

SPINDLER'S

PROVINCETOWN

386 COMMERCIAL STREET - PROVINCETOWN, MA

3:00 - 6:30 DAILY
1/2 PRICE RAW BAR

CHARCUTERIE & CHEESE



CHEF'S SELECTION	A LA CARTE	MEAT BOARD 22	HANDMADE SALUMI 9 EACH prosciutto di parma tartufo coppa chorizo seco sriracha	ARTISANAL CHEESE 10 EACH l'amuse, cow, holland blue crusted, goat, connecticut invierno, sheep, vermont
		CHEESE BOARD 25		
		MIXED BOARD 30	PÂTÉS & TERRINES 9 EACH pâté de campagne chicken liver mousse	ACCOUTREMENTS 6 EACH hummus pickled vegetables pickled onions marinated olives marcona almonds
		PETITE MIXED BOARD 17		

RAW BAR

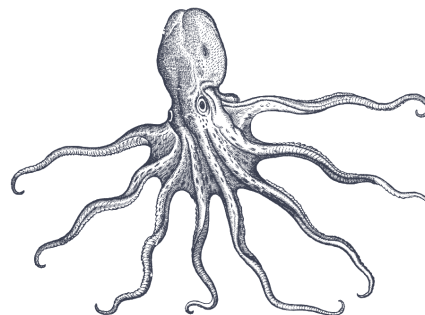
WELLFLEET OYSTERS ½ dozen 16 1 dozen 32	SHRIMP COCKTAIL 12 5 shrimp	LITTLENECK CLAMS ½ dozen 9 1 dozen 18
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SIDES

MIXED GREEN SALAD 9
lemon vinaigrette dressing

HOUSE-MADE POMMES FRITES OR CHIPS 7
with dipping sauce

CAST IRON GREENS 9



APPETIZERS

BIBB SALAD 12
haricot vert, parmesan
vinaigrette, almonds

ROASTED BEETS 13
toasted pistachio, arugula
lardo, torta frita

STEAK TARTARE* 18
quail egg yolk, capers,
mustard grain with crostini

SPINDLER'S TUNA NICOISE* 17
potatoes, green beans,
olives, radishes

BURRATA & GRILLED PEACHES 15
rosemary, toast, mascarpone

GRILLED CALAMARI* 14
white bean truffle purée,
fried leeks

FRIED SHRIMP* 15
sauce carmello, blue cheese

MAINS

HANGER STEAK* 30
pommes frites, mushrooms,
sauce diane

ROASTED CHICKEN* 27
cherry tomato bread salad,
cucumbers, prosciutto and
corn nage

VEGAN POLENTA CAKE 23
almond "ricotta", beets,
butternut squash

RICOTTA GNUDI 22
spicy marinara, black
olive croutons

CAPELLINI* 24
clams, parsley, lemon bread
crumbs

PAN ROASTED HALIBUT* 29
roasted fennel and heirloom
tomato salad, tomato oil,
olive paste

LOBSTER ROLL 28
pommes frites, coleslaw,
housemade pickles

SEAFOOD STEW* 26
fish, mussels, clams,
chorizo, tomato ragu and
herb pistou

- PLATES FOR TWO -

CCOF Bone-In Pork Chop 42
house-made coleslaw,
pickles, caramel sauce,
cast-iron mac & cheese

BITES

GAZPACHO 12
heirloom tomato, avocado,
cucumber
+crab 16
+lobster 19

MOULES FRITES* 16
mussels, pommes frites, aioli

FRIED OYSTERS* 17
spicy remoulade

MINI LOBSTER ROLLS* (2) 20
housemade potato chips &
pickles

BAR BURGER* 16
house-made pommes frites &
pickles
+cheese 1
+bacon 2

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

trim here

COCKTAILS

CRAFTED *from* SCRATCH \$13

FRENCH 75 gin, citrus, sparkling wine		EL DIABLO tequila, citrus, cassis, ginger beer		BOHEMIAN gin, elderflower, grapefruit, bitters	
CORPSE REVIVER N°2 gin, lillet, combier, lemon, absinthe		NAKED & FAMOUS mezcal, aperol, citrus, yellow chartreuse		BETWEEN THE SHEETS rum, brandy, curacao, citrus	
SOUTH SIDE vodka, citrus, mint		KOHI MARTINI new orleans cold- brew coffee, vodka		OAXACAN SWIZZLE mezcal, mint, lime, bitters	
SAZERAC rye, sugar, water, bitters, absinthe		VESPER vodka, gin, lillet		PENICILLIN scotch, lemon, honey, ginger	
CHAMPS ELYSEE cognac, citrus, chartreuse, bitters		JUNGLE BIRD rum, campari, lime, pineapple		BOULEVARDIER bourbon, vermouth, campari	

BEER

TECATE 4	CITIZEN CIDER 8	WORKING MAN'S PORTER 6
JACK'S ABBEY HOUSE LAGER 6	LORD HOBO BREWING IPA 8	BROOKLYN LAGER 6

SODA

COKE, DIET COKE,
SPRITE, GINGER-
ALE 3

COFFEE



REGULAR & DECAF 3	GIBRALTAR 4
ESPRESSO 3	CAPPUCCINO 4 ⁵⁰
LATTE 4 ⁷⁵	COLD BREW - REGULAR 4
MACCHIATO 3 ⁷⁵	COLD BREW - NOLA 5

TEA



EARL GREY	ENGLISH BREAKFAST ORGANIC ASSAM
TRADITIONAL	
BLACK ICED TEA	CHAMOMILE FLOWERS

WINE

BY *the* GLASS

RED

2014 A PORTELA
mencia
galicia, spain 11/38

2014 DUNHAM CELLARS
three legged red blend
walla walla, usa 13/46

2014 BANSHEE
pinot noir
sonoma coast, usa 14/48

2013 IL FAUNO
DI ARCANUM
merlot, cabernet franc
tuscany, italy 14/49

SPARKLING

NV CASTELLER
cava
spain 9/32

CARPENE MALVOLTI
brut rosé, italy 13/45

NV SIMONNET-FEBVRE
crémant de bourgogne brut
chablis, france 13/45

WHITE

2015 DOMÄNE WACHAU
grüner veltiner, federspiel terrassen
niederösterreich, austria 10/35

2016 CASTELLO
DELLA SALA UMBRIA
chardonnay, bramito del cervo
umbria, italy 11/38

2015 TORRE ROSAZZA
pinot grigio
colli orientali del friuli, friuli-
venezia giulia, italy 14/48

2015 DOMAINE
FOURNIER
sauvignon blanc
loire valley, france 9/32

ROSÉ

2015 BIELER PÈRE ET
FILS ROSÉ
grenache, syrah
provence, france. 10/35

2016 PASCAL JOLIVET
pinot noir, saucerre,
france. 15/50