



LUNCH MENU

SUMMER 2025

Starters

CHARRED CAULIFLOWER	\$15
Harissa tzatziki, golden raisins, pistachio, fresh dill	
FRIED GREEN TOMATOES	\$15
Cornmeal dusted, chipotle marinara	
CAMPECHANA	\$18
Gulf shrimp, avocado, pico de gallo, green olive, Valentina hot sauce, tortilla chips	
AHI TUNA CRISPY RICE	\$16
Spicy ahi tuna, crispy jasmine rice cakes, furikake, serrano pepper	
WAGYU JALAPENO POPPERS	\$17
Fresh jalapeno, Grateful Ranch Wagyu brisket, applewood bacon, cheddar, house chipotle BBQ	
BURRATA	\$18
Arugula, blistered cherry tomato, garlic dressing, basil, balsamic reduction, crostinis	

Soup & Salad

add: salmon 8, chicken 6, shrimp 8, steak 12

CHICKEN TORTILLA SOUP	\$8/10
A Legacy Golf tradition	
GREEK SALAD	\$12
Romaine, kalamata olives, red onion, feta, pepperoncini, Saxon tomato, cucumber, Greek vinaigrette, grilled pita add seasoned lamb +\$8	
CLASSIC CAESAR	\$12
Hearts of romaine, aged parmesan, croutons, house Caesar dressing	
COBB SALAD	\$18
Arcadian greens, Saxon tomato, Vital Farms eggs, avocado, applewood bacon, chicken breast, buttermilk ranch	
TORTILLA CRUSTED CHICKEN	\$19
Arcadian greens, roasted corn, pico de gallo, avocado, black beans, pepper jack cheese, tortilla strips, chipotle ranch	

Sandwiches

sub: cup of soup \$3, truffle fries \$3	
THAI BURRITO	\$15
Seared tofu, peanut sauce, cabbage slaw, black rice, tortilla chips & salsa sub chicken for no extra charge	
EL CUBANO	\$18
Smoked pork, ham, Swiss cheese, garlic mayo, yellow mustard, Amoroso roll, pickles, Cimarron fries	
AMERICAN WAGYU BURGER	\$24
Grateful Ranch Wagyu, American cheese, chef's sauce, lettuce, tomato, Cimarron fries	
GYRO	\$16
Seasoned lamb, tomato, romaine lettuce, cucumber, red onion, tzatziki, Cimarron fries	
BRISKET TACOS	\$18
Mesquite smoked brisket, butter flour tortilla, avocado salsa, tortilla chips & salsa	
AVOCADO TOAST	\$14
9 grain bread, avocado spread, micro cilantro, watermelon radish, lime, goat cheese, simple salad add fried egg +\$2	
BOUGIE BLT	\$18
House-cured bacon, sourdough, butter lettuce, beefsteak tomato, herbed mayo, Cimarron fries	

Mains

CHIPOTLE BBQ GLAZED SALMON	\$18
Blackened salmon, spinach, strawberry, cucumber, feta cheese, toasted almonds, white balsamic vinaigrette	
WAGYU SKIRT STEAK	\$26
Marinated skirt steak, seasonal pickled vegetables, fresh greens	
ELOTE FLATBREAD	\$16
Roasted corn, chili-lime sauce, citrus mayo, Oaxaca cheese, queso fresco, cilantro	
POKE BOWL	\$18
Ahi Tuna, suchi rice, edamame, pickled ginger, radish, carrot, furikake, spicy mayo, ponzu	



Crafted Cocktails

EASY BREEZY	15	ITALICUS & THE GRAY	13
Weber 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	

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			