



STARTERS

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

SOUP & SALADS

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

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

MAIN COURSE

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

SHAREABLE SIDES

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

FRESH CUT PRIME STEAKS

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

STEAK ENHANCEMENTS

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

EASY BREEZY	15	ITALICUS & THE GRAY	13
Webber Ranch Vodka, St. Germain, Cucumber, Lemon, Honey Syrup		Gray Whale Gin, Italicus, lemon, Josh Prosecco	
BLUEBONNET	16	PANCHO AND LEFTY	18
House Infused Wild Berry Tito's, Lemon, Lavender, Sugar Rim		Codigo Blanco, Codigo Rosa, Cointreau, Jalapeno Demerara, Lime, Smoked Tajin Salt Rim	
EL ESPRESSADO	14	PINEAPPLE WHISKEY SOUR	15
Cantera Negra Blanco Tequila & Coffee Liqueur, High Brew Espresso		Redemption Rye, Pineapple, Lemon, Angostura, Egg White	
BIRDS OF A FEATHER	13	SOUTHERN BEES	14
Kuleana Hawaiian rum, Aperol, Pineapple, Fresh Lime, Orange Bitters		Desert Door Pollinator Sotol, Passionfruit, Honey, Lime Mezcal Perfume	

Premium Spirits Flights

all expressions presented as three 1oz pours

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

White Wine

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

Red Wine

Benzinger Pinot Noir	14
Monterey County, CA	
Villa Pereire	13
Bordeaux, France	
0-61 Red Blend	14
Central Valley, Chile	
Orin Swift Abstract Red Blend	18
Napa Valley, CA	
Ramon Bilbao Tempranillo	12
Rioja, Spain	
Franciscan Estate Cabernet Sauvignon	14
North Coast, CA	
Charles Krug Cabernet Sauvignon	20
Napa Valley, CA	

Draft Beer

Barking Armadillo	7	Electric Jellyfish	9
Seasonal IPA		Stella Artois	8
Euro Pils			
Finn McCool Irish Red			
Seasonal			