



SHARES (SERVES 2-3)

NACHOS - 21

Monterey jack, cheddar, pickled fresno, pico de gallo, chipotle crema, micro cilantro. Choice of braised short rib or chicken tinga (AG)

FRIES TRIO - 25

Smoky sweet potato, black garlic truffle Parmesan, blackened spiced yucca, blood orange aioli, 5 peppercorn ketchup, chipotle aioli (V)

MEDITERRANEAN SAMPLER - 19

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

KOREAN HOT FRIES - 19

Beef bulgogi, kimchi, gochujang aioli, kaffir lime peanuts, scallions (N, S)

🍷 CHICKEN SHAWARMA QUESADILLA - 19

Poblano pepper, caramelized onion, San Simón & Mahón cheese, jalapeno ranch

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 (AG, VG)

DRUNKEN WINGS - 15

Beer brined, ginger buttermilk

CHOICE OF ONE: SRIRACHA BUFFALO ASIAN SAMBAL SOY | BLACKENED RUB

ARTICHOKE WHITE BEAN DIP - 12

Vegetable bruschetta, crispy pita chips (VG)

🍷 TUNA TARTARE - 16

Avocado mash, pickled red onion, fried wonton

HOP POP CHICKEN TENDERS - 15

Beer brined, crispy ramen, fruity pebble and pops cereal breading, sriracha buffalo, ginger buttermilk

FRIED BRUSSELS SPROUTS - 10

Spiced pecan, sweet chili lime glaze (VG, AG, N)

BIRRIA BAO BUNS - 15

Birria style pork, kimchi, banana pepper mayo, daikon radish, jus (S)

BURGERS/SANDWICHES

🍷 CHAD'S BURGER - 19

House ground wagyu brisket, short rib, flat iron patty, LTO, American cheese, house cut fries

ADD SWEET SRIRACHA BACON - 4

CHICKEN SANDWICH - 16

(Fried Or Grilled) L.T.O., pickled peppers, ginger cilantro buttermilk, house cut fries

STEAK SANDWICH - 20

Grilled strip steak, fresh mozzarella, smoked balsamic onions, watercress chimichurri, house cut fries

CHICKEN PARMESAN - 18

Pepperoni, Gruyere, romaine, pepperoncini, sambal ragout, banana pepper aioli, house cut fries

PIZZA

DOUBLE MARGHERITA - 19

Rustic ragout, ciliegine mozzarella, baby burrata, basil pesto (V)

PEPPERONI - 19

Rustic ragout, mozzarella, pepperoni, nduja, hot honey, Calabrian pepper

🍷 FOUR CHEESE - 19

Basil pesto, manchego, Valdeón, goat cheese, pecorino, sautéed spinach (V)

WINE

BUBBLES

UNE FEMME, SPARKLING BRUT, CA - 14|52

DOMAINE CHANDON, ROSÉ, CA - 13|52

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RED

TEXTBOOK, PASO ROBLES CABERNET SAUVIGNON, CA - 16|60

ARGYLE, WILLAMETTE VALLEY PINOT NOIR, OR - 11|40

WHITE

ASTROLABE, SAUVIGNON BLANC, NZ - 15|60

DOUGH, CHARDONNAY, CA - 10|40

ROSÉ

FLEUR DE MER, ROSÉ, CÔTES DE PROVENCE - 13|52

BEER

DRAFT

BLUE MOON - 8

BELL'S LAGER OF THE LAKES - 8

CONEY ISLAND MERMAID PILSNER - 8

STELLA ARTOIS - 8

ALLAGASH WHITE - 8

CIGAR CITY JAI ALAI IPA - 8

TORCH & CROWN BAT FLIP SPRING ALE - 8

OTHER HALF GREEN CITY IPA - 8

DOG FISH HEAD CITRUS SQUALL - 8

WEIHENSTEPHANER HEFEWEISSBIER - 8

GUINNESS - 8

THREES VLIET PILSNER - 10

BOTTLES | CANS

NARRAGANSETT - 5

MONTAUK SURF BEER - 8

MILLER LITE - 6

MICHELOB ULTRA - 6

TRULY SPIKED AND SPARKLING - 6

AMSTEL LIGHT - 8

HEINEKEN - 8

CORONA - 8

RADEBERGER PILSNER - 8

BARRIER BREWING KÖLSCH - 8

DOWNEAST UNFILTERED CIDER - 8

TALEA PEACHBERRY SOUR - 8

THREES ALL OR NOTHING WEST COAST IPA - 8

ALEWIFE 7 LINE ARMY AMBER ALE - 8

GRIMM ARTISNAL ALES DIPA - 10

GREAT LAKES EDMUND FITZGERALD PORTER - 8

SAGAMORE RYE CANNED COCKTAILS - 9

HUDSON NORTH STRAWBERRY RHUBARB CIDER - 8

EQUILIBRIUM MMM...OSA - 10

SWEETS

LITTLE LEMON CHEESECAKE - 10

Blueberry Oreo cookie topping (V)

🍷 CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

NUTELLA EMPANADAS & CHURROS (SERVES 3) - 16

Pistachio ice cream, cannoli chips (N)

NON-ALCOHOLIC

BEER & WINE

HEINEKEN 0.0 N/A - 8

UNTITLED ARTS WEST COAST N/A IPA - 8

ATHLETIC BREWING UPSIDE DAWN - 8

OTHER

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





CLASSIC COCKTAILS

HEMINGWAY DAIQUIRI - 13

Rum, lime, grapefruit, maraschino

PAPER PLANE - 13

Bourbon, lemon, Aperol, amaro

CORPSE REVIVER #2 - 13

Gin, lemon, Kina L'aero D'or, Cointreau, absinthe

SIGNATURE COCKTAILS

SEASONAL MULE - 15

Bourbon, peach, honey, lemon, ginger beer

MARTY REISMAN - 15


Montelobos mezcal, pineapple, Cosa Nostra Shrub, lime, black lava salt

SEÑOR PEARS, IT'S A WAND! - 12

Blackened whiskey, pear, yuzu, blackberry, pecan, cognac (N)

HOUSE MARGARITA - 15

Espolon Blanco tequila, Cointreau, lime, agave

 4-6ppl - 60 | 8-10ppl - 100

UNA CITA CON CAFECITO - 15

Dark rum, averta, Oloroso Sherry, Macadamia, Cold Brew, orange oils, tonic (N)

STRAWBERRY SHORTCAKE - 15

Tito's, salted strawberry, Aperol, lemon, mole, whey

JACQUIRI - 15

Rhum agricole, rye, peated scotch, tomato shrub, pineapple, lime

PAN FLIP - 15

Aged cachaca, rye, Licor 43, cacao, hazelnut, egg (N)

WABBIT SEASON - 15

Rum blend, dry curacao, Oloroso sherry, allspice, coconut, carrot, turmeric, lime, pineapple, whey

SPIRIT FREES

ALL DAY SPRITZ - 8




Giffard N/A aperitif, grapefruit cordial, soda

SPIRIT FREE G&T - 8

Zero alcohol gin, elderflower tonic, Love Potion bitters

SEASONAL HINNY - 8

Peach, honey, lemon, ginger beer

 = Recommended
 = Homogenized
 = Group Therapy

* Be the talk of the party for all the right reasons—please drink responsibly.

