

THE KITCHEN

BREAKFAST

Complimentary coffee, tea and granola available daily 7-10am

BREAKFAST BURRITO 16

eggs, bacon, roasted potatoes, cheddar, sundown sauce, flour tortilla

BLUEBERRY FRENCH TOAST 12

egg, bread, sugar, blueberries, vanilla, cinnamon

BREAKFAST SANDWICH 12

english muffin, egg, cheese, spicy sausage, chimichurri

GRAB & GO

YOGURT PARFAIT 8

greek yogurt, vanilla, granola, seasonal fruit

OVERNIGHT OATS GF V 8

oats, almond milk, maple syrup, chia, banana, almonds, cinnamon

HARVEST BOWL GF V 19

quinoa, sweet potato, chickpeas, kale, seasonal vegetables, olives, Pepita, sunflower seeds, balsamic vinaigrette

PROTEIN PACK "LUNCHABLE" GF 16

hardboiled egg, turkey, cheese, almonds, crudités

GARDEN GIRL SALAD GF V 13

cabbage, quinoa, red onion, kale, spinach, dried cranberries, sunflower seeds, balsamic

SWEETS

CHOCOLATE CHIP COOKIE served warm 6

CARAMEL SEA SALT BROWNIE served warm 8

a' la mode +2

SMORE'S KIT 18

makes four

MAINS

BEEF CHILI GF 9

beef, beans, tomatoes, poblano, with pickled jalapenos and cheddar

MEXICALI SALAD 14

spinach & kale, black beans, corn, cherry tomatoes, quinoa, pepitas, cheddar, creamy southwest dressing add grilled chicken +6

HOMESTYLE MAC AND CHEESE 10

made from scratch, topped freshly grated cheddar, jack cheese

GRILLED VEGETABLE LASAGNA VEG 10

grilled vegetables, ricotta, mozzarella, parmesan, fresh herbs

SPICY SAUSAGE & CHEESE LASAGNA 10

tomatos, sausage, mozzarella, parmesan, fresh herbs

BLACK BEAN & CHILI ENCHILADAS V 12

soy chorizo, green chili sauce, cilantro, vegan cheddar cheese

VEGAN PESTO PASTA V 12

wheat pasta, seasonal vegetables, vegan cheese & cashew sauce

EL CAPITAN PIZZA 15

uncured pepperoni, uncured bacon, housemade tomato sauce, mozzarella, white cheddar

MARIPOSA PIZZA 15

Blythedale Farm padano cheese, mozzarella, parmesan, garlic & herbs

GRILL KITS FOR 2 HEAT OVER CAMPFIRE

Each BBQ Kit comes with vegetable quinoa medley, ranch style beans, 4 rolls with garlic herb butter.

STEAK	65
CHICKEN	60
SAUSAGE	55

VEG Vegetarian

GF Gluten Free

V Vegan

AutoCamp Yosemite proudly features homemade cuisine from local chefs that focus on organic and sustainable ingredients. Enjoy!

THE KITCHEN

BEVERAGES

BEER

ROTATING TAPS 9

See menu for current offerings

WINE

ROSE

RABLE SYRAH ROSE | PASO ROBLES, CA 11

WHITE

DRY CREEK SAUVIGNON BLANC | SONOMA, CA 13

RED

J. LOHR FALCON'S PERCH PINOT NOIR |, CA 12

CANNONBALL CABERNET SAUVIGNON | CA 13

COCKTAILS

AVAILABLE AFTER 4PM

PEAK CONDITION 12

vodka or gin, ginger, lime, cucumber, mint

AL PASTOR MARGARITA 12

blanco tequila, pineapple, chili, lime

BLACK MAPLE OLD FASHIONED 12

bourbon, maple, bitters, cherrie

FRESH VICTOR 12

rotating recipe - ask what we have today!

HAPPY HOUR

4 - 6PM DAILY

50% off tap beer, house cocktails and select wines

A U T O C A M P

YOSEMITE