

STARTERS

Firecracker Shrimp bang bang style sauce and pineapple salsa w/ avocado 11.99 Two BBQ Brisket Sliders slow cooked brisket dipped in au jus with slaw on a hawaiian roll 9.99 **Truffle Parmesan Fries** crispy fries tossed in white truffle oil and grated parmesan 5.99 **Spinach & Artichoke Dip** homemade cheese mornay, clam base*, organic spinach, tortilla chips 12.99 Nashville Hot Chicken Tenders crispy white meat tenders w/ homemade buttermilk ranch 9.99 Famous Fried Pickles hand battered pickles, homemade buttermilk ranch 8.99 **Homemade Queso and Chips** slow cooked with onions and jalapen, tortilla chips 8.99

BURGERS & SANDWICHES

Penguin Classic Dip Burger "Hike the Ball Nut Job"

two house seasoned hand patties, horseradish aioli, caramelized onions, swiss cheese, sesame bun w/ white truffle parmesan french fries and au jus 14.79

Smash Burger "Kick His Ass Seabass" two house seasoned smashed patties, caramelized onions, pickles, american cheese, signature smash sauce, on a toasted local potato bun w/ house seasoned french fries 14.29

Double Bacon Cheeseburger "Tommy Boy" two house seasoned hand patties, crispy nueske bacon, aged cheddar cheese, homemade queso, pickles, lettuce served w/ house seasoned french fries 14.79

Nashville Hot Chicken Sandwich 2 chicken tenders, local potato bun, pickles, cole slaw, american cheese w/ house seasoned french fries 14.29

Big Fish Sandwich crispy golden white fish, cole slaw, sesame seed bun, chipotle remoulade, tomato, pickles, shredded lettuce w/ house seasoned french fries 14.79

ROLLS

Turkey Bacon Avocado Club smoked turkey, nueske bacon, avocado, tomato, american cheese, mayo, shredded lettuce on a sub roll served w/ house seasoned french fries 14.29

Philly Cheesesteak thinly sliced certified angus beef, homemade queso, grilled mushrooms and caramelized onions, mayo, on a toasted sub roll w/ au jus for dipping served w/ house seasoned french fries 14.79

Donut Holes doughnut puffs w/ crème anglaise and powdered sugar 5.99

Shrimp Po'Boy crispy shrimp, cole slaw, toasted sub roll, chipotle remoulade, tomato, pickles and shredded lettuce served w/ house seasoned french fries 14.79

HOT DOGS

shredded slow cooked brisket - or - homemade chili + 3.99

Winky Dinky Dog

homemade chili, slaw, diced onions, yellow mustard w/ house seasoned french fries 11.99

American Classic

mayo, mustard, onion, relish w/ house seasoned french fries 8.99

SALADS and WRAPS

Chopped Caesar Salad

chopped romaine lettuce, croutons, parmesan, cracked pepper, vegan caesar dressing 10.99 or make it a wrap salmon 6, shrimp 5, grilled chicken 4

Grilled Shrimp & Avocado Salad

romaine and greens with champagne vinaigrette, tortilla strips, seasoned grilled shrimp, avocado, tomato, red onions, black pepper 17.99

Nashville Chicken Wrap

our famous nashville chicken, iceberg lettuce, pickles, tomatoes, cheddar cheese, chipotle sauce rolled into a warm tortilla wrap 11.99 add a side 2.99

Grilled Shrimp Wrap

grilled shrimp, shredded lettuce, avocado, chipotle sauce and pineapple pico rolled into a warm tortilla wrap 12.99 add a side 2.99

ENTREES

Famous French Dip roasted prime rib, horseradish aoili on a toasted french roll w/ au jus for dipping served w/ white truffle parmesan fries 17.99 Chicken Milanese parmesan encrusted chicken topped w/ lemon butter sauce, capers, tomatoes served w/ truffle parmesan french fries 18.99 Grilled Salmon darkened seasoning topped with lemon butter sauce, capers and pineapple salsa served w/ truffle whipped mashed potatoes 19.99 Pitmaster's BBQ Brisket slow cooked bbq brisket served with homemade slaw and house seasoned french fries 18.99 Vivian's Shrimp Quesadilla grilled tortilla, shredded lettuce, diced tomato, red peppers, grilled onions, chipotle remoulade w/ caesar salad 15.99

