

Jo Share

Or Not To Share!

TRIPPLE DIPPER 12

Green Chile Queso | Fresh Guacamole | House Salsa
Served with Warm Tortilla Chips

FIRECRACKER SHRIMP 14

Sweet Chile Sauce | Sriracha Drizzle | Green Onions | Sesame Seeds

BONE-IN WINGS 14

Choice of: Cajun Dry Rub | Legend's BBQ | Honey Buffalo | Teriyaki
Served with Veggie Sticks

THREE LITTLE PIGS 13

Pulled Pork Sliders | Cheddar | Pickled Slaw | Crispy Onion Strings | Legend's BBQ Sauce | Dill Pickle | Hawaiian Rolls

KOREAN PORK BELLY 16

Smoked Pork Belly | Korean BBQ Glaze | Sesame Seeds | Green Onions

GRILLED STEAK KEBABS 13

Sirloin | Crimini Mushrooms | Yellow Squash | Zucchini | Red Onions | Italian Marinade

Smokehouse

Low & Slow...

AUSTIN MIDNIGHT 16

Smoked Brisket | Grilled Ham | Swiss Cheese | Dill Pickles | French Wholegrain Mustard | French Roll

MAD MADDIE! 15

Smoked Pulled Pork | Cheddar Jalapeno Sausage | Pickled Slaw | Legends BBQ Sauce | Hawaiian Bun

LEGEND'S BBQ PLATE 20

Smoked Brisket | Jalapeno Cheddar Sausage | Smoked Gouda Mac & Cheese | Pickles & Onions | Hawaiian Roll

VAQUERO TACOS 16

Smoked Brisket | Chimichurri | Pickled Onions | Pico de Gallo | Jack Cheese | Chipotle Aioli | Flour Tortillas

Wood Fire Pizzas

- Available 12p-8p Daily -

SOUTH AUSTIN 15

Prosciutto | Goat Cheese | Arugula | House Red Sauce | Honey Balsamic Drizzle

THE SPICY PIG 16

Smoked Ham | Applewood Bacon | Jalapeno | Sweet Pineapple | House Red Sauce | Crushed Red Pepper | Mozzarella

THE GREEK 14

Grilled Chicken | Basil Pesto | Kalamata Olives | Feta | Micro Greens

Chef's Selections

Chef's Recommended Entrees.

SIGNATURE SMASH BURGER 16

Two Smash Patties | Cheddar | Swiss | Caramelized Onions | Shredded Lettuce | Tomato | House Special Sauce | Brioche Bun

PAN-SEARED MAHI MAHI 19

Summer Squash Medley | Lemon-Garlic Pan Sauce | Charred Lemons

HOT CHICKEN SANDWICH 15

Hand-Breaded Chicken | Honey Buffalo Sauce | Nashville Spices | Local Honey | Pickled Slaw | Dill Pickle | Brioche Bun

SKILLET FAJITAS

Sauteed Peppers & Onions | Black Beans | Spanish Rice | Flour or Corn Tortillas | Served with House Salsa, Jack Cheese, Pico de Gallo, and Sour Cream
Shrimp - \$17 | Chicken - \$16 | Beef - \$18

SHRIMP SCAMPI 18

Grilled Shrimp | Linguini | Garlic | White Wine Lemon Butter Sauce | Fresh Herbs | Garlic Toast

FISH & CHIPS 16

Shiner-Battered Atlantic Cod | Sea Salt | House-Cut Fries | Tartar Sauce | Malt Vinegar

10OZ SIRLOIN 24

Herb Compound Butter | Loaded Mashed Potatoes | Garlic Roasted Broccolini
Add Ons:
Chimichurri +2
Garlic Shrimp Skewer +5

PARMESAN CRUSTED CHICKEN 17

Linguini | Cajun Cream Sauce | Garlic Roasted Broccolini | Micro Greens

FRIED AVOCADO TACOS 15

Panko Breading | Pickled Slaw | Pico de Gallo | Jalapeno Lime Crema | Flour Tortillas
**Make it Gluten Free With Corn Tortillas

