

The Last Kind Words Saloon Dinner Bell

APPETIZERS



- | | |
|---|--|
| MINER'S POTATO SKINS \$12
Cheddar & Jack, Bacon, Guacamole, Sour Cream,
Pico de Gallo | CHUCKWAGON CHILI \$11
Served Up Spicy in a Bread Bowl, Sour Cream, Shredded
Cheese |
| GRILLED FLATBREAD \$14 (v)
Sliced Mushrooms, Leaf Spinach, Grilled Onion,
Mozzarella, Tarragon Cream Sauce with Garlic and
Parmesan, Crumbled Goat Cheese | |
| SMOKED TROUT & TOAST \$14
Savory Avocado Spread, Capers, Tomato, Multi-Grain
Toast | DANTE'S CHICKEN WINGS \$14
Death Valley Mild or Hot with Cool Dip,
Celery and Carrot Sticks |
| MEAT & CHEESE BOARD \$19
Smoked Beef Brisket, Kielbasa, Pulled Pork
Cheeses, Pickles, Rustic Crackers, Grain Mustard | CLASSIC WEDGE SALAD \$13
Iceberg Lettuce Chock, Grape Tomatoes
Crumbled Bleu Cheese & Bacon, Chopped Chives |

STEAKS, CHOPS AND RIBS

SUSTAINABLY-SOURCED FRESH VEGETABLES

- | | |
|---|---|
| TOMAHAWK \$105
36 oz. Bone-In Ribeye, Roasted Tomato, Garlic Mashed Potato | RANCH HAND RIBEYE \$42
10 oz. Center Cut, Mushroom-Merlot Sauce, Baked Potato |
| BISON NEW YORK \$48
10 oz. Strip Loin, Herbed Butter, Baked Potato | PORK LOIN CHOP \$38
Wood Grilled, Date Chutney, Garlic Mashed Potato |
| PORTERHOUSE 16 oz. \$42
Mushroom Demi, Baked Potato and Vegetable of the day | HERBED HALF CHICKEN \$35
Lemon Butter Sauce, Mashed Potatoes and Green Beans |
| FILET 6 oz. \$40
Herb butter, Mashed Potatoes and Vegetable of the day | |
| BARBECUE BABY BACK RIBS Half Rack: \$30 / Full Rack: \$38
Wrangler Dry Rub, Prickly Pear BBQ Sauce, Navajo Farms Charro Beans, Green Apple Slaw | |

DEATH VALLEY SPECIALTIES

- | | | |
|--|--|---|
|  | 1849 PENNE (v) \$24 / Add Shrimp: \$12 or Chicken: \$10
Sun-Dried Tomato, Asparagus Tips, Shallot & Green Peas, Tarragon Cream |  |
| WILD ALASKAN SALMON \$36
Grilled Fillet, Sautéed Organic Spinach, Creamed Poblano-Corn Relish, Wild Rice | | |

ADDS AND SIDES \$8 Each

- POBLANO MACARONI and CHEESE (v)**
SAUTÉED MUSHROOMS and GRILLED ONION
BAKED POTATO, BUTTER, SOUR CREAM and CHIVES
- | | |
|-------------------------------|--------------------------------------|
| GARLIC MASHED POTATOES | BACON or CHEESE Plus \$1 Each |
|-------------------------------|--------------------------------------|

HOMESTYLE SWEETS \$9 Each

- | | |
|---------------------------|-------------------------------|
| APPLE PIE | FRESH BERRY COBBLER |
| BAKED VANILLA FLAN | SALTED CARAMEL BROWNIE |

MENU PRICES DO NOT INCLUDE GRATUITY OR STATE SALES TAX

Consuming Undercooked Meats, Poultry or Seafood Can Increase Your Risk of Contracting Foodborne Illness

(v) = vegetarian dish

The Last Kind Words Saloon Lunch Board

APPETIZERS

MINER'S POTATO SKINS \$12
Cheddar & Jack, Bacon, Guacamole, Sour Cream,
Pico de Gallo

GRILLED FLATBREAD \$14
Sliced Mushrooms, Leaf Spinach, Grilled Onion,
Mozzarella, Tarragon Cream Sauce with Garlic and
Parmesan, Crumbled Goat Cheese

