

STARTERS

HOUSE CUT FRIES - 10

Five Peppercorn Ketchup (VG, GF)

HOP POP SHRIMP - 15

Honey Sriracha Aioli, Celery and Scallion Ribbon, Red Sorrel (S)

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)

CRISPY BRUSSELS SPROUTS - 10

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

CRISPY MAITAKE 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)

(V) VEGETARIAN, (VG) VEGAN,
(GF) GLUTEN FREE, (N) NUTS, (S) SHELLFISH

COCKTAILS

BEE-STIE BOY - 13

Roku Gin, Rosemary, Lavender, Honey, Lemon

MARTY REISMAN - 14

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

SHERRY BABY - 14

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

HOPPY DAYS - 14

Basil Hayden Bourbon, House Motueka Hop Syrup, Citrus, Bitters

SEASONAL MULE - 13

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

THE WHITE WALKER - 14

Plymouth Gin, Cocchi Americano, Dolin Blanc

ROSA 75 - 14

Malfy Rosa Gin, Lemon, Agave, Champagne

ESPRESS-YO-SELF - 14

Appleton Estate 8 Year Rum, Cold Brew, Ramazzotti, Smoked Cinnamon, Maple Syrup
Try it with Tito's 14

Try it with Remy VSOP Cognac 14

THE G&T (ON DRAFT)- 13

Botanist Gin, & Tonic (Made in Seattle)

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)

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)

AGUACHILE - 17

Shrimp, Scallop, Pickled Fresno, Cucumber, Onion, Cilantro, Radish, Tortilla Chips (GF, 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

(aka "Peanut Butter Jelly Time") 8 oz.
Short Rib, Brisket Patty, Bacon, Habanero Strawberry Jelly, Creamy Peanut Butter, Dill Pickle, Mama Lil Peppers (N)

CHICKEN SANDWICH - 16

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

CUBANO - 18

Pork Rilette, Capicola, Whiskey Pickle, Beecher's Cheese, Stone Ground Mustard, Garlic Cilantro Aioli

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, Cointreau, Cucumber, Lime, Agave

Group Therapy 4-6 | 60

Group Therapy 8-10 | 100

SPIRIT FREE

BOMBUS NECTAR - 10

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

MAIN SQUEEZE - 8

Cold Brew, Grapefruit, Smoked Cinnamon Maple Syrup, Palo Santo Bitters

DOWN IN KOKOMO - 11

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

RATTLED - 8

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

CHILLY PEPPER - 12

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

HOPPED UP - 6

House Citrus Hop Syrup, Lagunitas Hoppy Refresher

NON-ALCOHOLIC BEVERAGES

Heineken 0.0 6

Lagunitas Hoppy Refresher 4

Sam Adams 'Just the Haze' N/A IPA 6

St. Agrestis Phony Negroni 10

Lyre's Classico N/A Sparkling Wine 10

Red Bull 5

Soda 4

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.

PIZZA

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

SMOKED SALMON - 23

Lemon Dill Creme Fraiche, Pickled Red Onion, Heirloom Cherry Tomato, Fennel, Fried Caper

SALAD

GRILLED LITTLE GEM - 13

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

GODDESS GRAIN BOWL - 12

Red Quinoa, Frisee, Roasted Cauliflower, Grilled Asparagus, Pickled Red Onion, Baby Carrot, Avocado, Vegan Green Goddess Dressing (VG, GF)

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)

GLUTEN FREE CHOCOLATE CAKE - 12

Vanilla Bean Gelato, Raspberry and Mango Passionfruit Coulis, Cocoa Nibs, Mint (V, GF)

BEER

DRAFTS

Weihenstephaner Hefe Weissbier 8

Stoup Brewing German Pilsner 8

Chuckanut Vienna Lager 8

VooDoo Ranger IPA 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

Rainer 6

Truly Hard Seltzer 6

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

