



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)

FRIED CALAMARI - 19

Romesco, black garlic gremolata, grilled lemon (N)

BURGERS/SANDWICHES

SPIN BURGER - 19

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

THE SOUND BURGER - 19

4 oz wagyu blend patty, pancetta, dill havarti, tomato jam, roasted garlic aioli, baby arugula, house cut fries

CHICKEN SANDWICH - 16

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

EMERALD STEAK SANDWICH - 19

Coffee rubbed sliced ribeye, muenster cheese, pickled red pepper, baby arugula, horseradish Kewpie mayo, house cut fries

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)

PACIFIC SALMON TACOS - 16

Mango yuzu salsa, avocado mousse, cabbage, chipotle crema, porcini black magic seasoning, micro cilantro (AG)

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)

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

CHICKEN FONTINA CALZONE - 19

Herbed béchamel, coppa, fontina & Beecher's cheese, arugula, pickled red onion

WINE

BUBBLES

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

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

WEIHENSTEPHANER HEFEWEISSBIER - 8

STOUP BREWING GERMAN PILSNER - 8

FARMSTRONG BREWING LA

RAZA MEXICAN LAGER - 8

VOODOO RANGER IPA - 8

DOGFISH 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

SAGAMORE RYE CANNED COCKTAILS - 8

NON-ALCOHOLIC

BEER & WINE

HEINEKEN 0.0 N/A - 6

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

LYRE'S CLASSICO N/A SPARKLING WINE - 7

OTHER

LAGUNITAS HOPPY REFRESHER - 4

ST. AGRESTIS PHONY NEGRONI - 8

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





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

Serrano-Mango infused Espolon blanco, lime, Cointreau, Tajin

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

THESE HIPS DON'T LYCHEE - 13

Lychee infused Tito's, peach, yuzu, lime

SILLY RABBIT - 14

Trix infused rum, lemon, vanilla, strawberry, banana, whey

ALL STAR BREAKFAST - 13

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

CARD FOR MOM - 13

Bombay Sapphire Premier Cru gin, cardamom, hibiscus, rose, lime

LIME IN THE COCONUT - 14

Coconut washed Illegal mezcal, banana, orgeat, lime, bitters

SPIRIT FREES

VERJUS EXPECTING A SPRITZ? - 8




Verjus blanc, elderflower tonic, soda

PICK A CARD - 8

Zero alcohol gin, cardamom, hibiscus, rose, lime

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.

