

## STARTERS

### GHOST PEPPER SALT PUB PRETZEL - 10

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

### HOUSE CUT FRIES - 10

Five Peppercorn Ketchup (GF, VG)

### FRIED PICKLED THINGS - 12

Carrot, Banana Pepper, Cauliflower, Red Pepper, Cilantro Chipotle Aioli (V)

### SOUTHWEST HUMMUS - 14

Corn and Black Bean Salad, Tortilla Strips, Crispy Pita Bread (VG)

### FRIED BRUSSELS SPROUTS - 10

Spiced Pecan, Sweet Chili Lime Glaze (VG, N)

### CRISPY MIATAKE MUSHROOM - 14

Chipotle Cashew Aioli, Caperberry Salsa Verde (GF, VG, N)

### DRUNKEN WINGS - 15

Beer Brined, Sriracha Buffalo, Ginger Buttermilk

### SHORT RIB BAHN MI SLIDER - 15

Pickled Vegetables, Garlic Aioli, Fresh Herbs

### BIRRIA BAO BUNS - 15

Birria Style Pork, Kimchi, Banana Pepper Mayo, Daikon Radish, Jus (S)

(V) VEGETARIAN  
(VG) VEGAN  
(GF) GLUTEN FREE  
(N) NUTS  
(S) SHELLFISH  
(D) DAIRY



## COCKTAILS

### MARTY REISMAN - 15

Maestro Dobel Tequila, Creyente Mezcal, Cosa Nostra Shrub, Pineapple, Lime, Lava Salt

### SEASONAL MULE - 15

Tito's, Blackberry, Basil, Lemon, Ginger Beer

### BAMBI'S KNEES - 15

The Botanist Gin, Italicus, Blood Peach, Honey, Lemon, Chandon Rosé, Orange Oils

### DUMPLING - 15

Japanese Rice Whiskey, Rye Whiskey, Dry Vermouth, Benedictine, Sesame Oil, Ginger, White Miso, Bitters

### TBC - 15

Rhum Agricole, Jamaican Rum, Peated Scotch, Guava, Cinnamon, Orange, Lime, Bitters

### SEOUL JABOI - 15

Bison Grass Vodka, Blended Scotch, Gochujang, Honey, Grapefruit Acid, Carrot Eau De Vie, Chile Tincture

### MY GOD, IT'S MUZZY! - 15

Pineapple Rum, White Rum, Dry Curaçao, Raspberry, White Chocolate, Lemon, Coconut, Cream, Bitters, Soda (D)

### RHUBARBARELLA - 15

Fort Hamilton New World Gin, Aperol, Fino Sherry, Orange Acid, Strawberry, Rhubarb, Champagne Syrup, Mediterranean Tonic

### MICHA LITTLE - 15

Tito's, Ancho Reyes, Amaro Sfumato, Negra Modelo Reduction, Tomatillo, Lime, Valentina, Whey (D)

### HOUSE MARGARITA (DRAFT)- 12

Tequila, Cointreau, Lime

### CLARO QUE SÍ (DRAFT) - 15

Montelobos Espadin, Espolon Reposado, Campari, Espresso Horchata, Strawberry, Lime, Grapefruit Acid, Cinnamon, Mole Bitters / Coconut, Whey (D)

## SHARES

### SWEET POTATO CHIPS - 15

Bacon, Smoked Blue Cheese, Pickled Red Onion, Banana Pepper Aioli (GF)

### EL HEFE PLATTER - 30

Chicken Tinga Tacos, Mushroom and Corn Quesadilla, Guacamole, Salsa Ranchero, Avocado Salsa Verde, Tortilla Chips

### MEDITERRANEAN SAMPLER - 19

Shishito, Pan Con Tomato, Hummus, Falafel, Calabrese Marinated Olive Mix, Pita (VG)

### NACHOS - 21

Short Rib, Jack, Cheddar, Cotija, Pickled Fresno, Pico De Gallo, Chipotle Crema (GF)

### KOREAN HOT FRIES - 19

Beef Bulgogi, Kimchi, Gochujang Aioli, Kaffir Lime Peanuts, Scallions (N, S)

