

# SPIN

NEW YORK 54

## STARTERS

### SHISHITO - 9

Mole Spice, Citrus Salt, Charred Lemon (GF, VG)

### GRILLED CHICKEN WINGS - 14

Romanesco, Herb Salad (GF)

### MEDITERRANEAN SAMPLER - 19

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

### NACHOS - 18

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

### HOUSE CUT FRIES - 9

Harissa Ketchup (GF, VG)

### WISCONSIN CHEESE CURDS - 9

White Cheddar, Buffalo and Smoked Apple Aioli

## COCKTAILS

**\*\*BASIL HAYDEN'S OLD FASHIONED \$10 ALL DAY, EVERY DAY\*\***

### SEASONAL MULE - 15

Ketel Citroen, Basil, Blackberry, Lemon, Ginger Beer

### MARTY REISMAN - 15

Creyente Mezcal, Cosa Nostra Shrub, Agave, Pineapple, Lime, Black Sea Salt

### SUMMER SOMEWHERE - 15

Hendrick's Gin, Cointreau, St Germain, Pinot Grigio, Pear Liqueur, Lime

### THE 6TH BURRO - 15

Maestro Dobel Tequila, Ancho Reyes Verde, Amaro Sfumato, Maple Syrup, Bell Pepper, Habanero Bitters, Sal de Gusano

### VOTE FOR PEDRO (N) - 15

Aged Cachaça, Pineapple Rum, Jamaica Rum, Aperol, Orgeat, Tiki Bitters

### EMOTIONAL BAGGAGE - 15

Maker's 46, The Botanist Gin, Licor 43, Caffe Amaro, Banane du Bresil, Spiced Cherry Bitters

## SHARES

### CHEF'S SLIDERS - 13

Chad's Burger... Only Smaller

### TACO OF THE DIA - 15

Ask Your Ballers

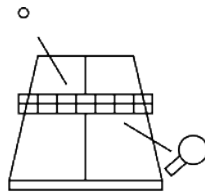
## PIZZA

### DOUBLE MARGHERITA - 19

Rustic Ragout, Fresh Mozzarella, Ciliengini, Basil

### PEPPERONI - 19

Rustic Ragout, Fresh Mozzarella, Nduja, Hot Honey



NOW SERVING SPIN BISTRO

## WINES

### BUBBLES

Gruet Brut NM **12/48**

Chandon Rosé CA **13/52**

Veuve Clicquot France **25/124**

### WHITE

Landmark, Chardonnay CA **15/69**

Newton, Chardonnay CA **14/63**

Matanzas Creek, Sauv. Blanc CA **12/55**

Sheldrake Point, Riesling NY **13/59**

IS Argiolas, Vermentino Italy **13/59**

### ROSÉ

Aimé Rquesante, Rosé France **12/55**

### RED

Justin, Cabernet CA **17/79**

Arrowood, Cabernet CA **6/74**

Termes, Tempranillo Spain **15/69**

Siduri, Pinot Noir OR **15/69**

Tenuta di Arceno, Chianti Italy **13/59**

Ermitage, Pic Saint-Loup France **12/44**

**KEY - (VG) VEGAN, (GF) GLUTEN FREE, (N) NUTS, (S) SHELLFISH**

## PLATES

### CHAD'S BURGER - 18

Wagyu Brisket, Short Rib, Flat Iron, American Cheese, Fries

### GRILLED CHICKEN SANDWICH - 15

L.T.O., Pickled Peppers, Garlic Aioli, Fries

## DESSERT

### CHURRO CHEESECAKE - 8

Strawberry Confit, Mole Chocolate Sauce

### EXCLUSIVELY SERVING CANDELAS COFFEE

Organic Coffee **3**

Espresso **4**

Latte **4**

Tea **3**

## BEER

### DRAFTS

Greenpoint Lekker Pilsner **8**

Stella Artois **8**

Von Trapp Vienna Style Lager **8**

Weihenstephaner Hefeweissbier **8**

Guinness **8**

Threes Logical Conclusion IPA **10**

Dogfish Head 90 Minute Imperial IPA **10**

### BOTTLES/CANS

Narragansett **5**

Miller Lite **6**

Corona **8**

Downeast Unfiltered Cider **8**

Ommegang Solera Sour **9**

Hitachino Nest White Ale **12**

Boulevard Tank 7 Saison **9**

3 Floyds Zombie Dust Pale Ale **8**

Founders Porter **8**

Equilibrium MC2 DIPA **10**

Trappistes Rochefort 10 **15**

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness\*\***