

JUST LIKE OUR LOVE OF PING PONG, OUR FOOD IS MEANT TO BE SHARED...

STARTERS

HOUSE CUT FRIES - 10

harissa ketchup (GF, VG)

SHISHITO - 10

sweet paprika, sea salt, lemon (GF, VG)

HUMMUS -14

Pistachio dukkah, spicy tahini, carrot, cucumber, watermelon radish, pita (VG, N)

WINGS - 15

beer brined, sriracha honey, with ginger buttermilk

MEDITERRANEAN SAMPLER - 19

shishito, pan con tomate, hummus, falafel, marinated olive mix, pita (VG, N)

NACHOS - 21

short rib, jack, cheddar, cotija, pickled fresno, pico de gallo, chipotle crema (GF)

TACOS

MUSHROOM - 14

mushroom, corn mole, roasted guajillo, pepitas, salsa ranchera, cilantro (GF, V)

CHICKEN- 14

chicken tinga, pickled onion, avocado salsa, cilantro (GF)

STEAK - 15

skirt steak, cotija cheese, salsa ranchera, pickled fresno, red onion, cilantro (GF)

PIZZA

DOUBLE MARGHERITA - 19

tomato, shredded mozzarella, ciliengini, basil (V)

PEPPERONI - 19

rustic ragout, mozzarella, pepperoni, nduja

MUSHROOM - 18

garlic sauce, oyster, maitake, shimeji, thyme, rosemary, gruyere (V)

SANDWICHES

THE SPIN BURGER - 18

short rib house blend, tomato bacon jam, charred Brussels sprouts, Vermont white cheddar, fries

PULLED PORK-16

slow braised pork shoulder, spiced rub, vinegar slaw, whiskey pickle, fries

CHICKEN SANDWICH - 16

(fried or grilled) L.T.O., pickled peppers, garlic aioli, fries

DESSERT

CHURROS - 9

guajillo chocolate sauce (V)

CHOCOLATE CHIP COOKIES - 8

sea salt (V)

COCKTAILS

THAT GIN JAWN - 13

Hendricks, Cointreau, lime, basil, thyme

MARTY REISMAN - 13

Maestro Dobel, Creyente Mezcal, pineapple, Cosa Nostra Shrub, lime, pineapple gum syrup

STRAWBERR-WEEEEEE - 13

Mt Gay Black Barrel, strawberry, Cardamaro, lime

THE BACKSPIN - 13

Philly Fair Trade espresso-infused Maker's Mark, Carpano Antica, house spiced pumpkin syrup, bitters

THE LOB - 13

Espolon Blanco, lime, Cointreau, hibiscus

SEASONAL MULE - 13

Spiced apple-infused Stoli, lime, ginger beer

EMILIANO - 14 (BARREL-AGED)

Olmecca Altos Plata,, Del Maguey Vida, Aztec chocolate bitters, agave, Angostura

TOPSPIN - 13

Espolon Blanco, Dos Equis, lemon-lime sorbet

SPIRIT FREE

AUTUMN DUSK - 8

House spiced pumpkin syrup, lemon, chicory pecan bitters, orange-infused sparkling water

EVERYTHING NICE - 8

House apple shrub, smoked maple syrup, ginger beer, Palo Santo bitters

75 BLOOMS - 8

Basil, ginger, basil, thyme, lemon, Fever Tree elderflower tonic, lavender lemon bitters

FLOR ROJA - 8

Hibiscus, cinnamon, clove, lime, Love Potion bitters, orange basil-infused sparkling water

WINES

BUBBLES

La Marca, Prosecco, Italy 11|44

Chandon, Brut, CA 13|80

Chandon, Rosé, CA 13|80

WHITE

William Hill, Chardonnay, CA 10|40

Whitehaven, Sauvignon Blanc, NZ 13|52

Maso Canali, Pinot Grigio, Italy 11|44

RED

Mark West, Pinot Noir, CA 8|32

Louis Martini, Cabernet, CA 10|40

Locations, Red Blend, CA 13|52

Las Rocas, Garnacha, Spain 10|40

Centine Toscana, Red Blend, Italy 10|40

ROSÉ

Fleur De Mer, Rosé, Provence 13|52

BEER

DRAFTS

Dos Equis Lager 6

Lagunitas IPA 7

Dogfish Head 60 min 7

Sam Adams Seasonal 8

Yards Philly Pale Ale 7

Guinness 8

Allagash White 7

Downeast Original Cider 7

BOTTLES|CANS

Amstel Light 7

Miller Lite 6

Corona 7

Tecate 6

Heineken 7

Peroni 6

Evil Genius #Adulting IPA 7

Sam Adams Boston Lager 7

Sapporo 5

PBR 16 oz. 5

Angry Orchard 7

Truly 7

NON-ALCOHOLIC

Heineken 0.0 6

Red Bull 4

Soda 3

Juice 4



(V) VEGETARIAN, (VG) VEGAN, (GF) GLUTEN FREE

*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.