

# LEGENDS

## • Starters, Salads & Soups •

**Wings** \$17  
A dozen jumbo wings tossed with choice of buffalo, Korean BBQ or garlic parmesan served with ranch or blue cheese dressing

**Basket of Fries** \$8  
Add pork or chicken, Hatch green chiles and cheese \$6

**Basket of Onion Rings** \$8  
With boom boom sauce - a garlic fiery pepper aioli sauce

**Nachos** \$14  
House fried tortilla chips, jalapeños, red onion, tomatoes, cheddar jack cheese, pinto beans, sour cream, guacamole and side of salsa  
Add ground beef, shredded chicken or pork carnitas for \$6

**New Classic Pretzels** \$10  
Three warm salted pretzels served with spicy brown mustard and spicy sausage cheese sauce

CHOICE OF DRESSINGS:  
RANCH, BLUE CHEESE, BALSAMIC, ITALIAN

**House** \$9  
Mixed greens, heirloom tomatoes, red onions, rainbow carrots and house-made croutons

**Caesar** \$12  
Crisp romaine, shaved parmesan cheese, house-made croutons and creamy Caesar dressing  
Add grilled chicken \$6 / shrimp \$9 / Atlantic salmon \$9

**Classic Wedge Salad** \$12  
Iceberg lettuce, heirloom tomatoes, blue cheese crumbles, applewood smoked bacon and red onion

**Soup of the Day** \$10  
Served with butter garlic breadsticks

**Mama's Chicken Soup** \$10

## • Sandwiches & Burgers •

CHOICE OF FRIES, ONION RINGS OR A SMALL SIDE SALAD

**Our Signature Wagyu Burger – LTOP** \$16  
1/3 pound burger with choice of cheddar, Swiss, or pepper jack cheese  
Add applewood smoked bacon, Hatch green chiles, or grilled mushrooms \$2 each

**Impossible™ Burger – LTOP** \$14  
Choice of cheddar, Swiss or pepper jack cheese  
Add Hatch green chiles or grilled mushrooms for \$2

**Wagyu Pastrami Reuben** \$17  
Marble rye, Swiss, sauerkraut and classic Russian dressing

**Grilled Chicken Sandwich** \$14  
Hatch green chiles, provolone cheese and garlic aioli

**New Wagyu Hot Dog** \$12  
All beef grilled dog with your choice of onions, sauerkraut or sweet relish  
Add our signature Texas chili with cheddar cheese - \$4

## • Desserts •

**Cookie Sundae** \$10  
Warm chocolate chip cookie, vanilla ice cream, chocolate drizzle, whipped cream and a cherry

**Warm Apple Fritter** \$10  
Cinnamon ice cream, caramel sauce and whipped cream

## • Entrees •

ADD A SMALL SALAD FOR \$3.50

**Grilled Ribeye** \$30  
Garlic red-skin mashed potatoes, chimichurri sauce and Chef's choice vegetables

**Fish & Chips** \$17  
Hand battered cod, fries, coleslaw and tartar sauce

**New Four Cheese Ravioli & Tomato Cream Sauce** \$18  
Tossed with grilled zucchini, yellow squash, topped with shaved parmesan, and served with two butter garlic breadsticks  
Add grilled chicken \$6 / grilled salmon \$9 / shrimp \$9

**New Chicken-Fried Steak** \$20  
Hand-breaded cube steak served with garlic red-skin mashed potatoes, peppered gravy and Chef's choice vegetables

**New Legendary Homemade Meatloaf** \$20  
Glazed with sweet ketchup and served with garlic red skin mashed potatoes, Chef's choice vegetables and a side of brown gravy

## • Pizzas •

**Garlic Cheese Bread** \$10  
Our pizza dough is filled with mozzarella cheese and brushed with roasted garlic oil served with warm pizza sauce. You can add toppings to it

BUILD-YOUR-OWN

12" \$22 | 18" \$27

Choose Your Toppings

- |                 |                  |                    |                      |
|-----------------|------------------|--------------------|----------------------|
| <b>\$3</b> EACH | • Pepperoni      | • Italian Sausage  |                      |
|                 | • Canadian Bacon | • Fresh Mozzarella |                      |
| <b>\$2</b> EACH | • Red Onion      | • Spinach          | • Bell Peppers       |
|                 | • Fresh Basil    | • Jalapeños        | • Olives             |
|                 | • Artichokes     | • Pineapple        | • Garlic             |
|                 | • Mushrooms      | • Banana Peppers   | • Hatch Green Chiles |
|                 | • Roma Tomato    |                    |                      |
|                 |                  |                    |                      |

Choose Your Cheese & Sauces

Shredded Mozzarella ~ Fresh Mozzarella  
Tomato ~ Garlic Oil ~ Basil Pesto

## SPECIALTY PIES

12" \$22 | 18" \$30

**Three Meat** - Red sauce, cheese, pepperoni, Italian sausage, Canadian bacon

**The Italian** - Red sauce, cheese, Italian sausage, banana peppers, black olives, bell peppers

**Buffalo Chicken** - Chef's choice hot sauce, mozzarella cheese, crispy chicken and drizzled ranch dressing

**Hawaiian** - Red sauce, cheese, pepperoni, Canadian bacon, pineapple

**Margherita** - Garlic oil, balsamic glaze, fresh buffalo mozzarella cheese, roma tomatoes, fresh basil

**Vegetarian** - Pesto sauce, feta cheese, bell peppers, red onion, black olives, artichokes, mushrooms

# LEGENDS

## Signature COCKTAILS

<b>Peach Spritz</b>	\$10
Gin, orange juice, peach purée, hard seltzer, splash Aperol	
<b>Blueberry Lavender Chilton</b>	\$10
Blueberry & lavender infused vodka, fresh lemon juice, club soda, salted rim	
<b>Tequila Smash</b>	\$12
Reposado tequila, fresh lime and lemon juice, honey simple syrup, mint, lime wheel garnish	
<b>Grapefruit Mule</b>	\$9
Grapefruit infused vodka, fresh lime juice, ginger beer, grapefruit twist garnish	
<b>Angel Fire Old Fashioned</b>	\$13
Knob Creek, piñon infused simple syrup, orange bitters, orange twist & dark cherry garnish	
<b>Martinis</b>	
<b>Classic Martini</b>	\$12
Vodka or gin, dirty or dry, shaken or stirred, lemon twist or olive garnish	
<b>French Martini</b>	\$12
Vodka, pineapple juice, raspberry liqueur, lemon twist garnish	
<b>Strawberry Lemon Drop</b>	\$10
Vodka, strawberry purée, lemon juice, sugar rim, strawberry garnish	

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## BEERS

### DRAFTS \$7

Sierra Nevada IPA or SF local IPA | Angel Fire Lager  
Santa Fe Nut Brown or dark winter seasonal | Shock Top

### BOTTLES: DOMESTIC \$6 / IMPORTS \$7 / CRAFTS \$7

Bud Light | Coors Light | Michelob Ultra  
Dos XX Lager | Modelo Negra | Modelo Especial  
Sierra Nevada Selection | Santa Fe Hard Seltzer lemon or lime  
White Claw Seltzer

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## WINE \$9

By the Glass

### RED

Merlot | Cabernet

### WHITE

Chardonnay | Pinot Grigio