

JANUARY SPECIALS

APPETIZERS & SALADS

NEW YEAR SAUERKRAUT BALLS | \$12

Tangy sauerkraut mixed with pork sausage, mashed potatoes, fresh herbs and seasoning, mixed and rolled in Panko breadcrumbs and fried golden brown. Served with a horseradish Dijon mustard sauce.

THAI LETTUCE WRAPS | \$14

Ground chicken stir-fried with shitake mushrooms, carrots and water chestnuts in a sweet umami sauce. Wrapped in bib lettuce and garnished with green onions and sesame seeds.

POMEGRANATE & CITRUS SALAD | \$12

Fresh greens and lettuce mixed with mandarin oranges, pomegranate arils, crisp pears, goat cheese and candied walnuts. Dressed with a citrus champagne vinaigrette dressing.
Add grilled chicken for \$5

TACO SALAD | \$13

Deep-fried tortilla shell, seasoned ground beef, shredded lettuce, diced tomatoes, diced onions, black beans and corn. Served with a salt lime crema.

PLATES & PASTA

CAJUN TRIO ALFREDO | \$16

Cajun seasoned grilled chicken, shrimp and andouille sausage with penne pasta and fresh peas covered in alfredo sauce. Garnished with fresh grated parmesan cheese and herbs.

RESOLUTION PROTEIN BOWL | \$12

A healthy alternative for the New Year—perfectly cooked quinoa as a base, black beans, corn, cherry tomatoes, avocado, edamame, and shaved carrots. Add your choice of protein.

Additional protein cost - \$10 Seared Ahi Tuna, \$8 Grilled Salmon, \$6 Grilled Shrimp, \$4 Grilled Chicken or Pulled Pork

BURGER & WRAPS

JAVA JOLT SMASH BURGER | \$15

Two $\frac{3}{4}$ smash patties, seasoned with a coffee & chili infused dry rub, black pepper bacon, onion straws and a root beer BBQ sauce, with your choice of cheese on a grilled brioche bun.

GRILLED CHICKEN CAESAR WRAP | \$13

Tender lightly seasoned grilled chicken breast, crisp romaine lettuce, cherry tomatoes, shaved parmesan cheese, drizzled with our house-made Caesar dressing in a spinach tortilla wrap.

MOCKTAILS & DRINKS

NO RITA MARGARITA | \$8

Undone Non Mezcal, fresh squeezed lime juice, simple syrup, splash of orange juice, shaken top with seltzer
Original, strawberry, or raspberry

MOCK-JITO | \$8

Undone Non Rum, simple syrup, lime juice, mint, seltzer

DRY CRANUARY | \$7

Your choice of Clean Vodka or Undone Gin, cranberry juice, ginger beer, freeze dried cranberries

SOBER BUT SPICY | \$7

Undone Sparkling Blanco, Undone Aperol, apple cider, seltzer, with a cinnamon sugar rim

UNDONE MIMOSAS | \$6

DIY MOCKTAILS FOR DRY JANUARY

Undone: Rum, Gin, Whiskey, Aperol, and Sparkling Blanco

TOASTED VANILLA WAVE | \$8

Absolute Vanilla, Toasted Coconut Rum & Coke

VACATION IN A GLASS | \$5

Deep Eddy Orange, strawberry puree, orange juice, press

SPANKY'S



WING FLAVORS OF THE WEEK

1/5 – 1/11

DRY RUB
SOUTHWEST CHILI

SAUCE
ASIAN PEACH

1/12 – 1/18

DRY RUB
TRUFFLE PARMESAN

SAUCE
BUFFALO RANCH

1/19 – 1/25

DRY RUB
MAUI WOWEE

SAUCE
CAJUN BACON GARLIC PARM

1/26 – 02/01

DRY RUB
RASPBERRY CHIPOTLE

SAUCE
JALAPENO HONEY MUSTARD

PINSA

MEDITERRANEAN OLIVE PINSA | \$17

Our Pinsa Romana crust, with a olive and minced garlic base, topped with goat cheese, Kalamata olives, grilled broccolini and roasted tomatoes.

SOUPS

FRENCH ONION & CHILI EVERY DAY

1/5 – 1/11

Chicken Noodle

1/12 – 1/18

Chicken Tortilla

1/19 – 1/25

Navy Bean

1/26 – 02/01

Hungarian Mushroom

HAPPY HOUR

**TUESDAY-FRIDAY
2-5PM**

JANUARY EVENTS



GRANNY BINGO

THU - JAN 1ST - 2-4PM



MYLES WANGERIN

FRI - JAN 2ND - 7-10PM



MOCHA MUSIC

SAT - JAN 3RD - 8-9PM



MEAT RAFFLE

SUN - JAN 4TH - 2-5PM



VIKINGS @ PACKERS

SUN - JAN 4TH - 12PM



SONGWRITER NIGHT

MON - JAN 5TH - 6-9PM



COMEDY NIGHT

WED - JAN 7TH - 7-9PM



DON WIGGINS

THU - JAN 8TH - 7-10PM



EDM BACK TO SCHOOL NIGHT

FRI - JAN 9TH - 8:30-11:30PM



THE THOMPSON DUO

SAT - JAN 10TH - 7-10PM



MOCHA MUSIC KARAOKE

WED - JAN 14TH - 7-11PM



SAXY SENSATIONS

THU - JAN 15TH - 7-10PM



ODD ROOTS

SAT - JAN 17TH - 7-10PM



JEFF PFLUEGER SOLO

THU - JAN 22ND - 7-10PM



CHARLIE RAE

SAT - JAN 31ST - 7-10PM