



SHARES (SERVES 2-3)

THE MARINER - 20

manilla clams, blue mussels, spanish chorizo, white wine tomato broth, grilled baguette (S)

NACHOS - 21

monterey jack, cheddar, pickled fresno, pico de gallo, chipotle crema, micro cilantro (AG)

CHOICE OF: BRAISED SHORT RIB OR CHICKEN TINGA

FRIES TRIO - 19

smoky sweet potato, black garlic truffle parmesan, blackened spiced yucca, blood orange aioli, 5 peppercorn ketchup, chipotle aioli (V)

MEDITERRANEAN SAMPLER - 19

shishito, marinated vegan feta, hummus, falafel, calabrese olive mix, pita (VG)

BURGERS/SANDWICHES

WAGYU PATTY MELT - 20

8oz wagyu patty, muenster, caramelized onion, espresso bacon jam, marble rye, club sauce, house cut fries

TURKEY PESTO SANDO - 18

sliced turkey breast, pesto aioli, sundried tomato, applewood smoked bacon, dill havarti, alfalfa sprouts, herbed focaccia, house cut fries

SPIN BURGER - 19

signature SPIN blend patty, american cheese, dill pickle pico de gallo, romaine, special sauce, house cut fries

CHICKEN SANDWICH - 16

lettuce, tomato, onion, pickled peppers, ginger cilantro buttermilk, house cut fries
CHOICE OF: FRIED OR GRILLED CHICKEN

PIZZA

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

CARBONARA - 19

bechamel, pancetta, heirloom tomato, egg, pecorino, cracked black pepper

WINE

BUBBLES

UNE FEMME, 'THE BETTY' SPARKLING BRUT, CA (250ML) - 11

UNE FEMME, 'THE CALLIE' SPARKLING ROSE (250ML) - 11

LA MARCA, PROSECCO, ITALY - 11|44

WHITE

WITHER HILLS, SAUVIGNON BLANC, NZ - 13|52

MARKHAM, NAPA CHARDONNAY, CA - 14|56

MASO CANALI, PINOT GRIGIO, ITALY - 11|44

RED

ARGYLE, WILLAMETTE VALLEY PINOT NOIR, OR - 13|52

TEXTBOOK, PASO ROBLES CABERNET, CA - 14|56

LAS ROCAS, GARNACHA, SPAIN - 10|40

ROSÉ

ACROBAT, ROSÉ, OR - 13|52

BEER

DRAFT

WEIHENSTEPHANER HEFEWEISSBIER - 8

STOUP BREWING GERMAN PILSNER - 8

FARMSTRONG BREWING LA RAZA ESPECIAL - 8

VOODOO RANGER HAZY IPA - 8

DOG FISH HEAD CITRUS SQUALL - 8

URBAN FAMILY ROTATING IPA - 8

SEATTLE CIDER CO DRY - 8

BOTTLES | CANS

GUINNESS - 9

BODHIZAPA IPA - 7

CORONA - 7

HEINEKEN - 6

RAINIER - 6

TRULY HARD SELTZER - 6

SUN CRUISER VODKA AND ICED TEA - 7

ANGRY ORCHARD CRISP APPLE CIDER - 7

SAN JUAN RAINIER CHERRY SPIKED SELTZER - 6

STARTERS

MAHI MAHI TACOS - 16

sesame crusted mahi, wasabi cabbage slaw, pickled carrots & daikon, ginger, cilantro (AG)

FRIED BRUSSELS SPROUTS - 10

smoked maple syrup, citrus, pistachio dust (VG,AG,N)

HOUSE CUT FRIES - 10

five peppercorn ketchup (AG, VG)

DOUBLE FRIED WINGS - 15

beer brined, blue cheese buttermilk

CHOICE OF ONE: SRIRACHA BUFFALO | FIRECRACKER | BLACKENED RUB

HOP POP CHICKEN TENDERS - 15

fruity pebble and pops cereal breading, sriracha buffalo, ginger buttermilk

BIRRIA BAO BUNS - 15

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

PORK BELLY BAO BUNS - 15

house cured and smoked, vinegar slaw, pickled serrano, smoked onion aioli

SHAWARMA SPICED CARROTS - 12

heirloom baby carrots, herbed coconut yogurt, jalapeno, dates, micro cilantro (VG,AG)

SWEETS

CHURROS - 10

hazelnut and praline chocolate sauce (V,N)

CHOCOLATE CHIP COOKIES - 8

maldon sea salt (V)

BIRTHDAY CAKE FRIED OREOS - 10

triple stuffed, funfetti glaze, powdered sugar (V)

NON-ALCOHOLIC

BEER

HEINEKEN 0.0 N/A - 6

ATHLETIC BREWING UPSIDE DAWN - 6

OTHER

LAGUNITAS HOPPY REFRESHER - 4

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
R = RECOMMENDED





SIGNATURE COCKTAILS

SEASONAL MULE - 13

tito's, apple, cinnamon, lime, ginger beer

MARTY REISMAN - 14

montelobos mezcal, pineapple, cosa nostra shrub, lime, black lava salt

CHAI, CHAI MY DARLING - 13

blackened whiskey, chai, madeira, lemon, bitters

THE SECRET LIES IN CHEE - 13

lychee infused tito's, peach, yuzu, lime

HOUSE MARGARITA - 13

serrano-mango infused espolòn blanco, lime, cointreau, tajin

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

BEE-STIE BOY - 13

botanist gin, lavender, honey, lemon, rosemary

THE ITALIAN BIRD - 14

strawberry, aperol, rum, pineapple, lime, bubbles (N)

WHATTA MELON!! - 14

watermelon, ancho chili, aperol, lime

Make the Call: patrón silver or ilegal mezcal

CLASSICS

PAPER PLANE - 14

buffalo trace bourbon, lemon, aperol, amaro nonino

PAINKILLAH - 13

bacardi ocho, pineapple, orange, coconut, nutmeg

CORPSE REVIVER #2 - 14

bombay premier cru gin, lemon, cointreau, kina l'aro d'or

FROZEN

LOSE YOUR RIND - 13

patrón silver, watermelon, hibiscus, yuzu

SPIRIT FREES

APPLE-Y EVER AFTER - 8




apple, cinnamon, clove, ginger beer, lime

PIÑA ALOTTA - 8

coconut, pineapple, lime, pomegranate

TROPIC THUNDER - 8

passion fruit, lemon, vanilla, pineapple, coconut water

- N = CONTAINS NUTS
-  = RECOMMENDED
-  = HOMOGENIZED
-  = GROUP THERAPY

