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# Signature Cocktails

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**ESPRESSO MARTINI** \$13

Legacy's Press Cafe Fresh Brewed Espresso, State Line Coffee Liqueur, State Line Vodka, Cocoa Vanilla Syrup

**LEGACY MANHATTAN** \$14

Maker's Mark, Cinnamon, Carpano Antica Sweet Vermouth, Amaro Averna

**BACON FAT OLD-FASHIONED** \$14

Bacon-Washed Bourbon, Spiced Maple Syrup, Clove, Nutmeg, Havana & Hide Aged Bitters

**CLASSIC MARGARITA** \$12

Blanco Tequila, Triple Sec, Fresh Lime Juice, Honey Syrup

**SHE-WOLF** \$13

State Line Vodka, Giffard Creme de Violette, Fresh Lime Juice, Simple Syrup

**STATESMAN** \$12

State Line American Gin, Orchard Pear Liqueur, Fresh Lemon Juice, Simple Syrup, Sparkling Water

**A hint of nostalgia, classic rock, comfort and exceptional skyline views are on hand at Cardinal's Crest Rooftop Gastropub.**

**Cardinal's Crest features an expansive drink list featuring classic cocktails, select wines, craft beer, and zero-ABV options.**

**Catch a game from the large screens, or step outside on the extraordinary outdoor terrace to take in the memorable Legacy Hotel views. Join us and experience the perfect place to relax and enjoy life's moments.**



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## Wine by the Glass

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<b>Moscato - Ceretto Alba, Italy</b> Balanced notes of sweet melon, pear, and floral flavors.	\$12
<b>Riesling - J. Lohr Bay Mist Monterey, California</b> Attractive aromas of apricot, lychee, and pear.	\$11
<b>Pinot Grigio - Bollini Trentino, Italy</b> Light, crisp, and elegant with notes of green apple, pear, and lemon zest with hints of white flowers.	\$10
<b>Sauvignon Blanc - Infamous Goose Marlborough, New Zealand</b> Bright and zesty, bursting with notes of grapefruit, lime, and passion fruit.	\$11
<b>Sauvignon Blanc - Grgich Hills Napa Valley, California</b> Notes of citrus blossom, grapefruit, and green melon, layered with hints of fresh herbs and minerality.	\$19
<b>Chardonnay - Sea Sun by Caymus California</b> Flavors of juicy peaches and ripe apricots.	\$12
<b>Chardonnay - Frank Family Vineyards Napa Valley, California</b> Rich and well-balanced, with notes of baked apple, vanilla, and toasted oak. Creamy on the palate with a hint of citrus.	\$19
<b>Sparkling - Chic Cava, Spain</b> Elegant and distinctive, with white fruit notes.	\$12
<b>Sparkling - Caposaldo Prosecco, Italy</b> Fresh and elegant with a harmonious bouquet of flowers and fruit reminiscent of golden apples.	\$12

“At Legacy we seek to create something that will stand out in the community, unique from what anyone else is doing. That for us is a craft cocktail experience with small town hospitality and charm.”

**Mixologist, Tony Oczus**



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## Wine by the Glass

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<b>Red Blend - Intrinsic</b> <b>Columbia Valley, Washington</b> Flavors are layered with tones of blueberry jam, pomegranate and chocolate.	<b>\$11</b>
<b>Red Blend - Tapestry</b> <b>Paso Robles, California</b> The fragrant aromas leap from the glass with brambly character of wild blackberry, black plum, and black cherry accompanied by wildflower potpourri.	<b>\$14</b>
<b>Zinfandel - Specialist Lodi, California</b> Flavors of blackberry, plum, and allspice with a smooth jammy fruit finish.	<b>\$12</b>
<b>Malbec - Cigar Box</b> <b>Mendoza, Argentina</b> Smokey blueberries, red currants, fresh vanilla and a lifted cigar note.	<b>\$12</b>
<b>Merlot - Decoy Limited</b> <b>Alexander Valley, California</b> Aromas of blueberry, Raspberry jam, chocolate, and cedar.	<b>\$14</b>
<b>Cabernet - Oblivion</b> <b>Paso Robles, California</b> Lush, silky texture with hints of cherry and currant fruit, sage and roasted fig.	<b>\$12</b>
<b>Cabernet - RouteStock</b> <b>Napa Valley, California</b> Bold and smooth with notes of blackberry, cherry, and cassis, touched by vanilla, cocoa, and oak.	<b>\$18</b>
<b>Cabernet - Caymus</b> <b>Napa Valley, California</b> Lush layers of aromas and flavors, including cocoa, cassis and ripe dark berries, with rich fruit and ripe tannins.	<b>\$35</b>
<b>Global Red - Clos Sainte-Anne</b> <b>Bordeaux, France</b> Deep ruby with aromas of black raspberry, cedar, spice box, tilled earth and violets.	<b>\$13</b>
<b>Pinot Noir - Hahn, California</b> Vibrant aromas of red and dark cherry, raspberry and plum with subtle touches of vanilla and toasted oak.	<b>\$12</b>

