

THE LAST KIND WORDS SALOON BREAKFAST

HOUSE SPECIALTIES

Sunrise Sandwich \$16

egg & cheddar w. your choice of bacon, sausage or spinach
on a croissant w. cajun aioli

Southwest Burrito \$19

scrambled egg, shredded cheese, chorizo potatoes, wrapped
in a flour tortilla, topped with queso sauce

Cinnamon Waffles \$18

waffles drizzled w. a house made icing & choice of bacon or
sausage

The 1849 Breakfast \$18

two eggs, any style, breakfast potatoes, choice of meat &
toast

OMELETTE

Choose Three \$19

bacon, sausage, cheddar, swiss, tomato, onion, spinach,
3 farm fresh eggs, or egg whites, served with breakfast potatoes & choice of
toast

SIDES & BEVERAGES

coffee, 100% Rainforest Alliance ...\$4.50

milk 2%...\$5.00

hot or iced tea...\$4.50

assorted juices...\$6.00

oatmeal w. brown sugar & rasins...\$8.00

assorted cold cereal...\$8.00

applewood smoke bacon or sausage patties...\$6.00

toast or english muffin...\$5.00

** Our menu prices do not include Gratuity or Tax

Consuming Uncooked Meats, Poultry or Seafood may increase your risk of foodborne illness

THE LAST KIND WORDS SALOON DINNER

STARTERS

Kale Salad / \$15

tuscan kale, roasted brussel sprouts, candied walnuts, goat cheese, dried cranberries, red onion, tossed in a house made maple mustard vinaigrette

Classic Caesar Salad/ \$16

chopped romaine, crispy pancetta, parmigiana reggiano cheese, croutons & anchovy filets

Housemade Crab Cakes / \$17

two crab cakes on a bed of greens, served with cajun remoulade sauce

Borax Team Chili / \$12

house recipe, topped with shredded cheddar & sour cream
add a bread bowl for \$4

RANCH SPECIALTIES

Espresso Rubbed Flat Iron (GF) \$43

8oz. sliced flat iron steak
served w. mashed potatoes & asparagus, topped with chipotle butter

Filet Mignon (GF) / \$48

8oz. center cut
served w. a baked potato & asparagus

Pistachio Pesto Pasta (V) / \$31

housemade pesto tossed with cherry tomatoes, button mushrooms, spinach & fettuccine noodles
add chicken \$9
add prawns (3) \$12

Barbequed Baby Back Ribs (GF)

half rack \$38 / full rack \$58

wrangler dry rub, prickly pear bbq sauce, ranch charro beans & cole slaw

Prickly Pear Salmon / \$39

grilled salmon fillet w. rice pilaf, asparagus & glazed w. prickly pear reduction

HOMESTYLE DESSERTS

Key Lime Parfait / \$11

Flourless Chocolate Torte (GF) / \$12

add a scoop of ice cream to any dessert for \$3

THE LAST KIND WORDS SALOON LUNCH

HANDHELDS

*comes with a choice of french fries, sweet potato fries,
or coleslaw*

French Dip \$20

sliced prime rib covered in melted swiss cheese & served with
homemade au jus

Angus 1/2 Pound Burger \$19

with choice of cheese, lettuce, tomato, grilled onion,
peppercorn aioli on a brioche bun

with bacon \$20

Black Bean Burger \$17

with lettuce, tomato, grilled onion, red pepper jelly on a
brioche bun

Buffalo Chicken Sandwich \$19

fried chicken breast tossed in buffalo sauce, drizzled in blue
cheese dressing w. lettuce, tomato, blue cheese crumbles on
a brioche bun

SIDES & BEVERAGES

coffee, 100% Rainforest Alliance ...\$4.50

milk 2%....\$5.00

hot or iced tea....\$4.50

assorted juices....\$6.00

soda...\$3.50

french fries....\$4.50

sweet potato fries....\$3.50

coleslaw....\$3.50

side salad....\$4.50

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