

# THE KITCHEN

## BREAKFAST

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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

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### 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, almonds, crudités

### GARDEN GIRL SALAD GF V 13

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

## SWEETS

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### CHOCOLATE CHIP COOKIE served warm 6

### CARAMEL SEA SALT BROWNIE served warm 8

a' la mode +2

### SMORE'S KIT 18

makes four

## MAINS

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### 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

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

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|---------|----|
| 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

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**ROTATING TAPS** 9  
See menu for current offerings

### WINE

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#### 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

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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