

OCTOBER SPECIALS

BURGER, SANDWICHES & WRAPS

THE GERMINATOR BURGER | \$15

A grilled pretzel bun, ¼ lb beef patty, ¼ lb bratwurst patty, beer cheese, onion and stone-ground mustard.

AU POIVRE SMASH BURGER | \$14

Two ¼ lb smash patties seasoned with coarse crushed peppercorns & kosher salt then topped with mushroom gravy, fried onion straws, baby arugula and your choice of cheese.

FRIED CHICKEN CORDON BLEU SANDWICH | \$14

Fried chicken breast, sliced ham, Swiss cheese and Dijon mustard on a grilled brioche bun.

JUMBO GERMAN DOG | \$13

Footlong all beef hotdog on a pretzel bun, topped with sauerkraut, fried onion straws and beer cheese.

SALADS & PASTA

BLISTERED CHERRY TOMATOES WITH BURRATA SALAD | \$12

Blistered assorted cherry tomatoes, fresh basil, burrata cheese and a drizzle of pomegranate molasses.

BEEF STROGANOFF | \$14

Slow-simmered strips of tender beef, cremini mushrooms, and caramelized onions in a rich sour cream and beef gravy infused with garlic, Dijon mustard, and fresh herbs. Served over buttered egg noodles.

CHICKEN SCHNITZEL PLATE | \$16

Thinly pounded, breaded and fried chicken schnitzel with mushroom gravy, spätzle, braised red cabbage and sauerkraut.

STARTERS

LOADED POTATO SKINS | \$12

4 potato skins loaded with cheddar cheese, bacon, green onions and crema.

HARVEST BRUSSEL SPROUTS | \$12

Flash fried brussel sprouts, thick-cut bacon, candied walnuts and dried cranberries with a chipotle aioli.

DRINKS

APPLE CIDER SOUR | \$10

Every dollar of this drink will go to help our Jenny with her fight against cancer. Whistle Pig Piggy Back, Amaretto, lemon juice, simple syrup & apple juice.

CHOCOLATE ESPRESSO MARTINI | \$10

Crown Royal Chocolate with Owen's Espresso Mix.

DRUNK GHOST | \$9

Absolut Vanilla, Rumhaven, Piña Colada mix & Sprite.

TEQUILA HONEY BEE | \$9

Nosotros Reposado Tequila, honey simple syrup, lemon juice, bitters & seltzer.

CARAMEL APPLE SANGRIA | \$7

Salted Caramel Ole Smokey, white sangria & apple cider.

SPANKY'S



WING FLAVORS OF THE WEEK

9/29-10/5

DRY RUB
TRUFFLE PARMESAN

SAUCE
CAJUN GARLIC PARMESAN

10/6-10/12

DRY RUB
JERK

SAUCE
PLUM SRIRACHA

10/13-10/19

DRY RUB
ROSEMARY DIJON

SAUCE
BUFFALO GARLIC PARMESAN

10/20-10/26

DRY RUB
RASPBERRY CHIPOTLE

SAUCE
CAJUN RANCH

10/27-11/2

DRY RUB
GREEK

SAUCE
HULI HULI

PIZZAS & PINSAS

FUN-GUY MUSHROOM PINSA | \$17

Garlic and olive oil base, shiitake, button and portobello mushrooms, caramelized onions, mozzarella and provolone cheese. Finished with garlic aioli swirl, a drizzle of white truffle oil and Parmesan cheese.

BIRRIA PIZZA

Our homemade thin crust with a red salsa base, slow-roasted beef, mozzarella, provolone, jack cheese, diced onions and quick pickle jalapenos. Baked then topped with fresh cilantro and served with a bold consommé for dipping.

\$18
10" Small

\$24
14" Medium

\$28
16" Large

SOUPS

FRENCH ONION & CHILI EVERY DAY

9/29-10/5:
LOADED BAKED POTATO

10/6-10/12:
THREE SISTERS SOUP

10/13-10/19:
VEGETABLE BEEF BARLEY

10/20-10/26:
ITALIAN WEDDING

10/27-11/2:
RED PEPPER GOUDA

LIVE MUSIC LINEUP

SAXY SENSATION

Thursday October 2nd 7-10PM

BEN & THE BOYS

Friday October 3rd 7-10PM

BRECKEN MILES

Saturday October 4th 7-10PM

THE THOMPSON DUO

Sunday October 5th 2:30-5:30PM

THE THOMPSON DUO

Thursday October 9th 7-10PM

COPPER BOX

Friday October 10th 7-10PM

STEVE SCHULTZ BAND

Saturday October 11th 2:30-5:30PM

INDIGO CANYON

Saturday October 11th 7-10PM

STEVE SCHULTZ BAND

Sunday October 12th 12-3PM

DON WIGGINS

Thursday October 16th 7-10PM

THE JIM & MIKE DUO

Friday October 17th 7-10PM

JJ ECKL

Saturday October 18th 7-10PM

PHIL NORBY

Thursday October 23rd 7-10PM

HOLLOW MOON BAND

Saturday October 25th 7-10PM

BRITTANY'S PEERS

Thursday October 30th 7-10PM

GRUNGER

Friday October 31st 8-11PM