

SPIN FLATIRON

STARTERS

GHOST PEPPER SALT PUB PRETZEL - 10

Ghost pepper salt & vinegar chip crust, ale cheese sauce, stone ground beer mustard (V)

FRIED PICKLES - 12

Smoked onion aioli (V)

BRUSSEL SPROUTS - 10

Chili lime glaze, roasted pecans (VG, AG, N)

BUFFALO CHICKEN WONTONS - 15

Ginger buttermilk, black sesame seed

HUMMUS - 14

Cucumber, baby carrot, cauliflower, pepita dukkha, crispy pita bread (VG)

DRUNKEN WINGS* - 15

Beer brined, sriracha buffalo, ginger buttermilk

HOUSE CUT FRIES - 10

Five peppercorn ketchup (VG, AG)

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)

BURGERS/SANDWICHES

CHAD'S BURGER* - 19

House ground Wagyu brisket, short rib, Flat Iron patty, L.T.O., American cheese, house cut fries

"BACON" CHEESEBURGER* - 20

Havarti, crispy serrano ham, caramelized onion, harissa mayo, house cut fries

ALEJANDRO'S BURGER* - 20

House ground chorizo, shortrib, havarti, guanciale, LTO, smoked onion aioli, house cut fries

CHICKEN SANDWICH* - 16

(FRIED OR GRILLED)

L.T.O., Pickled peppers, ginger cilantro buttermilk, house cut fries

SHARES (SERVES 2-3)

TATER TOT POUTINE - 19

Cheese curds, banana peppers, smoked onion aioli, porcini gravy

EL JEFE PLATTER - 30

Chicken tinga tacos, mushroom and corn quesadilla, guacamole, salsa ranchero, avocado salsa verde, tortilla chips

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)

PIZZA

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

TACO PIZZA - 19

Picante sauce, seasoned ground beef, cheddar, patria mozzarella, lettuce, pico de gallo, sour cream, tortilla chips

BLACKENED CHICKEN BLT* - 19

Smoked bacon, romaine, tomato, avocado, lemon pepper mayo

SIGNATURE COCKTAILS

MULLING A MANHATTAN - 15

Blackened Whiskey, (house) mulled wine, vermouth

BE A PART OF IT - 15

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

BROWN BUTTER-SCOTCH RUM - 14

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

DANCING THROUGH THE SNOW - 15

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

CLARO QUE SI - 15

Montelobos Espadin, Espolon Reposado, Campari, espresso horchata, strawberry, grapefruit acid, cinnamon, mole, coconut, whey

SEASONAL MULE - 15

Tito's, walnut, fig, thyme, lemon, ginger beer (N)

NEVER NEVER LAND - 15

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

HOUSE MARGARITA - 12

Espolon Blanco tequila, Cointreau, lime, agave

☞ 4-6PPL - 60 | 8-10PPL - 100

MARTY REISMAN - 15

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

BON VIVANT - 15

Rye, Campari, Cocchi Rosa, Cocchi di Torino, strawberry, coconut, pandan mist

MICH A LITTLE - 15

Tito's, Ancho Reyes, Amaro Sfumato, Negra Modelo reduction, tomatillo, lime, Valentina, whey

SPIRIT FREES

SPIRIT FREE G&T - 8

Monday Zero Alcohol gin, elderflower tonic, Love Potion Bitters

ALL DAY SPRITZ - 8

Giffard N/A aperitif, grapefruit cordial, verjus blanc, soda

SWEETS

TIRAMISU - 14

Lady fingers, rum, espresso, white chocolate curls (V)

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

Blue Moon - 8
Bell's Lager Of The Lakes - 8
Coney Island Mermaid Pilsner - 8
Stella Artois - 8
Allagash White- 8
Other Half Green City IPA - 8
Dogfish Head Citrus Squall - 8
Torch and Crown Après Winter Ale - 8
Weihestephaner Hefeweissbier - 8
Guinness - 8
Threes Vliet Pilsner - 10
Cigar City Jai Alai IPA - 8

BOTTLES | CANS

Narragansett - 5
Negra Modelo - 6
Miller Lite - 6
Michelob Ultra Pure Gold - 6
Truly Hard Seltzer - 6
Amstel Light - 8
Heineken - 8
Corona - 8
Radeberger Pilsner - 8
Barrier Brewing Kölsch - 8
Downeast Unfiltered Cider - 8
Talea Peachberry Sour - 8
Threes All Or Nothing West Coast IPA - 8
Alewife 7 Line Army Amber Ale - 8
Grimm DIPA - 10
Duvel - 10
Great Lakes Edmund Fitzgerald Porter - 8
Sagamore Rye Canned Cocktails - 9
Honey Paloma, Pineapple Ryegerita, Orange Crush

WINE

BUBBLES

La Marca, Prosecco, Italy - 14|50
Chandon, Rosé, CA - 16|60
Lallier, R.018, Champagne, France - 20|100

WHITE

Wither Hills, Sauvignon Blanc, NZ - 10|40
Astrolabe, Sauvignon Blanc, NZ 15|60
Dough, Chardonnay, CA - 10|40
Textbook, Chardonnay, CA - 16|60

RED

Comtesse Marion, Cabernet Sauvignon, France - 10|40
Textbook, Paso Robles Cabernet Sauvignon, CA - 16|60
Achaval Ferrer, Malbec, Argentina - 14|50
Argyle, Willamette Valley Pinot Noir, OR - 11|40
Argyle, Reserve Pinot Noir, OR - 20|90
Markham, Merlot, CA - 18|80

ROSÉ

Fleur De Mer, Rosé, Provence - 13|52

NON-ALCOHOLIC

BEER

Athletic Brewing Upside Dawn - 8
Untitled Art N/A IPA - 8
Heineken 0.0 - 8

OTHER

Red Bull - 5
Soda - 3
Juice - 4

