





DARE TO PLAY WITH YOUR FOOD

OUR MENU SERVES UP “LEFT-HANDED FOOD” — MEANT TO BE ENJOYED AND SHARED WHILE YOU PLAY.  
THESE SHAREABLE PLATES AND BISTRO-STYLE DISHES ARE THE PERFECT FUEL WHILE YOU PONG THE NIGHT AWAY.


SHAREABLE BITES


NOT YOUR AVERAGE PRETZEL - 10   
housemade bao dough, miso butter,  
black sesame, chinese mustard 

HOUSE-CUT TRUFFLE FRIES - 10  
parmesan, black garlic,  
five-peppercorn ketchup  

SALT & PEPPER WINGS - 15  
beer-brined, side of sriracha buffalo  
sauce, blue cheese buttermilk

PORK BELLY BAO BUNS - 15  
house-cured and smoked, vinegar slaw,  
pickled serrano, smoked onion aioli

CHEET-O CHICKEN BITES - 15   
spicy cheddar cheese seasoning,  
jalapeño ranch

MEDITERRANEAN SAMPLER - 19  
shishito, marinated vegan feta,  
dill pickle hummus, falafel,  
calabrese olive mix, pita 

FAN FAVORITES

BACKSPIN NACHOS - 21  
chihuahua cheese sauce, pickled fresno, pico de gallo, cotija,  
chipotle crema, micro cilantro   
CHOICE OF: BRAISED SHORT RIB OR CHICKEN TINGA

MARTY’S BURGER\* - 19   
signature SPIN blend patty, american cheese, dill pickle pico de gallo,  
romaine, special sauce, house-cut fries  
CHOICE OF: TRADITIONAL, SMASH OR SLIDERS


KOREAN CHICKEN SANDWICH - 16  
beer-brined chicken thigh, spicy slaw, bread & butter pickles,  
gochujang aioli, house-cut fries  
CHOICE OF: FRIED OR GRILLED CHICKEN

MARGHERITA PIZZA - 19   
rustic ragout, buffalo mozzarella, basil pesto 


PEPPERONI PIZZA - 21  
rustic ragout, mozzarella, fra’ mani pepperoni, `nduja, hot honey, calabrian pepper


LOCAL PICKS

LOCALLY INSPIRED FAVORITES, HANDPICKED BY CHEF FERNANDO MORENO BASED ON WHAT’S TRENDING IN THE CITY.  
FRESH, FLAVORFUL, AND MADE JUST FOR SPIN NY MIDTOWN.


SOUTHWESTERN PIZZA - 19  
jack and cheddar cheese, black beans,  
romaine, pico de gallo, ranch dressing,  
tortilla chips   
ADD CHICKEN - 6

VEGAN MEATBALLS - 12  
garlic-maple soy sauce, toasted  
sesame seed, scallions

SHRIMP TRIO - 30   
grilled shrimp skewers, shrimp  
ceviche, coconut shrimp, tostones,  
mango salsa, special sauce,  
mango-habanero sauce 

FARRO SALAD - 15  
edamame, honeycrisp apple,  
cucumber, arugula, dried cranberry,  
white wine-walnut vinaigrette,  
hot honey   
ADD CHICKEN - 6  
ADD SHRIMP - 7

SWEET FINISH

CAST IRON CHOCOLATE CHIP COOKIE - 10  
vanilla gelato, sea salt 

WINE

WHITE  
ASTROLABE, SAUVIGNON BLANC, NZ - 15|60  
DOUGH, CHARDONNAY, CA - 10|40

RED  
ARGYLE, WILLAMETTE VALLEY,  
PINOT NOIR, OR - 11|40  
ACHAVAL FERRER, MALBEC, MENDOZA - 14|52  
TEXTBOOK, PASO ROBLES,  
CABERNET SAUVIGNON, CA - 16|60

ROSÉ  
FLEUR DE MER, ROSÉ, CÔTES DE PROVENCE - 13|52

BUBBLES  
UNE FEMME, ‘THE BETTY’ SPARKLING BRUT, CA - 11|44  
DOMAINE CHANDON, ROSÉ, CA - 13|52  
LALLIER R.019, CHAMPAGNE, FR - BOTTLE 72

BEER

DRAFT  
STELLA ARTOIS - 8  
CONEY ISLAND MERMAID PILSNER - 8  
WEIHENSTEPHANER HEFEWEISSBIER - 8  
BELL’S LAGER OF THE LAKES - 8  
INDUSTRIAL ARTS WRENCH IPA - 10  
CIGAR CITY JAI ALAI IPA - 8  
SAPPORO PREMIUM LAGER - 8


BOTTLES | CANS  
MODELO ESPECIAL - 6  
COORS LIGHT - 6  
HIGH NOON HARD SELTZER - 7  
CORONA - 8  
HEINEKEN - 8  
HITACHINO WHITE - 10  
THREES VLIET PILSNER - 8  
GRIMM ARTISANAL ALES FLASH FRAME IPA - 8  
EQUILIBRIUM DIPA - 10  
HUDSON VALLEY SILHOUETTE PEACH SOUR - 8  
SUN CRUISER VODKA AND ICED TEA - 7  
GUINNESS - 8  
ANGRY ORCHARD CRISP APPLE CIDER - 7

NON-ALCOHOLIC

UNTITLED ART WEST COAST IPA (N/A) - 8  
ATHLETIC BREWING UPSIDE DAWN (N/A) - 7  
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

