

# The Last Kind Words Saloon Dinner Bell

## APPETIZERS

MINER’S POTATO SKINS    \$11  
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    \$46  
10 oz. Center Cut, Mushroom-Merlot Sauce, Baked Potato

BISON NEW YORK    \$55  
10 oz. Strip Loin, Herbed Butter, Baked Potato

PORK LOIN CHOP    \$42  
Wood Grilled, Date Chutney, Garlic Mashed Potato

PORTERHOUSE 16 oz.    \$48  
Mushroom Demi, Baked Potato and Vegetable of the day

HERBED HALF CHICKEN    \$37  
Lemon Butter Sauce, Mashed Potatoes and Green Beans

FILET 6 oz.    \$48  
Herb Butter, Mashed Potatoes and Vegetable of the Day

BARBECUE BABY BACK RIBS    Half Rack: \$36 / Full Rack: \$42  
Wrangler Dry Rub, Prickly Pear BBQ Sauce, Navajo Farms Charro Beans, Green Apple Slaw



## DEATH VALLEY SPECIALTIES



1849 PENNE (v)    \$24 / Add Shrimp: \$14 or Chicken: \$12  
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

APPLE PIE    \$11  
BAKED VANILLA FLAN    \$12

FRESH BERRY COBBLER    \$12  
SALTED CARAMEL BROWNIE    \$12

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



SERVED 11:00 AM — 2:00 PM

## APPETIZERS

MINER'S POTATO SKINS \$11

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 \$17

## 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 \$23

Hand-Breaded Shrimp, Toasted French Loaf  
Lettuce, Tomato, Rémoulade, Sweet Pickles

FORTY-NINER BURGER \$21

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 \$19

## Slow-Roasted Pork, Potato Roll, Green Apple Slaw

BARBECUE BABY BACK RIBS    Half Rack: \$36

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

APPLE PIE \$11

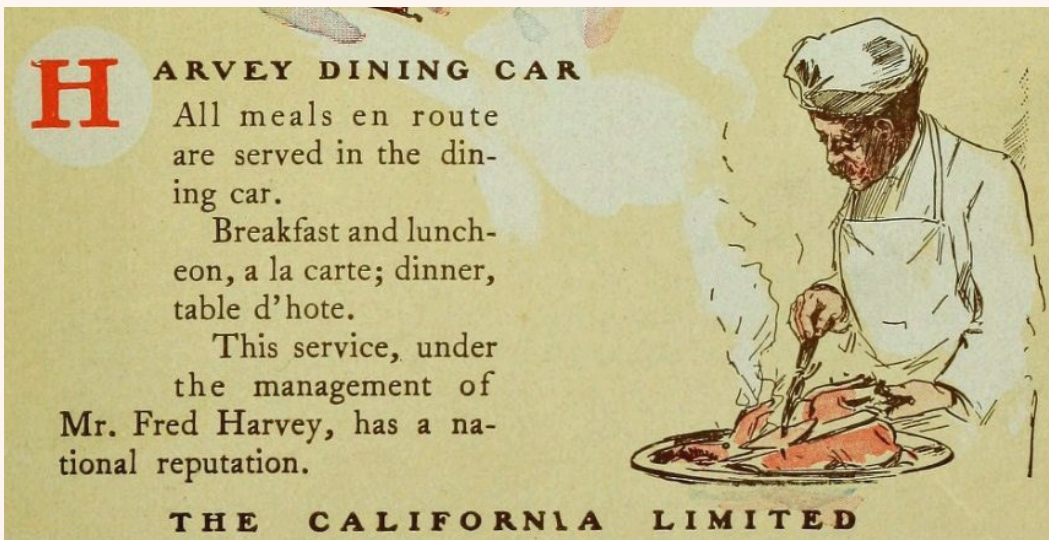
BAKED VANILLA FLAN \$12

FRESH BERRY COBBLER \$12

SALTED CARAMEL BROWNIE \$12

**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 🐮 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 COOLER \$12

