

# THE LAST KIND WORDS SALOON

## DINNER STARTERS

### CLASSIC CAESAR SALAD \$11

Chopped Romaine, Crispy Pancetta, Parmigiano-Reggiano Cheese, Anchovy Filets with a side of Grilled Lemon

### SIGNATURE SHRIMP COCKTAIL \$17

Four Large Prawns with Prosecco Shaved Ice, House made Cocktail Sauce and a Lemon Garnish

### THE "LKWS" SALAD \$12

Leaves of Endive, dressed with a Dijon Vinaigrette, Roma Tomatoes, Point Reyes Blue Cheese Crumbles, Garnished with Chives

### BORAX TEAM CHILI \$11

Served up Spicy in a Bread Bowl, Sour Cream, Shredded Cheese—also available as a "cup" for \$7

### STEAKHOUSE WEDGE SALAD \$13

Iceberg Wedge topped with Cherry Tomatoes, Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon Bits

### HOUSEMADE CRAB CAKE \$14

Served on a bed of Greens with a Roasted Red Pepper Remoulade

### FRIED CALAMARI \$15

House Breaded tossed with Sliced Roasted Red and Cherry Peppers, Green Olives over a bed of Aioli

## STEAKS

*Make it a Surf & Turf!*

*Add 3 Prawns for an additional \$12 or  
a Crab Cake for \$10*

### ESPRESSO RUBBED FLAT IRON \$38

8 oz. Sliced Flat Iron Steak  
Served with a Chipotle Butter

### CHOICE FILET MIGNON

6 oz. \$39 / 10 oz. \$48

### RANCH HAND RIBEYE \$42

14 oz. Center Cut

### PORTERHOUSE \$52

20 oz. Choice

### BISON NEW YORK \$55

10 oz. Strip Loin

### CHOICE OF SAUCE

*Béarnaise \* Bordelaise \* Bourbon Peppercorn*

*Add Sauteed Mushrooms & Onions for \$6*

## RANCH SPECIALITIES

### PISTACHIO PESTO PASTA (V) \$26

House made Pesto tossed with Sun Dried Tomatoes, Fresh Asparagus and Fettuccini Noodles

Add PRAWNS (3) \$12 or CHICKEN \$10

### PORK LOIN CHOP \$42

Wood Grilled Center Cut Bone in Pork Chop  
Served with Savory Date Chutney

### BARBEQUED BABY BACK RIBS

Half Rack \$36 / Full Rack \$45

Wrangler Dry Rub, Prickly Pear BBQ Sauce,  
Ranch Charro Beans, Traditional Cole Slaw

### MESQUITE RUBBED CHICKEN \$37

Grilled Dry Rubbed Chicken Breast over a bed of  
Black Bean, Poblano, and Corn Risotto

### ATLANTIC SALMON \$36

Grilled Fillet, over a Spring Cous Cous served with a  
Lemon Dill Sauce

## ON THE SIDE \$9

### LOBSTER MACARONI & CHEESE \$11

BAKED POTATO

CRISPY BRUSSEL SPROUTS & PANCETTA

GARLIC MASHED POTATO

BOURSIN CREAMED SPINACH

ROASTED ASPARAGUS & LEMON OIL

## HOMESTYLE DESSERTS

### KEY LIME PARFAIT \$11

CITRUS CRÈME BRULEE \$11

FRESH BERRIES AND CUSTARD \$11

FLOURLESS CHOCOLATE TORTE \$12

Served with a Scoop of Chocolate Ice Cream

Menu Prices Do Not Include Gratuity or State Sales Tax

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

(V) = Vegan Dish

## WINES BY THE GLASS

<p><b>WILLIAM HILL CHARDONNAY</b>, Napa \$11 <i>Butterscotch and praline aroma with a creamy lemon finish</i></p> <p><b>TALBOTT "KALI HART" CHARDONNAY</b>, Carmel \$12 <i>Toffee and dried pineapple aroma with a full to medium body</i></p> <p><b>DRY CREEK DRY CHENIN BLANC</b>, Sonoma \$10 <i>Honeydew melon, white peach and watermelon rind aroma</i></p> <p><b>ANGELS &amp; COWBOYS ROSÉ</b>, Sonoma \$10 <i>Delicate aroma with flavors of tart cherries and minerals</i></p>	\$11	<p><b>APOTHIC RED</b>, California \$10 <i>Blend of Cabernet Sauvignon, Merlot, Syrah, and Zinfandel</i></p> <p><b>MEIOMO PINOT NOIR</b>, California \$12 <i>Bright strawberry and jammy fruit, mocha and vanilla</i></p> <p><b>TALBOTT "LOGAN" PINOT NOIR</b>, Carmel \$14 <i>Aromas of cherry and blackberry combined with vanilla, and cinnamon</i></p> <p><b>EBERLE CABERNET SAUVIGNON</b>, Paso Robles \$13 <i>Blackberry jam, plum, and toasty oak with a long finish</i></p>	\$10
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## SPARKLING

