



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)

🍷 KOJI PONZU GLAZED BONE MARROW - 21

Parsley salad with wasabi yuzu kosho vinaigrette, grilled furikake baguette
SINGLE BONE - 21 | DOUBLE BONE - 35

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)

🍷 CRUNCHY BEEF ADOBADO TACOS - 15

Marinated tender beef, curtido, red radish, cilantro, house made fried tortillas, chili arbol salsa (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)

BURGERS/SANDWICHES

SPIN BURGER - 19

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

🍷 SPINACH & MUSHROOM BURGER - 19

Niman Ranch patty, Monterey jack cheese, bacon, Kewpie mayo, house cut fries

CHICKEN SANDWICH - 16

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

THE CUBAN ITALIANO - 18

smoked ham pate, mortadella, burrata, Kewpie mustard, whisky pickle, house cut fries

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

SAUSAGE CALZONE - 19

House-made fennel sausage, rustic ragout, mozzarella, ricotta, Calabrian pepper, scallions

WINE

BUBBLES

MUMM NAPA, BRUT PRESTIGE, CA - 13|52
MUMM NAPA, BRUT ROSE, 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

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

TRUMER PILSNER - 8
DOS EQUIS LAGER - 8
FORT POINT KSA KÖLSCH - 8
VOODOO RANGER HAZY IPA - 8
DOGFISH HEAD CITRUS SQUALL - 8
GUINNESS - 8
FIELDWORK ROTATING IPA - 8

BOTTLES | CANS

GOLDEN STATE MIGHTY DRY CIDER - 8
SAM ADAMS BOSTON LAGER - 6
HEINEKEN - 6
TRULY HARD SELTZER - 6
PBR - 6
TECATE - 6
SINCERE CIDER - 8
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

AS = CONTAINS SHELLFISH
G = AVOIDS GLUTEN
🍷 = 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

Espolon blanco tequila, cucumber, Cointreau, lime, agave

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

DEVIATION - 13

Botanist, raspberry, lemon, violette

GARDEN PARTY - 13

olive oil washed Mujen shochu, yuzu, cucumber, dill, mint

ALL STAR BREAKFAST - 14

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

SPRITZ TO THE FINISH - 13

Bubbles, Aperol, grapefruit, Bombay Sapphire Premier Cru gin

MANGO UNCHAINED - 14

Illegal mezcal, mango, pandan, lime, amaro

SPIRIT FREES

VERJUS EXPECTING A SPRITZ? - 8




Verjus blanc, elderflower tonic, soda

BID ADIEU - 8

Zero alcohol gin, raspberry, lemon, lavender

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.