SMOKED TROUT & TOAST \$14
Savory Avocado Spread, Capers, Tomato, Multi-Grain
Toast

MEAT & CHEESE BOARD \$19
Smoked Beef Brisket, Kielbasa, Pulled Pork
Cheeses, Pickles, Rustic Crackers, Grain Mustard

CHUCKWAGON CHILI \$11
Sour Cream, Cheese, Served Up Spicy in a Bread Bowl

CAMPFIRE QUESADILLA \$18
Double Stacked with Chicken Breast, Grated Jack
Guacamole, Sour Cream, Pico de Gallo

DANTE'S CHICKEN WINGS \$14
Death Valley Mild or Hot with Cool Dip

CLASSIC WEDGE SALAD \$13
Iceberg Lettuce Chock, Grape Tomatoes
Crumbled Bleu Cheese & Bacon, Chopped Chives

SANDWICHES, BURGERS AND SUCH

CHOICE OF FRIES, SWEET POTATO FRIES OR GREEN SALAD

SHRIMP PO' BOY \$19
Hand-Breaded Shrimp, Toasted French Loaf
Lettuce, Tomato, Rémoûlade, Sweet Pickles

FORTY-NINER BURGER \$17
Third-Pound Angus Patty, Jalapeño Brioche Bun
Smoked Strip Bacon, Sliced Cheddar, Arugula and
Truffle Oil

BEST VEGGIE SANDWICH \$22
Grilled Portobello, 12-Grain Bun, Roasted Red Pepper, Goat
Cheese

PULLED PORK SANDWICH \$18
Slow-Roasted Pork, Potato Roll, Green Apple Slaw

BARBECUE BABY BACK RIBS Half Rack: \$30 / Full Rack: \$38
Wrangler Dry Rub, Prickly Pear BBQ Sauce, Navajo Farms Charro Beans, Green Apple Slaw

BUFFALO CHICKEN \$19
Buttermilk-Battered Breast on Jalapeño Focaccia
Leaf Lettuce, Sliced Tomato & Onion

CHICKEN POT PIE \$25
Roasted Chicken, Potatoes & Carrots with Pastry Crust
Served Up Hot in a Skillet

HOMESTYLE SWEETS \$9 Each

APPLE PIE
BAKED VANILLA FLAN


FRESH BERRY COBBLER
SALTED CARAMEL BROWNIE

MENU PRICES DO NOT INCLUDE GRATUITY OR STATE SALES TAX

Consuming Undercooked Meats, Poultry or Seafood Can Increase Your Risk of Contracting Foodborne Illness



HARVEY DINING CAR
All meals en route
are served in the din-
ing car.
Breakfast and lunch-
eon, a la carte; dinner,
table d'hote.
This service, under
the management of
Mr. Fred Harvey, has a na-
tional reputation.



THE CALIFORNIA LIMITED

The Last Kind Words Saloon Tap House Eats

NOW ON TAP

WE OFFER CRAFT STYLE & OTHER RESPECTABLE BREWS / INQUIRE ABOUT OUR CURRENT SELECTION

"TONGUE LOOSENERS"

GIVE ONE OF OUR SIGNATURE DRINKS A TRY, OR REQUEST YOUR OWN FAVORITE

THE LAST KIND WORD \$12

James E. Pepper Bourbon, Sweet Vermouth, Lemon Juice, Sarsaparilla & Dash of Bitters Served Tall

LONESOME MULE \$10

James E. Pepper Bourbon & Ginger Beer Over Ice with Lime

DUST STORM \$10

Myers's Original Dark Rum & Sarsaparilla On the Rocks

JITNEY JUMBLE \$12

High West Double Rye, Cherry Brandy & Black Iced Tea Served Straight Up with Orange Wheel Garnish

GUNSMOKE \$12

Tanqueray Gin & Laphroaig 10-Year Scotch Straight Up

BUSTER BROWN \$11

James E. Pepper Bourbon, Lemon Juice & Orange Bitters Up

CORKSCREW \$12

Brander Sauvignon Blanc, Courvoisier VSOP & Cointreau Liqueur Served Over Ice with Orange Slice

"NOSE PAINT"

