

LEGENDS

BAR & GRILL



First opened in 1994, Legends Bar & Grill has been the post round haven for countless NCAA and PGA Tour events including the “Chrysler Classic of Tucson” and the “Tucson Conquistadors Classic” a PGA Tour Champions event.

Legends Bar & Grill was named “**Best 19th Hole**” by AZ Foothills Magazine in 2012. The Omni Tucson National Resort has been selected as one of Golf Digest’s “**75 Best Golf Resorts in North America**” and a Condé Nast Silver Award winner, this magnificent destination retreat boasts two distinctly different 18 hole courses, the Catalina Course with its more traditional, Championship style layout and the Tom Lehman designed Sonoran Course, a desert style target course.

SMALL BITES

- 10 **chips & salsa**
tortilla chips | house made salsa & guacamole
- 9 **flight of hummus**
tahini lime | southwest | roasted red pepper. with crisp pita chips & fried garbanzo
- 14 **spicy crab fritters**
curry remoulade | lemon
- 10 **19th hole nachos**
hatch chile asadero cheese sauce | pork rinds | chorizo beans
- 14 **legendary quesadilla**
tender beef brisket | bell peppers | grilled corn | onion | cilantro | guacamole
- 14 **crispy calamari**
with rock shrimp | battered jalapeños | tossed in ginger soy sauce
- 13 **legendary wings**
house honey sambal | garlic parmesan | smoked jalapeno lime
- 12 **legendary tacos**
choice of: seared sea bass | angus beef skirt steak or chipotle pork with pickled garlic | cabbage | radish | onion | cilantro | guacamole | queso fresco | flour tortillas
- 13 **tocino**
hand cut fried pork belly | bourbon sriracha glaze
- 15 **shrimp “cocktail”**
chilled shrimp tossed with pico de gallo | avocado | cocktail sauce
- 10 **legendary sliders**
our signature blend of ground beef | griddled brioche buns | cheddar | house made pickle | crispy onion straws | house sauce

SOUP AND CHILI

- 6 cup legends chili
8 bowl choice of chopped onions | cheddar cheese | avocado | jalapeño
- 5 cup chef's creation of the day
7 bowl enjoy a cup or bowl of our chef's house made soups
- 12 soup and sandwich
½ sandwich of the week and a cup of soup of the day

GREENS

- 9 catalina house
local greens | roasted tomatoes | cranberry quinoa | spicy green valley pecans | chopped egg | shaved parmesan | house white balsamic vinaigrette
- 10 legend's caesar
chopped crisp romaine | shaved parmesan | crostini | grilled lemon | smoked jalapeño caesar dressing
- 12 southwest enchilada
local greens | pulled enchilada chicken | crispy jalapeño rings | corn salsa | roasted tomato | queso fresco | avocado | chipotle ranch dressing
- 15 ironwood steak
charred skirt steak | local greens | heirloom tomato | queso fresco | ancient grains | tomatillo vinaigrette
- 13 tucson cobb
local greens | grilled chicken | bacon | pico de gallo | chopped egg | corn | bleu cheese | spicy green valley pecans | bleu cheese dressing
- 15 heirloom tomato & crab salad
heirloom tomatoes | fresh crab meat | queso fresco | fresh cilantro | fresh squeezed lemon | served with crostini
- 12 spinach & goat cheese
spicy green valley pecans | goat cheese | strawberries | chipotle berry vinaigrette

| ADD THE FOLLOWING TO ANY SALAD |

grilled chicken breast | grilled skirt steak | grilled salmon | rock shrimp - 6

SANDWICHES ETC.

with house kettle chips | oregano lemon slaw | fresh fruit or local greens. pub fries add \$.50

