



SHARES (SERVES 2-3)

FRIES TRIO - 19

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

MEDITERRANEAN SAMPLER - 19

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

NACHOS - 21

monterey jack, cheddar, pickled fresno, pico de gallo, chipotle crema, micro cilantro (AG)
CHOICE OF: BRAISED SHORT RIB OR CHICKEN TINGA

SHRIMP TRIO - 30

grilled shrimp skewers, shrimp ceviche, coconut shrimp, tostones, mango salsa, special sauce, mango habanero sauce (S)

BURGERS/SANDWICHES

CHAD'S BURGER - 19

signature SPIN blend patty, american cheese, dill pickle pico de gallo, romaine, special sauce, house cut fries

THE DAWG BURGER - 20

SPIN special blend patty, grilled hot dawg, guacamole, boston lettuce, cilantro aioli, house cut fries

CHICKEN SANDWICH - 16

lettuce, tomato, onion, pickled peppers, ginger cilantro buttermilk, house cut fries
CHOICE OF: FRIED OR GRILLED CHICKEN

STEAK SANDWICH - 20

grilled ny strip steak, mozzarella, smoked balsamic onions, watercress, chimichurri, 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

CARBONARA - 19

bechamel, pancetta, heirloom tomato, egg, pecorino, cracked black pepper

WINE

BUBBLES

UNE FEMME, 'THE BETTY' THE SPARKLING BRUT, CA - 11|44
CHANDON, ROSÉ, CA - 13|52
LALLIER, 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

STELLA ARTOIS - 8
CONEY ISLAND MERMAID PILSNER - 8
DOG FISH HEAD CITRUS SQUALL - 8
BELL'S OCTOBERFEST - 8
INDUSTRIAL ARTS WRENCH IPA - 10
CIGAR CITY JAI ALAI IPA - 8
PORT CITY PORTER - 8
ROTATING CHIMAY - 14

BOTTLES | CANS

MODELO ESPECIAL - 6
COORS LIGHT - 6
CORONA - 8
HEINEKEN - 8
EQUILIBRIUM DREAMWAVE FLUCTUATION DIPA - 10
HITACHINO WHITE - 10
THREES VLIET PILSNER - 10
GRIMM FLASH FRAME WEST COAST IPA - 8

ASLIN VOLCANO SAUCE SOUR ALE - 10

BOULEVARD TANK 7 SAISON - 10
BROOKLYN CIDER HOUSE ROSE CIDER - 8
ANGRY ORCHARD CRISP APPLE CIDER - 7
TRULY SPIKED & SPARKLING - 6
SUN CRUISER VODKA AND ICED TEA - 7

STARTERS

FISH AND STICKS - 16

breaded market fish, yucca frites, red onion salsa, house tartar sauce

HOP POP CHICKEN TENDERS - 15

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

CRISPY CAULIFLOWER - 10

porter beer batter, sweet chili sauce, black sesame, vegan black garlic aioli (VG)

HOUSE CUT FRIES - 10

five peppercorn ketchup (AG, VG)

DOUBLE FRIED WINGS - 15

beer brined, blue cheese buttermilk
CHOICE OF ONE: SRIRACHA BUFFALO | FIRECRACKER | BLACKENED RUB

BIRRIA BAO BUNS - 15

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

PORK BELLY BAO BUNS - 15

house cured and smoked, vinegar slaw, pickled serrano, smoked onion aioli

SHAWARMA SPICED CARROTS - 12

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

SWEETS

CHURROS - 10

hazelnut and praline chocolate sauce (V, 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 ART WEST COAST IPA N/A - 8
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





SIGNATURE COCKTAILS

SEASONAL MULE - 15

bourbon, peach, honey, lemon, ginger beer

MARTY REISMAN - 15

montelobos mezcal, pineapple, cosa nostra shrub, lime, black lava salt

CHAI, CHAI MY DARLING - 15

blackened whiskey, chai, madeira, lemon, bitters

HOUSE SPICY MARGARITA - 12

espolòn blanco, ancho reyes, lime, hibiscus, mole, bitters

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

THE ITALIAN BIRD - 15

strawberry, aperol, rum, pineapple, lime, bubbles (N)

SEASONAL G&T - 15

roku gin, plum, yuzu, tonic

MICH A LITTLE - 15

tito's, ancho reyes, amaro sfumato, negra modelo reduction, tomatillo, lime, valentina, whey

TAMARINDO FIZZ - 15

rhum agricole, aged cachaça, absinthe, lime, coconut, vanilla, tamarind, orange oils, soda, egg white

CLASSICS

PAPER PLANE - 15

buffalo trace bourbon, lemon, aperol, amaro nonino

PAINKILLAH - 15

bacardi ocho, pineapple, orange, coconut, nutmeg

CORPSE REVIVER #2 - 15

bombay premier cru gin, lemon, cointreau, kina l'aro d'or

FROZEN

LOSE YOUR RIND - 13

patrón silver, watermelon, hibiscus, yuzu

SPIRIT FREES

APPLE-Y EVER AFTER - 8




apple, cinnamon, clove, ginger beer, lime

PIÑA ALOTTA - 8

coconut, pineapple, lime, pomegranate

TROPIC THUNDER - 8

passion fruit, lemon, vanilla, pineapple, coconut water

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

