THE KITCHEN

BREAKFAST 7AM -11AM

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

BREAKFAST BURRITO | $16
Eggs, bacon, roasted potatoes, cheddar, sundown sauce, flour tortilla

BREAKFAST SANDWICH | $12
English muffin, egg, cheese, spicy sausage, chimichurri

BLUEBERRY FRENCH TOAST | $12
Egg, bread, sugar, blueberries, vanilla, cinnamon

VEGETABLE FRITTATA VEG GF | $12
Eggs, potatoes, chese, & veggies

WAFFLE STICKS | $6
4 waffle sticks served with Butter & Syrup

SAUSAGE LINKS | $6
4 pork Sausage links

MINI BREAKFAST BREAD LOAFS | $5

KIDS

CHICKEN TENDERS | $10
3 Breaded tenders served with Ranch, or Honey mustard

TATER TOTS | $6
Served with Ketchup

SWEETS

S'MORES KIT | $15
Makes 4

MAINS 11AM -10PM

HOMESTYLE MAC & CHEESE VEG | $10
Made from scratch, topped freshly with grated cheddar & jack cheese

CHILI GF | $10
Beef, beans, tomatoes, spices, served with pickled onions & jalapenos, and cheddar cheese

VEGAN LENTIL SOUP V | $10
Lentils, Potato, Roasted Vegetables

TOASTED HAM & SWISS CIABATTA SANDWICH | $16
Ham, swiss cheese, honey mustard, on a ciabatta roll served with chips

TOASTED CHICKEN PESTO CIABATTA SANDWICH | $16
Pesto marinated chicken, provolone cheese, with a pesto mayonnaise on a ciabatta roll, served with chips

MARIPOSA PIZZA | $18
12" 4 cheese (mozzarella, cheddar, provolone & parmesan) with a signature zesty tomato sauce.

+ Pepperoni | $3
+Italian Sausage | $3
+Peppers & Onions | $3

GOZNEY PIZZA KITS | $45 (FEEDS 2-4 PEOPLE)

Includes dough or Ready Rise crust to yield two 12in pizzas, tomato sauce, olive oil, mozzarella, pepperoni, peppers, onions, fresh basil, red pepper flakes and parmesan cheese, accompanied by an easy to follow recipe card.

2 ADDITIONAL PIZZAS | +$18

MUST BE RESERVED 24 HRS IN ADVANCE (PENDING AVAILABILITY).
ONLY AVAILABLE FROM 5PM - 8PM

GRILL KITS FOR 2 (COOK/HEAT OVER CAMPFIRE)

Curated meals that are ready to cook & heat on your own campfire. Chicken, Sausage, or Steak kits come with ranch style beans, vegetable quinoa medley, 4 dinner rolls served with garlic herb butter.

STEAKS | $65
CHICKEN BREAST | $60
SAUSAGE | $55

VEG Vegetarian GF Gluten Free V Vegan

AutoCamp features organic and sustainable ingredients whenever possible. Enjoy!

AUTOCAMP
YOSEMITE

THE KITCHEN

BEVERAGES

DRAFT BEER

ROTATING TAPS | $9

YOU CAN FIND THE CURRENT OFFERINGS LISTED ON THE CHALKBOARD FOR YOUR CONVENIENCE. WE PROUDLY OFFER A SELECTION OF BEER SOURCED FROM OUR FAVORITE LOCAL BREWERY, 1850

BOTTLES & CANS General Store

SIERRA CIDER, HARD CIDER (MARIPOSA, CA) **| $25**

1850 TIMBERLINE IPA (MARIPOSA, CA) **| $9**

1850 WHITE WOLF WHEAT ALE (MARIPOSA, CA) **| $9**

HALF DOME PEACH WHEAT ALE (MARIPOSA, CA)**| $8**

BREW DOG HAZY IPA, NON-ALCOHOLIC (OH) **| $8**

COCKTAILS AVAILABLE 3PM-10PM

PEAK CONDITION | $12
vodka or gin, refreshing citrus & mint cocktail

AUTORITA | $12
Tequila blanco, agave & lime cocktail

WHISKEY SOUR | $12
Classic bourbon, lemon juice, cane sugar

SUNSET SPRITZER | $12
Tequila, cactus pear, pomegranate, lime, jalapeño

CASCADE SPRITZER (MOCKTAIL) | $6
Lemon, lime, orange, mint

WINE

SPARKLING

PIPER SONOMA BRUT (CA) **| $11***

ROSÉ

RABBLE ROSÉ (PASO ROBLES, CA) **| $11/$40***

WHITE

DRY CREEK SAUVIGNON BLANC(SONOMA, CA) **| $12/$45**

VINA ROLES VERMENTINO (PASO ROBLES, CA) **| $11/$40***

TALBOTT CHARDONNAY (SANTA LUCIA HIGHLANDS) **| $13/$48**

RED

WILLIAM HILL MERLOT (HEALDSBURG, CA) **| $11/$40**

TAPESTRY RED BLEND (PASO ROBLES, CA) **| $11/$40***

EBERLE CABERNET SAUVIGNON (PASO ROBLES CA) **| $12/$45**

DAILY HAPPY HOUR

3PM - 5PM DAILY

$2 off draft beer and select wines.
Wines marked with an asterisk (*) are eligible for happy hour pricing.