Leafs

TEQUILA LIME SHRIMP SALAD 17

Blackened Shrimp | Mixed Greens | Tequila-Lime Vinaigrette | Jicama | Tomato | Red Onion | Tortilla Strips | Toasted Pepitas

BBQ CHICKEN SALAD 15

Romaine | Sweet Corn | Black Beans | Jicama | Shredded Mozzarella | Tomatoes | Green Onion | Cilantro | BBQ Ranch Dressing | Crispy Onion Strings

ASIAN CHOPPED SALAD 17

Grilled Chicken | Mixed Greens | Napa Cabbage | Red Bell Peppers | Snap Peas | Green Onions | Carrots | Sesame Seeds | Wonton Strips | Cilantro | Mandarin Oranges | Honey Ginger Dressing

LEGEND'S COBB 16

Grilled Chicken | Romaine | Boiled Egg | Applewood Bacon | Tomatoes | Avocado | Blue Cheese Crumbles | Blue Cheese Dressing

Sides

SALT & PEPPER FRIES

SWEET POTATO FRIES

LOADED MASHED POTATOES

SUMMER SQUASH MEDLEY

MEXICAN STREET CORN

**Consuming raw, cooked to order, or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please advise your server if you have dietary requirements or food allergies.

Brews

Draft 16 oz

MILLER LITE

**VOODOO RANGER
JUICY HAZE IPA**

BLUE MOON BELGIAN WHITE

MCCONAUHAZE

MODELO ESPECIAL

DOS XX LAGER

AUSTIN AMBER

Other Things

MODELO ESPECIAL

CORONA EXTRA

CORONA LIGHT

COORS LIGHT

**NEW BELGIUM
FAT TIRE BELGIAN WHITE**

HIGH NOON

WHITE CLAW HARD SELTZER

THRISTY GOAT

SHINER BOCK

YUENGLING

Cocktails

PATIO POUNDER 13

Bacardi Lime | Bentley's Watermelon | Lime | Simple | Rambler

PINEAPPLE FUEGO MARGARITA 12

Jalapeno Infused Herradura | Pineapple | Triple Sec | Lime | Tajin
Rim | Pineapple Wedge

BLUE RASMOPOLITAN 12

Svedka Blue Raspberry | Lemon | Triple Sec | Cranberry Juice |
Cotton Candy Garnish

CARLY CU (CUMBER) MARTINI 13

Ketel One | Muddled Cucumber | Lime Juice | Simple Syrup

MAD 75 11

New Amsterdamn Gin | Lavender | Lemon | Wycliff

RANCH WATER 11

Exotico Blanco | Fresh Lime | Topo Chico

FIREMULE 12

Fireball Cinnamon Whiskey | Fever Tree Ginger Beer |
Lime | Bitters | Cinnamon Stick

BOURBON MANHATTAN 14

Basil Hayden Kentucky Bourbon | Sweet Vermouth | Aromatic
Bitters | Luxardo Cherry

HILL COUNTRY SUNRISE 12

Titos | Orange Juice | Cranberry

Wine

MEIOMI

Rosé

THE DREAMING TREE

Rosé

CANYON ROAD

Chardonnay

TALBOTT KALI HART

Chardonnay

SIMI SONOMA

Chardonnay

UNSHACKLED

Sauvignon Blanc

KIM CRAWFORD

Sauvignon Blanc

CANYON ROAD

Pinot Grigio

RUFFINO AQUA DI VENUS

Pinot Grigio

J VINEYARDS

Pinot Grigio

LOCATIONS CA

Blend

HARVEY & HARRIET

Blend

MEIOMI

Pinot Noir

ESTANCIA

Pinot Noir

FREI BROTHERS

Merlot

CANYON ROAD

Cabernet Sauvignon

MY FAVORITE NEIGHBOR

Cabernet

FRANCISCAN

Cabernet Sauvignon