



SHARES (SERVES 2-3)

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)

NACHOS - 21

monterey jack, cheddar, pickled fresno, pico de gallo, chipotle crema, micro cilantro (AG)
CHOICE OF: BRAISED SHORT RIB OR CHICKEN TINGA

CHICKEN TINGA TAQUITOS - 20

salsa gabacha, sour cream, shredded lettuce, pico de gallo, micro cilantro (AG)

BURGERS/SANDWICHES

"CHICKEN FRIED" SMOKED PORTOBELLO SANDWICH - 16

butter milk coleslaw, whiskey pickle, pickled red onion, house cut fries (V)

WAGYU PASTRAMI REUBEN - 25

caciocavallo provolone, pickled mustard seed aioli, sauerkraut, rye and caraway bread pickles, 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

MUMM NAPA, BRUT PRESTIGE, CA - 13 | 52

MUMM NAPA, BRUT ROSÉ, CA - 13 | 52

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 SAUVIGNON, CA - 14 | 56

LAS ROCAS, GARNACHA, SPAIN - 10 | 40

ROSÉ

FLEUR DE MER, ROSÉ, CÔTES DE PROVENCE - 13 | 52

BEER

DRAFT

TRUMER PILSNER - 8

WEIHENSTEPHANER HEFFEWEISSBIER - 8

ALMANAC ROCKTOBERFEST - 8

VOODOO RANGER HAZY IPA - 8

DOG FISH HEAD BLUE HEN PILSNER - 8

GUINNESS - 8

FIELDWORK ROTATING IPA - 8

BOTTLES | CANS

GOLDEN STATE MIGHTY DRY CIDER - 8

HENHOUSE CONSPIRACY THEORY IPA (ROTATING) - 8

CORONA - 7

SAM ADAMS BOSTON LAGER - 6

HEINEKEN - 7

TRULY HARD SELTZER - 6

PBR - 6

TECATE - 6

ANGRY ORCHARD CRISP APPLE CIDER - 7

SUN CRUISER VODKA AND ICED TEA - 7

STARTERS

VEGAN BUFFALO CAULIFLOWER DIP

tri-color cauliflower, vegan parmesan and mozzarella, herbed breadcrumbs, tortilla chips (VG)

CRISPY BRUSSELS SPROUTS - 10

charred chili garlic spice, lime (VG, AG)

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 N/A - 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.

*** A 3% surcharge will be added to all food and beverage for San Francisco employer mandates.

VG = VEGAN
V = VEGETARIAN
N = CONTAINS NUTS

S = CONTAINS SHELLFISH
AG = AVOIDS GLUTEN
🍴 = 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

BEE-STIE BOY - 13

botanist gin, lavender, honey, lemon, rosemary

TWO TRUTHS & ONE LYCHEE - 14

mujen shochu, yuzu, lychee, peach, citrus foam

HOUSE MARGARITA - 13

espolòn blanco, cucumber, cointreau, lime, agave

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

MANGO UNCHAINED - 14

mango, pandan, lime, amaro

Make the Call: patrón silver or ilegal mezcal

THE ITALIAN BIRD - 14

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

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



* Be the talk of the party for all the right reasons—please drink responsibly.

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