

THE KITCHEN

BREAKFAST

7AM -11AM

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

TRAILHEAD HASH & EGGS | \$9

Eggs, Cheddar Cheese & Bacon between 2 Hash Browns & Chipotle Aioli

WOODLAND MAPLE STACK | \$9

Pancake Bun, Sausage, Egg, Cheddar & Maple Drizzle

BASECAMP BREAKFAST FLATBREAD | \$11

Breakfast Flatbread with Egg, Bacon, Cheddar & Hot Honey

CATSKILLS CHICKEN & WAFFLE | \$14

Pearl Sugar Belgian Waffle & Popcorn Chicken with Hot Honey Drizzle or Maple Syrup

HAPPY CAMPER NUGGETS | \$6

Kids Sausage, Egg & Cheddar Nuggets

BREAKFAST SANDWICH | \$7

Egg & Cheddar on a Hard Roll or Bagel
Add Bacon (\$2) or Turkey Sausage (\$3)
Bagel Choices: Plain, Everything, Poppy, Sesame, Onion

ASSORTED CEREAL | \$3

OATMEAL | \$6 ^{V.GF}

Mylk Labs Oatmeal Cups: Blueberry Maple, Roasted Almond or Apple Cinnamon

BAKERY ITEMS

Muffins: Mountain Berry or Double Chocolate \$6
Cinnamon Roll \$6
Bagels: Plain, Everything, Sesame, Poppy, Onion \$6

BREAKFAST BEVERAGES

7AM -11AM

CAMP CHAI | \$8

Make it Dirty (+\$6)

FLAVOR SHOTS | \$2

Vanilla, Hazelnut & Brown Sugar

TRAIL JUICES | \$3

Orange, Cranberry or Pineapple
Add Champagne for a Morning Mimosa \$6

A LA CARTE

7AM -11AM

HASH BROWNS (2) | \$5 ^{VEG}

SAUSAGE (2) * BACON (4) | \$4

EGG (1) | \$2

WAFFLE (1) | \$7 ^{VEG}

PANCAKE (3) | \$5 ^{VEG}

SWEETS

FUDGY CHOCOLATE BROWNIE | \$5

LAVA COOKIE | \$7

CAMPFIRE CHURROS | \$6 Crispy Cinnamon Sugar Churros with a Strawberry Dipping Sauce

^{VEG} Vegetarian ^{GF} Gluten Free ^V Vegan

MAINS

11AM -9PM

CHOOSE YOUR BASE

Tater Tots, Toasty Flatbread or Add Popcorn Chicken (\$6)

LODGE STYLE | \$14

Crispy Bacon, Cheddar, Sour Cream & Chives

BACK COUNTRY BBQ | \$17

Grilled Chicken, Smokey BBQ Sauce, Cheddar, & Pickled Onions

TRAIL BLAZING BUFFALO | \$16

Buffalo Fried Chicken with Mozzarella, Ranch Drizzle & Chives

CHICKEN PESTO | \$17

Chicken Breast, Mozzarella, Sun Dried Tomatoes, Pesto

VEGGIE VALLEY | \$15 ^{VEG}

Mozzarella, Caramelized Onion Jam, Chives & Roasted Garlic Drizzle

SUMMIT SLICE | \$14

Pizza Sauce, Mozzarella & Pepperoni

PESTO-RONI | \$16

Pesto Sauce, Mozzarella, Pepperoni & Hot Honey Drizzle

SANDOS BY THE FIRE ^{GF BUN upon request (+\$2)} | \$14

CHOOSE YOUR PATTY

Beef, Black Bean (+3), or Grilled Chicken (+2)

CAMPFIRE

Cheddar Cheese, Crispy Onions and Chipotle Aioli

PHOENICIA PEAK

Mozzarella, Bacon, Caramelized Onions & Roasted Garlic Aioli

KAATERSKILL KIMCHI CRUNCH

Mozzarella, House Kimchi & Korean BBQ Sauce

EMBER RIDGE

Cheddar Cheese, Pickled Onions & BBQ Sauce

PESTO PINES

Mozzarella, Sun Dried Tomatoes, Pesto

KIDS

11AM -9PM

POPCORN CHICKEN | \$8

with BBQ, Honey Mustard, Ketchup or Ranch. ^{Served}

MAC & CHEESE | \$6

WARM UP BY THE HEARTH

FIRESIDE CHILI | \$13

Served with Cornbread

10 oz Portion

SOUP DU JOUR | \$10 ^{VEG}

Broccoli Cheddar, Minestrone, Butternut Squash, Lentil

10 oz Portion

A LA CARTE

11AM -9PM

TATER TOTS | \$10 ^{VEG}

CHICKEN BREAST | \$6

POPCORN CHICKEN (6oz) | \$9

AutoCamp features organic and sustainable ingredients whenever possible. Enjoy!