CHOOSE FROM OUR SAMPLING OF AMERICAN WHISKIES / ASK ABOUT OUR ENTIRE SPIRIT ASSORTMENT

High West *Prairie Bourbon* \$12

Eagle Rare *Single Barrel* \$12

James E. Pepper *1776 Bourbon* \$12

Michter's *American* \$12

High West *Barreled Manhattan* \$14

High West *Double Rye* \$12

We Provide Complete Cocktail Service Be Sure to Preview Our Glass Wine Lineup



APPETIZERS

SMOKED TROUT & TOAST \$14

Savory Avocado Spread, Capers, Tomato, Multi-Grain Toast

CHUCKWAGON CHILI \$11

Served Up Spicy in a Bread Bowl with Sour Cream and Shredded Cheese

MINER'S POTATO SKINS \$12

Cheddar & Jack, Bacon, Guacamole, Sour Cream, Pico de Gallo

DANTE'S CHICKEN WINGS \$14

Death Valley Mild or Hot with Cool Dip, Celery and Carrot Sticks

CAMPFIRE QUESADILLA \$18

Double Stacked with Chicken Breast, Grated Jack Cheese, Guacamole, Cilantro Cream, Pico de Gallo

MEAT & CHEESE BOARD \$19

Smoked Beef Brisket, Kielbasa, Pulled Pork Cheeses, Pickles, Rustic Crackers, Grain Mustard

CLASSIC WEDGE SALAD \$13

Iceberg Lettuce Chock, Grape Tomatoes Crumbled Bleu Cheese & Bacon, Chopped Chives

GRILLED FLATBREAD \$14

Sliced Mushrooms, Leaf Spinach, Grilled Onion, Mozzarella, Tarragon Cream Sauce with Garlic and Parmesan, Crumbled Goat Cheese

MENU PRICES DO NOT INCLUDE GRATUITY OR STATE SALES TAX

Consuming Undercooked Meats, Poultry or Seafood Can Increase Your Risk of Contracting Foodborne Illness

The Last Kind Words Saloon Oh-Be-Joyfuls

NOW ON TAP

WE OFFER CRAFT STYLE & OTHER RESPECTABLE BREWS / INQUIRE ABOUT OUR CURRENT SELECTION

BEER IN BOTTLE

Deschutes <i>Fresh Squeezed IPA</i> \$9	Rogue <i>Hazelnut Brown Nectar</i> \$9	
Einstök <i>Arctic Pale Ale</i> \$9	Budweiser or Bud Light \$6	Mission Brewery <i>Amber</i> \$8
Dos Equis <i>Lager</i> \$7	Corona <i>Extra</i> \$7	
Stone Brewing <i>Delicious IPA</i> \$9	Anchor Brewing <i>California Lager</i> \$8	

"TONGUE LOOSENERS"

GIVE ONE OF OUR SIGNATURE DRINKS A TRY, OR REQUEST YOUR OWN FAVORITE

THE LAST KIND WORD \$12

James E. Pepper Bourbon, Sweet Vermouth, Lemon Juice, Sarsaparilla & Dash of Bitters Served Tall

LONESOME MULE \$10

James E. Pepper Bourbon & Ginger Beer Over Ice with Lime

DUST STORM \$10

Myers's Original Dark Rum & Sarsaparilla On the Rocks

JITNEY JUMBLE \$12

High West Double Rye, Cherry Brandy & Black Iced Tea Served Straight Up with Orange Wheel Garnish

GUNSMOKE \$12

Tanqueray Gin & Laphroaig 10-Year Scotch Straight Up

BUSTER BROWN \$11

James E. Pepper Bourbon, Lemon Juice & Orange Bitters Up

CORKSCREW \$12

Brander Sauvignon Blanc, Courvoisier VSOP & Cointreau Liqueur Served Over Ice with Orange Slice

"NOSE PAINT"

CHOOSE FROM OUR SAMPLING OF SMALL BATCH AND BOUTIQUE AMERICAN WHISKIES

High West <i>Prairie Bourbon</i> \$12	Eagle <i>Rare Single Barrel</i> \$12	James E. Pepper <i>1776 Bourbon</i> \$12
Michter's <i>American</i> \$12	High West <i>Barrelled Manhattan</i> \$14	High West <i>Double Rye</i> \$12