DESSERTS

Classic Milkshake made with all-natural blue bunny ice cream, topped with whipped cream and a cherry 7.99 your choice of: vanilla milkshake with chocolate crumble | chocolate milkshake with chocolate crumble | strawberry milkshake with strawberry

SIDES Seasonsed French Fries 4.99, White Truffle Parmesan Fries 5.99, House Caesar Salad 4.99, Cole Slaw 3.99, Home Whipped Mashed Potatoes 4.99

*items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS



LYCHEE MARTINI

titos vodka, st germain, triple sec, lychee juice garnish with fresh lychee 12.99



SPICY MARGARITA

RuRu's tequila, house jalapeno simple, lime, pineapple, agave, bitters, tajin 12.99



THE GENTLEMAN'S MULE

larceny bourbon, lime, ginger beer 12.99



SMOKING GUN

bulleit rye whiskey, black lemon bitters, coffee, lemon juice, ice cube 12.99



WATERMELON JUNEBUG

tito's vodka, watermelon simple, fresh lemon juice, soda water 9.99



RISE OF LA PALOMA

RuRu's tequila, lychee puree, pama served with jarritos grapefruit soda 12.99

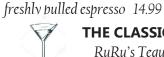
MOCKTAILS

ESPRESSO MOCKTINI

espresso shot, chocolate syrup, vanilla simple, shaken, white chocolate strawberry 9.99

MOCK MULE

jarritos grapefruit, lime, ginger beer, cucumber 6.99



THE CLASSIC

ESPRESSO MARTINIS

RuRu's Tequila, kahlúa coffee liqueur



CHOCOLATE STRAWBERRY

smirnoff vodka, white chocolate strawberry



BANANA-CARAMEL

smirnoff, 99 bananas, kahlúa liqueur, creme anglaise



EVERYDAY WINNERS our signature specials

TITO'S TRANSFUSION tito's vodka, ginger ale, grape juice, lime juice 7 **GREEN TEA SHOT** jameson, peach schnapps, sour mix, lemon lime soda 7

B E E

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DRAFT

THE BIG O, SUGAR CREEK Blood Orange Ipa 5

THE PENGUIN Lime Lager 7

WISEMAN JUICY IPA Westcost IPA 7

MIDDLE JAMES FLY KID Kölsch 7

HOPFLY HAZY Rotational 7

SIERRA NEVADA Pale Ale 6

NODA Indian Pale Ale 7

MODELO Mexican Lager 7

BOTTLES

BUD LIGHT Light Lager 4

PABST BLUE RIBBON Lager 4

COORS LIGHT Lager 4

MILLER LITE Pilsner 4

BUDWEISER Lager 4

MICHELOB ULTRA Lager 4

CORONA Pale Lager 6

GUINESS Stout 6



WINE

RED 5oz / 8oz / Bottle

CABERNET SAUVIGNON, DAOU, PASO ROBLES, CA black cherry, plum, desert sage. sandalwood 12/16/46 **CABERNET SAUVIGNON, HESS SHIRTALL, NAPA VALLEY** ripe blackberries, dark plums, hints of oak 11/15/45 **PETITE SIRAH, MICHAEL DAVID PETITE PETIT, CA** dense, full-bodied, pure black fruit, vanilla 10/14/42 **PINOT NOIR, EVOLUTION BY SOKOL BLOSSER, WILLIAMETTE** red fruit flavors, baking spices, savory mushrooms 12/16/46

WHITE 5oz / 8oz / Bottle

SAUVIGNON BLANC, BLACK STALLION, NAPA VALLEY *floral*, *lemon and peach w/ dry finish* 9/13/38 **PINOT GRIGIO, IL MASSO, IT** white flowers, pear, golden apple, dry, crisp 7/11/33 **MACON-VILLAGES CHARDONNAY, LOUIS JADOT, FR** apple and melon with citrus and crisp acidic balance 11/15/45

SPARKLING 5 oz / 8 oz / Bottle

GAMBINO, SILVER GATE, SPAIN green apple, peach, lemon, minerality 7/11/25