



# Speck's Menu

Dine In or Carry Out  
 Phone: 272-9749 to order  
 Visit us on the web  
[www.specksbarandgrill.com](http://www.specksbarandgrill.com)

Welcome to Speck's Bar & Grill – Even though our menu consists of mostly sandwiches, we are not a fast food restaurant. We will not pre-cook any of our food. It is fixed to order so when we are busy, this may take some time. If you are in a hurry, please call your order in ahead of time to have it ready when you arrive.

Speck's Accepts Visa, MasterCard and Discover

Check our Daily Food & Drink Specials

Open 7 days a week at 21st & Mission (one block west of Gage)

Grill Hours: 11 a.m. to 2 p.m. & 5 p.m. to 9 p.m. Monday thru Thursday  
 and 11 a.m. to 10 p.m. Friday & Saturday. Grill open Noon to 8 p.m. on Sunday.

## Appetizers & Sides

Large Plate of Fries or Homemade Potato Chips .....	\$3.50	Breaded Mazzarella Cheese Stix (6 of them) ...	\$3.99
Medium Plate of Fries or Homemade Potato Chips .....	\$2.50	Jalapeno Poppers (6 of them) .....	\$3.99
Small Plate of Fries or Homemade Potato Chips .....	\$1.50	Pepperjack Cheese Cubes (8 ounces) .....	\$3.99
Onion Rings (12 ounces) .....	\$3.99	Mushrooms (12 ounces) .....	\$3.99
Mini Tacos (12 of them) .....	\$3.99	Chicken Gizzards (16 ounces) ...	\$4.95
Bowl of Gravy .....	\$1.00	Chicken Livers (16 ounces) .....	\$4.95
Side of Gravy .....	\$ .50	Chicken Tenders (8 ounces) .....	\$4.25

Add \$1.00 for cut fresh daily french fries or our exclusive fresh homemade potato chips with any sandwich order.

Additional Charge for grilled onions or extra sauces and dressings.

Open-Faced Sandwiches: The Chicken Fried Steak, Pork Tender, one-fourth and one-half pound burgers are available open faced. Served on Texas toast, smothered in gravy, with a slice of Texas toast for soppin'. No additional charge.

## Original Speck Burger

Three pounds of ground beef served with a generous portion of homemade french fries, onion rings, or homemade potato chips on a homemade style 14-inch bun. Topped off with fresh onions, tomatoes, pickles and lettuce. This sandwich will fill the emptiest stomach, but to be on the safe side, bring the team to tackle this monster. If you take this to go, we suggest homemade chips -- they travel better.

\$19.99

with cheese ..... \$21.99

## Deb's Delight

A sandwich for the not so hungry. One-fourth pound of ground beef, served on a 4-inch homemade bun. Garnished with tomatoes, lettuce, pickles and onions.

\$2.39

with cheese.....\$2.69

## Matt's Not So Jumbo Burger

One-half pound of ground beef, served on a 6-inch homemade bun, garnished with tomatoes, lettuce, pickles and onions.

\$4.19

with cheese .....\$4.79

## Jake's Jumbo Burger

One pound of ground beef, served on a 6-inch homemade bun. Served with tomatoes, pickles, onions and lettuce. (Not for the timid.)

\$6.19

with cheese ..... \$7.27

## House Burger

One-fourth pound of breaded ground beef, served on a 4-inch bun with Swiss and American cheese and shaved ham. (Also available in one-half and one-pound size.) Garnished with grilled onions, grilled mushrooms, lettuce, tomatoes and pickles. This is truly the one sandwich your tastebuds have been looking for.

One-fourth pound on 4-inch bun....\$3.79

One-half pound on 6-inch bun.....\$6.75

One-pound on 6-inch bun .....\$9.99

Notice: Consuming raw or undercooked foods may increase risk of foodborne illness

## Lou Bird's Pork Tender

A fresh-ground pork tender sandwich breaded with our special blend of herbs and spices (not to be confused with the Colonel's chicken stuff). Served on a 6-inch homemade bun and garnished with tomatoes, lettuce, pickles and onions. Just the right touch of mayo.

\$4.29

## Chicken Fried Steak Sandwich

Fresh beef breaded, grilled and served on a 6-inch homemade bun. Garnished with tomatoes, lettuce, pickles, onions and mayo.

\$4.59

## Madison's Matador (Peppersteak)

A generous 6-ounce portion of ground beef with red & green peppers mixed in. Served on a 4-inch kaiser bun and garnished with tomatoes, lettuce, onions and pickles.