- 15 triple club
sliced roasted chicken | smoked pit ham | applewood smoked bacon | swiss | avocado | toasted wheat
- 15 legendary reuben
house corned beef | sauerkraut | swiss | thousand island | grilled rye
- 14 mediterranean hot chicken
seared sliced boars head chicken | heirloom tomato | cilantro lemon hummus | pita bread
- 15 brisket sandwich
tender brisket | horseradish grain mustard | american cheese | torpedo baguette
- 15 fish & chips
beer battered cod | tartar sauce | oregano lemon slaw | chips | lemon
- 13 tuna melt
albacore tuna | wolfermans english muffin | dill havarti | heirloom tomato
- 12 grilled cheese panini
cheddar | dill havarti | grilled tomato | white boule
- 14 pork torta
chipotle pulled pork | melted cheddar | avocado | shredded cabbage

- 16 the legendary burger
our burgers are made from a proprietary blend of ground chuck, short rib and brisket, served on a griddled challah roll
choice of toppings: swiss | cheddar | bleu | pepper jack | jalapeños | applewood smoked bacon | caramelized onions | crispy onion straws | sautéed mushrooms | avocado

- 16 chorizo burger
house blend burger | spicy chorizo | bleu cheese | applewood smoked bacon
- 13 ¼ lb. all beef hot dog
choice of: chopped onion | pickle relish | sauerkraut | grain mustard | legends chili | cheddar cheese
- 13 ¼ lb. boars head bratwurst
sauerkraut | grain mustard

DINNER

served between 5:30 pm and 10:30pm daily

- 25 southwest stuffed chicken
chicken breast with cornbread stuffing | ancient grain pilaf | pan jus | calabacitas
- 29 crab & salmon fillet
pan seared salmon | crab meat | hot tomatoes | calabacitas | braising greens
- 32 bacon wrapped filet
pomme frites | calabacitas | peppercorn gravy
- 22 catalina bowl
cilantro rice | black bean corn relish | calabacitas | smoked jalapeños |
toasted cumin

32 sunday night prime rib

join us every sunday night for our "legendary" prime rib night, with
baked potato | seasonal vegetables. served sunday evenings
from 5:30 until it is gone!

DESSERT

- 9 flourless chocolate torte
bourbon butterscotch
- 9 seasonal pie a la mode
vanilla bean ice cream
- 8 raspberry goat cheese tart
honey crème fraîche
- 9 old fashioned
strawberry shortcake
macerated berries | chantilly
cream
- 9 meyer lemon tartlet
lemon curd | chantilly cream |
fresh berries

BEVERAGES

- 4 soft drinks (20oz fountain)*
coke | diet coke | sprite |
mr. pibb | ginger ale
- 4 iced tea *
freshly brewed iced tea
- 5 arizona iced tea
raspberry | lemon | peach
- 4 lemonade *
- 5 powerade

- 4 westrock coffee
regular | decaf
- 5 aqua pana
- 5 s.pellegrino sparkling water
- 5 juices
orange | cranberry | pineapple
tomato | grapefruit | v8
- 5 milk
whole | 1% | 2% | chocolate

*complimentary refills

TEA FORTE

our unique silken-tea-infusers are individually hand-crafted, and provide the world's finest method to brew a cup of tea. we use only exquisite whole-leaf teas and rough cut herbs and our unique design allows the subtle flavors of these fine teas to infuse into the water.

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- 6 earl grey {black tea}
rich indian tea, Italian pressed bergamot and marigold petals
 - 6 english breakfast {black tea}
classic breakfast tea with a blend of teas from india
 - 6 chamomile citron {flora}
blend of hibiscus flowers, cinnamon sticks and licorice roots
 - 6 jasmine green {green tea}
light and floral green tea from the gardens of southern china

NOTE: all black and green teas contain caffeine

STIRRED AND SHAKEN

when to stir and when to shake? stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that contain high alcohol content, such as the martini or manhattan. shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

- 14 **unfiltered martini**
the original martini created in the 1860's was crafted with equal parts of gin and sweet vermouth. belvedere unfiltered, made with dankowskie diamond rye is combined with dry vermouth to create one of our most popular cocktails.
- 14 **negroni**
created in the early 1900's in florence. the bontanist gin, campari and sweet vermouth. a classic blend of bitter and sweet—the perfect aperitif.
- 12 **cosmopolitan 25**
in honor of the cosmopolitan's 25th anniversary, celebrate with grey goose vodka shaken with muddled limes, cointreau and a splash of chandon rosé.
- 13 **botanical crush**
a classic smash. hendrick's gin muddled with fresh lemon, mint and a touch of sugar.

