

COCKTAILS

YOSEMITE SUNSHINE 19

gin, limoncello, absinthe, lemon juice, lemonade, limonata

YOSEMITE BREEZE 19

effen cucumber vodka, elderflower liqueur, cucumber bitters, lime, fever tree tonic

JALAPEÑO MARGARITA 19

jalapeño tequila, triple sec, agave syrup, lime

120 GREYHOUND 19

deep Eddy grapefruit vodka, elderflower liqueur, grapefruit bitters, grapefruit san pellegrino

SAKE THYME 19

empress gin, nama sake, thyme, mint, lime, soda

BARREL-AGED MANHATTAN 19

buffalo trace bourbon, sazarec rye, formula antica vermouth, woodford reserve bitter

WHAT THE FIG 19

fingenza vodka, bulleit bourbon, blueberries, ginger beer, mint, lime

POMARITA 19

tequila, pomegranate juice, lime

FREE SPIRIT

(NON-ALCOHOLIC BEVERAGES)

16

PRICKLY POUR

ritual tequila, prickly pear syrup, lime juice, jalapeño, thyme

BOTANICAL MANGO-JITO

ritual rum, mango puree, lime, mint

PIÑA CO-NADA

ritual rum, coconut cream, pineapple

YOSEM-MAI TAI

ritual rum, lime juice, orgeat, orange juice

MARGA-NADA

ritual tequila, fresh lime juice, sweet & sour, salt rim

BOARDS

HOMEMADE FOCACCIA 13
sundried tomato tapenade (VN)

CALIFORNIA CHEESE 24
california artisan cheese, fig jam, preserved apricots,
country toast, crackers (V)

CHARCUTERIE 24
california cured meats, whole grain mustard, olives, house
pickles, country toast

SMOKED TROUT TIN 21
house pickles, grain mustard aioli, country bread

BAKED GOAT CHEESE 20
roasted tomatoes, evoo, country toast

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish
or Eggs May Increase Your Risk of Foodborne Illness

V Vegetarian | VN Vegan | GF Gluten Free |

SMALL PLATES

CRISPY FRIED CAULIFLOWER 19
sweet chili sauce, sesame seed (V)

TUNA POKE 23
ahi tuna, avocado, edamame, pickled ginger, cucumber,
seaweed salad, sambal dressing, fried wonton

MEZZE PLATTER 22
hummus, cucumbers, pickled cauliflower, olives, pita bread
(VN)

SMOKED DUCK LEG 21
sweet potato puree, pomegranate molasses

EDAMAME 16
hot honey-garlic glaze

SMOKED WINGS 19
house hot sauce, celery, blue cheese dressing

BURRATA 21
eggplant caponata, arugula, balsamic reduction, toasted
sourdough, olive oil (V)

MINI BARBOCOA TACOS 19
braised short rib, cotija cheese, salsa roja, onion, cilantro on
three corn tortillas (GF)

SOUPS & SALADS

Add: Chicken 11 | Shrimp 14 | Salmon 15 | Steak 16

CAESAR SALAD 19

romaine, parmesan grilled artichoke, crouton,
anchovy-parmesan dressing

LITTLE GEM WEDGE SALAD 19

bacon, egg, sundried tomato, buttermilk blue cheese
dressing

GREEN SALAD 17

cherry tomato, cucumber, radish, red onion, citrus
vinaigrette (VN|GF)

ROASTED BEET SALAD 19

goat cheese mousse, toasted pistachio, red onion, dried
cranberry, fig vinaigrette (V|GF)

TOMATO BASIL SOUP 16

roasted garlic, basil, olive oil, baguette (VN)

BISON CHILI 18

shredded cheddar cheese, scallion, sour cream (GF)

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FLATBREADS

WILD MUSHROOMS 21

brown butter cream, arugula, truffle oil, smoked gouda (V)

BBQ CHICKEN 21

bbq sauce, grilled chicken breast, cheddar, ranch, bacon, scallion, crispy onions

TOMATO BASIL 21

pesto, garden tomatoes, fresh mozzarella, balsamic reduction (V)