\$3.99

## Talk of the Town Reuben

The Reuben you've heard'em talk about. Four ounces of shaved corned beef, two slices of Swiss cheese and a generous portion of sauerkraut served on grilled pumpernickel with a bit of Thousand Island dressing.

\$4.29

## Kansas Style Philly Steak

Four ounces of thinly sliced beef steak or chicken (your choice), smothered with Swiss cheese, served on a toasted deli roll with sauteed mushrooms, green & red peppers and onions.

Beef or Chicken .....\$3.99

## Patty Melt

One-fourth pound hamburger patty, served on grilled pumpernickel bread with grilled onions and Swiss cheese.

\$3.99

## Chicken Sandwich

Grilled chicken breast, served on a 4-inch toasted bun and garnished with mayo, lettuce and tomato.

\$3.99

## Two-Alarm Spicy Chicken

A spicy breaded chicken breast, deep fried. Served on a 4-inch homemade bun, garnished with mayo, lettuce and tomatoes.

\$3.99

Make it a Three-Alarm with

a slice of pepperjack cheese .....\$4.29

## Ham and Cheese (Cold or Grilled)

A healthy portion of fresh thin-sliced ham with two slices of cheese. Garnished with pickles, onions and mayo. Served on Texas toast.

\$3.99

## Grilled Cheese

Plenty of cheese, served on grilled Texas toast.

\$1.99

## Friday's Fish (Served Every Day)

A real catfish fillet, lightly breaded and deep fried to a golden brown. Served on a toasted deli bun with homemade tartar sauce. Garnished with crisp lettuce and a big slice of tomato.

\$3.99

## Shrimp

Six butterfly shrimp, fried to a golden brown and served with our own homemade cocktail sauce.

\$3.99

## Mountain Oyster Meal

12 ounces of beef fries fried to a golden brown and served with french fries and cocktail sauce for dipping. Includes a dinner salad with choice of Ranch, Lite Ranch, French (Dorothy Lynch), Blu Cheese, or Thousand Island dressing.

\$8.99

## Mountain Oyster Ala Carte

16 ounces of beef fries fried to a golden brown and served with cocktail sauce for dipping.

\$8.99

Half Order \$4.50

## Mountain Man

Six ounces of golden fried beef fries served on a deli bun and garnished with onions, pickles and a slice of Swiss cheese.

\$3.99

## Speck's Bomber Hot Dog

Grilled quarter-pound, all-beef hot dog on a bun. (Also available in giant one-half pound size.) Smothered in Swiss cheese, jalapeno peppers, sauerkraut and onions.

One-fourth pound Bomber.....\$3.99

One-half pound Bomber .....\$7.99

## Quarter Pound Hot Dog

A full quarter-pound, all-beef hot dog, served on a bun. (Also available in giant one-half pound size.)

One-quarter pound Hot Dog .....\$2.39

One-half pound Hot Dog .....\$4.59

## On The Lite Side . . .

### Grilled Chicken Salad

Piled high lettuce with chopped tomatoes and covered with freshly grilled chicken breast. Topped with your choice of Ranch, Lite Ranch, French (Dorothy Lynch), Blu Cheese or Thousand Island dressing.

\$3.99

### Side Salad

Lettuce, tomatoes, and choice of Ranch, Lite Ranch, French (Dorothy Lynch), Blu Cheese or Thousand Island dressing.

\$1.50

### Combo Sub

Ham, turkey and roast beef with choice of Swiss or American cheese. Garnished with mayo, lettuce, tomatoes, pickles, and onions. Served on a deli bun with homemade chips.

\$3.99

### Turkey Sandwich

Plenty of turkey with choice of Swiss or American cheese. Garnished with mayo, lettuce, tomatoes, pickles, and onions. Served on a deli bun with homemade chips.

\$3.99

### Roast Beef Sandwich

Plenty of roast beef with choice of Swiss or American cheese. Garnished with mayo, lettuce, tomatoes, pickles, and onions. Served on a deli bun with homemade chips.

\$3.99

## Soft Drinks

Pop (no refill)..... \$1.00

Large Pop (one refill)..... \$2.00

Tea..... \$1.25

Coffee..... \$1.00

## For Your Sweet Tooth

### Spot's Dot Cookie

A big homemade Chocolate Chip cookie named for my good friend Norm after a really long Saturday night at the bar. You probably had to be there to find the humor. But there is a pretty good story behind it.

