

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)

NACHOS - 21

short rib, jack, cheddar, cotija, pickled freso, 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 freso, 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, 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

CURIOUS GEORGE - 13

Roku Gin, Pamplemousse, lemon, basil, ginger, pink peppercorn

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, lager, 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

DRAFT COCKTAIL

THE G&T - 13

Botanist Gin, &Tonic (Made in Seattle)

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, pink peppercorn, 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

WHITE

Columbia Crest Chardonnay, WA 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

Acrobat, Rosé, OR 12|48

BEER

DRAFTS

Blue Moon Belgium White Ale 8

Stoup Brewing German Pilsner 8

Farmstrong La Raza Especial 8

Lagunitas Little Sumpin' Sumpin' Ale 8

Johnny Utah Pale Ale 8

Urban Family Rotating IPA 8

Seattle Cider Co. Dry 8

BOTTLES|CANS

Guinness 9

Bodhizafa IPA 7

Corona 7

Heineken 6

Amstel 6

Rainer 6

Truly Hard Seltzer 6

NON-ALCOHOLIC

Heineken 0.0 6

Red Bull 5

Soda 4

Juice 4



NOW SERVING SPIN BISTRO

(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.