANC, NZ - 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

LAS ROCAS, GARNACHA, SPAIN - 10 | 40

ROSÉ

FLEUR DE MER, ROSÉ, PROVENCE - 13 | 52

BEER

DRAFT

STELLA ARTOIS - 8

VOODOO RANGER 1985 MANGO IPA - 8

BOTTLES | CANS

MODELO ESPECIAL - 6

COORS LIGHT - 6

TRULY SPIKED & SPARKLING - 6

CORONA - 8

HEINEKEN - 8

KEG & LANTERN GOLDEN ALE - 8

NON-ALCOHOLIC

BEER

UNTITLED ARTS WEST COAST N/A IPA - 8

ATHLETIC BREWING UPSIDE DAWN - 8

SAM ADAMS JUST THE HAZE N/A IPA - 7

OTHER

RED BULL - 5

SODA - 3

JUICE - 4

DOGFISH HEAD 90MIN IMPERIAL IPA - 10

CATSKILL BALL LIGHTNING PILSNER - 8

HITACHINO WHITE - 10

THREES ALL OR NOTHING WEST COAST IPA - 8

GRIMM DIPA - 10

BROOKLYN CIDER HOUSE ROSE CIDER - 8

ASLIN VOLCANO SAUCE SOUR ALE - 10

INDUSTRIAL ARTS WRENCH IPA - 10

VON TRAPP VIENNA LAGER - 8

BELL'S KALAMAZOO STOUT - 8

BOULEVARD TANK 7 SAISON - 10

CARAMEL PUMKING IMPERIAL ALE - 10

SAGAMORE RYE CANNED COCKTAILS - 9

Honey Paloma, Pineapple Ryegarita, Orange Crush

SPIRIT FREES

PANDENMONIUM - 8

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

GINGER LEE - 8

Guava, cinnamon, lemon, ginger beer, orange oils

SPIRIT FREE G&T - 8

Monday Zero Alcohol Gin, elderflower tonic, Love Potion bitters

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