IN THE BARREL

what is old is new again. brown spirits are back in style with variations on the classic manhattan and old fashioned using a variety of spirits ranging from traditional ryes to bourbons and rums.

- 13 **rye manhattan**
bulleit rye has notes of cherry, tobacco and cinnamon and is paired with carpano antica sweet vermouth. stirred with fee brothers cherry bitters.
- 12 **craft manhattan**
woodford reserve bourbon has a bouquet of banana bread, orange and vanilla and is paired with dolin rouge a lighter sweet vermouth. stirred with orange bitters.
- 13 **añejo old fashioned**
a tequila variation on the classic old fashioned. hornitos black barrel añejo tequila, simple syrup and angostura bitters.
- 12 **tennessee old fashioned**
a classic old fashioned made with dickel tennessee rye, simple syrup and angostura bitters. served with an orange twist and a cherry.

TIME HONORED

our interpretation of classic cocktails dating back to the 19th century

- 11 **moscow mule**
ketel one vodka, ginger beer and fresh squeezed half lime
- 10 **champagne cobbler**
svedka raspberry vodka, fresh lemon, strawberry purée topped with chandon rosé.
- 10 **texas greyhound**
fito's handmade vodka, freshly squeezed grapefruit, lime and simple syrup with a touch of salt.
- 10 **queen's park swizzle**
a twist on a mojito made with bacardi superior rum, fresh lime, mint and bitters.

WITH WITHOUT SALT

the margarita, also the spanish word for daisy, evolved from the classic cocktail by the same name. the daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the "sidecar" during prohibition. soon after it grew popular in mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

- 9 **classic margarita**
sauza blanco tequila has hints of jasmine, green apple and grapefruit, paired with fresh lime juice, agave syrup and a splash of triple sec.
- 12 **elevated organic margarita**
casa noble crystal organic tequila from the lowlands of mexico has notes of earthiness and tropical fruit. shaken with cointreau and agave nectar.
- 12 **reposado paloma**
one of the most popular and oldest cocktails in mexico. tres generaciones reposado tequila, fresh grapefruit, lime and club soda. shaken and served with a touch of salt.
- 14 **añejo honey margarita**
patrón añejo has a bouquet of vanilla, caramel and oak. shaken with grand marnier, fresh lime and honey.
- 11 **grapefruit jalapeño margarita**
a sweet heat margarita. avión silver tequila and svedka grapefruit jalapeño vodka. shaken and served on the rocks.

HOMEGROWN

unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best indigenous ingredients available.

- 12 **tequila maple smash**
herradura añejo tequila, maple syrup, fresh lemon and mint, served on the rocks.
- 12 **sunshine orange collins**
hendrick's gin, orange and fresh lemon, topped with club soda.
- 10 **raspberry tea lemonade**
deep eddy sweet tea vodka , fresh lemon, raspberry puree and iced tea.
- 11 **black cherry whiskey sour**
knob creek rye, fresh lemon & sugar shaken with fee brothers cherry bitters.

LEGENDARY COCKTAILS

enjoy a locally inspired cocktail crafted by our bartenders, many showcasing arizona spirits.

- 10 **arizona martini ***
arizona distilling's award winning desert dry gin, thumb butte prickly pear grapefruit vodka, shaken with a splash of lillet and a twist of lemon.
- 9 **western sage martini ***
thumb butte's award winning western sage gin, a splash of ginger beer and a twist of lime.
- 9 **legendary bloody mary ***
thumb butte hot potato serrano and jalapeno infused vodka with legends house made bloody mary mix.
- 10 **desert citrus manhattan ***
arizona distilling's copper city bourbon, fresh squeezed lemon shaken with a touch of agave nectar and garnished with a luxardo cherry.
- 10 **pineapple express**
sky pineapple vodka, ginger ale and fresh squeezed lemon.
- 8 **red sangria**
m•a•n merlot, triple sec, ginger ale and fresh cut fruit.

