

The LAST KIND WORDS



SALOON

STARTERS & Salads

- GF** SOUTHWEST CAESAR SALAD 15
ROMAINE | TORTILLA STRIPS | BLACK BEAN & CORN SUCCOTASH | COTIJA CHEESE | SOUTHWEST CAESAR DRESSING
ADD CHICKEN8
- GF** SALOON WEDGE SALAD 15
- V** ICEBERG LETTUCE | CHERRY TOMATO | FETA | JALAPENO GREEN GODDESS DRESSING
- ONION RINGS 12
BEER BATTERED | SOUTHWEST SAUCE
- MAC & CHEESE 12
- DYNAMITE SHRIMP 17
TEMPURA BATTERED SHRIMP | SWEET & TANGY SAUCE
- CHICKEN WINGS 22
WHISKEY BBO, HONEY SIRACHA, OR BUFFALO BLUE CHEESE | CARROT | CELERY
- GF** TACOS AL CARBON 22
CHICKEN OR CARNE ASADA | PICO DE GALLO | LIME CREMA | SALSA VERDE | CILANTRO
- CAMPFIRE FUNDIDO 14
SMOKEY CHEESE SAUCE | SEASONED GROUND BEEF CHORIZO | LIME CREMA | GUACAMOLE | PICO DE GALLO | CORN CHIPS
- GF** BISON CHILI BOWL 13
SOUTHWEST STYLE CHILI | AMERICAN BISON | COTIJA CHEESE
- GF** PLANT BASED RANCH CHILI 13
- VG** ZESTY PLANT BASED CHILI | TORTILLA STRIPS

BURGERS

SERVED WITH LETTUCE | TOMATO | ONION FRENCH FRIES | HOUSEMADE PICKLES

- 1/2 LB AMERICAN BISON BURGER 27
CHEDDAR CHEESE
- BLACK BEAN BURGER 21

MAINS

Served with Chef's Selection of Potato & Seasonal Vegetable

- 8 OUNCE **GF** FLAT IRON STEAK 39
CILANTRO COMPOUND BUTTER
- 10 OUNCE **GF** NEW YORK STRIP 55
ROASTED GARLIC & ONION COMPOUND BUTTER
- 6 OUNCE **GF** FILET OF BEEF 59
HONEY, CHILI & LIME COMPOUND BUTTER
- GF** HALF RACK PORK RIBS 39
WHISKEY BBO SAUCE
- GF** ROASTED CHICKEN 29
GARLIC CHICKEN JUS
- SALMON 36
SMOKED GARLIC & CARROT PUREE
- V** PAPPARDELLE PASTA 26
SMOKED CONFIT GRAPE TOMATOES | ASPARAGUS | WHITE WINE BUTTER SAUCE | GARLIC BREAD
ADD CHICKEN.....8

House Made

DESSERTS

- FLOURLESS CHOCOLATE CAKE \$12
BERRY COMPOTE | CHANTILLY CREAM
- ICE CREAM \$8
CHOCOLATE | VANILLA | DAIRY FREE MANGO



SPECIALTY COCKTAILS

FRED HARVEY MULE 15

VODKA, LIME, GINGER BEER

WILLIAM JACKSON PALMER 15

GIN, HONEY, LEMON

PRICKLY PEAR MARGARITA 17

TEQUILA, COINTREAU, PRICKLY PEAR,
HOUSE SOUR, LIME, TAJIN RIM

FREDERICK REMINGTON
OLD FASHIONED 15

BOURBON, BITTERS, SUGAR, ORANGE PEEL

HERMAN HERZOG
MANHATTAN 18

WOODFORD RESERVE, SWEET VERMOUTH,
BITTERS, BORDEAUX CHERRY

W I N E SPARKLING

MIONETTO PROSECCO 14/52

VENETO, ITALY

WHITE

JULES TAYLOR 14/52

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

ST. MICHELLE REISLING 13/48

COLUMBIA VALLEY, WASHINGTON

TOLOSA CHARDONNAY 15/56

CENTRAL COAST, CALIFORNIA

PINK

BIELER ROSE 13/48

PROVENCE, FRANCE

RED

THE FABLEIST PINOT NOIR 16/60

SANTA BARBARA, CALIFORNIA

NINE HATS MERLOT 15/56

COLUMBIA VALLEY, WASHINGTON

JUSTIN 16/60

CABERNET SAUVIGNON

PASO ROBLES, CALIFORNIA

ALCOHOL FREE

\$12

20 MULE
TRAIN

PINEAPPLE, LIME,
GINGER BEER

ZABRISKIE
SUNSET

PINEAPPLE, ORANGE,
LEMONADE, TAJIN RIM

SUPERBLOOM

BLUEBERRY, LEMON, HONEY

ZERO PROOF

B E E R

\$12

local on draft

MT. RAMBLER BLONDE ALE

BISHOP, CALIFORNIA

STONE IPA

ESCONDIDO, CALIFORNIA

FIRESTONE 805 BLONDE ALE

PASO ROBLES, CALIFORNIA

REVENANT IPA

EUREKA, CALIFORNIA

SIERRA NEVADA HAZY IPA

CHICO, CALIFORNIA

MT. RAMBLER SCOTTISH ALE

BISHOP, CALIFORNIA

DEATH
VALLEY
PALE ALE
BTL \$10

draft

bottle

BUD LIGHT \$9

CORONA \$10

BUDWEISER \$9

MODELO \$10

BLUE MOON \$10

HEINEKEN \$10

non alcoholic
BITBURGER \$10