

SHARES (SERVES 2-3)

CHICKEN SHAWARMA QUESADILLA - 19
Poblano pepper, caramelized onion, San Simón & Mahón cheese, jalapeno ranch

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)

NACHOS - 21

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

CHIPS & DIPS - 19

Edamame hummus, roasted red pepper dip, sweet chili citrus coconut yogurt, tortilla chips, wonton chips (VG)

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

HAWAIIAN DOG - 16

Cilantro avocado cream, pineapple relish, fried shallots, house cut fries

STEAK SANDWICH - 20

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

CHICKEN SANDWICH - 16

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

PIZZA

KALUA PORK - 19

Rustic ragout, mozzarella, pineapple, pickled fresno pepper

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

WINE

BUBBLES

UNE FEMME, 'THE BETTY' SPARKLING BRUT, CA - 11|52

DOMAINE CHANDON, ROSÉ, CA - 13|52

LALLIER, RÉFLEXION R.019, CHAMPAGNE, FR - 18|72

WHITE

ASTROLABE, SAUVIGNON BLANC, NZ - 15|60

DOUGH, CHARDONNAY, CA - 10|40

RED

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

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

ARCHIVAL FERRER, MALBEC, MENDOZA - 14|52

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

CIGAR CITY JAI ALAI IPA - 8

OTHER HALF GREEN CITY IPA - 10

TORCH AND CROWN HOUSE SUMMER ALE - 8

DOG FISH HEAD CITRUS SQUALL - 8

WEIHENSTEPHANER HEFEWEISSBIER - 8

GUINNESS - 8

THREES VLIET PILSNER - 10

BOTTLES | CANS

NARRAGANSETT - 5

NEGRA MODELO - 6

MILLER LITE - 6

MICHELOB ULTRA PURE GOLD - 6

TRULY SPIKED AND SPARKLING - 6

AMSTEL LIGHT - 8

HEINEKEN - 8

CORONA - 8

RADEBERGER PILSNER - 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 ARTISANAL ALES DIPA - 10

EQUILIBRIUM MMM...OSA - 10

HUDSON NORTH STRAWBERRY RHUBARB CIDER - 8

GREAT LAKES EDMUND FITZGERALD PORTER - 8

DUVEL BELGIAN ALE - 10

MONTAUK SURF BEER - 8

SUN CRUISER VODKA AND ICED TEA - 7

STARTERS

GHOST PEPPER SALT PUB PRETZEL - 10

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

HOP POP CHICKEN TENDERS - 15

Fruity pebble and pops cereal breading, sriracha buffalo, ginger buttermilk

FRIED BRUSSELS SPROUTS - 10

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

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

BIRRIA BAO BUNS - 15

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

SHAWARMA SPICED CARROTS - 12

Heirloom baby carrots, herbed coconut yogurt, jalapeno, dates, micro cilantro (VG, AG)

TUNA POKE NACHOS - 16

Avocado, kimchi, gochujang aioli, scallions, wonton chips (S)

SWEETS

NUTELLA EMPANADAS & CHURROS (SERVES 3) - 16

Pistachio ice cream, cannoli chips (N)

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

BIRTHDAY CAKE FRIED OREOS - 10

Triple stuffed, funfetti glaze, powdered sugar (V)

NON-ALCOHOLIC

BEER

UNTITLED ARTS WEST COAST IPA N/A - 7

ATHLETIC BREWING UPSIDE DAWN N/A - 7

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
R = RECOMMENDED
T = SPIN TIKI





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! - 15

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

HOUSE MARGARITA - 12

Espolon Blanco tequila, Cointreau, lime, agave

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

UNA CITA CON CAFECITO - 15

Dark rum, averna, oloroso sherry, macadamia, banana, cold brew, orange oils, tonic (N)

STRAWBERRY SHORTCAKE - 15

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

JACQUIRI - 15

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

WABBIT SEASON - 15

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

DRINKS FIT FOR THE ISLANDS

PAINKILLAH - 15

Bacardi Ocho, pineapple, orange, coconut, nutmeg

SATURN - 15

Bombay Premier Cru gin, lemon, passion fruit, orgeat, falernum (N)

TIA MIA - 15

Appleton Estate Signature rum, Espolon Reposado, lime, orgeat, curacao (N)

THE ITALIAN BIRD - 15

Strawberry, Aperol, rum, pineapple, lime, bubbles (N)

SPIRIT FREES

MAI OH MAI - 8





Kola syrup, orgeat, orange, lime (N)

PIÑA ALOTTA - 8

Coconut, pineapple, lime, pomegranate

TROPIC THUNDER - 8

Passion fruit, orgeat, lemon, ginger beer (N)

- N = CONTAINS NUTS
-  = RECOMMENDED
-  = HOMOGENIZED
-  = GROUP THERAPY
-  = SPIN TIKI