# CARDINAL'S CREST



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## Starters

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<b>BRW-SKI Fried Curds</b>	<b>\$14</b>
BRW-SKI Beer Batter, Scray Cheese Curds, Buttermilk Ranch	
<b>Baked Goat Cheese</b>	<b>\$15</b>
Mont Chèvre, Tomato, Sourdough	
<b>Golden Beet Tartar</b>	<b>\$12</b>
Pistachio, Dill, Horseradish, Yogurt, Lemon	
<b>Tomato Burrata</b>	<b>\$16</b>
Heirloom Tomatoes, BelGioioso Burrata, White Balsamic, Pine Nuts, Mixed Greens	
<b>Milwaukee Bavarian Pretzel</b>	<b>\$18</b>
Honey Mustard, Beer Cheese	
<b>Cheese &amp; Charcuterie</b>	<b>\$28</b>
Assorted Meats, Assorted Cheeses, Preserve, Olives, Mustard, Crackers, Crostini	
<b>Caviar Deviled Eggs</b>	<b>\$5</b>
Eggs, Island Creek Caviar, Mustard, Chives	

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## Seafood

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<b>New England Lobster Roll</b>	<b>\$20</b>
Lobster, Fennel, Celery, Radish, Old Bay, Lemon, Brioche	
<b>Agua Chili Verde</b>	<b>\$15</b>
Shrimp, Avocado, Serrano, Lime, Cucumber, Cilantro	
<b>Maine Jumbo Lump Crab Cakes</b>	<b>\$19</b>
Thai Chili Aioli	
<b>Octopus Crudo</b>	<b>\$15</b>
Spanish Octopus, Castelvetro Olives, Tomato, Chimichurri, Chili Oil	
<b>Smoked Salmon Spread</b>	<b>\$12</b>
Flatbread, House Pickles	
<b>Oysters on the Shell</b>	
Half Dozen	<b>\$28</b>
Dozen	<b>\$45</b>
Serano Mignonette, Lemon, Hot Sauce	
<b>Tin Fish Platter</b>	<b>\$33</b>
Mussels, Scallops, Pickles, Sourdough	

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Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness, especially if  
you have certain medical conditions.

A service charge of 20% will automatically be  
applied to parties of six or more.

# CARDINAL'S CREST



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## Beef | Pork | Poultry

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<b>Wagyu Burger</b>	<b>\$16</b>
1/3 Pound Wagyu Beef, Lettuce, Pickles, Onions, Bistro Sauce	
<b>Pork Belly Tacos</b>	<b>\$15</b>
Crispy Pork Belly, Flour Tortilla, Radish, Cilantro, Cotija, Scallions	
<b>"Cannibal Sandwich"</b>	<b>\$18</b>
Steak Tartare, Pickled Mustard Seed, Capers, Onion, Rye	
<b>Chicken Satay</b>	<b>\$12</b>
Chicken Breast, Spicy Peanut Sauce	

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## Flatbread Pizza

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<b>Mortadella &amp; Ricotta</b>	<b>\$16</b>
Pistachio, Olive Oil	
<b>Peach &amp; Prosciutto</b>	<b>\$16</b>
Ricotta, Honey Balsamic Pepper Reduction	

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## Sweets

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**Ask your server about our  
dessert options!**



**LEGACY  
HOTEL**

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