SAUSAGE AND BROCCOLINI 21

garlic cream sauce, four cheese blend, chili oil

FOUR CHEESE 19

mozzarella, provolone, parmesan, romano, tomato sauce (V)

ENTRÉES

CIOPPINO 33

halibut, shrimp, mussels, scallops, white wine, tomato
broth, grilled baguette

KING SALMON 32

bok choy, soy glazed shiitake mushrooms, yuzu-ginger
butter, sesame seeds, scallion

STEAK FRITES 40

12 oz. NY strip, demi-glace, fries

FISH AND CHIPS 29

tempura beer batter, tartar sauce, lemon wedges

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ENTRÉES

VENISON SAUSAGE 34

mashed potato, bourbon-onion gravy
contains blueberry and pork

CAULIFLOWER CURRY 28

red curry, cauliflower, chickpeas, steamed rice (VN)

MUSHROOM RAGU 29

orecchiette, parmesan (V)

CHICKEN PICCATA 30

lemon, parsley, capers, green olives, spaghetti

SANDWICHES & BURGERS

Includes Side Salad or Fries

RUSH BURGER 21

cheddar, lettuce, tomato, onion, pickle on brioche bun
Avocado 2 | Bacon 2 | Egg 2 | Tavern Sauce 1

SMOKED SALMON BLT 21

smoked salmon salad, bacon, lettuce, tomato, lemon-herb
aioli on sourdough

SMOKED PORK SANDWICH 21

smoked pulled pork, country ham, swiss cheese, honey
mustard slaw, carolina bbq sauce, brioche bun

LAMB SHAWARMA 21

slow cooked lamb, pepperoncini, red onion, tomato, tzatziki,
harissa on lavash

PHILLY CHEESE STEAK 21

french roll, prime rib, grilled onions, peppers, american
cheese

BLACK BEAN OAT BURGER 20

cheddar, lettuce, tomato, onion, pickle on brioche bun (V)

TURKEY BURGER 21

caramelized onion, swiss cheese, brioche bun

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SIDES

CRISPY FINGERLING POTATO 12

chive butter, sea salt

GREEN BEANS 12

pistachio pesto (V)

WHITE RICE 8

(VN)

GRILLED ASPARAGUS 12

lemon & oil (VN)

CHAMPAGNE & SPARKLING

glass / bottle

ZARDETTO PROSECCO 750ML <i>Italy</i>	- / 58
CAVA SPARKLING WINE	16 / 52
CHANDON SPARKLING ROSÉ <i>Napa Valley, CA</i>	/ 85
CHANDON SPARKLING WINE 187ML <i>Napa Valley, CA</i>	/ 18
LAURENT-PERRIER BRUT 187ML <i>France</i>	- / 25
VEUVE CLICQUOT CHAMPAGNE <i>France</i>	- / 135

WHITE

glass / bottle

TIEFENBRUNNER PINOT GRIGIO <i>Trentino-Alto Adige, Italy</i>	13 / 52
LEMELSON PINOT GRIGIO <i>Carlton, OR</i>	13 / 52
PAZO SENORANS ALBARIÑO <i>Spain</i>	- / 58
FORGE CELLARS DRY RIESLING <i>Seneca Lake, New York</i>	12 / 48
ELIZABETH SPENCER SAUVIGNON BLANC <i>Napa Valley, CA</i>	13 / 52

GHOST BLOCK SAUVIGNON BLANC Napa Valley, CA	15 / 60
YOSEMITE CELLARS ROSÉ Groveland, CA	12 / 48
SEAN MINOR CHARDONNAY <i>Sonoma County, CA</i>	13 / 52
FOG'S EDGE CHARDONNAY Russian River Valley, CA	16 / 64
PEJU CHARDONNAY <i>Los Carneros, CA</i>	18 / 72
SENSES SONOMA COAST CHARDONNAY Sonoma County, CA	21 / 98
SENSES HEINTZ CHARDONNAY Sonoma County, CA	- / 119

