


FROM THE KITCHEN

FIRST ASCENTS

GF CATHEDRAL SHRIMP COCKTAIL 15.50
house made fresh horseradish cocktail sauce

LOCAL  EL CAP MEADOW PICNIC 15.50
Fiscalini cheddar, grapes, dried peaches, fig preserve, toasted crostini

V **GF** TUOLUMNE GARDEN SALAD 11.00
mixed greens, cucumbers, grape tomatoes, red onion, champagne dressing

GF CAMP 4 NACHOS 15.00
corn chips, chipotle smoked gouda cheese sauce, pico de gallo, sour cream, jalapenos
- Add *Prime Brandt brisket \$4.00
-Add guacamole \$2.00

LOCAL **GF** *YOSEMIGHT BEEF CHILI 11.00
Brandt beef, pinto and kidney beans, hint of chocolate

 VEGETARIAN SOUP OF THE DAY 7.25

STATIC PLATES

All served on a pretzel roll with spicy garlic pickle chips, house made dill potato chips

PULLED PRIME BRANDT BRISKET 18.50
House smoked, coleslaw

*SMOKED CHICKEN THIGH 16.50
Blackjack BBQ sauce, coleslaw

BBQ JACKFRUIT 15.50
Carolina BBQ sauce, crispy onions

DYNAMIC PLATES

Served with house made potato salad, coleslaw and corn muffin. Choose your adventure- BBQ jackfruit, pulled prime Brandt brisket, smoked boneless chicken thigh

*ROPE SOLO 19.00
- choose 1: brisket, chicken, jackfruit

*BELAY DUO 22.00
- choose 2: brisket, chicken, jackfruit

*TRIPLE CROWN PLATE 26.00
- brisket, chicken, jackfruit

LITTLE HIKERS

All kids portions are served with chips or fruit and milk or juice

PEANUT BUTTER AND JELLY 9.25
creamy peanut butter, strawberry preserves

*TURKEY AND CHEDDAR 9.25
oven roasted turkey, cheddar cheese

THE DESCENT

All desserts are handmade in-house

BOURBON PEACH CRISP 13.50
fresh peaches, cinnamon, bullet bourbon

CAMPFIRE BREAD PUDDING 12.00
decadent bread pieces, marshmallows, chocolate

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.*

- GF** Gluten Free
-  vegetarian
- V** Vegan