## SANDWICHES

### CHAD'S BURGER - 18

House Ground Wagyu brisket, short rib, Flat Iron Patty, LTO, American cheese, House Cut Fries

### "BACON" CHEESEBURGER - 20

Havarti, Crispy Serrano Ham, Caramelized Onion, Harissa Mayo, House Cut Fries

### THE BIRD BURGER - 19

House Ground 3 Poultry Blend Patty, Havarti Cheese, Pickled Vegetables, Cilantro Chipotle Aioli, House-Cut Fries

### CHICKEN SANDWICH - 16

(Fried Or Grilled) L.T.O., Pickled Peppers, Ginger Cilantro Buttermilk, House Cut Fries

## SPIRIT FREE

### SEASONAL HINNY - 8

Blackberry, Basil, Lemon, Ginger Beer

### SPIRIT FREE G&T - 8

Monday Zero Alcohol Gin, Elderflower Tonic, Love Potion Bitters

### GINGER LEE - 8

Guava, Cinnamon, Lemon, Ginger Beer, Orange Oils

### MR. SUE - 8

Smoked Cinnamon, Maple, Cosa Nostra Shrub, Lime, Pineapple, Palo Santo Bitters, Soda

### RAZ LUHRMANN - 8

Pineapple, Lemon, Raspberry, White Chocolate, Cream, N/A Aromatic Bitters, Soda (D)

### PREGÁNTE - 8

Gochujang, Grapefruit Acid, Fever Tree Sparkling Lime & Yuzu, El Guapo Fuego Bitters

## 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, Ciliegini mozzarella, Baby Burrata, Basil Pesto (V)

### PEPPERONI - 19

Rustic Ragout, Mozzarella, Pepperoni, Nduja, Hot Honey, Calabrian Pepper

### FENNEL SAUSAGE - 19

Smoked Mozzarella, San Simon Cheese, BBQ Sauce, Baby Arugula, Shaved Fennel

### BLACKENED CHICKEN BLT - 18

Smoked Bacon, Romaine, Tomato, Avocado, Lemon Pepper Mayo

## SALAD

### GRILLED LITTLE GEM - 13

Shaved Manchego, Pistachio Dukkha, Dried Kalamata, Radish Sprouts, Pink Peppercorn Vinaigrette (GF, N)

### GARDEN GREENS - 12

Baby Arugula, Crispy Serrano Ham, Snow Peas, Tabouli, Cucumber, Cherry Tomato, Creamy Tarragon Dressing

Add Grilled Chicken **5** or Grilled Shrimp **7**

## DESSERT

### CHURROS - 10

Hazelnut and Praline Chocolate Sauce (N)

### CHOCOLATE CHIP COOKIES - 8

Maldon Sea Salt

### TIRAMISU - 14

Lady Fingers, Rum, Espresso, White Chocolate Curls (V)

## BEER

### DRAFTS

Blue Moon **8**  
Bell's Lager of the Lakes **8**  
Stella **8**  
Threes SFY Imperial IPA **10**  
Hudson North Strawberry Rhubarb Cider **8**  
Cigar City Jai Alai IPA **8**  
Allagash White **8**  
Other Half Green City IPA **10**  
Torch & Crown Bat Flip Spring Ale **8**  
Hudson Valley Silhouette Sour **10**  
Coney Island Mermaid Pilsner **8**  
Weihenstephaner Hefeweissbier **8**  
Dogfish Head Citrus Squall Golden Ale **8**  
Guinness **8**

### BOTTLES | CANS

Truly Spiked & Sparkling **6**  
Montauk Watermelon Session IPA **8**  
Toppling Goliath Pseudo Sue **8**  
Negra Modelo **6**  
Heineken **8**  
Miller Lite **6**  
Amstel Light **8**  
Michelob Ultra Pure Gold **6**  
Corona **8**  
Narragansett **5**  
Radeberger **8**  
Downeast Unfiltered Cider **8**  
Aslin Double Orange Starfish IIPA **10**  
Talea Peachberry Sour **8**  
Clown Shoes Mango Kolsch **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**  
Lyre's Amalfi Spritz **10**  
Red Bull **4**  
Harney & Sons Iced Tea (Green & Peach) **3**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of 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.\*\*