



SHARES (SERVES 2-3)

FRIES TRIO - 19

smoky sweet potato, black garlic truffle parmesan, blackened spiced yucca, blood orange aioli, 5 peppercorn ketchup, chipotle aioli (V)

MEDITERRANEAN SAMPLER - 19

shishito, marinated vegan feta, hummus, falafel, calabrese olive mix, pita (VG)

NACHOS - 21

monterey jack, cheddar, pickled fresno, pico de gallo, chipotle crema, micro cilantro (AG)
CHOICE OF: BRAISED SHORT RIB OR CHICKEN TINGA

BBQ SAMPLER - 21

whiskey wings, BBQ pulled pork sliders, hush puppies, hot honey, chipotle aioli

BURGERS/SANDWICHES

BOURBON BACON BURGER - 19

8 oz house blend patty, smoked gouda, red leciester cheddar, candied bacon, bourbon apricot jam, house cut fries

BLACK BEAN BURGER - 17

house made patty, avocado mash, vegan feta, pickled red onion, house cut fries

SPIN BURGER - 19

signature SPIN blend patty, american cheese, dill pickle pico de gallo, romaine, special sauce, house cut fries

CHICKEN SANDWICH - 16

lettuce, tomato, onion, pickled peppers, ginger cilantro buttermilk, house cut fries
CHOICE OF: FRIED OR GRILLED CHICKEN

PIZZA

DOUBLE MARGHERITA - 19

rustic ragout, ciliegine mozzarella, baby burrata, basil pesto (V)

PEPPERONI - 19

rustic ragout, mozzarella, pepperoni, nduja, hot honey, Calabrian pepper

CARBONARA - 19

bechamel, pancetta, heirloom tomato, egg, pecorino, cracked black pepper

WINE

BUBBLES

UNE FEMME, 'THE BETTY' SPARKLING BRUT, CA (250ML) - 11
LA MARCA, PROSECCO, ITALY - 11|44
DOMAINE CHANDON, ROSÉ, CA - 11|44

WHITE

WITHER HILLS, SAUVIGNON BLANC, NZ - 13|52
MACROSTIE, SONOMA COAST CHADONNAY, CA - 10|40
MASO CANALI, PINOT GRIGIO, ITALY - 11|44

RED

DOUGH, PINOT NOIR, OR - 13|52
MARKHAM, SIX STACK NORTH COAST MERLOT, CA - 13|52
DOUGH, NORTH COAST CABERNET, CA - 14|56

ROSÉ

FLEUR DE MER, ROSÉ, CÔTES DE PROVENCE - 13|52

BEER

DRAFT

OTHER HALF GREEN CITY IPA - 8
BELL'S LAGER OF THE LAKES - 7
DOGFISH HEAD HAZY SQUALL IPA - 7
SAM ADAMS SEASONAL - 8
YARDS PHILLY PALE ALE - 7
GUINNESS - 8
ALLAGASH WHITE - 7
DOWNEAST ORIGINAL CIDER - 7

BOTTLES | CANS

YEUNGLING - 6
MILLER LITE - 6
CORONA - 7
TECATE - 6
HEINEKEN - 7
PERONI - 6
EVIL GENIUS #ADULTING IPA - 7
SAM ADAMS BOSTON LAGER - 7
SAPPORO - 5

PBR 16 OZ. - 5

ANGRY ORCHARD - 7
SURFSIDE ICED TEA AND VODKA - 7
SURFSIDE LEMONADE AND VODKA - 7
TRULY HARD SELTZER - 7

STARTERS

HOP POP CHICKEN TENDERS - 15

fruity pebble and pops cereal breading, sriracha buffalo, ginger buttermilk

FRIED BRUSSELS SPROUTS - 10

charred chili garlic spice, lime (VG, AG)

HOUSE CUT FRIES - 10

five peppercorn ketchup (AG, VG)

DOUBLE FRIED WINGS - 15

beer brined, blue cheese buttermilk
CHOICE OF ONE: SRIRACHA BUFFALO | FIRECRACKER | BLACKENED RUB

BLACKENED SHRIMP SKEWERS - 15

pineapple, shishito pepper, mango rum glaze, pickle vegetables, chimichurri (AG, S)

BIRRIA BAO BUNS - 15

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

PORK BELLY BAO BUNS - 15

house cured and smoked, vinegar slaw, pickled serrano, smoked onion aioli

PUB PRETZEL - 12

beer cheese sauce, spicy mustard (V)

SHAWARMA SPICED CARROTS - 12

heirloom baby carrots, herbed coconut yogurt, jalapeno, dates, micro cilantro (VG, AG)

SWEETS

CHURROS - 10

hazelnut and praline chocolate sauce (V, N)

CHOCOLATE CHIP COOKIES - 8

maldon sea salt (V)

BIRTHDAY CAKE FRIED OREOS - 10

triple stuffed, funfetti glaze, powdered sugar (V)

NON-ALCOHOLIC

BEER

HEINEKEN 0.0 N/A - 6
ATHLETIC BREWING UPSIDE DAWN N/A - 6

OTHER

LAGUNITAS HOPPY REFRESHER - 4
RED BULL - 5
SODA - 3
JUICE - 4

* 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
R = RECOMMENDED





SIGNATURE COCKTAILS

SEASONAL MULE - 13

tito's, apple, cinnamon, lime, ginger beer

MARTY REISMAN - 14

montelobos mezcal, pineapple, cosa nostra shrub, lime, black lava salt

CHAI, CHAI MY DARLING - 13

blackened whiskey, chai, madeira, lemon, bitters

THE ITALIAN BIRD - 14

strawberry, aperol, rum, pineapple, lime, bubbles (N)

THAT GIN JAWN - 13

botanist gin, cointreau, lime, basil, thyme

HOUSE MARGARITA - 13

espolòn blanco, cointreau, lime, agave

FLAVORS: HIBISCUS | MANGO | SPICY | PASSION FRUIT

 4-6ppl - 60 | 8-10ppL - 100

GET ONE OF THOSE - 14

bourbon, strawberry, yuzu, elderflower

WHATTA MELON!! - 14

watermelon, ancho chili, aperol, lime

Make the Call: patrón silver or ilegal mezcal

CLASSICS

PAPER PLANE - 14

buffalo trace bourbon, lemon, aperol, amaro nonino

PAINKILLAH - 13

bacardi ocho, pineapple, orange, coconut, nutmeg

CORPSE REVIVER #2 - 14

bombay premier cru gin, lemon, cointreau, kina l'aro d'or

FROZEN

LOSE YOUR RIND - 13

patrón silver, watermelon, hibiscus, yuzu

SPIRIT FREES

APPLE-Y EVER AFTER - 8




apple, cinnamon, clove, ginger beer, lime

PIÑA ALOTTA - 8

coconut, pineapple, lime, pomegranate

TROPIC THUNDER - 8

passion fruit, lemon, vanilla, pineapple, coconut water

- N = CONTAINS NUTS
-  = RECOMMENDED
-  = HOMOGENIZED
-  = GROUP THERAPY

