

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 (V)

HOUSE CUT SHOESTRING FRIES – 10

black garlic truffle seasoning,
five peppercorn ketchup (AG, VG)

CAST IRON GNOCCHI
MAC & CHEESE 🍯 - 16

potato gnocchi, 4 cheese blend mac
sauce, pretzel breadcrumbs (V)

ADD CRISPY SERRANO HAM - 5

SALT & PEPPER WINGS 🍯 - 15

beer brined, sriracha buffalo sauce,
blue cheese buttermilk (AG)

BANG BANG CHICKEN TENDERS - 15

double breaded & beer brined,
gochujang bbq, harissa honey mustard

MEDITERRANEAN SAMPLER - 19

shishito, marinated vegan feta,
sweet potato hummus, falafel,
calabrese olive mix, pita (VG)

FAN FAVORITES

BACKSPIN NACHOS - 21

chihuahua cheese sauce, pickled fresno, pico de gallo, cotija,
chipotle crema, micro cilantro (AG)

CHOICE OF: BRAISED SHORT RIB OR CHICKEN TINGA

THE MARTY 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 (V)

DOUBLE PEPPERONI PIZZA - 21

rustic ragout, mozzarella, grilled pepperoni, cup and char pepperoni,
nduja, hot honey

LOCAL PICKS

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

SLAPPIN’ SHRIMP 🍯 - 17

tempura beer batter, vadouvan aioli,
red radish, pickled serrano pepper (S)

FLATIRON BURGER* - 19

6 oz house blend patty, locally
grown mushrooms mix, arugula, blue
cheese sauce, pretzel bun, sweet
potato fries, blood orange aioli

FRIED GRILLED CHEESE - 15

wisconsin cheddar, san simon, pickled
tomatillo, sourdough, tomato soup (V)

SEASONAL SALAD - 15

romaine, heirloom cherry tomato,
carrot, english cucumber, red
onion, bbq spiced crispy chickpeas,
tahini ranch dressing (VG, AG)

ADD CHICKEN - 6

SWEET FINISH

CAST IRON CHOCOLATE CHIP COOKIE 🍯 -10

vanilla gelato, sea salt, powder sugar (V)

WINE

WHITE

ASTROLABE, SAUVIGNON BLANC, NZ - 14|56

DOUGH, CHARDONNAY, CA - 13|52

RED

ARGYLE, WILLAMETTE VALLEY, PINOT NOIR, OR - 15|60

ACHAVAL FERRER, MALBEC, MENDOZA - 13|52

TEXTBOOK, PASO ROBLES, CABERNET
SAUVIGNON, CA - 14|56

ROSÉ

STUDIO BY MIRAVAL, ROSÉ,
CÔTES DE PROVENCE - 13|52

BUBBLES

CINZANO PROSECCO D.O.C., ITALY - 11|44

DOMAINE CHANDON, ROSÉ, CA - 13|52

LALLIER R.019 CHAMPAGNE, FR - BOTTLE 72

BEER

DRAFT

BLUE MOON - 8

BELL’S TWO HEARTED IPA - 8

BLUE POINT BREWING ROTATING TAP - 8

STELLA ARTOIS - 8

ROUND TABLE FAKE RECIPE NEIPA - 8

THREES VLIET PILSNER - 9

TORCH AND CROWN SEASONAL ALE - 8

LA CHOUFFE BELGIAN BLONDE ALE (10OZ) - 10

GUINNESS - 8

SAPPORO PREMIUM LAGER - 8

DOWNEAST CIDER - 8

BOTTLES | CANS

NARRAGANSETT - 5

MILLER LITE - 6

MICHELOB ULTRA PURE GOLD - 6

HIGH NOON HARD SELTZER - 8

ALLAGASH WHITE - 8

HEINEKEN - 8

CORONA - 8

RADEBERGER PILSNER - 8

HUDSON VALLEY SILHOUETTE PEACH SOUR - 10

OTHER HALF FOREVER EVER IPA - 8

GRIMM ARTISANAL ALES DIPA - 10

SUN CRUISER VODKA AND ICED TEA - 8

NON-ALCOHOLIC

SPIN-ERGIZE - 5

la colombe cold brew, coconut milk, cinnamon, cold foam

UNTITLED ART WEST COAST IPA (N/A) - 7

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