

SPIN SAN FRANCISCO

STARTERS

5 PEPPERCORN PORK BELLY LECHON - 12

Honey sriracha aioli, celery and scallion ribbon, red sorrel (S)

CRISPY BRUSSELS SPROUTS - 10

Charred chili and garlic spice, lime (VG, AG)

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)

CHICKEN SALAD CUPS* - 16

Grilled chicken, fried wontons, toasted almonds, cilantro, mint, shredded cabbage, tahini lime dressing (N)

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

Niman Ranch beef, griddled Oaxaca cheese, romaine, rajas jam, roasted tomato, fire grilled jalapeño aioli, 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 HOT DOG* - 12

Oaxaca cheese, french fry crust, gochujang aioli, unagi sauce, bonito flake, house cut fries

PIZZA

DOUBLE MARGHERITA - 19

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

PEPPERONI - 19

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

HOUSEMADE FENNEL SAUSAGE - 19

Rustic ragout, mozzarella, green onion, calabrese chili, bell pepper

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

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

🍸 4-6PPL - 60 | 8-10PPL - 100

HOUSE MARGARITA - 13

Montelobos mezcal, cucumber, lime, Cointreau, agave

🍸 4-6PPL - 60 | 8-10PPL - 100

SEASONAL MULE - 13

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

NEVER NEVER LAND - 14

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

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

ITALIAN SPRITZ - 8

Giffard N/A aperitif, grapefruit, 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

Trumer Pilsner - 8

Dos Equis Lager - 8

Fort Point Ksa Kölsch - 8

Voodoo Ranger Hazy IPA - 8

Dogfish Head Citrus Squall - 8

Guinness - 8

Fieldwork Rotating IPA - 8

BOTTLES | CANS

Golden State Mighty
Dry Cider - 8

Sam Adams Boston Lager - 6

Heineken - 6

Truly Hard Seltzer - 6

PBR - 6

Tecate - 6

Sincere Cider - 8

Sagamore Rye Canned
Cocktails - 8

*Honey Paloma, Pineapple
Ryeagerita, Orange Crush*

WINE

BUBBLES

La Marca, Prosecco, Italy - 11|44

Mumm Napa, Brut
Prestige, CA - 13|52

Mumm Napa, Brut
Rosé, CA - 13|52

WHITE

Wither Hills, Sauvignon
Blanc, NZ - 13|52

Maso Canali, Pinot
Grigio, Italy - 11|44

Markham, Chardonnay,
CA - 14|56

MacRostie, Chardonnay,
Sonoma Coast CA - 14|56

RED

Argyle WV, Pinot Noir, CA - 13|52

Textbook, Cabernet, CA - 14|56

Las Rocas, Garnacha,
Spain - 10|40

ROSÉ

Fleur De Mer, 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 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 - 3

Juice - 4

