

SPIN CHICAGO

STARTERS

WISCONSIN CHEESE CURDS - 13

Beer brined white cheddar curds, chipotle aioli, marinara (V)

BRUSSEL & FLOW - 10

Goat cheese, roasted marcona almonds, Mike's Hot Honey (V,N)

DRUNKEN WINGS* - 15

Beer brined, sriracha buffalo, ginger buttermilk

BIRRIA BAO BUNS- 15

Birria style pork, kimchi, banana pepper mayo, daikon radish, jus (S)

HOUSE CUT FRIES - 10

Five peppercorn ketchup (VG,AG)

HUMMUS - 14

Crispy chickpeas, zaatar, warm pita (VG)

SHORT RIB BAHN MI SLIDERS - 15

Pickled vegetables, fresh herbs, garlic aioli

SHARES (SERVES 2-3)

MINI SHRIMP TACOS* (12) - 15

Chipotle slaw, avocado salsa verde, micro cilantro (AG, S)

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 (AG)

KOREAN HOT FRIES - 19

Beef bulgogi, kimchi, gochujang aioli, kaffir lime, peanuts, scallions (N, S)

BURGERS/SANDWICHES

CHEF'S BURGER* - 19

8 oz. house blend patty, Baker's bacon, pepper jack, onion rings, whisky pickle, BBQ sauce, house cut fries

SPIN BURGER* - 18

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

KOREAN CHICKEN WRAP* - 16

Fried chicken breast, cabbage, roasted broccoli, cilantro, peanuts, seoul sauce, flour tortilla, house cut fries (N)

PIZZA

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

THE CAPONE* - 19

Italian sausage, giardiniera, mozzarella, shaved garlic

SIGNATURE COCKTAILS

MULLING A MANHATTAN - 14

Blackened Whiskey, (house) mulled wine, vermouth

BE A PART OF IT - 14

Bourbon, vanilla, lemon, smoked clove, peppercorn, mulled wine foam

BROWN BUTTER-SCOTCH RUM - 13

Brown butter washed rum, Japanese whisky, clove, brown sugar, cinnamon, molasses

DANCING THROUGH THE SNOW - 13

Cognac, La Colombe Cold Brew, pumpkin, butternut, spiced coconut foam (V)

CURIOUS GEORGE - 13

Gin, Basil, ginger, lemon, pink peppercorn, pamplemousse (V)

🍷 4-6PPL - 60 | 8-10PPL - 100

HOUSE MARGARITA - 13

Espolon Blanco tequila, cucumber, Cointreau, lime, agave

🍷 4-6PPL - 60 | 8-10PPL - 100

SEASONAL MULE - 13

Tito's, apple, cinnamon, clove, anise, cardamom, lime, ginger beer

MARTY REISMAN - 14

Creyente mezcal, Maestro Dobel tequila, pineapple, lime, Cosa Nostra shrub, lava salt

NEVER NEVER LAND - 14

Blackened Whiskey, Grand Marnier, lime, blackberry, sage, coconut water, Lillet Rouge

SPIRIT FREES

TEDDY SHACKLEFORD - 8

Monday Zero Alcohol Gin, Basil, lemon, ginger, pink peppercorn, grapefruit, fever tree tonic

ELDERFLOWER SPRITZ - 8

Elderflower, lemon, bubbles

SWEETS

CHURROS - 10

Hazelnut and praline chocolate sauce (V,N)

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

* 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
S = CONTAINS SHELLFISH

AG = AVOIDS GLUTEN
🍷 = RECOMMENDED
🍷 = GROUP THERAPY



BEER

DRAFT

Dos Equis Lager - 7
Bell's Lager Of The Lakes- 7
Allagash White - 9
Voodoo Ranger Hazy IPA - 8
Sam Adams Seasonal - 8
Dogfish Head Citrus Squall - 7
Maplewood Pulaski Pilsner - 8
Noon Whistle
Gummypocalypse IPA - 8
Revolution Fist City Pale Ale- 8
3 Floyds Zombie Dust IPA- 8
Off Color Brewing Beer
for the Top Shelf - 7
Guinness - 8
Right Bee Blossom Cider 8

BOTTLES | CANS

Maplewood Son Of Juice - 7
Miller Lite - 6
Coors Light- 6
Corona - 7
Heineken - 7
Stella Artois - 7
Hop Butcher Teal Ridge IPA - 8
Truly Hard Seltzer - 7
Sagamore Rye Canned
Cocktails - 8

Honey Paloma, Lemon Tea
Fizz, Orange Crush

WINE

BUBBLES

La Marca, Prosecco, Italy - 11 | 44
Domaine Chandon,
Brut, CA - 13 | 52
Domaine Chandon,
Rosé, CA - 13 | 52

WHITE

Wither Hills, Sauvignon
Blanc, NZ - 13|52
Argyle, Chardonnay, CA - 14|56
Maso Canali, Pinot
Grigio, Italy - 11|44

RED

Dough, Pinot Noir, OR 13|52
Textbook, Cabernet, CA - 14|56
Las Rocas, Garnacha,
Spain - 10|40

ROSÉ

Argyle, Pinot Noir
Rose, OR - 13|52

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
Jarritos Toronja Soda
(Grapefruit) - 4
Red Bull - 5
Soda - 4
Juice - 4

