



SHARES (SERVES 2-3)

NACHOS - 21

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

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)

KOREAN HOT FRIES - 19

Beef bulgogi, kimchi, gochujang aioli, kaffir lime peanuts, scallions (N, S)

CARNITAS QUESADILLA - 18

Birria pork, Chihuahua cheese, chipotle aioli, cotija, pico de gallo, avocado mash

STARTERS

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

ARTICHOKE WHITE BEAN DIP - 12

Vegetable bruschetta, crispy pita chips (VG)

GARLIC & CHILI CALAMARI - 15

Calabrian pepper, calabrese marinara, fried basil

HOP POP CHICKEN TENDERS - 15

Beer brined, crispy ramen, fruity pebble and pops cereal breading, sriracha buffalo, ginger buttermilk

CRISPY BRUSSELS SPROUTS - 10

Charred chili garlic spice, lime (VG, AG)

BIRRIA BAO BUNS - 15

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

BURGERS/SANDWICHES

SPIN BURGER - 19

Double smash patty, American cheese, whiskey pickle, iceberg, red onion, gizmo sauce, house cut fries

BOURBON BACON BURGER - 20

8 oz House blend patty, smoked Gouda, Red Leicester, candied bacon, bourbon apricot jam, house cut fries

CHICKEN SANDWICH - 16

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

GRILLED HALLOUMI WRAP - 16

Hummus, garlic spinach, grilled red onion, roasted red peppers, tzatziki, grilled pita, house cut fries (V)

PIZZA/CALZONE

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

FOUR CHEESE CALZONE - 19

Ricotta, boursin, mozzarella, Parmesan, basil, calabrese marinara (V)

WINE

BUBBLES

LA MARCA, PROSECCO, ITALY - 11|44
DOMAINE CHANDON, ROSÉ, CA - 13|52
DOMAINE CHANDON, BRUT, CA - 13|52

WHITE

WITHER HILLS, SAUVIGNON BLANC, NZ - 13|52
MACROSTIE, SONOMA COAST CHADONNAY, CA - 14|56

RED

DOUGH, PINOT NOIR, OR - 13|52
DOUGH, NORTH COAST CABERNET, CA - 14|56
MARKHAM, SIX STACK NORTH COAST MERLOT, CA - 13|52

ROSÉ

FLEUR DE MER, ROSÉ, CÔTES DE PROVENCE - 13|52

SWEETS

BIRTHDAY CAKE FRIED OREOS - 10

Triple stuffed, funfetti glaze, powder sugar (V)

CHURROS - 10

Hazelnut and praline chocolate sauce (N)

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

BEER

DRAFT

DOS EQUIS LAGER - 6
VOODOO RANGER
JUICY HAZE IPA - 7
DOGFISH HEAD CITRUS
SQUALL - 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 HARD SELTZER - 7
SAGAMORE RYE CANNED
COCKTAILS - 8

NON-ALCOHOLIC

BEER & WINE

HEINEKEN 0.0 N/A - 6
SAM ADAMS 'JUST
THE HAZE' N/A IPA - 6

OTHER

LAGUNITAS HOPPY
REFRESHER - 4
LYRE'S CLASSICO N/A
SPARKLING WINE - 7
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
 = RECOMMENDED





CLASSIC COCKTAILS

HEMINGWAY DAIQUIRI - 13

Rum, lime, grapefruit, maraschino

PAPER PLANE - 13

Bourbon, lemon, Aperol, amaro

CORPSE REVIVER #2 - 13

Gin, lemon, Kina L'aero D'or, Cointreau, absinthe

SIGNATURE COCKTAILS

SEASONAL MULE - 13

Tito's, strawberry, rhubarb, lime, ginger beer

MARTY REISMAN - 14

Montelobos mezcal, pineapple, Cosa Nostra Shrub, lime, black lava salt

SEÑOR PEARS, IT'S A WAND! - 13

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

HOUSE MARGARITA - 13

Espolon Blanco tequila, cucumber, Cointreau, lime, agave

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

DEVIATION - 13

Botanist, raspberry, lemon, violette

THAT GIN JAWN - 13

Bombay Sapphire Premier Cru gin, Cointreau, lime, basil, thyme

ALL-STAR BREAKFAST - 13

Bacardi 8yr rum, coffee, smoked cinnamon, maple, Cinnamon Toast Crunch foam

SPRITZ TO THE FINISH - 13

Bubbles, Aperol, grapefruit, gin

TROPICAL EASTERLIES - 14

Appleton Rum, Denizen aged rum, coconut, yuzu, apricot preserves

SPIRIT FREES

VERJUS EXPECTING A SPRITZ? - 8




Verjus blanc, elderflower tonic, soda

BID ADIEU - 8

Zero alcohol gin, raspberry, lemon, lavender

ST PETERSBURG BURRO - 8

Strawberry, rhubarb, lime, ginger beer

 = Recommended
 = Homogenized
 = Group Therapy

* Be the talk of the party for all the right reasons—please drink responsibly.

