



## STARTERS

<b>CHEVRE &amp; TOAST</b>	15
goat cheese fondue, kalamata olives, juniper berries, sourdough	
<b>BACON-WRAPPED WAGYU JALAPENO</b>	17
fresh jalapeno, Wagyu brisket, applewood bacon, cheddar, house chipotle bbq	
<b>AHI TUNA TOSTADA</b>	16
Hatch chile, ponzu, avocado crema, cucumber slaw, wonton	
<b>BRUSSELS SPROUTS</b>	15
orange-ginger glaze, sriracha aioli, crispy fried onions	
<b>JUMBO LUMP CRAB CAKES</b>	24
cajun remoulade, valley lemon cream	
<b>DEVEILED EGGS</b>	12
Vital Farms eggs, crispy pork belly, house chipotle bbq	

## SOUP & SALADS

*add: salmon 10, chicken 7, shrimp 10, steak 14*

<b>CHICKEN TORTILLA SOUP</b>	8/10
a Legacy Golf tradition	
<b>HONEY CRISP APPLE SALAD</b>	16
Bella Verde greens, wild arugula, sliced honey crisp apple, goat cheese, candied pecans, white balsamic	
<b>CLASSIC CAESAR</b>	12
hearts of romaine, aged parmesan, croutons, house Caesar dressing	
<b>WEDGE SALAD</b>	12
iceberg, cherry tomato, house-cured bacon, red onion, Point Reyes blue cheese	
<b>KALE &amp; QUINOA</b>	14
sauteed kale & bell pepper, multi-grain quinoa, fennel, champagne-citrus vinaigrette	

## MAIN COURSE

<b>BONE-IN SHORT RIB</b>	34
house mesquite smoked, Kerrygold whipped potatoes, house chipotle BBQ	
<b>FISH &amp; CHIPS</b>	18
beer batter, house tartar sauce, fries	
<b>ROASTED CHICKEN</b>	24
roasted bone-in chicken breast, veal & onion pan sauce, bechamel, Kerrygold whipped potatoes	
<b>HERB-CRUSTED HALIBUT</b>	36
chardonnay cream, broccolini, multi-grain quinoa	
<b>SHRIMP CAPELLINI</b>	26
valley lemon sauce, capellini pasta, Falfurrias butter, white wine, wild spinach, Saxon cherry tomato	
<b>FOREST MUSHROOM LASAGNA</b>	24
roasted wild mushrooms, mirepoix, ricotta, mozzarella, bechamel	
<b>AMERICAN WAGYU BURGER</b>	24
Grateful Ranch Wagyu, fried egg, American cheese, applewood bacon, lettuce, tomato, chef's sauce, fries	
<b>HONEY GARLIC SALMON</b>	28
Round Rock raw honey, golden garlic, crispy Brussels sprouts	

## SHAREABLE SIDES

<b>Bearnaise Broccolini</b>	7
<b>Truffle Fries</b>	9
<b>Roasted Butternut Squash</b>	8
<b>Crab Fried Rice</b>	18
<b>5-Cheese Cavatappi Mac</b>	10
<b>Kerrygold Whipped Potatoes</b>	8

## FRESH CUT PRIME STEAKS

<b>GOODSTOCK FILET   6OZ/8OZ</b>	38/46	<b>GRATEFUL RANCH WAGYU</b>	mkt
<b>21-DAY WET AGED RIBEYE   16OZ</b>	55	<b>NEW YORK STRIP   14OZ</b>	50

### STEAK ENHANCEMENTS

<b>Black Garlic Compound Butter</b>	5	<b>Bearnaise</b>	5
<b>Oscar Style Lump Crab</b>	15	<b>Grilled Gulf Shrimp</b>	15
<b>Point Reyes Blue Cheese</b>	5	<b>Steakhouse Mushrooms</b>	8

“ We are proud to support local farms, ranches and suppliers, such as: Goodstock, Grateful Ranch, Reeves Family Farm, Vital Farms, True Harvest Farms & Texas Hill Country Olive Co. ”



## Crafted Cocktails

<b>EASY BREEZY</b>	14	<b>GIN &amp; GINGER</b>	13
Tito's, St. Germain, cucumber, lemon		Gray Whale gin, Domaine de Canton ginger liqueur, house-made rosemary cordial, lemon, champagne	
<b>BLUEBONNET</b>	14	<b>PANCHO AND LEFTY</b>	18
House infused wild berry Tito's, lemon, lavender, sugar rim		Codigo Blanco, Codigo Rosa, Cointreau, house jalapeno demerara, lime, smoked tajin salt rim	
<b>EL ESPRESSADO</b>	14	<b>SMOKED PEACH OLD FASHIONED</b>	13
Cantera Negra blanco tequila & coffee liqueur, High Brew espresso		Redemption rye, house-made smoked peach preserve, angostura & peach bitters	
<b>BIRDS OF A FEATHER</b>	13	<b>DUSTY ROADS</b>	13
Kuleana Hawaiian rum, Aperol, pineapple, fresh lime, orange bitters		Amaras Verde Mezcal, Amaro Montenegro	

## Premium Spirits Flights

*all expressions presented as three 1oz pours*

<b>TEQUILA KOMOS</b>	68	<b>HORSE SOLDIER BOURBON</b>	28
Reposado Rosa, Anejo Reserva, Extra Anejo		Straight, Small Batch, Barrel Strength	
<b>AMARAS MEZCAL</b>	35	<b>THE DALMORE SCOTCH</b>	75
Sierra Negra, Sacatoro, Cenizo <i>traditional chapulines accompaniments</i>		18 yr, Cigar Malt, King Alexander III	

## White Wine

<b>Gruet Brut</b>	14
New Mexico	
<b>Lamarca Prosecco</b>	10
Italy	
<b>Baron Fini Pinot Grigio</b>	10
Veneto, Italy	
<b>Crossings Sauvignon Blanc</b>	10
Marlborough, New Zealand	
<b>Ferrari Carano Fume Blanc</b>	12
North Coast, CA	
<b>Cave De Lugny Unoaked Chardonnay</b>	12
Burgundy, France	
<b>The Calling Chardonnay</b>	14
Sonoma Coast, CA	
<b>Fleurs De Prairie Rose</b>	14
Languedoc, France	

## Red Wine

<b>Imagery Pinot Noir</b>	14
Monterey County, CA	
<b>Villa Pereire</b>	13
Bordeaux, France	
<b>Bastide Miraflores</b>	14
Cotes du Roussillon, France	
<b>Ramon Bilbao Tempranillo</b>	12
Rioja, Spain	
<b>Franciscan Estate Cabernet Sauvignon</b>	14
North Coast, CA	
<b>Coravin Selections</b>	mkt
ask your server	

## Local Draft Beer

<b>Barking Armadillo</b>	7
■ Seasonal	
■ Euro Pils	
■ Fin McCool Irish Red	
■ Seasonal/Rotating IPA	