\$1.00

**At Speck's we appreciate your business and look forward to serving you again real soon!**

## A 'Speck' of Our History

Welcome to a Topeka tradition – Speck's Bar and Grill. While you are here we thought you might enjoy reading a "speck" of our history.

Our story begins in 1957 when Franklin (Speck) Bengé decided to get out of the concrete business. Knowing he had a growing family to feed, Speck cemented his feet in the Seabrook Tavern. He promised his wife, Lou, they would only run the place a year – "till something else came along."

But Speck discovered that the bar business gave him ample time for his great love of fishing. And he and Lou liked the Seabrook and its growing band of loyal patrons. The first year passed and Speck and Lou were caught up by the Seabrook – hook, line, and sinker.

Speck's popularity soon became apparent as his customers began to refer to the Seabrook Tavern as Speck's (Speck got his nickname due to a receding hairline that revealed a large number of "specks" all over this head). So it didn't take long for the names Seabrook Tavern and Speck's to become synonymous.

Speck's became a well known hangout for fishermen, as well as other sportsmen. To find out the score of a ballgame or where the big ones were biting, a stop at Speck's was all that was necessary.

It was in the early 1970s that a new tradition began at Speck's. It was the Turtle Hunt. It became an annual event for many years to come and was always held on the second Wednesday in August. The day would begin with everyone arriving at Speck's to drink a few beers and throw a dollar in the "pot" before heading out to a designated pond for a day of turtle fishing and beer drinking.

Lou Stewart would start the turtle fishing by "calling" the turtles out of the mud with a couple of smacks on the water surface with a boat oar. The "pot" money would be divided among those who caught the first, the most and the largest turtles.

Following the Turtle Hunt a date would be set for another Speck tradition – the Wild Game Feed. This special day gave everyone a chance to taste the turtles caught, as well as other types of wild game tavern patrons would cook up and bring in to share with their fellow beer drinking buddies.

Many Washburn University alums will remember that when the legal drinking age in Kansas was 18, Speck's was a popular place to tip a few brews after classes. And Speck's was also a favorite watering hole for many softball teams throughout the years.

In 1987, Speck became ill with cancer. Even so he continued to work in the bar until a few months before his death in February 1988. His daughter Debbie purchased the bar prior to Speck's death.

In December of 1989 Debbie married Carl Maichel and they decided to move the Seabrook Tavern in a new direction by opening a kitchen in May of 1990. This was the beginning of yet another Topeka tradition – the three pound hamburger.

Through a lot of hard work the grill became a huge success and in 1992 the bar was voted the "Best of Topeka" for serving the best hamburger in town.

Debbie and Carl were blessed with the birth of a son, Jacob, in August of 1994. When Debbie found out she was going to have another child in 1996 it was decided to lease the tavern out so more time could be devoted to the new family.

With the birth of Matthew in August of 1996 Carl and Debbie were going to take it easy for a while. Carl had just retired from Goodyear Tire and Rubber and Debbie was going to be a stay at home mom. They moved to a farm in Jefferson County and life was good. However, Debbie became bored and opened a hamburger business in nearby Ozawkie.

In July of 1998 a daughter, Madison, was born and the hamburger business was sold so Debbie could spend more time at home. But once again plans changed. In December 1998, Debbie was notified that the person who had leased the Seabrook was giving up his lease without notice. So, it was back to Topeka and back to running the bar – with only a day's notice.

Then in 2006, Debbie decided to spend more time with her family, so once again she leased the bar out and even sold rights to the bar's Seabrook name. But after three years, she took over the business once again in July of 2009, and renamed it Speck's Bar and Grill – in honor of her father. With Carl still enjoying retirement (as much as he can with three school age children to transport to their daily activities), Debbie is now running the day-to-day operation of Speck's with the assistance of a great crew of bartenders, servers, and cooks helping her.

With good food and friendly service, it hasn't taken long for the old customers to start coming back. Many of the long time patrons are more like family than customers. With the addition of liquor and expanded late night hours, young and old customers alike are finding night time at Speck's a popular place to be.

So, as you make your selection of one of our popular sandwiches, set back and enjoy the atmosphere and know you are part of a Topeka tradition. This family-owned and operated bar has been serving customers like you for more than 50 years.

Thanks for coming, and please come back soon!



Speck & Lou Bengé



Debbie Maichel with Speck Burger