

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

Mediterranean salad, spicy tahini, crispy chickpea, 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 - 12

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

### EVERYTHING NICE - 12

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

### 75 BLOOMS - 12

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

### FLOR ROJA - 12

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, (N) NUTS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.