

THE KITCHEN

• BEVERAGES •

Cold Brew Coffee • Choice of milk and syrup sweetener • \$6

Iced Chai • Choice of milk • \$6

Detox Smoothie • Pineapple, Celery, Banana, Spinach, Kale, Hemp, Wheatgrass, Lemon, Cayenne • \$12

Mimosa • Orange juice, Tullia Prosecco • \$10

• BREAKFAST •

Muffin • Double Chocolate, Mountain Berry, Cinnamon Chip • \$6

Cinnamon Roll • Served warm • \$6

Toasted Bagel • Plain or Everything. Choice of cream cheese or butter • \$6

Hard Boiled Egg • 2 Sliced Eggs with pepper • \$6

Warm Grain Bowl • Oatmeal, Dried Fruit, Syrup & Walnuts • \$10

Greek Yogurt Bowl • Milk Yogurt, Fruit, Granola, Honey • \$9

French Toast • French Toast, Strawberry Syrup, Strawberries • \$12

Breakfast Quesadilla • Re-Fried Beans & Cheddar Served with Salsa & Guacamole • \$9
Add bacon or turkey sausage • \$2

Breakfast Sandwich • Egg, Cheddar & Gochujang on an English Muffin • \$12
Choice of bacon, veggie sausage or turkey sausage

Avocado Toast • Avocado, Hard Boiled Egg, Everything Bagel Seasoning • \$12

Hash browns • Two hash browns served with ketchup • \$5



THE KITCHEN

• STARTERS •

Buttered Pretzel Bites • Pretzels, Butter, Whole Grain Mustard • \$10

Tater Tots • With Ketchup or Chili Lime Aioli • \$9

Breaded Pickle Chips • Served with chili lime aioli • \$9

Curly Fries • Served with ketchup • \$10

Chicken Wings • Tossed in Buffalo or Barbecue Sauce • \$10

Santa Fe Tortilla Soup • Sweet Corn, Black Beans, Roasted Green Chilies, Tortilla Strips • \$10

• MAINS •

Tater Tots • With Ketchup or Chili Lime Aioli • \$9

Margherita Pizza • Basil, Tomato, Mozzarella • \$16

Classic Burger • Brioche Bun, Cheddar, Crispy Onions, Spicy Mayo • \$14
Add bacon or second patty • \$2

Turkey Pesto Sandwich • Turkey, Mozzarella, Roasted Tomato, Basil Pesto, Sourdough • \$14

Spicy Italian Sandwich • Soppressata, Capicola, Salami, Mozzarella, Calabrian Chili, Tomato, Sourdough • \$14

Beef Chili • Beef, Tomato, Beans, Peppers, Greek Yogurt and Crispy Onions, Cornbread • \$12

• KIDS •

Chicken Tenders • Served with ketchup or honey mustard • \$8

Mac & Cheese • White cheddar cheese and macaroni • \$8

Cheese Quesadilla • Cheddar cheese quesadilla served with salsa • \$8

• SWEETS •

Brownie Sundae • Served warm with vanilla ice cream and chocolate sauce • \$8

• GRILL KIT FOR 2 •

Chef-composed meals that are ready to cook & heat on your own campfire.

Three sous vide chicken breast • \$50 • **Two 10oz Flat Iron Steaks** • \$60

Served with side of baked beans, mac & cheese, green beans, corn bread

THE KITCHEN

• DRAFT BEER •

Polished Pilsner • Return Brewery • Bronx, NY • \$9

Juice Bomb IPA • Sloop Brewing • Beacon, NY • \$9

Shapeless Days Lager • Threes Brewing • Brooklyn, NY • \$9

Burnished Amber Ale • Return Brewing • Hudson, NY • \$9

• CANNED BEER •

Holocene Sour IPA • Hudson Valley Brewing • Beacon, NY • \$9

Juice Bomb IPA • Sloop Brewing • Beacon, NY • \$8

Kaaterskill IPA • Westkill Brewing • Westkill, NY • \$10

Polished Pilsner • Return Brewing • Hudson, NY • \$8

Down East Cider • Down East Brewing • Boston, MA • \$6

Golden Mask Lager • Return Brewing • Hudson, NY • \$9

Kaaterskill IPA • Westkill Brewing • Westkill, NY • \$10

• CLASSIC COCKTAILS •

South Lake • Astral Tequila, Jalapeño, Agave, Lime • \$13

North Lake • Astral Tequila, Agave, Lime • \$13

Sunset Rock • Evan Williams Bourbon, Simple Syrup, Bitters • \$13

Blackhead Mtn. • Green Tea Whiskey, Honey Lemon Syrup, Gingerbeer • \$13

Devils Path • Vodka or Gin, Pomegranate Pear, Orange Slice • \$13

• LIQUID FABLE COCKTAILS •

The Boy Who Cried Wolf • Strawberry Mule • \$9

Tortoise & the Hare • Lemon Mint Cocktail • \$9

Town Mouse and Country Mouse • Blueberry & Basil Cocktail • \$9

Three Billy Goats Gruff • Bourbon Sweet tea Lemonade • \$9

• SKIN CONTACT & ROSÉ •

Première Rosé • Château Pigoudet • Ventoux, France • \$14 / \$50

Auguste • François Ducrot • Languedoc-Roussillon, France • \$14 / \$50

• SPARKLING •

Tullia Prosecco • Montelvin Vineyard • Veneto Italy • \$13 / \$50

Champagne Brut Reserve • Billecart-Salmon • France • \$40

• WHITE •

Reserve Riesling • Neverstill Winery • New York • \$16 / \$70

Chardonnay • Millbrook Winery • New York • \$14 / \$50

Chardonnay • Ghianda Rose Vineyard • Mendocino, CA • \$13 / \$48

Sauvignon Blanc • Grand Moulin Vineyard • Loire Valley, France • \$13 / \$52

Pinot Grigio • D'Orsaria • Udine, Italy • \$12 / \$45

• RED •

Pinot Noir • Pas de Problème • Béziers, France • \$12 / \$45

Cabernet Sauvignon • Fable • Sonoma, CA • \$13 / \$50

Malbec • Jelu Estate • San Juan, Argentina • \$14 / \$55

Red Blend • Calluna Estate • Sonoma, CA • \$16 / \$60

Cabernet Sauvignon • Wade Cellars • Napa, CA • \$16 / \$60

Cabernet Franc • Millbrook Winery • New York • \$14 / \$50

• HAPPY HOUR •

4 - 6pm Daily

\$9 Classic Cocktails

50% Off draft and wine by the glass



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