

STARTERS

HOUSE CUT FRIES - 10

Five peppercorn ketchup (GF, VG)

FRIED GREEN TOMATOES - 12

Smoked feta cheese, chili japonese oil, scallions, gremolata (V)

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 (GF, VG, 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

SIGNATURE COCKTAILS

HOUSE MARGARITA - 13

Montelobos Espadin Mezcal, Cointreau, cucumber, lime, agave

Group Therapy 4-6ppl | 60

Group Therapy 8-10ppl | 100

WHAT-A-MELON! - 13

Espolon Blanco, watermelon, ginger, aperol, passion fruit, yuzu, lime

Group Therapy 4-6ppl | 60

Group Therapy 8-10ppl | 100

BEE-STIE BOY - 13

Roku gin, rosemary, lavender, honey, lemon

MARTY REISMAN - 14

Creyente mezcal, Maestro Dobel tequila, pineapple, lime, cosa nostra shrub

SEASONAL MULE - 12

Tito's, strawberry, rhubarb, lime, ginger beer

TIKI COCKTAILS

MAI TAI - 13

Denizen Merchant's Reserve rum, lime, orgeat, dry curacao, vanilla (N)

Group Therapy 4-6ppl | 60

Group Therapy 8-10ppl | 100

ZOMBIES IN BARRELS - 14

Denizen Aged White rum, Wray and Nephew Overproof rum, Mount Gay Black Barrel, falernum, grapefruit, cinnamon, grenadine, pernod (N)

SATURN (FROZEN) - 14

Sheringham Seaside gin, Sheringham Fresh Lemon Liqueur, passion fruit, orgeat, falernum (N)

JUNGLE BIRD - 13

Denizen Vatted Dark Rum, Campari, pineapple, lime, demerara

PAINKILLER - 14

Pusser's rum, pineapple, coconut, orange
(KEEP THE MUG - 25)

SHARES

SWEET POTATO CHIPS - 15

Bacon, smoked blue cheese, pickled red onion, banana pepper aioli (GF)

CHICKEN SALAD CUPS - 16

Grilled chicken, fried wontons, toasted almonds, cilantro, mint, shredded cabbage, tahini lime dressing (N)

MEDITERRANEAN SAMPLER - 19

Shishito, pan con tomate, 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)

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 - 19

Niman Ranch beef, griddled oxaca cheese, romaine, rajas jam, roasted tomato, fire grilled jalapeño aioli

CHICKEN SANDWICH - 16

(Fried Or Grilled) l.t.o., pickled peppers, ginger cilantro buttermilk

PO BOY - 19

Visiting fish, sambal remoulade, jalapeño-cabbage slaw

SPIRIT FREE

HULA HOOP PLANET - 12

Monday Zero Alcohol gin, lemon, passion fruit, orgeat, falernum (N)

YOUR TAI - 11

Monday Zero Alcohol rum, lime, orgeat, orange, vanilla (N)

BOMBUS NECTAR - 10

Monday Zero Alcohol gin, rosemary, lavender, honey, lemon

TOUCAN DO IT! - 11

Clean Co rum, n/a aperitivo, pineapple, lime, spiced molasses

MELONDRAMATIC - 12

Watermelon, Monday Zero Alcohol mezcal, passion fruit, ginger shrub, yuzu, lime

IBUPROFANITY - 11

Monday Zero Alcohol rum, pineapple, coconut, orange

NON-ALCOHOLIC

Heineken 0.0 N/A 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 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.

PIZZA

DOUBLE MARGHERITA - 19

Rustic ragout, ciliegini mozzarella, baby burrata, basil pesto (V)

PEPPERONI - 19

Rustic ragout, mozzarella, pepperoni, nduja, hot honey, calabrian pepper

STONED FRUIT - 19

Frog Hollow Farms peaches, prosciutto, burrata, rustic ragout, arugula, bing cherry balsamic glaze

SALAD

GRILLED LITTLE GEM - 13

Shaved manchego, pistachio dukkha, dried kalamata, radish sprouts, pink peppercorn vinaigrette (GF, N)

NOT-WEDGE - 14

Iceberg lettuce, cherry tomato, cornbread croutons, chervil, tarragon, buttermilk dill dressing (V)

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)

BIG KIDS FUNNEL CAKE - 11

Fireball dulce de leche, Chambord macerated berries, Hennessey chantilly cream (V)

BEER

DRAFTS

Trumer Pilsner 8

Dos Equis Lager 8

Fort Point KSA Kolsch 8

Lagunitas IPA 8

Dogfish Head 90 Min IPA 8

Guinness 8

Fieldwork Rotating IPA 8

BOTTLES|CANS

Golden State Cider 8

Sam Adams 6

Heineken 6

Truly 6

Pabst Blue Ribbon 6

Tecate 6

Pilsner Urquell 8

Sincere Cider 8

Founders All Day IPA 8

WINES

BUBBLES

La Marca, Prosecco, Italy 11|44

Domaine Chandon, Rosé CA 12|48

J Cuvee, Brut, CA 20|80

WHITE

Talbott, Chardonnay, CA 14|56

Whitehaven, Sauvignon Blanc, NZ 12|48

Maso Canali, Pinot Grigio, Italy 10|40

RED

Louis Martini, Cabernet, CA 10|40

Justin, Cabernet, CA 14|56

Locations, Red Blend, CA 13|52

Las Rocas, Garnacha, Spain 10|40

MacMurray, Pinot Noir, CA 14|56

ROSÉ

Fleur De Mer, Rosé, Provence 13|52