

## STARTERS

### SHISHITO - 10

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

### WINGS - 14

Beer Brined, Sriracha Honey with Ginger  
Buttermilk

### MEDITERRANEAN SAMPLER - 19

Shishito, Pan Con Tomato, 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)

### WISCONSIN CHEESE CURDS - 9

White Cheddar, Buffalo and Smoked  
Apple Aioli

NOW SERVING | SPIN BISTRO

## COCKTAILS

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

### SEASONAL MULE - 15

Stoli, Apple Brandy, Becherovka,  
Cinnamon, 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

### NOGGIN' - 15

Cognac, Pear Liqueur, Amaretto,  
Allspice, Nutmeg, Egg

### NO MAMES - 14

Sotol, Reposado Tequila, Mole Bitters,  
Mezcal Mist, Grapefruit Oils

## TACOS

### MUSHROOM - 13

Mushroom, Corn Mole, Roasted  
Guajillo Pepitas, Salsa Ranchera &  
Cilantro (GF, V)

### CHICKEN - 14

Chicken Tinga, Pickle Onion, Avocado  
Salsa & Cilantro (GF)

### STEAK - 15

Grilled Steak, Cotija Cheese, Salsa  
Ranchera, Pickle Fresno, Red Onion &  
Cilantro (GF)

## PIZZA

### DOUBLE MARGHERITA - 19

Rustic Ragout, Fresh Mozzarella,  
Ciliengini, Basil

### PEPPERONI - 19

Rustic Ragout, Fresh Mozzarella, Nduja,  
Hot Honey

## 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**

Maso Caneli, Pinot Grigio Italy **11/44**

### ROSÉ

Aimé Rquesante, Rosé France **12/55**

### RED

Justin, Cabernet CA **17/79**

Arrowood, Cabernet CA **16/74**

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**

## SANDWICHES

### CHAD'S BURGER - 18

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

### CHEF'S SLIDERS - 13

Chad's Burger... Only Smaller

### GRILLED CHICKEN SANDWICH - 16

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**

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

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