

STARTERS

- Firecracker Shrimp** bang bang style sauce and pineapple salsa w/ avocado 11.99
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
Mozzarella Rounds homemade golden fried mozzarella rounds, seasoned herb breadcrumbs with homemade marinara sauce 10.99
Jumbo Chicken Wings served with ranch or bleu cheese, choice of honey buffalo, bang bang sauce, bbq, nashville hot 5 for 9.99
Homemade Queso and Chips slow cooked with onions and jalapeno, tortilla chips 8.99 add homemade chili 3.99



PENGUIN

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 for dipping 14.79

Smash Burger "Kick His Ass Seabass"

two house seasoned smashed patties, caramelized onions, pickles, american cheese, smash sauce, on a toasted local brioche 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 toasted brioche bun, pickles, cole slaw, american cheese w/ house seasoned french fries 14.29

Grilled Chicken Avocado Sandwich

Grilled chicken breast, chipotle sauce, pickles, shredded lettuce, tomato, red onion and avocado on a toasted brioche bun served w/ house seasoned french fries 14.29
add bacon 3, add cheese 1

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

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

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

Big Fish Sub

crispy golden white fish, cole slaw, chipotle remoulade, tomato, pickles, shredded lettuce on a toasted sub roll w/ house seasoned french fries 14.79

Chicken Parm Sub

breadcrumb-herb breading, chicken breast, homemade marinara, mozzarella cheese on a toasted sub roll served w/ white truffle parmesan fries 15.99

ENTREES

Famous French Dip

roasted prime rib, horseradish aioli, toasted french roll w/ au jus served w/ white truffle parmesan fries 17.99

Chicken Milanese

parmesan encrusted chicken, lemon butter sauce, capers, tomatoes served w/ white truffle parmesan fries 18.99

Vivian's Shrimp Quesadilla

grilled tortilla, shredded lettuce, tomato, red peppers, grilled onions, chipotle sauce w/ caesar salad 15.99

HOT DOGS

Winky Dinky Dog

homemade chili, slaw, 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
grilled 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

WEEKEND BRUNCH

available saturday and sunday until 3p

Breakfast Burrito

scrambled eggs, red peppers, grilled onions, white cheddar, fries, bacon, avocado, homemade queso and chipotle remoulade
your choice of grilled chicken or philly steak 15.99

Brunch Burger

two house seasoned hand patties, crispy nueske bacon, aged cheddar cheese, fried egg, homemade queso, pickles, lettuce served w/ house seasoned French fries 15.99

French Toast

strawberry & blackberry homemade marmalade, crème anglaise, whipped cream, powdered sugar 10.99

DESSERTS

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

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

SIDES Seasoned French Fries 4.99, White Truffle Parmesan Fries 5.99, House Caesar Salad 4.99, Cole Slaw 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

salamander 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



FIRE CHAI LATTE

fireball, cream, maple syrup, cinnamon 12.99



PUMPKIN SMASH LATTE

salamander vodka, kahlua, pumpkin spice creamer,
cinnamon sugar and graham cracker 12.99



THE PENGUIN WIDOW

RuRu's tequila, blackberries, orange liqueur,
grape fruit, simple, jarritos grapefruit soda 12.99



CAMP FIRE ON EAST

larceny bourbon, lime, maple syrup,
ginger beer, toasted marshmallow garnish 12.99



NASHVILLE HOT CHICKEN BLOODY MARY

RuRu's tequila, nashville bloody mix, bacon and a
nashville hot chicken tenders 12.99 available during brunch

ESPRESSO MARTINIS

freshly pulled espresso 14.99

BANANA-CARAMEL

smirnoff, 99 bananas, kahlúa liqueur,
creme anglaise

THE CLASSIC

RuRu's Tequila, kahlúa coffee liqueur

MOCKTAILS

PINA NO-LADA

pineapple, orange, coconut puree, simple
cinnamon, whipped cream 8.99

MOCK MULE

jarritos grapefruit, lime, ginger beer, cucumber 8.99

STRAWBERRY JALAPENO

strawberry, sour mix, jalapeno syrup, jarritos 8.99



EVERYDAY WINNERS

MARTINI FLIGHT your choice of 3

lychee, dirty, banana-caramel, chocolate or espresso martini 16

PENGUIN TRANSFUSION salamander vodka, ginger ale, grape juice, lime juice 9

GREEN TEA SHOT jameson, peach schnapps, sour mix, lemon lime soda 7

B E E R

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

GUINNESS Stout 6

STELLA ARTOIS Lager 6

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 Rotational 7

SIERRA NEVADA Pale Ale 6

NODA Indian Pale Ale 7

MODELO Mexican Lager 7



BUCKET O' 5 BEERS

FIVE PACK OF DOMESTICS 15

FIVE PACK OF IMPORTS 21

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