

FEBRUARY SPECIALS

BURGER, SANDWICHES & WRAPS

BACON JAM & HOT HONEY SMASH | \$15

Double smash patties layered with smoky bacon jam, roasted tomatoes, whipped hot honey goat cheese, and peppery arugula on a toasted brioche bun.

FRENCH QUARTER MUFFULETTA | \$12

A Louisiana staple featuring shaved ham and Genoa salami with provolone cheese, piled high on a seeded Italian bun and finished with a bold, tangy olive salad.

CAJUN SHRIMP PO BOY | \$15

Lightly breaded and fried gulf shrimp served on a French loaf with lettuce and tomato and drizzled with our homemade Cajun remoulade.

DRINKS

CREOLE SUNSHINE | \$11

Bulleit Bourbon, Creole bitters, Sprite, finished with a splash of orange juice

MINT JULEP | \$9

Elijah Craig, powdered sugar, mint & water

FRENCH 77 | \$8

St-Germain, lemon juice shaken and strained into a wine glass, topped with our house bubbly

VOODOO SPRITZ | \$8

SoCo, Tabasco, fresh lime juice, shaken and topped with Sprite

BLACKBERRY JALAPENO MARGARITA | \$6

Fruitful Blackberry & Jalapeño topped with our house margarita

CHOCOLATE COVERED CHERRY MARTINI | \$10

Chocolate Baileys, RumChata, Amaretto, splash of Grenadine

CRANBERRY MOJITO | \$9

Bacardi, mint, sugar cube, lime, seltzer, a splash of cranberry juice, garnished with freeze-dried cranberries

APPETIZERS

SPINACH ARTICHOKE DIP | \$10

Creamy spinach and tender artichokes blended with rich cheeses, garlic, and a hint of seasoning, served warm with crisp pita chips for dipping.

CAJUN CRAB DIP | \$14

Rich lump crab meat folded with sweet corn, cream cheese, asiago and cheddar cheeses, seasoned with bold Cajun spices and served hot and melty with house pita chips.

CRAWFISH ETTOUFFEE LOADED FRIES | \$14

Crispy fries topped with rich crawfish étouffée, smothered in savory Cajun gravy, finished with shredded jack cheese and fresh green onions.

SALAD AND PASTA

GULF SHRIMP AND SEARED OKRA SALAD | \$14

Golden cornmeal-crusted shrimp paired with seared okra, vine-ripened tomatoes, sweet corn over mixed greens and lettuce, finished with a bright Cajun-special vinaigrette.

CAJUN MAC & CHEESE | \$14

Creamy beer cheese mac and cheese loaded with fried andouille sausage, topped with Cajun-seasoned breadcrumbs and fresh green onions. Add 4 Grilled Shrimp or Grilled Chicken for \$5

MARDI GRAS SPECIALTIES

SPANKY'S FAMOUS JAMBALAYA | \$14

Traditional jambalaya featuring tender chicken, Gulf shrimp, and smoky andouille sausage, slow-simmered with bell peppers and Cajun spices. Served over fluffy rice with house cornbread.

CRAWFISH ETTOUFFEE | \$15

Tender crawfish tails in a deeply flavored, buttery Cajun sauce with onions, peppers, and spices, ladled over rice and served with cornbread.

SPANKY'S



WING FLAVORS OF THE WEEK

02/02 – 02/08

DRY RUB
DILL PICKLE

SAUCE
AGENT ORANGE

02/09 – 02/15

DRY RUB
MARDI GRAS

SAUCE
ALABAMA WHITE

02/16 – 02/22

DRY RUB
CAJUN LEMON PEPPER

SAUCE
CAROLINA BBQ

02/23 – 03/02

DRY RUB
ASIAN CAJUN

SAUCE
TERIYAKI JERK BBQ

SOUPS

(FRENCH ONION & CHILI EVERY DAY)

02/02 – 02/08

CHICKEN & DUMPLING

02/16 – 02/22

CREAMY CAJUN POTATO

02/09 – 02/15

RED PEPPER BISQUE

02/23 – 03/02

SPLIT PEA & HAM

HAPPY HOUR

TUESDAY-FRIDAY
2-5PM

PINSA

BAYOU SHRIMP | \$17

Cajun-spiced shrimp, roasted garlic cream sauce, mozzarella, smoked gouda, roasted red peppers, green onion, Cajun drizzle

FEBRUARY EVENTS

CHAD HELL

THUR- FEB 5TH 7 – 10PM

BORNA & MANDY LIVE

FRI- FEB 6TH 3 – 6PM

MYLES WANGERIN

FRI- FEB 6TH 7 – 10PM

SUPER BOWL

SUN- FEB 8TH TBD

SONGWRITER'S MONDAY

JJ ECKL

MON- FEB 9TH 6 – 10PM

SAXY SENSATIONS

THUR- FEB 12TH 7 – 10PM

MOCHA MUSIC KARAOKE

WED- FEB 18TH 7 – 11PM

GREEN RIVER BOURBON TASTING

THUR- FEB 19TH 6 – 8PM

ANDY BRASHER & JARRED GREEN

THUR- FEB 19TH 7 – 10PM

MYLES WANGERIN, ANDY

BRASHER & JARRED GREEN

FRI- FEB 20TH 7 – 10PM

ANDY BRASHER, JARRED GREEN

AND BEN BARELS

SAT- FEB 21ST 7 – 10PM

GRANNY BINGO

SUN- FEB 22ND 11AM – 1PM

DON WIGGINS

THUR- FEB 26TH 7 – 10PM

BEER OLYMPICS

SAT- FEB 28TH 2PM – 7PM

BRECKEN MYLES

SAT- FEB 28TH 7PM – 10PM