

THE KITCHEN

All Day

Cold Brew Coffee	\$6
Choice of Milk and Sweetener Make It a Mocha...+\$5.00	
Iced Chai	\$6
Choice of Milk	
Green Smoothie	\$12
Pineapple, Bananas, Mango, Spinach, Hemp Seeds, Flax Seeds	
Energy Smoothie	\$12
Pineapple, Banana, Blueberries, Coconut Milk, Chai Seeds, Flax Seeds	
Strawberry & Banana Smoothie	\$9
Strawberry, Banana, Apple, Lemon	
Breakfast	7-11AM
Assorted Pastries	\$6
Cinnamon Rolls, Scones, Waffles, and Muffins	
Toasted Bagel	\$6
Choice of Cream Cheese or Butter	
Hard Boiled Eggs	\$6
2 Eggs, Pepper	
Warm Grain Bowl GF VEG	\$10
Oatmeal, Dried Fruit, & Walnuts	
Greek Yogurt Bowl GF	\$9
Whole Milk Yogurt, Fruit, Granola, Honey	
Breakfast Quesadilla V Upon Request	\$11
Egg, Re-Fried Beans & Cheddar Served with Salsa & Guacamole	
Breakfast Sandwich	\$12
Egg, Cheddar & Gochujang on an English Muffin Choice of Bacon, Turkey Sausage, or Veggie Sausage	
Avocado Toast	\$12
Hard Boiled Egg, Everything Bagel Seasoning	
Hashbrowns	\$5
Two hashbrowns served with ketchup	

Starters

11AM-10PM

Buttered Pretzel Bites V Upon Request	\$10
Served with mustard Add Beer Cheese...+\$2	
Taters Tots VEG	\$9
Choice of Ketchup or Chili Lime Aioli	

Mains

11AM-10PM

Santa Fe Tortilla Soup V	\$10
Sweet Corn, Black Beans, Roasted Green Chilies, Tortilla Strips	
Cauliflower Crust Pizza GF	\$16
Tomato, Mozzarella, with or without Uncured Pepperoni	
Classic Burger V or GF Upon Request	\$14
Brioche Bun, Cheddar, Crispy Onions, Special Sauce Add Bacon or Second Patty...+\$2	
Turkey Pesto Sandwich	\$14
Turkey, Mozzarella, Roasted Tomato, Basil Pesto, Toasted Sourdough	
Spicy Italian Sandwich	\$14
Soppressata, Capicola, Salami, Mozzarella, Calabrian Chili, Roasted Tomato, Toasted Sourdough	
Beef Chili GF Upon Request	\$12
Beef, Tomato, Beans, Peppers, Sour Cream and Crispy Onions Served with Cornbread	

Kids

Chicken Tenders	\$8
Choice of Ketchup or Honey Mustard	
Mac & Cheese	\$8
White cheddar cheese and macaroni	
Cheese Quesadilla	\$8
Cheddar cheese served with salsa	

Sweets

Brownie Sundae	\$12
Served warm with vanilla ice cream	
Warm Cookies	\$3
2 Warm Cookies	

VEG Vegetarian

GF Gluten Free

V Vegan

AutoCamp Catskills proudly uses organic and sustainable ingredients whenever possible. Enjoy!

THE KITCHEN

Beverages

Draft

See Board For Our Rotating Beer Selection

\$9

Beer

Grass Wagon IPA	\$9
Kaaterskill IPA	\$10
Run Off Pilsner	\$9
Forbidden Fruit	\$9
Down East Cider	\$9
Brookie Lager	\$8
Bronx Brewery Pale Ale	\$8

Liquid Fable Canned Cocktails

Ugly Duckling Vodka, Grapefruit Gimlet Cocktail	\$9
The Boy Who Cried Wolf Vodka, Strawberry Mule	\$9
The Town Mouse and Country Mouse Gin, Blueberry & Basil Cocktail	\$9
Winter in a Can Vodka, Cosmo Inspired Drink	\$9

Happy Hour

4-6PM Daily

\$9 Classic Cocktails

50% Off Draft and Wine
By The Glass

Rose Hill Farm Wine and Cider

When the Bud Breaks Breaks A full bodied Wild Fermented Rosé	\$14/ 50
Lucky Cat Wild Fermented White Wine	\$14 / 50
Pomme Cerise Sparkling Apple-Cherry Wine	\$13 / 45
Farmhouse Pheasant Wild Ferment Sparkling Cider	\$16

Wine

Sparkling

Tullia Prosecco Montelvini Vineyard, Veneto Italy	\$13 / 50
--	-----------

Skin Contact & Rosé

Auguste François Ducrot, Languedoc-Roussillon France 2023	\$15 / 55
Sur La Rose Thomas Jullian, Ventoux France 2022	\$12 / 45

White

Poco a Poco Chardonnay Ghianda Rose Vineyard, Mendocino CA 2021	\$13 / 48
Grand Moulin Sauvignon Blanc Grand Moulin Vineyard, Loire Valley, France 2022	\$13 / 52
Valdinevola Pinot Grigio Veneto, Italy	\$10
d'Orsaria Pinot Grigio D'Orsaria, Friuli-Venezia Giulia, Italy 2023	\$13 / 52

Red

Pas de Problème Pinot Noir Béziers, France 2022	\$12 / 45
Fable Cabernet Sauvignon Fable, Sonoma CA 2021	\$13 / 50
Jelu Malbec Jelu Estate, San Juan Argentina 2022	\$14 / 55
Calluna Red Blend Calluna Vineyard, Sonoma CA 2018	\$16 / 60
Kitsune Inconnu, Napa CA 2019	\$16 / 60