

JUST LIKE OUR LOVE OF PING PONG, OUR FOOD IS MEANT TO BE SHARED...

STARTERS

HOUSE CUT FRIES - 10

harissa ketchup (GF, VG)

BRUSSELS SPROUTS - 10

ancho-chipotle recado, sea salt, lemon (GF, V)

HUMMUS - 14

Mediterranean salad, spicy tahini, crispy chickpea, pita (VG)

WINGS - 15

beer brined, sriracha honey, with ginger buttermilk

MEDITERRANEAN SAMPLER - 19

crispy Brussels sprouts, 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

THE SPIN BURGER - 18

house blend, lettuce, tomato, red onion, American cheese, 9001 sauce, potato bun, 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

TIRAMISU - 14

ladyfingers, cocoa, rum, coffee (serves 2) (V)

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 LOB - 13

Espolon Blanco, lime, Cointreau, hibiscus, agave

MARTY REISMAN - 14

Maestro Dobel, Creyente Mezcal, pineapple, Cosa Nostra Shrub, lime, pineapple gum syrup

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

Domaine Chandon, Rosé CA 12|48

J Cuvee, Brut, CA 20|80

WHITE

Talbot, Chardonnay, CA 14|40

Whitehaven, Sauvignon Blanc, NZ 12|46

Maso Canali, Pinot Grigio, Italy 10|40

RED

Athena, Pinot Noir, CA 8|32

Louis Martini, Cabernet, CA 10|40

Justin, Cabernet, CA 14|52

Locations, Red Blend, CA 13|52

Las Rocas, Garnacha, Spain 10|40

MacMurray, Pinot Noir, CA 14|52

ROSÉ

Fleur De Mer, Rosé, Provence 13|52

BEER

DRAFTS

Trumer Pilsner 8

Dos Equis Lager 8

Fort Point KSA Kolsch 8

Lagunitas IPA 8

Dogfish Head 60 min 8

Firestone Mind Haze Hazy IPA 8

Guinness 8

Rotating Local 8

BOTTLES|CANS

Golden State Cider 8

Magnolia Kali Kolsch 8

Sam Adams Seasonal 6

Golden Road Passion Wolf Hazy IPA 7

Stone Brewing Arrogant Bastard 8

Heineken 6

Truly 6

Pabst Blue Ribbon 6

Tecate 6

Pilsner Urquell 8

Sincere Cider 8

Founders All Day IPA 8

NON-ALCOHOLIC

Heineken 0.0 N|A 6

Red Bull 5

Sugar Free Red Bull 5

Soda 3

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.