

SPANKY'S

Bottled Beer

Amstel Light	4.00
Blue Moon	4.00
Bud Light	3.00
Budweiser	3.00
Coors Light	3.00
Corona	4.00
Heineken	4.00
Magic Hat #9	4.00
Michelob Ultra	3.25
Miller Lite	3.00
Newcastle	4.00
Pabst Blue Ribbon	2.50
Sam Adams Lager	4.00
Sierra Nevada	4.00
Stella Artois	4.00
Woodchuck Cider	4.00
Yuengling Lager	3.00
St. Pauli Girl (non alcoholic)	4.00

Specialty Bottle List

Aviator Hot Rod Red Fuquay-Varina, NC	3.75
Breckenridge Vanilla Porter Denver, CO	4.25
Carolina Brewery Flagship IPA Chapel Hill, NC	4.25
Dale's Pale Ale Brevard, NC	4.25
Dogfish Head 60 Minute IPA Milton, DE	4.50
Foothills Torch Pilsner Winston-Salem, NC	4.00
Foothills Frost Bite Black IPA Winston-Salem, NC	4.00
Lagunitas Lil' Sumpin' (7.5% abv) Petaluma, CA	5.00
Lagunitas Maximus IPA (8.2% abv) Petaluma, CA	5.00
Lagunitas Sucks (7.8%abv) Petaluma, CA	5.00
Lagunitas Undercover (9.75%abv) Petaluma, CA	5.00
Mother Earth Weeping Willow Wit Kinston, NC	4.50
New Belgium's Fat Tire Fort Collins, CO	4.25
Sour Beers	
Brokor Vander Ghinste (oak aged sour) Germany	5.75
Ichtegem's Flemish Red (Grand Cru) Germany	6.00
Gluten Free Beers	
O Mission Pale Ale Portland, OR	4.25
O Mission Lager Portland, OR	4.25

Drink Specials

Monday	Half Price Draft Beers & 50 Cent Wings
Tuesday	Half Price House Cocktails & House Martinis
Wednesday	Half Price Bottles of Wine
Saturday	4.00 Wines by the Glass & 3.00 Fireball

Draft Beers

Wine

House Wines

	Glass	Bottle
White Zinfandel, La Terre	5.00	20.00
Chardonnay, Line 39	5.50	22.00
Pinot Grigio, Cielo	5.00	20.00
Cabernet Sauvignon, Avalon	5.50	22.00
Merlot, Kenwood	5.50	22.00
Sparkling Cuvée Brut, Kenwood	6.00	24.00

White Wines

Sauvignon Blanc, Honig, Napa Valley		29.00
Pinot Grigio, Swanson, Napa Valley		31.00
Chardonnay, Sonoma Cutrer, Russian River		38.00

Red Wines

Pinot Noir, Adelsheim, Willamette Valley		42.00
Cabernet Sauvignon, Franciscan, Napa Valley		39.00
Zinfandel, Ridge "Three Valleys," Sonoma		42.00

Specials

Sauvignon Blanc, Frenzy, New Zealand	6.50	26.00
Pinot Noir, Sartori 2011 Verona, Italy	5.50	22.00

Margaritas

House 5.25

Tequila, triple sec, house made sour mix and a splash of orange juice

Pomegranate 6.75

Jose Cuervo, triple sec, house made sour mix and pomegranate juice

Top Shelf 10.00

Herradura, Don Julio or Patron

Made with Grand Marnier

Shots 6.00

Buddy Shot Spanky's "House Shot"

Vodka, amaretto and three juices: orange, cranberry and pineapple

Baby Guinness Patron XO café dark and Bailey's

Pickle Back Jameson with a shot of fresh pickle juice

TARnado Blueberry vodka, blue Curacao, Red Bull and a splash of Sprite

House Cocktails 8.00

Thyme Collins Tanqueray, fresh thyme, house made sour mix and splash of soda

Rye Old Fashioned Bulleit Rye, bitters, sugar, squeeze of fresh orange, cherry and a splash of soda

Tequila Mockingbird Jose Cuervo, raspberry liqueur, fresh lemons and ginger ale

Mayfair Gin, Saint Germain, cucumber and lime

Bloody Pirate Captain Morgan's rum, pineapple and cranberry juice

Negroni Tanqueray, Campari, a lemon twist and a dash of sweet vermouth

Nuts & Berries Chambord, Frangelico and milk

Eskimo Pie Kahlua, Dark Crème de Cacao, Crème de Menthe and milk

House Martinis 8.00

Franklin St. Cosmo Stolli Ohranj, Grand Marnier, fresh lime and a splash of pomegranate juice

Tar Heel Malibu coconut rum, blue Curacao, peach schnapps, sour mix and a splash of Sprite

Rye Manhattan Bulleit Rye, sweet vermouth and a dash of bitters

French Stolli Vanil, Chambord, pineapple juice and a lemon twist

Lemon Drop Ketel One Citroen, limoncello, sour mix and a sugared rim

Jalapeño Pickletini Absolut, fresh pickle juice and a pickled jalapeño

Cookie Dough Pinnacle Cookie Dough Vodka, dark crème de cacao, cream and chocolate syrup

Late Night at Spanky's!
Friday and Saturday until 12:30 AM

Spanky's full dinner menu is served until 11:00 PM Friday and Saturday.
Follow us on Facebook and Twitter @spankysCHNC