

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)

WINGS - 15
beer brined, sriracha honey, with ginger buttermilk

MEDITERRANEAN SAMPLER - 19
shishito, pan con tomate, hummus, falafel, marinated olive mix, pita (VG)

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

SPIN BURGER - 16
half sour pickle, iceberg, red onion, American cheese, gizmo sauce, friess

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

CURIOUS GEORGE - 13
Roku Gin, Pamplemousse, lemon, basil, ginger, pink peppercorn

THE G&T - 13
Botanist Gin, &Tonic (Made in Seattle)

MARTY REISMAN - 14
Maestro Dobel, Creyente Mezcal, pineapple, Cosa Nostra Shrub, lime, pineapple gum syrup

THE LOB - 13
Espolon Blanco, lime, Cointreau, hibiscus, agave

BACKSPIN - 13
Espresso-infused Maker's Mark, Carpano Antica, house spiced pumpkin syrup, bitters

STRAWBERR-WEEEEEE - 13
Mt Gay Black Barrel, strawberry, Cardamaro, lime

TOPSPIN - 13
Espolon Blanco, Dos Equis, lemon-lime sorbet

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

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, pink peppercorn, 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**
Moët Chandon, Champagne, France **85**

WHITE
Landmark, Chardonnay, CA **12|48**
Whitehaven, Sauvignon Blanc, NZ **13|52**
Maso Canali, Pinot Grigio, Italy **11|44**

RED
Bridlewood, Pinot Noir, CA **8|32**
Louis Martini, Cabernet, CA **10|40**
Locations, Red Blend, CA **13|52**
Las Rocas, Garnacha, Spain **10|40**

ROSÉ
Fleur De Mer, Rosé, Provence **13|52**

BEER

DRAFTS
Blue Moon Belgium White Ale **8**
Mac & Jack's African Amber Ale **8**
Sam Adams Boston Lager **8**
Lagunitas Little Sumpin' Sumpin' Ale **8**
Johnny Utah Pale Ale **8**
New Belgium V2K IPA **8**
Rogue Dreamland Lager **8**
Seattle Cider Co. Dry **8**

BOTTLES|CANS

Guinness **9**
Bodhizafa IPA **7**
Heineken **6**
Amstel **6**

Rainer **6**
Tecate **5**
Truly Hard Seltzer **6**

NON-ALCOHOLIC

Heineken 0.0 **6**
Red Bull **5**
Soda **4**
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.