



STARTERS

FRIED MAC 'N' CHEESE CROQUETTES - 13

Roasted apple, cheddar, jack, smoked gouda, spicy sriracha ranch (V)

HOUSE CUT FRIES - 10

Five peppercorn ketchup (VG, AG)

DRUNKEN WINGS* - 15

Beer brined, sriracha buffalo, ginger buttermilk

SHORT RIB BAHN MI SLIDERS - 15

Pickled vegetables, fresh herbs, garlic aioli

BIRRIA BAO BUNS- 15

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

HUMMUS - 14

Crispy chickpeas, zaatar, warm pita (VG)

SHARES (SERVES 2-3)

FIRECRACKER QUESADILLA* - 17

Monterey jack cheese, cheddar, corn, black beans, avocado cream, grilled jalapeno, pico de gallo, salsa roja, salsa verde, choice of grilled prawns (S) or grilled chicken

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

FRENCH ONION BURGER* - 20

6 oz beef patty, gruyere cheese, caramelized onion, watercress, french onion mayo, house cut fries

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

PEPPERED STEAK SANDWICH* - 19

Grilled flank, SPIN steak seasoning, roasted red pepper, arugula, herb mayo, mozzarella, ciabatta

PIZZA

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

PIZZA BLANCHE* - 19

Grilled chicken, bechamel sauce, spinach, caramelized onion, mozzarella, fresh thyme, hot honey

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)

BASIL HAYDEN OLD FASHIONED - 11

Basil Hayden Bourbon + Rye, demerara, bitters

CURIOUS GEORGE - 13

Gin, Basil, ginger, lemon, pink peppercorn, pamplemousse

☞ 4-6PPL - 60 | 8-10PPL - 100

HOUSE MARGARITA - 13

Espolon Blanco tequila, cucumber, Cointreau, lime, agave

☞ 4-6PPL - 60 | 8-10PPL - 100

NEVER NEVER LAND - 14

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

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

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

Fat Tire Ale - 8

Bell's Ober - 8

Dogfish 60 Minute IPA - 9

Weihenstephaner
Hefeweissbier - 8

Denizen Animal Hazy IPA - 8

DC Brau Rotating - 8

Atlas Bullpen Pilsner - 8

BOTTLES | CANS

Voodoo Ranger Juice
Force IPA - 8

Miller Lite - 6

Blue Moon - 7

Corona - 7

Heineken - 7

Sam Adams Seasonal - 7

Allagash White - 7

Aslin Volcano Sauce Sour - 8

Guinness - 9

Anxo Cider - 7

Truly Hard Seltzer - 7

Sagamore Rye Canned
Cocktails - 8

Honey Paloma, Pineapple
Ryegeerita, Orange Crush

WINE

BUBBLES

La Marca, Prosecco, Italy - 11 | 44

Argyle, Vintage Brut
Rosé, OR - 13 | 52

Argyle, Vintage Brut, OR - 13 | 52

Chandon Spritz, Argentina - 11

WHITE

Zenato, Pinot Grigio, Italy - 11 | 44

MacRostie, Chardonnay,
Sanoma Coast CA - 12 | 50

Wither Hills, Sauvignon
Blanc, NZ - 13 | 52

RED

Dough, Pinot Noir, OR - 11 | 44

Markham, Six Stack,
Merlot, CA - 13 | 52

Joel Gott, Napa
Cabernet, CA 13 | 52

ROSÉ

Argyle, Rosé Pinot
Noir, OR - 12 | 50

Whispering Angel, Rosé,
Provence - 13 | 52

NON-ALCOHOLIC

BEER | WINE

Heineken 0.0 N/A - 6

Sam Adams `Just the
Haze' N/A IPA - 6

Lyre's, N/A Sparkling
Wine, UK - 10

OTHER

Lagunitas Hoppy Refresher - 4

Harney & Sons Organic
Black Iced Tea - 5

Jarritos Toronja Soda
(Grapefruit) - 4

Red Bull - 5

Soda - 3

Juice - 4

