

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

BREAKFAST SCRAMBLE 9

eggs, potatoes & cheese
add sausage link +4

GRAB & GO

OVERNIGHT OATS ^{GF V} 8

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

MEXI CALI SALAD ^{Veg} 14

kale, spinach, black beans, corn, cherry tomatoes, quinoa, shaved carrots, pumpkin seeds, cheddar cheese, creamy southwest dressing

SWEETS

SMORE'S KIT 18

makes four

MAINS

HOMESTYLE MAC AND CHEESE 10

made from scratch, topped freshly grated cheddar, jack cheese

CHICKEN POT PIE 10

chicken, cream, vegetables, herbs, butter crust.

SPICY SAUSAGE & CHEESE LASAGNA 10

tomatos, sausage, mozzarella, parmesan, fresh herbs

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

Beverage Menu

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.

Cocktails

Available 3pm-10pm

Peak Condition

\$12

Vodka or Gin, refreshing citrus & mint cocktail

AutoRita

\$12

Tequila Blanco, Agave & lime Cocktail

Old Fashioned

\$12

Classic Bourbon, Bitters, Orange, Cherry & Demerara

Wine

Sparkling

JCB Cremant De Bourgogne - France

**\$11 / \$40

Rose

Rabble Syrah Rose - Paso Robles, California

**\$11 / \$40

White

Dry Creek Sauvignon Blanc - Sonoma, California

\$12 / \$45

Talbott Chardonnay - Santa Lucia Highlands, California

\$13 / \$48

Es Okay Chenin Blanc Blend - Mendocino, California

**\$11 / \$40

Red

William Hill Merlot - Healdsburg, California

\$11 / \$40

Es Okay Syrah - Mendocino, California

**\$11 / \$40

Eberle Cabernet Sauvignon - Paso Robles, California

\$12 / \$45

Daily Happy Hour 3pm-5pm

Enjoy \$2 off rotating drafts, cocktails, and selected wines. *
Wines marked with an asterisk are eligible for Happy Hour pricing.*