THE KITCHEN

BREAKFAST

EGGCELLENT ENTREES

TRAILHEAD HASH & EGGS | $9
Eggs, Cheddar Cheese & Bacon between 2 Hash Browns & Aioli

WOODLAND MAPLE STACK | $9
Pancake Bun, Sausage, Egg, Cheddar & Maple Drizzle

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

CAMPFIRE MELT OMELETTE | $7
2 Cheddar Cheese Omelettes

TRAIL BOSS OMELETTE | $7
2 Western Omelettes with with Cheddar Cheese, Red & Green Peppers, and Onions drizzled with Chipotle Aioli

CABIN BAKERY

Muffins: Blueberry, Mountain Berry, Cinnamon Chip or Pistachio $6

Cinnamon Roll $6

Bagels: Plain, Everything, Sesame, Poppy, Onion $6
Add Strawberry, Grape or Mixed Fruit Jam:$0.50

TOAST WITH JAM | $2
Toasted Multigrain Sunflower Panini Bread with Jam of Your Choice Strawberry, Grape or Mixed Fruit

AVOCADO TOAST | $10
Avocado Spread on a Toasted Multigrain Sunflower Panini Bread with Everything Bagel Seasoning & Pickled Red Onions

TRAIL SIPS

CAMP CHAI | $8
Spiked Trail Chai add (+$6)

FLAVOR SHOTS | $2
Vanilla, Hazelnut & Caramel

TRAIL JUICES | $3
Orange, Cranberry or Pineapple
Add Champagne for a Morning Mimosa $10

SUNRISE STARTS

WILD BERRY WAKE UP | $7
Vanilla Yogurt with Raspberries, Blackberries, and Blueberries

OATMEAL | $6.50 V, GF
Mylk Labs Oatmeal Cups: Blueberry Maple, Roasted Almond or Apple Cinnamon

LITTLE CAMPERS & SIDES

HASH BROWNS (2) | $5 VEG
SAUSAGE (2) * BACON (4) | $4
EGG (1) | $2

SILVER DOLLAR PANCAKES | $8
3 Pancakes with Maple Syrup

Complimentary Coffee, Tea and Granola available daily 7-10am

VEG Vegetarian GF Gluten Free V Vegan

AutoCamp features organic and sustainable ingredients whenever possible. Enjoy!

AUTOCAMP
CATSKILLS

THE KITCHEN

LUNCH/DINNER

TOASTY FLATBREADS

Add Popcorn Chicken +$6.00

Vegan Shredded Mozzarella +$1.00

BACK COUNTRY BBQ | $17
Grilled Chicken, Smokey BBQ Sauce, Cheddar, & Pickled Onions

STARGAZER | $17
Grilled Chicken, Mozzarella, Caramelized Onion Jam, Chives & Roasted Garlic Drizzle

CHICKEN PESTO | $17
Chicken Breast, Mozzarella, Sun Dried Tomatoes, Pesto

SUMMIT SLICE | $14
Pizza Sauce, Mozzarella & Pepperoni

SANDOS BY THE FIRE GF BUN upon request | $14

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

Vegan Shredded Mozzarella +$1.00

CAMPFIRE
Cheddar Cheese, Crispy Onions and Chipotle Aioli

PHOENICIA PEAK
Fresh Mozzarella, Bacon, Caramelized Onions & Roasted Garlic Aioli

SWEET ESCAPE

FUDGY CHOCOLATE BROWNIE | $5

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

TRAILSIDE GREENS & GRAINS

CATSKILL CAPRESE SALAD | $16 GF
Chicken Breast, Sliced Fresh Mozzarella, Sun Dried Tomatoes, Spring Mix, Pesto Drizzle, Garlic Parm Drizzle

PINE TRAIL POWER BOWL | $14
Chicken Breast, OR Salmon(+$2.00), Grain/Kale Blend or Roasted Root Vegetables GF, Power Slaw, Balsamic Dressing

THE BLAZE BOWL | $16
Chicken Breast OR Salmon(+$2.00), Grain/Kale Blend, Power Slaw, Sun Dried Tomatoes, Balsamic Glaze Drizzle, Garlic Parm Drizzle, Feta Cheese Dressing, Calabrian Chili Spread

LITTLE CAMPERS & STAND ALONES

POPCORN CHICKEN
Kids Size 6 oz | $8 Standard Size 8 oz | $9
Served with Ketchup, BBQ Sauce, Honey Mustard or Ranch

