

LEGENDS

STARTERS

DOZEN WINGS \$15

JUMBO WINGS TOSSED WITH CHOICE OF:
MANGO HABANERO, BUFFALO OR BBQ SAUCE

CHILE CHEESE FRIES \$10

HATCH GREEN CHILE & QUESO OVER
GOLDEN CRISPY FRENCH FRIES

NACHOS \$12

CRISPY CORN TORTILLA CHIPS, GREEN CHILE
QUESO, BLACK BEANS, FRESH JALAPENOS,
ONION, TOMATO, SOUR CREAM & GUACAMOLE
ADD: GRILLED CHICKEN, BBQ PULLED PORK
OR CARNE ADOVADA \$5

CHIPS & CHOICE OF: \$6

SALSA, GREEN CHILE QUESO
OR GUACAMOLE

CHICKEN TENDERS \$12

CRISPY HOUSE BATTERED & FRIED
CHICKEN BITES WITH RANCH &
HONEY MUSTARD DIPPING SAUCE

MARGHERITA FLATBREAD \$8

LIGHT MARINARA, FRESH TOMATOES,
MOZZARELLA CHEESE BLEND,
FRESH BASIL & OLIVE OIL

SOUP & SALADS

TO ANY SALAD ADD:

GRILLED CHICKEN \$6
GRILLED SALMON \$9

ANGEL FIRE COBB SALAD \$14

CRISP SALAD GREENS TOPPED WITH POPCORN
CHICKEN BITES, BACON, SLICED BOILED EGG,
SHREDDED CHEDDAR JACK CHEESE, TOMATO &
RED ONION WITH CHOICE OF DRESSING

GREEK SALAD \$12

CRISP SALAD GREENS TOSSED WITH HOUSEMADE
GREEK DRESSING TOPPED WITH FETA CHEESE,
KALAMATA OLIVES, PEPPERONCINI, RED ONION,
TOMATOES & MARINATED ARTICHOKE HEARTS

CLASSIC CAESAR \$10

CRISP ROMAINE IN OUR TRADITIONAL
CAESAR DRESSING WITH HOUSE MADE
CROUTONS & SHAVED PARMESAN

HOUSE SALAD \$8

CRISP SALAD GREENS WITH TOMATO,
RED ONION, SHREDDED CARROTS & CROUTONS
WITH CHOICE OF DRESSING

GREEN CHILE STEW

CUP \$6 BOWL \$9

FIRE ROASTED HATCH GREEN CHILE IN A HEARTY STEW
WITH PORK, ONIONS, CELERY, CARROTS & POTATOES
SERVED WITH A FLOUR TORTILLA

BURGERS AND SANDWICHES

SERVED WITH CHOICE OF SIDEWINDER FRIES, ONION RINGS, OR SMALL HOUSE SALAD

BUFFALO CHICKEN SANDWICH \$15

BREADED CHICKEN BREAST TOSSED WITH
BUFFALO HOT SAUCE & TOPPED WITH
BLEU CHEESE, LETTUCE, TOMATO & ONION
ON A BRIOCHE BUN

BURQUE TURKEY SANDWICH \$15

GRILLED SLICED TURKEY BREAST TOPPED WITH
SWISS CHEESE AND HATCH GREEN CHILE
ON A TOASTED FRENCH BAGUETTE
WITH DELI MUSTARD, GARLIC MAYO,
LETTUCE, TOMATO & ONION

BBQ PULLED PORK SANDWICH \$13

PULLED PORK, TEXAS STYLE BBQ SAUCE
TOPPED WITH COLESLAW ON A BRIOCHE BUN

ALL BURGERS ARE 1/2 LB
100% ANGUS BEEF HAND FORMED PATTIES

BODACIOUS BURGER \$18

DOUBLE MEAT, DOUBLE CHEESE TOPPED WITH
ONION RINGS ON A BRIOCHE BUN

TORTILLA BURGER \$15

GUACAMOLE & GREEN CHILE, QUESO
ON A FLOUR TORTILLA

RIDER BURGER \$15

SPICY JALAPENO PIMENTO CHEESE
WITH BACON, PULLED PORK & BBQ SAUCE
ON A BRIOCHE BUN

CLASSIC BURGER \$13

COOKED THE WAY YOU LIKE IT
WITH YOUR CHOICE OF:
CHEDDAR, SWISS, PEPPER JACK, OR AMERICAN
ADD: BACON \$2 GREEN CHILE \$1

DINNER

GRILLED RIBEYE

12 OZ \$32 16 OZ \$38

HAND CUT & GRILLED TO PERFECTION
WITH CREAMY MASHED POTATOES &
SAUTÉED VEGETABLES

BLUE CHEESE BUTTER OR
ROASTED MUSHROOMS INCLUDED
BOTH \$3

SOUTHERN FRIED CHICKEN & WAFFLE \$24

SERVED WITH SYRUP, HOT SAUCE, HONEY
MUSTARD & WHITE PEPPER GRAVY

HOMEMADE CHICKEN FRIED STEAK \$26

WITH WHITE PEPPER GRAVY,
CREAMY MASHED POTATOES &
SAUTÉED VEGETABLES

CARNE ADOVADA CHIMICHANGA \$18

SLOW ROASTED PORK, NEW MEXICAN
RED CHILE & CHEDDAR JACK CHEESE
FILLED IN A FLOUR TORTILLA
THEN FRIED UNTIL GOLDEN BROWN TOPPED
WITH SOUR CREAM & GUACAMOLE
SERVED WITH CILANTRO WILD RICE PILAF

GRILLED SALMON \$24

SERVED WITH CILANTRO WILD RICE PILAF &
SAUTÉED VEGETABLES
TOPPED WITH LEMON DILL BUTTER

FISH & CHIPS \$16

BATTERED COD SERVED WITH
SIDEWINDER FRIES, COLESLAW,
TARTAR SAUCE & MALT VINEGAR

DESSERTS & SUCH

COLOSSAL CHOCOLATE CAKE FOR TWO \$16

GRANDDADDY OF ALL CHOCOLATE CAKES
SERVED WITH A SCOOP OF HAAGEN-DAZS ICE CREAM

CHOCOLATE CHIP SKILLET COOKIE SUNDAE \$10

GOOEY CHOCOLATE, CHOCOLATE CHIP COOKIE
SERVED HOT WITH VANILLA ICE CREAM,
CHOCOLATE SAUCE & WHIPPED CREAM

NY CHEESECAKE \$8

NEW YORK STYLE CHEESECAKE
SERVED WITH WHIPPED CREAM
AND ANY COMBINATION OF:
CHOCOLATE SAUCE, CARAMEL, STRAWBERRY SAUCE, PECANS

HAAGEN-DAZS ICE CREAM \$7

TWO SCOOPS OF VANILLA ICE CREAM
TOPPED WITH WHIPPED CREAM AND YOUR CHOICE OF:
CHOCOLATE, CARAMEL OR STRAWBERRY SAUCE
FINISHED WITH NUTS AND A CHERRY