<p><b>La MARCA PROSECCO</b>, Italy \$45</p> <p><b>BAILLY LAPIERRE CREMANT de BOURGOGNE Égarade Brut</b>, France \$40</p>	\$45	<p><b>JAUME SERRA CRISTALINO</b>, Spain \$12/split</p>	\$12/split
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## WHITES

**TREFETHEN FAMILY VINEYARDS CHARDONNAY**, Napa Valley \$75  
*Light-bodied, vanilla & biscuits, flavors of green apple & mango*

<p><b>SAINTSBURY CHARDONNAY</b> \$68 Carneros <i>Peach, jasmine &amp; lemon with a long finish</i></p> <p><b>TALBOTT "KALI HART" CHARDONNAY</b> \$50 Carmel Valley <i>Toffee and dried pineapple aroma with a full to medium body</i></p> <p><b>CARR SAUVIGNON BLANC</b> \$72 Santa Ynez <i>Full-bodied with peach, blood orange &amp; nutmeg</i></p> <p><b>TRENTADUE "OPR" SAUVIGNON BLANC</b> \$47 California <i>Bright citrus &amp; apple with traces of apricot &amp; melon</i></p>	\$68	<p><b>VINA ROBLES VIOGNIER</b> \$62 Paso Robles <i>Grapefruit and guava with hints of passionfruit and lime zest</i></p> <p><b>ANTIQUUM FARM "Daisy" PINOT GRIS</b> \$90 Willamette Valley <i>Citrus &amp; floral components blend with fruit &amp; lemon curd in this uniquely produced wine</i></p> <p><b>ADEGAS MORGADIO ALBARINO</b> \$55 Spain <i>Elegant &amp; dry with pear, quince &amp; almond flavors</i></p> <p><b>C.H. BERRES RIESLING</b>, Estate Bottled \$55 Germany <i>Fresh &amp; vibrant but not too sweet with flavors of apple</i></p>	\$62
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## STEAKHOUSE REDS

<p><b>MacMURRAY RANCH PINOT NOIR</b> \$92 Russian River Valley <i>Raspberry, cherry, red currant &amp; boysenberry with a touch of oak</i></p> <p><b>HOPE &amp; GRACE PINOT NOIR</b> \$85 Russian River Valley <i>Ripe cherry &amp; strawberry with cinnamon, vanilla &amp; cola</i></p> <p><b>CEDAR &amp; SALMON PINOT NOIR</b> \$70 Willamette Valley, OR <i>Red plum &amp; red cherry with a dash of herbs</i></p> <p><b>FELINO CABERNET SAUVIGNON</b> \$60 Argentina <i>Ripe red fruits with spicy notes of tobacco &amp; eucalyptus</i></p> <p><b>BRAVE &amp; MAIDEN CABERNET SAUVIGNON</b> \$80 Santa Ynez <i>Flavors of blackberry, cassis, plum currant, spice &amp; tobacco</i></p> <p><b>PAOLETTI Piccolo Crú, CABERNET SAUVIGNON BLEND</b> \$95 Calistoga <i>Cabernet, Merlot, Malbec, Cabernet Franc, Petit Verdot</i></p> <p><b>DRY CREEK CABERNET SAUVIGNON</b> \$82 Dry Creek Valley <i>Full-bodied Bordeaux style wine with rick, elegant flavor</i></p> <p><b>ORIN SWIFT Palermo CABERNET SAUVIGNON</b> \$150 Napa Valley <i>Ripe cassis and blackberry with cocoa, oak &amp; fir</i></p>	\$92	<p><b>RABBLE CABERNET SAUVIGNON</b> \$65 Paso Robles <i>Plum, cherry, blackberry with cocoa, cola, vanilla &amp; cedar</i></p> <p><b>TOOTH &amp; NAIL, The Fiend, MERLOT BLEND</b> \$75 Paso Robles <i>Merlot, cabernet sauvignon &amp; petite sirah</i></p> <p><b>TREFETHEN MERLOT</b> \$80 Napa Valley <i>Silky &amp; bright with flavors of raspberry, plum &amp; black pepper</i></p> <p><b>ALAMOS MALBEC</b> \$40 Argentina <i>Aromas of violet &amp; plum with flavors of cherry &amp; blackberry</i></p> <p><b>TRENTADUE ZINFANDEL</b> \$70 Sonoma <i>Cherry, blueberry, plum &amp; raisin with vanilla &amp; slight toast</i></p> <p><b>EBERLE SYRAH</b> \$75 Paso Robles <i>Full-bodied with flavors of blueberry, blackberry &amp; a hint of espresso</i></p> <p><b>ANGELS &amp; COWBOYS Proprietary Red</b> \$60 Sonoma <i>Berry fruit with violets, hibiscus, black currant &amp; plum</i></p>	\$65
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## RANCH SIGNATURE COCKTAILS

### **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' 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 an Orange Slice*

