

## STARTERS

### 267 PRETZEL - 9

Nacho Cheese Sauce, Spicy Mustard (V)

### HOUSE CUT FRIES - 10

Five Peppercorn Ketchup (VG, GF)

### DRUNKEN WINGS - 15

Beer Brined, Sriracha Buffalo, Ginger Buttermilk

### FRIED PICKLED THINGS - 12

Carrot, Banana Pepper, Cauliflower, Red Pepper, Cilantro Chipotle Aioli (V)

### SOUTHWEST HUMMUS - 14

Corn and Black Bean Salad, Tortilla Strips, Crispy Pita Bread (VG)

### FRIED BRUSSELS SPROUTS - 10

Charred Chili and Garlic Spice, Lime (VG, GF)

### CRISPY MIATAKE MUSHROOMS - 14

Chipotle Cashew Aioli, Caperberry Salsa Verde (VG, GF, N)

### SHORT RIB BAHN MI SLIDERS - 15

Pickled Vegetables, Fresh Herbs, Garlic Aioli

### BIRRIA BAO BUNS - 15

Birria Style Pork, Kimchi, Banana Pepper Mayo, Daikon Radish, Jus (S)

## COCKTAILS

### BEE-STIE BOY - 13

Roku Gin, Rosemary, Lavender, Honey, Lemon

### SHERRY BABY - 13

Mount Gay XO Rum, Turmeric, Sherry, Coconut, Lime, Pineapple, Bitters

### SEASONAL MULE - 13

Tito's Vodka, Strawberry, Rhubarb, Lime, Ginger Beer

### MARTY REISMAN - 14

Creyente Mezcal, Maestro Dobel Tequila, Pineapple, Lime, Cosa Nostra Shrub

### EMILIANO (BARREL-AGED) - 13

Olmecca Altos Plata, Del Maguey Vida, Aztec Chocolate Bitters, Agave, Angostura Bitters

### THAT GIN JAWN - 13

Hendricks, Cointreau, Lime, Basil, Thyme

### ESPRESS-YO SELF - 13

Tito's Vodka, Cold Brew, Hazelnut, Khalua

## LARGE FORMAT

### THE LOB - 13

Espolón Blanco, Mango, Pineapple, Cardamom, Lemon, Bitters

Group Therapy 4-6 | 60

Group Therapy 8-10 | 100

### HOUSE MARGARITA - 13

Montelobos Mezcal, Cucumber, Lime, Orange, Agave

Group Therapy 4-6 | 60

Group Therapy 8-10 | 100

## SHARES

### SWEET POTATO CHIPS - 15

Bacon, Smoked Blue Cheese, Pickled Red Onion, Banana Pepper Aioli (GF)

### MEDITERRANEAN SAMPLER - 19

Shishito, Pan Con Tomato, Hummus, Falafel, Calabrese Marinated Olive Mix, Pita (VG)

### GUACAMOLE (CHOICE OF 1)- 15

Classic, Pineapple or Chipotle and Chicharrons, Fried Plantains (GF)

### NACHOS - 21

Short Rib, Jack, Cheddar, Pickled Fresno, Pico De Gallo, Chipotle Crema (GF)

### KOREAN HOT FRIES - 19

Beef Bulgogi, Kimchi, Gochujang Aioli, Kaffir Lime Peanuts, Scallions (N, S)

## SANDWICHES

(ALL SERVED WITH HOUSE CUT FRIES)

### SPIN BURGER - 18

Double Smash Patty, American Cheese, Whiskey Pickle, Iceberg, Red Onion, Gizmo Sauce

### CHEF'S BURGER - 18

8 oz House Blend Patty, Caramelized Onions, Sharp Cheddar, Garlic Aioli

### CHICKEN SANDWICH - 16

(Fried Or Grilled) L.T.O., Pickled Peppers, Ginger Cilantro Buttermilk

### FRIED FISH SANDWICH - 18

Double IPA Battered Cod, Lemon Tarragon Slaw, Pineapple Salsa, Cajun Remoulade

## SPIRIT FREE

### BOMBUS NECTAR - 10

Monday Zero Alcohol Gin, Rosemary, Lavender, Honey, Lemon

### MAIN SQUEEZE - 8

Espresso, Grapefruit, Smoked Cinnamon Maple Syrup, Palo Santo Bitters

### DOWN IN KOKOMO - 10

Clean Co Rum Alternative, Tumeric, Verjus Blanc, Coconut, Lime, Pineapple, Bitters

### CHILLY PEPPER - 12

Monday Zero Alcohol Mezcal, Pineapple, Lime, Cosa Nostra Shrub

### HOPPED UP - 6

House Citrus Hop Syrup, Lagunitas Hoppy Refresher

### RATTLED - 8

Just The Haze N/A IPA, Grapefruit, Lemon, Pineapple Gum Syrup

## 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

## PIZZA

### DOUBLE MARGHERITA - 19

Rustic Ragout, Ciliegini mozzarella, Baby Burrata, Basil Pesto (V)

### PEPPERONI - 19

Rustic Ragout, Mozzarella, Pepperoni, Nduja, Hot Honey, Calabrian Pepper

### ITALIAN - 19

Hot Italian Sausage, Tomato, Broccoli Rabe, Garlic, Mozzarella, Red Pepper Flakes, Shaved Parmesan, Banana Pepper

## SALAD

### GRILLED LITTLE GEM - 13

Shaved Manchego, Pistachio Dukkha, Dried Kalamata, Radish Sprouts, Pink Peppercorn Vinaigrette (GF, N)

### BLACKBERRY ARUGULA SALAD - 15

Baby Arugula, Red Onion, Blackberry Balsamic Dressing, Goat Cheese, Candied Pecans, Avocado (V, GF, N)

Add Grilled Chicken 5 or Grilled Shrimp 7

## DESSERT

### CHURROS - 10

Hazelnut and Praline Chocolate Sauce (V, N)

### CHOCOLATE CHIP COOKIES - 8

Maldon Sea Salt (V)

### FLOURLESS CHOCOLATE CAKE - 9

Blackberries, Powdered Sugar (V, GF)

## 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



\*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.\*\*