AUTOCAMP

CATSKILLS

THE KITCHEN

B E V E R A G E S

DRAFT BEER

NEW YORK PALE ALE (Sloop Brewery, Hopewell Junction, NY) | \$9

CAST NO SHADOW (Union Street Brewery, Hudson, NY) | \$9

JUICE BOMB IPA (Sloop Brewery, Hopewell Junction, NY) | \$9

SALLY GOLDEN PALE ALE (Catskills Brewery, Livingston Manor, NY) | \$9

CANNED BEER & CANNED CIDER

GRASS WAGON IPA (Catskills Brewery, Livingston Manor, NY) | \$9

JUICE BOMB IPA (Sloop Brewery, Hopewell Junction, NY) | \$9

CURRENT SITCH SOUR ALE (Catskills Brewery, Livingston Manor, NY) | \$9

DOWNEAST CIDER (Downeast Cider House, Boston, MA) | \$9

COCKTAILS \$9 During 6pm-8pm

NORTH / SOUTH LAKE | \$15

Tequila, Agave (N), Spicy Agave Mix (S), Lime Slice
Want to make it fruity? Ask to add Strawberry, Cranberry,
Pineapple or Pomegranate Pear!

SUNSET ROCKS | \$15

Whiskey, Simple Syrup, Bitters, Cherry, Orange Slice

DEVILS PATH | \$15

Gin or Vodka, Pomegranate Pear, Orange Slice

THE LANTERN | \$15

Whiskey, Honey Syrup, Lemon Juice, Ginger Beer

LAVENDER LOOKOUT | \$15

Gin or Vodka, Lime Juice, Lavender Syrup, Lime Slice

CATSKILLS CAMPFIRE | \$15

Bourbon or Rye, Maple Syrup, Bitters, Orange Bitters

TENTLIGHT TODDY | \$15

Whiskey or Scotch, Lemon Juice, Honey Syrup, Cinnamon Stick,
Orange Slice

SEASONAL COCKTAILS

MEADOW LIGHT MARGARITA | \$14

Tequila, Lime, Ginger - Spicy Mule Vibe

CHOCOLATE COVERED STRAWBERRY MARTINI | \$14

Vodka, Chocolate, & Strawberry - Dessert in a drink!

BROWN SUGAR BEAR | \$14

Rye Whiskey, Brown Sugar, Lemon, Orange Bitters

TOP SHELF WINE

SPARKLING

TULLIA PROSECCO (Montelivini Vineyard, Veneto, Italy) | \$13/\$50

ROSÉ

PREMIERE ROSÉ (Château Pigoulet, Ventoux, France) | \$15/\$55

WHITE

RESERVE RIESLING (Millbrook Winery, New York) | \$13/\$45

PINOT GRIGIO (Estre+Neue, Caldaro, Italy) | \$14/\$48

CHARDONNAY (Poco a Poco, Mendocino, CA) | \$14/\$48

RED

MERLOT (Millbrook Winery, New York) | \$14/\$50

PINOT NOIR (Millbrook Winery, New York) | \$14/\$50

MALBEC (Jelu Estate, Argentina) | \$14/\$55

HOUSE WINE

WHITE

GATO NEGRO (Argentina & Chile) | \$10/ Happy Hour \$5

RED

GATO NEGRO (Argentina & Chile) | \$10/ Happy Hour \$5

PRESS SELTZERS

BLACKBERRY HIBISCUS | \$7

GRAPEFRUIT CARDAMOM | \$7

POMEGRANATE GINGER | \$7

LIME LEMONGRASS | \$7

LIQUID FABLES

STRAWBERRY MULE | \$9

LEMON MINT COCKTAIL | \$9

BOURBON SWEET TEA LEMONADE | \$9

CHERRY LIMEADE | \$9

BLUEBERRY BASIL | \$9

SEASONAL DRINKS

LIQUID FABLE (Fall Harvest Mule) | \$9

DOWNEAST CARAMEL APPLE CIDER (Downeast Cider House, Boston, MA) | \$9

ATHLETIC OKTOBERFEST (Athletic Brewing Co, Milford, CT) | \$6

AUTOCAMP

CATSKILLS