

WARM UP

Chicken Wings **LF** 22
Honey gochujang, red boat glaze or lemon pepper

Classic Nachos **GF VG** 24
Corn tortillas, pico de gallo, pepper jack cheese, banana peppers, pickled onion, sour cream, salsa
ADD grilled chicken, chorizo or beyond taco meat 4

Poke Nachos **LF** 24
Wonton chips, avocado, cucumber, pickled onion + ginger, green onion, salmon, ponzu, nori, sesame seeds

Mozza Sticks **VG** 16
Flamin' Hot Cheetos breading, ranch sauce, chives

Snack Skewers 22
Masala chicken or teriyaki pork, served with soft pita and pickles

Onigirazu Tacos **LF VG** 18
Rice, nori, cucumber, avocado, sweet potato, purple cabbage, scallion, chipotle mayo
ADD ponzu salmon 6

Fried Pickle Spirals **GF VG** 16
Ranch, chipotle aioli, chives

Fry Basket **GF VG** 14
Ketchup, mayo

Chips and Dips **GF VG** 16
Ruffles, tortillas, crudité, French onion dip, ranch, salsa

Kale Salad **GF VG** 16
Lemon vinaigrette, dried fruit, seeds, pecorino

GROUP PACKS

For the Team 74
Fry Basket OR Chips and Dips + Choice of Wings + Choice of Pizza + Donut Holes

For the Table 96
Fry Basket + Classic Nachos + Choice of Wings + Choice of Pizza + Donut Holes

For the Group 180
Fry Basket OR Chips and Dips + Classic Nachos + 3 Choices of Wings + 2 Choices of Pizza + 2 orders of Donut Holes

TAVERN-STYLE PIZZAS

ADD hot honey, chipotle aioli or garlic herb sauce 3

Pepperoni 25
Spicy cured pepperoni, red sauce, cheese blend, hot honey, pickled jalapeno, pecorino

Fun-Guy **VG** 26
Oyster mushrooms, truffle bechamel, sage dust, balsamic glaze, arugula, pecorino

Loaded Pie 28
Red sauce, cheese blend, bell pepper, Italian sausage, mushroom, tomato, basil pesto, pecorino

Gluten-free crust + vegan cheese available

SLIDERS

3 to an order, served with side fries OR salad

Classic Burger 24
SPIN sauce, cheddar, lettuce, tomato, red onion, pickle

Impossible Burger **VG** 24
Vegan SPIN sauce, lettuce, tomato, red onion, pickle

Chicken 24
Pulled Chicken, coleslaw, Monterey jack cheddar, cilantro lime aioli, tempura peppers

Mushroom Schnitzel **VG** 24
Panko breaded mushroom, lettuce, tomato, Dijon mayo, bread + butter pickle

Gluten-free + vegan buns available

SWEET ENDINGS

Donut Holes 16
Fried to order, caramel, frosting

Ice Cream Sando 8
Red Velvet Cookie, bourbon vanilla ice cream

(GF) Gluten-Free / (VG) Vegetarian / (LF) Dairy-Free

COCKTAILS

Cocktail/Pitcher

Annapurna' Colada 18 / 68
Havana 7yr rum, Malibu rum, coconut pandan + vanilla syrup, kiwi, lemon, lime, tiki bitters

You Deserve a Mai Tai 18 / 68
Havana 3yr rum, Goslings rum, Campari, orgeat, pineapple, lime, angostura bitters
contains nuts

Spicy Mangonada 18 / 68
Tromba blanco tequila, Cointreau, chili, mango, lime

Yuzual Suspect 18 / 64
Wild Turkey bourbon, Grand Marnier, yuzu, cinnamon + anise syrup, passionfruit, angostura bitters, scotch rinse

Sakura Kooler 16 / 60
Basil-infused Spring Mill gin, Sloe gin, sake, berry shrub, lemon, cherry + cardamom bitters, soda

Matcha Point 16
Cucumber-infused Spring Mill vodka, Galliano, matcha, honey, coconut cream, black sesame

Don't see what you love? We can make classic cocktails, just ask!

THE FUN ZONE

Green Tea Shot 9
Jameson, peach, lime

Jello Shot 5
Rotating... Ask your server or bartender!

WINE

6oz / 9oz / Btl

RED

Tinedo Ja! 14/18/56
Tempranillo, Spain

Baywood Cellars 16/20/64
Cabernet Sauvignon, California

WHITE

921 14/18/56
Pinot Grigio, Italy

Misty Cove 16/20/64
Sauvignon Blanc, New Zealand

SPARKLING + ROSÉ

Zinio 14/18/56
Rosé, Spain

Antica Vigna 16/20/64
Prosecco, Italy



**** Parties of 8 or more will be subject to 1 bill and an 18% gratuity charge****

toronto@wearespin.com
[@spintoronto](https://www.instagram.com/spintoronto)

DRAUGHT BEER

	Pint/Pitcher	
BackSPIN - House Lager Light Lager 4%	10 / 34	Collective Arts - Local Press Apple + Cherry Cider 5.8%
Burdock Brewery - Vermont Pale Ale 4.5%	11 / 40	Bellwoods Brewery - Jutsu Pale Ale 5.6%
Blanche de Chambly Belgian Fruit Wheat Ale 4%	11 / 40	Sol Golden Lager 4.5%
Unibroue NEIPA New England IPA 6%	11 / 40	White Claw Black Cherry, Mango, Lime or Grapefruit 5%
Woodhouse Brewing Co - Lager Amber Lager 5%	11 / 40	Olé Margarita or Tequila Sunrise 5.2%
Bellwoods Brewery - Jelly King Dry Hopped Sour Ale 5.6%	11 / 40	
Nickel Brook Brewing Co - Party Dad Session IPA 3.5% (low ABV!)	11 / 40	
Sapporo Japanese Lager 4.9%	11 / 40	
Guinness Irish Stout 4.2%	11	

CANS + BOTTLES

Pabst Blue Ribbon Lager 4.5%	8
Burdock Brewery - Château Lager 4.5%	9
Collective Arts - Life in the Clouds IPA 6.1%	9
Burdock Brewery - Cherry B Dry Hopped Sour 5.2%	9

NON-ALCOHOLIC

Like a Virgin Black currant, honey, lime, black cherry, ginger beer	9
Crazy In Love Hibiscus, mint, guava, lime	9
Bellwoods Brewery - Jelly King Rotating non-alcoholic sour beer	8
Collective Arts - Botany Sparkling Water Black Cherry + Vanilla or White Peach + Cardamom	6
Heineken 0.0	6
Red Bull	5
San Pellegrino	5