## FEATURED WHISKEY

### **HIGH WEST** *Prairie Bourbon* \$12

*Complex blend of straight bourbons producing an aromatic whiskey*

### **HIGH WEST** *Barrelled Manhattan* \$14

*Blend of rye whiskey, sweet vermouth and bitters*

### **HIGH WEST** *Double Rye* \$12

*Blend of two rye whiskeys and crafted to be spicy*

### **EAGLE RARE** *Single Barrel* \$12

*Distinct flavor notes of almonds and cocoa*

### **JAMES E. PEPPER** *1776 Bourbon* \$12

*Flavors of vanilla, honey, baking spice, stewed fruit and cocoa*

## BREWS ON TAP

LOCAL CRAFT BREWS AND NATIONAL FAVORITES

## BEER IN BOTTLE

- DESCHUTES** *Fresh Squeezed IPA* \$9  
**STONE BREWING** *Delicious IPA* \$9  
**SIERRA NEVADA** *Pale Ale* \$9  
**MISSION BREWERY** *Amber* \$8  
**ANCHOR BREWING** *Steam Beer* \$8  
**ROGUE BREWING** *Hazelnut Brown* \$9  
**BUDWEISER** or **BUD LIGHT** \$6  
**CORONA** *Extra* \$7  
**DOS EQUIS** *Lager* \$7

## WINE BY THE GLASS

- DONATI CHARDONNAY**, Central Coast \$9  
*Tropical and citrus aroma with a crisp finish*
- BRANDER SAUVIGNON BLANC**, Santa Ynez \$9  
*Well balanced with tropical, herbal and citrus notes*
- ANGELS & COWBOYS ROSÉ**, Sonoma \$10  
*Delicate aroma with flavors of tart cherries and minerals*
- J LOHR PINOT NOIR**, Central Coast \$11  
*Red cherry, plum and vanilla oak*
- APOTHIC RED**, California \$10  
*Blend of Cabernet Sauvignon, Merlot, Syrah, and Zinfandel*
- EBERLE CABERNET SAUVIGNON**, Paso Robles \$12  
*Blackberry jam, plums, and toasty oak with a long finish*

## APPETIZERS

**MINER'S POTATO SKINS** \$11  
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

**CHUCKWAGON CHILI** \$11  
Served up Spicy in a Bread Bowl, Sour Cream,  
Shredded Cheese

**CAMPFIRE QUESADILLA** \$17  
Chicken Breast, Grated Jack Cheese, Guacamole,  
Cilantro Cream, Pico de Gallo

**PASSTIME BURGER** \$14  
1/4 lb Beef Patty with Lettuce, Tomato and Onion.  
Choice of French Fries, Sweet Potato Fries or Side Salad  
Add Cheese \$1 / Add Bacon \$1

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

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**LONESOME MULE** \$10  
*James E. Pepper Bourbon & Ginger Beer over Ice with Lime*

**DUST STORM** \$10  
*Myers' Original Dark Rum & Sarsaparilla on the Rocks*

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

**GUNSMOKE** \$12  
*Tanqueray Gin & Laphroaig 10-Year Scotch Straight Up*

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*Gin, Peach Schnapps, Splash of Sprite over Ice*

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# LUNCH

## APPETIZERS

**MINER'S POTATO SKINS** \$11  
Cheddar & Jack, Bacon, Guacamole, Sour Cream, Pico de Gallo

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

**DANTE'S CHICKEN WINGS** \$14  
Death Valley Mild or Hot with Cool Dip, Celery and Carrot Sticks

**CHUCKWAGON CHILI** \$11  
Served up Spicy in a Bread Bowl, Sour Cream, Shredded Cheese

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

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

**CAMPFIRE QUESADILLA** \$17  
Chicken Breast, Grated Jack Cheese, Guacamole, Cilantro Cream, Pico de Gallo

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

## SANDWICHES, BURGERS AND SUCH

Choice of Fries, Sweet Potato Fries or Side Salad

**SHRIMP PO' BOY** \$23  
Hand-Breaded Shrimp, Toasted French Loaf, Lettuce, Tomato, Rémooulade, Sweet Pickles

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

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

**FORTY-NINER BURGER** \$21  
Third-pound Patty, Jalapeño Brioche Bun, Smoked Bacon, Sliced Cheddar, Arugula and Truffle Oil

**PULLED PORK SANDWICH** \$19  
Slow-Roasted Pork, Potato Roll, Green Apple Slaw

**CHICKEN POT PIE** \$25  
Roasted Chicken, Potatoes & Carrots with Pastry Crust served in a Skillet

**BARBEQUED BABY BACK RIBS, Half Rack** \$36  
Prickly Pear BBQ Sauce, Navajo Farms Charro Beans, Green Apple Slaw

## HOMESTYLE SWEETS

APPLE PIE \$11

BAKED VANILLA FLAN \$12

FRESH BERRY COBBLER \$12

SALTED CARAMEL BROWNIE \$12