RED

glass / bottle

CLAIBORNE & CHURCHILL PINOT NOIR <i>Edna Valley, CA</i>	14 / 56
OLEMA PINOT NOIR Sonoma County, CA	16 / 64
SENSES PINOT NOIR '21 <i>Russian River Valley, CA</i>	- / 110
LYNMAR ESTATE PINOT NOIR Russian River Valley, CA	- / 114
HATCHER RESERVE BARBERA Murphys, CA	15 / 60
FROG'S LEAP MERLOT '21 <i>Napa Valley, CA</i>	- / 86

NOVELTY HILL MERLOT <i>Columbia Valley, WA</i>	14 / 56
BLUE ROCK "BABY BLUE" RED BLEND Sonoma County, CA	17 / 68
YOSEMITE CELLARS FIREFALL RED BLEND <i>Groveland, CA</i>	- / 44
ELIZABETH ROSE RED BLEND Napa Valley, CA	/ 78
THE COUNSELOR CABERNET SAUVIGNON Sonoma County, CA	19 / 76
MARTIS CABERNET SAUVIGNON Alexander Valley, CA	18 / 72
ELIZABETH SPENCER CABERNET SAUVIGNON '21 <i>Napa Valley, CA</i>	- / 95
ANCIENT PEAKS CABERNET SAUVIGNON Paso Robles, CA	15 / 60
GHOST BLOCK CABERNET SAUVIGNON '21 <i>Napa Valley, CA</i>	- / 142
FROG'S LEAP ZINFANDEL Napa Valley, CA	14 / 56
OAKVILLE ZINFANDEL Oakville, CA	17 / 68
ANDREW MURRAY SYRAH <i>Santa Ynez Valley, CA</i>	14 / 56
CATENA LA CONSULTA MALBEC <i>Mendoza, Argentina</i>	14 / 56

PREMIUM SPIRITS

BOURBON

BUFFALO TRACE	13	BULLEIT	13
WOODFORD RESERVE	16	4 ROSES SINGLE BARREL	19
OLD RIP VANWINKLE	49		

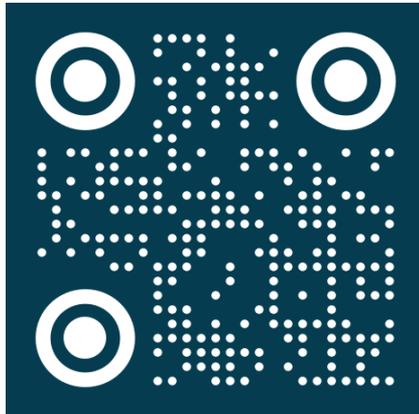
WHISKEY

JAMESON	10	TEELING	13
PENDELTON	13	JACK SINGLE BARREL	19
HIBIKI	25		

SCOTCH

BALVENIE	16	LAPHROAIG 10	16
LAGAVULIN	19	JOHNNIE WALKER BLUE	37
MACALLAN 15	30		

SEE FULL LIST



DRINKS

COFFEE 4

choice of cream, milk or
milk alternatives

FOUNTAIN DRINKS 5

coke, diet coke, sprite,
mr. pibb, root beer,
lemonade, iced tea

JUICE 5

orange, apple, pineapple,
cranberry, grapefruit,
tomato

FRUIT LEMONADE 5

ask server for flavors

DESSERTS

CHOCOLATE

BROWNIE SUNDAE

vanilla bean ice cream,
whipped cream,
chocolate sauce (V)

13

NEW YORK

CHEESECAKE

raspberry coulis (V)

13

TIRAMISU

white chocolate espresso
sauce (V)

13

APPLE GALETTE

vanilla bean ice cream,
caramel sauce (V)

13

CHOCOLATE LAYER CAKE

port wine and cherry
chocolate sauce (V)

13

ICE CREAM & SORBET

single scoop (V | GF)

4

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LITTLE HIKERS MENU

all kids items are \$16 and come with one side
and a choice of any soft drink | juice | milk

HOT DOG

CHEESE PIZZA

CHEESEBURGER

GRILLED CHEESE

BUTTER NOODLES

CHICKEN NUGGETS

SIDES

GRAPES

CARROTS

FRENCH FRIES