Vodka, Sparkling Cider, Splash of Cranberry Juice Over Ice with a Slice of Lime

### 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

### COWBOY COOLER \$12

Tequila, Orange Juice, Pineapple Juice, Splash of Sprite Over Ice with an Orange Slice

### GUNSMOKE \$12

Tanqueray Gin & Laphroaig 10-Year Scotch Straight Up

### COWGIRL COOLER \$11

Gin, Peach Schnapps, Splash of Sprite Over Ice

### 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

### MINER’S POTATO SKINS \$11

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

### CAMPFIRE QUESADILLA \$17

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

### DANTE’S CHICKEN WINGS \$14

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

### PASSTIME BURGER \$14

1/4 lb Beef Patty with Lettuce, Tomato, and Onion. Served with French Fries, Sweet Potato Fries, or a Side Salad  
Add Cheese \$1 / Add Bacon \$1

### CHUCKWAGON CHILI \$11

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

### CLASSIC WEDGE SALAD \$13

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

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# 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	
Sierra Nevada <i>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>Steam Beer</i>			\$8

## “TONGUE LOOSENERS”

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

THE LAST KIND WORD COOLER	\$12
Vodka, Sparkling Cider, Splash of Cranberry Juice Over Ice with a Slice of Lime	
LONESOME MULE	\$10
James E. Pepper Bourbon & Ginger Beer Over Ice with Lime	Myers’s Original Dark Rum & Sarsaparilla On the Rocks

COWBOY COOLER	\$12
Tequila, Orange Juice, Pineapple Juice, Splash of Sprite Over Ice with an Orange Slice	
GUNSMOKE	\$12
Tanqueray Gin & Laphroaig 10-Year Scotch Straight Up	COWGIRL COOLER \$11
Gin, Peach Schnapps, Splash of Sprite Over Ice	

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 Rare <i>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	

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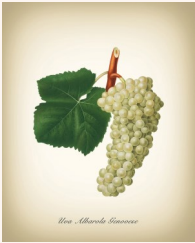


# The Last Kind Words Saloon🐮 Wine & Thou

## BY THE GLASS

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

Donati Chardonnay <i>Sisters Forever Unoaked</i> , 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	\$45	Jaume Serra <i>Cristalino</i> , Spain	\$12/Split
Bailly Lapierre Crémant de Bourgogne <i>Égarade Brut</i> , France			\$40



## WHITE

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

Trefethen Family Vineyards Chardonnay, Napa Valley			\$75
Saintsbury Chardonnay, Carneros	\$68	True Myth Chardonnay, Edna Valley	\$50
Carr Sauvignon Blanc, Santa Ynez	\$72	Trentadue Sauvignon Blanc, California	\$47
Antiquum Farm Pinot Gris, Willamette	\$90	Rabble Pinot Gris, Santa Maria	\$62
C.H. Berres Riesling <i>Estate Bottled</i> , Germany	\$55	Adegas Morgadío Albariño, Spain	\$55

## RED

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

MacMurray Ranch Pinot Noir, Russian River Valley			\$92
Hope & Grace Pinot Noir, Russian River Valley	\$85	Cedar & Salmon Pinot Noir, Willamette Valley	\$70
Felino Cabernet Sauvignon, Argentina	\$60	Brave & Maiden Cabernet Sauvignon, Santa Ynez	\$80
Paoletti Cabernet Sauvignon Blend, Calistoga	\$95	Dry Creek Cabernet Sauvignon, Dry Creek Valley	\$82
Orin Swift Cabernet Sauvignon, Napa Valley	\$150	Rabble Cabernet Sauvignon, Paso Robles	\$65
Tooth & Nail Merlot Blend, Paso Robles	\$75	Alamos Malbec, Argentina	\$40
Trefethen Merlot, Napa Valley	\$80	Trentadue Zinfandel, Sonoma	\$70
Eberle Syrah, Paso Robles	\$75	Angels & Cowboys <i>Proprietary Red</i> , Sonoma	\$60

## PORT TO FINISH

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

Sandeman <i>Founder’s Reserve</i> , Portugal	\$7	Fonseca Aged Tawny <i>10 Year Old</i> , Portugal	\$12
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