TATER TOTS | $10 GF

CHICKEN BREAST | $6 GF

MAC & CHEESE | $6

VEG Vegetarian GF Gluten Free V Vegan

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AUTOCAMP

CATSKILLS

THE KITCHEN
BEVERAGES

CANNED CRAFT BEER

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

DEVIL'S PATH IPA (Catskills Brewery, Livingston Manor, NY) **| $9**

BALL LIGHTNING PILSNER (Catskills Brewery, Livingston Manor, NY) **| $9**

NIGHT SHINE BLACK LAGER (Catskills Brewery, Livingston Manor, NY) **| $9**

1911 HONEY CRISP or ROSÉ (Manhattan Beer, Nedrow, NY) **| $9**

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

OKTOBERFEST LAGER (Sloop Brewery, Hopewell Junction, NY) **| $9**

DOWN THE ROAD (Union Street Brewery, Hudson, NY) **| $9**

PLANNING AN ESCAPE (Union Street Brewery, Hudson, NY) **| $9**

THE LITTLE HAND PILSNER (Union Street Brewery, Hudson, NY) **| $9**

LOST IN THE SUPERMARKET (Union Street Brewery, Hudson, NY) **| $9**

GUAVA LAMP (Union Street Brewery, Hudson, NY) **| $9**

TEN DAYS OF TUNES (Union Street Brewery, Hudson, NY) **| $9**

BEST WURST FESTBIER (Union Street Brewery, Hudson, NY) **| $9**

BEAUTY IS WHERE YOU FIND IT DIPA (Union Street Brewery, Hudson, NY) **| $9**

POLISHED PILSNER (Return Brewery, Catskill, NY) **| $9**

HOUSE WINE

WHITE

GATO NEGRO (Argentina & Chile) **| $10**

Chardonnay, Pinot Grigio or Sauvignon Blanc

RED

GATO NEGRO (Argentina & Chile) **| $10**

Pinot Noir, Merlot, Malbec or Cabernet Sauvignon

TOP SHELF WINE

SPARKLING

CUPCAKE PROSECCO (Cupcake Vineyards, Livermore, California) **| $13**

ROSÉ

WILD CHILD ROSÉ (Journey's End Vineyards, South Africa) **| $13**

CHLOE ROSÉ (Central Coast, California) **| $14/$42**

HUNT COUNTRY ROSÉ (Millbrook Winery, New York) **| $12/$38**

NEVERSTILL ROSÉ (Neverstill, Hudson NY) **| $15/$47**

PIGOUDET PREMIÈRE ROSÉ (Provence, France) **| $17/$55**

WHITE

CHATEAU STE MICHELLE PINOT GRIGIO (Washington) **| $13/$42**

KIM CRAWFORD SAUVIGNON BLANC (New Zealand) **| $16/$50**

NEVERSTILL RIESLING (Neverstill, Hudson NY) **| $15/$47**

MILLBROOK DRY RIESLING (Millbrook Winery, New York) **| $14/$32**

MILLBROOK CHARDONNAY (Millbrook Winery, New York) **| $14/$40**

MILLBROOK HUNT COUNTRY WHITE (Millbrook Winery, New York) **| $12/$38**

RED

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

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

LAYER CAKE MALBEC (Layer Cake, Argentina) **| $15/$48**

ARCHER ROOSE CANNED WINE | $9

PINOT NOIR or PINOT GRIGIO

HAPPY HOUR

6PM - 8PM DAILY

$2 off draft beer, and house wines

THE KITCHEN
BEVERAGES

COLD COCKTAILS

CATSKILL FIZZ | $13
Gin, Yuzu Syrup, Orange Bitters & Sparkling Soda

MOUNTAIN MIST | $13
Gin, Lychee Syrup, Yuzu Syrup, Lemon & Green Tea

BASECAMP BREW | $13
Vodka, Dulce De Leche Syrup, Coffee & Milk

EMBER & RYE | $13
Rye, Coffee Syrup, Maple & Orange Bitters

TOASTED CHAI | $13
Vodka, Chai, Toasted Marshmallow & Milk

CRANBERRY CAMPER | $13
Bourbon, Lime Juice, Cranberry Juice, Honey Syrup & Lime Slice

CLASSIC AGAVE MARGARITA | $13
House Tequila, Fresh Lime & Agave, Lime Slice

JALAPEÑO LIME MARGARITA | $13
Tequila, Fresh Jalapeño, Lime & Agave, Lime Slice

POMEGRANATE & CACTUS PEAR MARGARITA | $13
Tequila, Fresh Pomegranate & Cactus Pear, Orange Slice

MOUNTAIN MULE | $13
Vodka, Fresh Lime Juice, Ginger Beer Syrup, & Lime Slice

HOT COCKTAILS

BIG KID CAMPFIRE COCOA | $14
Vodka, Cocoa, Toasted Marshmallow Syrup & Graham Cracker

WOODLAND TEA | $14
Gin, Earl Grey, Lavender Syrup, Honey Syrup & Lemon.

CLUBHOUSE CLASSIC | $14
Bourbon, Black Tea, Honey Syrup, Warm Spices & Orange

FIRESIDE CHAI | $14
Bourbon, Chai, Honey Syrup & Cinnamon Sugar

TENTLIGHT TODDY | $14
Whiskey or Scotch, Lemon Juice, Honey Syrup, Orange Slice & Cinnamon Stick

CLASSIC SPIKED CIDER | $13
Bourbon, Honey, Warm Spices Syrup, Hot Cider, Orange Slice & Cinnamon Stick

TOASTED SPIKED CIDER | $13
Bourbon, Toasted Marshmallow Syrup, Hot Cider, Orange Slice & Cinnamon Stick

SPRITZERS

ORANGE YUZU | $15
Prosecco, Orange Juice & Yuzu Syrup

PINEAPPLE LYCHEE | $15
Prosecco, Pineapple Juice & Lychee Syrup

LAVENDER LEMON | $15
Prosecco, Lemon Juice & Lavender Syrup

HONEY GINGER | $15
Prosecco, 1883 Honey Syrup, Ginger Beer Syrup & Club Soda