We Provide Complete Cocktail Service | Ask About Our Entire Spirit Assortment

WINE BY THE GLASS

WINE & FOOD FORM A GRAND PARTNERSHIP / HAVE A TASTE FROM OUR RANGE OF VINTNERS

Donati Chardonnay <i>Sisters Forever Unoaked</i> , Central Coast \$9	
Angels & Cowboys Rosé, Sonoma \$10	Brander Sauvignon Blanc, Santa Ynez \$9
J Lohr Pinot Noir, Central Coast \$11	Apothic Red, California \$10
Eberle Cabernet Sauvignon, Paso Robles \$12	

MENU PRICES DO NOT INCLUDE GRATUITY OR STATE SALES TAX

The Last Kind Words Saloon Wine & Thou

BY THE GLASS

WINE & FOOD FORM A GRAND PARTNERSHIP / HAVE A TASTE FROM OUR RANGE OF VINTNERS

Donati Chardonnay *Sisters Forever Unoaked*, Central Coast \$9

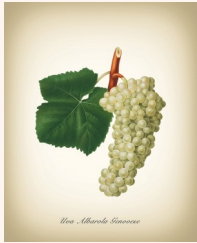
Angels & Cowboys Rosé, Sonoma \$10

Brander Sauvignon Blanc, Santa Ynez \$9

J Lohr Pinot Noir, Monterey \$11

Apothic Red, California \$10

Eberle Cabernet Sauvignon, Paso Robles \$12



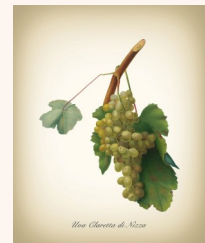
SPARKLING TO START

“A GOOD BOTTLE OF BUBBLY BECKONS ALL THAT’S OPTIMISTIC IN LIFE”

La Marca Prosecco, Italy \$60

Jaume Serra *Cristalino*, Spain \$9/Split

Bailly Lapierre Crémant de Bourgogne *Égarade Brut*, France \$67



WHITE

“A SIP OF FINE WINE MAKES MY HEART SING OF LOVE”

Trefethen Family Vineyards Chardonnay, Napa Valley *Oak Knoll District* \$70

Saintsbury Chardonnay, Carneros \$57

True Myth, Edna Valley *Paragon Vineyard* \$50

Carr Sauvignon Blanc, Santa Ynez *Los Olivos District* \$53

Trentadue Sauvignon Blanc *OPR*, California \$47

Antiquum Farm Pinot Gris *Daisy*, Willamette \$65

Rabble Pinot Gris, Santa Maria *Murmur Vineyard* \$55

C.H. Berres Riesling *Estate Bottled*, Germany \$41

Adegas Morgadío Albariño, Spain \$40

RED

AIN'T NOTHIN' GOES BETTER WITH THAT STEAK YOU BE CHEWIN' / SEEK A PAIRING SUGGESTION

MacMurray Ranch Pinot Noir, Russian River Valley \$70

Hope & Grace Pinot Noir, Russian River Valley \$60

Cedar & Salmon Pinot Noir, Willamette Valley \$60

Felino Cabernet Sauvignon, Argentina \$50

Brave & Maiden Cabernet Sauvignon, Santa Ynez \$55

Paoletti *Piccolo Cru'*, Calistoga \$65

Dry Creek Cabernet Sauvignon, Dry Creek Valley \$70

Orin Swift *Palermo*, Napa Valley \$90

Rabble Cabernet Sauvignon, Paso Robles \$65

Tooth & Nail *The Fiend*, Paso Robles \$73

Alamos Malbec, Argentina \$40

Trefethen Merlot, Napa Valley \$85

Trentadue Zinfandel *La Storia*, Sonoma \$55

Eberle Syrah *Steinbeck Vineyard*, Paso Robles \$60

Angels & Cowboys *Proprietary Red*, Sonoma \$53

PORT TO FINISH

SWEET, DENSE AND BRACING / LIKE LUSCIOUS LIQUID RAISINS IN A GLASS

Sandeman *Founder's Reserve*, Portugal \$7

Fonseca Aged Tawny *10 Year Old*, Portugal \$12

MENU PRICES DO NOT INCLUDE GRATUITY OR STATE SALES TAX

