

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

BORAX TEAM CHILI \$11

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

WEDGE SALAD GF \$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 Cajun Remoulade

FRIED CALAMARI \$15

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

STEAKS

Make it a Surf & Turf!

Add 3 Prawns for an additional \$12

or a Crab Cake for \$10

ESPRESSO RUBBED FLAT IRON GF \$38

8 oz. Sliced Flat Iron Steak

Served with a Chipotle Butter

RANCH HAND RIBEYE GF \$42

14 oz. Center Cut

CHOICE OF SAUCE

Béarnaise GF

Bordelaise

Bourbon Peppercorn

Add Sautéed 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

CHICKEN \$10

BARBEQUED BABY BACK RIBS GF

Half Rack \$36 / Full Rack \$45

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

ATLANTIC SALMON \$36

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

ON THE SIDE \$9

BAKED POTATO GF

CRISPY BRUSSEL SPROUTS & PANCETTA

GARLIC MASHED POTATO GF

GREEN BEAN CASSEROLE

HOMESTYLE DESSERTS

KEY LIME PARFAIT \$11

CITRUS CRÈME BRULEE GF \$11

FRESH BERRIES AND CUSTARD GF \$11

FLOURLESS CHOCOLATE TORTE GF \$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 (GF) = Gluten free

WINES BY THE GLASS

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

<p>La MARCA PROSECCO, Italy \$45</p> <p>BAILLY LAPIERRE CREMANT de BOURGOGNE Égarade Brut, France \$40</p>	\$45	<p>JAUME SERRA CRISTALINO, 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>SAINTSBURY CHARDONNAY \$68 Carneros <i>Peach, jasmine & lemon with a long finish</i></p> <p>TALBOTT "KALI HART" CHARDONNAY \$50 Carmel Valley <i>Toffee and dried pineapple aroma with a full to medium body</i></p> <p>CARR SAUVIGNON BLANC \$72 Santa Ynez <i>Full-bodied with peach, blood orange & nutmeg</i></p> <p>TRENTADUE "OPR" SAUVIGNON BLANC \$47 California <i>Bright citrus & apple with traces of apricot & melon</i></p>	\$68	<p>VINA ROBLES VIOGNIER \$62 Paso Robles <i>Grapefruit and guava with hints of passionfruit and lime zest</i></p> <p>ANTIQUUM FARM "Daisy" PINOT GRIS \$90 Willamette Valley <i>Citrus & floral components blend with fruit & lemon curd in this uniquely produced wine</i></p> <p>ADEGAS MORGADIO ALBARINO \$55 Spain <i>Elegant & dry with pear, quince & almond flavors</i></p> <p>C.H. BERRES RIESLING, Estate Bottled \$55 Germany <i>Fresh & vibrant but not too sweet with flavors of apple</i></p>	\$62
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STEAKHOUSE REDS

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