* denotes the use of local arizona spirits

WINES BY THE GLASS

our wine list is in progressive order. wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste progressing to the wines that are drier and stronger in taste.

SPARKLING WINE

6oz 9oz bottle

- | | |
|----|--|
| 8 | maschio, prosecco, brut doc
treviso, veneto, Italy – 187ml |
| 12 | marquis de la tour, brut sparkling
loire valley, france – 187ml |
| 12 | chandon, rosé
california, nv – 187ml |

WHITE WINE

6oz 9oz bottle

- | | | | |
|----|----|----|--|
| 7 | 10 | 30 | beringer, white zinfandel
california |
| 8 | 11 | 32 | kris "artist cuvee", pinot grigio
delle venezie, italy |
| 10 | 13 | 38 | joel gott, sauvignon blanc
california |
| 10 | 13 | 38 | whitehaven, sauvignon blanc
marlborough, new zeland |
| 8 | 11 | 32 | sacha lichine s/s rosé, single blend
languedoc, france |
| 10 | 13 | 38 | kim crawford, sauvignon blanc
marlborough, new zeland |
| 8 | 11 | 32 | m•a•n, chardonnay
paarl, south Africa |
| 10 | 13 | 38 | wente "estate grown", chardonnay
livermore valley, california |
| 10 | 13 | 38 | kendall-jackson, vintners reserve, chardonnay
california |
| 11 | 15 | 45 | sonoma cutrer, russian river ranches, chardonnay
california |

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RED WINE

6oz	9oz	bottle	
10	13	38	parker station, pinot noir, by fess parker central coast, california
11	15	45	meiomi, pinot noir monterey, sonoma & santa barbara, california
9	12	35	charles smith, merlot, "the velvet devil" columbia valley, washington
7	10	30	m•a•n, merlot paarl, south Africa
10	13	38	genesis by hogue, meritage columbia valley, washington
7	10	30	m•a•n, cabernet sauvignon paarl, south africa
9	12	35	terrazas, alto del plata, malbec mendoza, argentina
10	13	38	louis m. martini, cabernet sauvignon california
8	11	32	ravenswood, "old vine, napa", zinfandel napa valley, california
14	18	52	beringer, "knights valley", cabernet sauvignon knights valley, california



join us every monday through saturday
from 4-6pm for appetizer and drink specials!

STARTERS

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| <p>5 chips & salsa
tortilla chips house made salsa & guacamole</p> <p>8 legendary chicken wings
garlic parmesan smoked jalapeno lime house honey sambal</p> <p>6 national nachos
hatch chile asadero cheese salsa sour cream</p> | <p>8 fish tacos
griddled sea bass, angus beef skirt steak or chipotle pork pickled garlic cabbage radish onion cilantro guacamole queso fresco flour tortilla</p> <p>6 traditional hummus
tahini lime hummus pita chips fried garbanzo</p> |
|--|--|

SOUPS

- | | |
|--|--|
| <p>3 cup beef chili</p> <p>5 bowl prime tenderloin chorizo</p> | <p>3 cup chef's creation of the day</p> <p>5 bowl enjoy a cup or bowl of our chef's house made soups</p> |
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DRAUGHT BEER

- | | |
|---|-------------------------------------|
| <p>3 domestic pints
bud light coors light</p> | <p>1 off craft and import pints</p> |
|---|-------------------------------------|

WINE

- 5 house wine
m•a•n chardonnay | m•a•n cabernet sauvignon | m•a•n merlot | beringer white zinfandel

LIQUOR

- | | |
|--|--|
| <p>5 well drinks
svedka sauza blanco jim beam bacardi seagrams j&b hennessy vs</p> | <p>6 margarita martini piña colada</p> |
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an 18% gratuity will be added to parties of 6 or more and there is a \$3.00 charge for split plates. \$1.00 charge for pub fries consuming raw, undercooked meats, poultry, shellfish or eggs increases your risk of food borne illness.
gluten free and dietary restrictions available upon request.