

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

PUMPKIN BREAD 4

pumpkin, brown sugar, cinnamon, nutmeg

BANANA BREAD 4

banana, oats, cinnamon, nutmeg

SOUP

TUSCAN TOMATO BISQUE ^{VEG} 9

SWEETS

CHOCOLATE CHIP COOKIE served warm 6

CARAMEL SEA SALT BROWNIE served warm 8

a' la mode +2

SMORE'S KIT 18

Our curated classic. Four portions of salted milk chocolate, four gourmet vanilla bean marshmallows, and eight honey graham crackers

MAINS

CHILI ^{GF} 9

beef, beans, tomatoes, onion, poblano, olive oil, w/ pickled jalapenos and cheddar

HOMESTYLE MAC AND CHEESE 10

made from scratch, topped freshly grated cheddar, jack cheese

GRILLED VEGETABLE LASAGNA ^{VEG} 10

pasta, grilled vegetables, ricotta, mozzarella, parmesan, fresh herbs

SPICY SAUSAGE & CHEESE LASAGNA 10

pasta, spicy sausage, meat sauce, ricotta, 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, olive oil, 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. Add famous smore's kit for dessert +18

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

See menu for current offerings

WINE

SPARKLING

JCB CREMANT DE BOURGOGNE | FRANCE

11/40

POL CLEMENT CHAMPAGNE | FRANCE 375ML

25

ROSE/ORANGE

RABBLE SYRAH ROSE | PASO ROBLES, CA

11/40

FORLORN HOPE QUEEN OF THE SIERRA AMBER | CA

13/50

WHITE

DRY CREEK SAUVIGNON BLANC | SONOMA, CA

12/45

LAND OF SAINTS CHARDONANY | SANTA RITA, CA

13/50

ES OKAY CHENIN BLANC BLEND | MENDOCINO, CA

11/40

RED

FOLK MACHINE PARTS & LABOR GRENACHE | CA

13/50

TENDU BARBERA BLEND | DUNNIGAN HILLS, CA

12/45

ES OKAY SYRAH | MENDOCINO, CA

11/40

COCKTAILS

AVAILABLE AFTER 4PM

PEAK CONDITION

12

vodka or gin, ginger, lime, cucumber, mint

HABANERO MARGARITA

12

blanco tequila, Habanero, lime

MARIPOSA OLD FASHIONED

12

bourbon, demerara, orange, bitters, cherry

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