



## SHARES (SERVES 2-3)

### 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)

### 🍷 CHIPS & DIPS - 19

Edamame hummus, roasted red pepper dip, sweet chili citrus coconut yogurt, tortilla chips, wonton chips (VG)

### NACHOS - 21

Monterey jack, cheddar, pickled fresno, pico de gallo, chipotle crema, micro cilantro. Choice of braised short rib or chicken tinga (AG)

### CHINESE BLACK BEAN RIBLETS - 18

Hoisin-habanero BBQ sauce, mint-cilantro jicama slaw

## BURGERS/SANDWICHES

### 🍷 HAWAIIAN DOG - 16

Cilantro avocado cream, pineapple relish, fried shallots, house cut fries

### “CHICKEN FRIED” SMOKED PORTOBELLO SANDWICH - 16

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

### SPIN BURGER - 19

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

### CHICKEN SANDWICH - 16

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

## STARTERS

### 🍷 TUNA POKE NACHOS - 16

Avocado, kimchi, gochujang aioli, scallions, wonton chips (S)

### CRISPY BRUSSELS SPROUTS - 10

Charred chili garlic spice, lime (VG, AG)

### 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

### HOP POP CHICKEN TENDERS - 15

Beer brined, crispy ramen, 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)

### SHAWARMA SPICED CARROTS - 12

Heirloom baby carrots, herbed coconut yogurt, jalapeno, dates, micro cilantro (VG, AG)

## PIZZA

### 🍷 KALUA PORK - 19

Rustic ragout, mozzarella, pineapple, pickled fresno pepper

### DOUBLE MARGHERITA - 19

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

### PEPPERONI - 19

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

## WINE

### BUBBLES

UNE FEMME, 'THE BETTY' SPARKLING BRUT, CA (250ML) - 11|44

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

## SWEETS

### CHURROS - 10.25

Hazelnut and praline chocolate sauce (N)

### 🍷 CHOCOLATE CHIP COOKIES - 8.25

Maldon sea salt (V)

### BIRTHDAY CAKE FRIED OREOS - 10.25

Triple stuffed, funfetti glaze, powdered sugar (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

HENHOUSE IPA SELECTION - 8

SUN CRUISER VODKA AND ICED TEA - 7

SAGAMORE RYE CANNED COCKTAILS - 8

## NON-ALCOHOLIC

### BEER & WINE

HEINEKEN 0.0 N/A - 6

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

ATHLETIC BREWING UPSIDE DAWN N/A - 7

LYRE'S CLASSICO N/A SPARKLING WINE - 7

### OTHER

LAGUNITAS HOPPY REFRESHER - 4

ST. AGRESTIS PHONY NEGRONI - 8

JARRITOS TORONJA SODA (GRAPEFRUIT) - 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  
🍷 = SPIN TIKI





## SIGNATURE COCKTAILS

### SEASONAL MULE - 13

Tito's, cherry, basil, 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)

### DEVIATION - 14

Botanist gin, raspberry, lemon, violette

### GARDEN PARTY - 13

Mujen shochu, yuzu, cucumber, olive oil, dill, mint, rose petal

### HOUSE MARGARITA - 13

Montelobos mezcal, cucumber, Cointreau, lime, agave

 4-6ppL - 62 | 8-10ppL - 103

### I DREAM OF BOURBON - 14

Coffee, Buffalo Trace, smoked cinnamon, maple

### MANGO UNCHAINED - 14

Tequila, mango, pandan, lime, amaro

*Make the Call: Patron Silver or Illegal Mezcal*

## DRINKS FIT FOR THE ISLANDS

### PAINKILLAH - 14

Bacardi Ocho, pineapple, orange, coconut, nutmeg

### SATURN - 13

Bombay Premier Cru gin, lemon, passion fruit, orgeat, falernum (N)

### TIA MIA - 13

Appleton Estate Signature rum, Espolon Reposado, lime, orgeat, curacao (N)

### THE ITALIAN BIRD - 14

Strawberry, Aperol, rum, pineapple, lime, bubbles (N)

## SPIRIT FREES

### MAI OH MAI - 8





Kola syrup, orgeat, orange, lime (N)

### PIÑA ALOTTA - 8

Coconut, pineapple, lime, pomegranate

### TROPIC THUNDER - 8

Passion fruit, orgeat, lemon, ginger beer (N)

- N = CONTAINS NUTS
-  = RECOMMENDED
-  = HOMOGENIZED
-  = GROUP THERAPY
-  = SPIN TIKI

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