

JUST LIKE OUR LOVE OF PING PONG, OUR FOOD IS MEANT TO BE SHARED...

STARTERS

SHISHITO - 10

Coconut, pickled fennel, coriander chutney (GF, VG)

HUMMUS -14

Mediterranean salad, spicy tahini, crispy chickpea, pita (VG)

WINGS - 15

Beer brined, honey buffalo with ginger buttermilk

MEDITERRANEAN SAMPLER - 19

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

NACHOS - 21

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

HOUSE CUT FRIES - 10

Harissa ketchup (GF, VG)

FRIED BRUSSELS SPROUTS -11

Spiced pecan, sweet chili lime glaze (N,V)

SWEET POTATO FRIES - 11

Smoked cinnamon spice, blood orange aioli (V)



(V) VEGETARIAN, (VG) VEGAN, (GF) GLUTEN FREE

COCKTAILS

SEASONAL MULE - 15

Stoli, apple brandy, Becherovka, cinnamon, lemon, ginger beer

EIGHT AND SIX- 15

Roku Gin, quince, rosemary, acid-adjusted orange juice, bitters, elderflower tonic

FORTUNATO - 15

Mount Gay Black Barrel Rum, Applejack, Cynar, Amontillado Sherry, brown butter, fig, thyme, bitters

P.B.B.B. - 15

Peanut-infused Maker's Mark, Campari, Punt e Mes, banana, bitters, orange oils (N)

DUMPLING - 15

Japanese rice whiskey, rye whiskey, dry vermouth, Benedictine, sesame oil, ginger, white miso, bitters

T.B.C. - 15

Rhum agricole, Jamaican rum, peated scotch, guava, lime, cinnamon, orange, bitters

BAMBI'S KNEES - 15

The Botanist Gin, Italicus, blood peach, honey, lemon, chandon rose, orange oils

MARTY REISMAN - 15

Creyente Mezcal, Cosa Nostra Shrub, pineapple, lime, black Hawaiian sea salt

EL CHUY - 15 (BARREL AGED)

Mezcal, amaro, sweet vermouth, maraschino, orange bitters

HOUSE MARGARITA - 12 (DRAFT)

Tequila, Cointreau, lime

ESPRESSO MARTINI - 15 (DRAFT)

Vodka, cold brew, maple

TACOS | QUESADILLAS

VEGGIE QUESADILLA - 14

Mushrooms, corn mole, jack & cheddar cheese, spiced pepitas, salsa ranchero (V)

ADD CHICKEN TINGA* -4

ADD STEAK AL PASTOR* -7

CHICKEN TACO - 14

Chicken tinga, pickled onion, avocado salsa verde, micro cilantro* (GF)

AL PASTOR TACO - 16

Flank steak, avocado salsa verde, pineapple pico de gallo, micro cilantro* (GF)

SANDWICHES

CHAD'S BURGER - 18

Wagyu brisket, short rib, Flat Iron American cheese, fries *

CHICKEN SANDWICH - 16

(Fried or grilled) L.T.O., pickled peppers, garlic aioli, fries*

"BACON" CHEESEBURGER - 20

Havarti, crispy prosciutto, caramelized onion, harissa mayo, fries*

SHORT RIB BAHN MI SLIDER - 15 (2 EA)

Pickled vegetables, garlic aioli, fresh herbs*

SPIRIT FREE

TONAL SHIFT - 8

Quince, rosemary, grapefruit, Love Potion Bitters, elderflower tonic

MR. SUE - 8

Smoked cinnamon, maple, Cosa Nostra Shrub, lime, pineapple, palo santo bitters, soda

JUNIPERO - 8

"Gin", hibiscus, lime cordial, orange oils

GINGER LEE - 8

Guava, cinnamon, lemon, ginger beer

WINES

BUBBLES

Domaine Chandon Rosé, CA 11|66

J Cuvée Brut, CA 14|80

WHITE

Talbot, Chardonnay, CA 14|52

Whitehaven, Sauv. Blanc, NZ 12|46

Maso Canali, Pinot Grigio, Italy 11|44

ROSÉ

Fleur De Mer, Rosé, Provence 11|44

RED

Louis Martini, Cabernet, CA 10|40

Locations, Red Blend, CA 13|52

MacMurray, Pinot Noir, CA 14|52

Las Rocas, Garnacha, Spain 10|40

Terrazas, Malbec, Argentina 10|40

PIZZA

DOUBLE MARGHERITA - 19

Rustic ragout, buffalo mozzarella, ciliengini, basil (V)

PEPPERONI - 19

Rustic ragout, mozzarella, pepperoni, nduja

ITALIAN - 19

Prosciutto, mortadella, house ricotta, mozzarella, cherry tomato, hot peppers, pistachio pesto (N)

SALAD

KALE CHOP - 12

Tuscan kale, roasted butternut squash, cashew, dried apricot, coconut, tarragon dressing (N, V)

MIXED GREENS - 12

Heirloom cherry tomato, shaved red onion, cucumber, spiced pepita, balsamic vinaigrette (VG)

ADD CHICKEN * - 4

DESSERT

RED VELVET BROWNIE- 14

Cream cheese frosting (Serves 2)(V)

CHURROS - 10

Guajillo chocolate sauce (V)

CHOCOLATE CHIP COOKIES - 9

Sea salt (V)

BEER

DRAFTS

Stella Artois 8

Blue Moon 8

Guinness 8

Dos Equis Lager 8

Allagash White 8

Other Half Green City IPA 8

3 Floyds Zombie Dust Pale Ale 8

Lagunitas Lil Sumpin Sumpin Ale 8

Dogfish Head 90min IIPA 10

Coney Island Mermaid Pilsner 8

Torch & Crown Apres Winter Ale 8

Von Trapp Vienna Style Lager 8

Hudson Valley Silhouette Sour 10

Grimm Artisanal Ales Weisse 8

BOTTLES | CANS

Modelo Especial 6

Heineken 8

Miller Lite 6

Amstel Light 8

Corona 8

Narragansett 5

Michelob Ultra Pure Gold 6

Sam Adams Boston Lager 8

Truly Spiked & Sparkling 6

Radeberger Pilsner 8

Downeast Unfiltered Cider 8

Aslin Double Infrared Starfish DIPA 10

Toppling Goliath Pineapple Papaya Fandango 10

Equilibrium Photon Pale Ale 8

Logsdon Farmhouse Ales Seizoen 10

Founder's Breakfast Stout 10

Duvel 10

NON-ALCOHOLIC

Heineken 0.0 8

Untitled Art Non-Alcoholic IPA 8

Red Bull 4

Harney & Sons Iced Tea (Green & Peach) 3

*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.