

SPIN MIDTOWN

STARTERS

CURRIED DUCK SPRING ROLLS - 15

Coconut, cabbage, peas, ginger carrot puree, spicy duck sauce

BIRRIA BAO BUNS- 15

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

DRUNKEN WINGS* - 15

Beer brined, sriracha buffalo, ginger buttermilk

HOUSE CUT FRIES - 10

Five peppercorn ketchup (VG, AG)

FISH AND CHIP TACOS* - 15

Hand made tortillas, beer battered visiting fish, guajillo spiced fries, mexican tartar sauce, citrus coleslaw

BUFFALO BRUSSELS SPROUTS - 10

Afterlife mushrooms, crispy tortilla, vegan garlic aioli (VG, AG)

HUMMUS - 14

Tahini, roasted cauliflower, cucumber, jalapeño, crispy chick pea, olive oil, pita (VG)

SWEETS

CHOCOLATE CHIP COOKIES - 8

Maldon sea salt (V)

TIRAMISU - 14

Lady fingers, rum, espresso, cocoa powder (V)

SHARES (SERVES 2-3)

NACHOS - 21

Angus short rib, jack, cheddar, cotija, pickled fresno, pico de gallo, chipotle crema (AG)

MEDITERRANEAN SAMPLER* - 22

Chicken shawarma skewers, grilled haloumi, hummus, house falafel, calabrese marinated olive mix, pita

EL JEFE PLATTER* - 34

Fish tacos, Afterlife mushroom and corn quesadilla, guacamole, salsa ranchero, avocado salsa verde, tortilla chips

KOREAN HOT FRIES - 19

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

PIZZA

BRICK OVEN

Over 900 degrees of radiating heat blister our dough to a perfect crunch with an incredible chew from our three day in house fermented hand tossed dough.

It's a perfect way to highlight the ingredients we get from our amazing local farms, butchers and foragers.

DETROIT STYLE

600 degrees kiss our rectangle shaped dough creating a crispy crusted dough, while our Artisanal ingredients cook from the inside out.

If you have never tried Detroit Style Pizza... Just do it, you will be happy you did.

BURGERS/SANDWICHES

🍷 CHAD'S BURGER* - 19

House ground wagyu brisket, short rib, flat iron patty, L.T.O., american cheese, potato bun, house cut fries

SPIN BURGER* - 20

House blend ground beef, crispy prosciutto, chimichurri, muenster cheese, chipotle aioli, brioche roll, house cut fries

GREEN CIRCLE CHICKEN SANDWICH* - 16 (FRIED OR GRILLED)

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

STEAK SANDWICH* - 20

Grilled angus skirt steak, caramelized onion, chimichurri, sourdough baguette, house cut fries

🍷 DOUBLE MARGHERITA - 19

(CHOICE OF BRICK OVEN OR DETROIT STYLE)

Rustic ragout, marinated ciliegine mozzarella, liuzzi burrata, basil pesto (V)

PEPPERONI - 19

(CHOICE OF BRICK OVEN OR DETROIT STYLE)

Rustic ragout, burnett dairy patra mozzarella, pepperoni, nduja, hot honey, calabrian pepper

THE HOT ROD* - 20

(DETROIT STYLE ONLY)

Rustic ragout, wisconsin brick cheese, fennel sausage, pepperoni, Afterlife mushrooms, red onion, banana peppers, pecorino

SHRIMP ALFREDO* - 20

(HAND TOSSED ONLY)

Garlic shrimp, alfredo sauce, pecorino, baby arugula, chili oil (S)

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 - 15

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)

🍷 WABBIT SEASON - 15

Rum blend, dry curacao, oloroso sherry, allspice, coconut, carrot, turmeric, lime, pineapple, whey (V)

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

MARTY REISMAN - 15

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

SEASONAL G&T - 14

St George Terroir Gin, tonic, rosemary

🍷 4-6PPL - 64 | 8-10PPL - 120

HOUSE MARGARITA - 12

Espolon Blanco tequila, Cointreau, lime, agave

🍷 4-6PPL - 60 | 8-10PPL - 100

SPRITZ TO THE FINISH - 15

Aperol, gin, grapefruit, bubbles

🍷 4-6PPL - 75 | 8-10PPL - 125

SPIRIT FREES

SPIRIT FREE G&T - 8

Monday Zero Alcohol gin, elderflower tonic, Love Potion bitters

ALL DAY SPRITZ - 8

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

* 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

Cigar City Jai Alai IPA - 8
Coney Island Mermaid Pilsner - 8
Stella Artois - 8
Dogfish Head 90min
Imperial IPA - 10
Industrial Arts Wrench IPA - 10
Bell's Amber - 8
Port City Porter - 8

BOTTLES | CANS

Modelo Especial - 6
Coors Light - 6
Truly Spiked & Sparkling - 6
Corona - 8
Heineken - 8
Keg & Lantern Golden Ale - 8
Hitachino White - 10
Threes All Or Nothing
West Coast IPA - 8
Grimm DIPA - 10
Brooklyn Cider House
Rose Cider - 8
Aslin Volcano Sauce Sour Ale - 10
Boulevard Tank 7 Saison - 10
3 Floyds Zombie Dust IPA - 8
Sagamore Rye Canned
Cocktails - 9
*Honey Paloma, Pineapple
Ryeagerita, 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

Untitled Arts West
Coast N/A IPA - 8
Athletic Brewing Upside Dawn - 8
Sam Adams Just The
Haze N/A IPA - 7

OTHER

Red Bull - 5
Soda - 3
Juice - 4

