



Specialties

Raisin Brioche French Toast (V)

Served with Warm Syrup & choice of Ham, Bacon or Sausage
20.25 Cal. 2510

Hotcakes or Waffles (V)

Warm Syrup, Served until 10:30am
14.50 Cal. 910

Spiced Rubbed Pork Chop*

Bourbon-Tomato glaze, Potato Salad, Seasonal Vegetable
 Served from 10:30am until Close of Brunch
23.50 Cal. 790

Continental Breakfast (V)

Assorted Breakfast Pastries, Juice, Seasonal Fruit Medley
 Coffee, Tea or Hot Chocolate
15.50 Cal. 550

Royal Arches Breakfast*

2 Eggs Cooked Your Way, Potatoes or Fruit
 Choice of Breakfast Meats
17.50 Cal. 660

Seared Polenta (V)

Tomato Coulis, Parmesan Cheese, Braised Greens
 Balsamic Marinated Portobello V
 Served from 10:30am until Close of Brunch
21.50 Cal. 250

A La Carte

Ahwahnee Signature Breakfast (V)

Muffins, Scone, Croissant
10.75 Cal. 300

Steel Cut Oats (V,H)

Raisins, Brown Sugar
8.25 Cal. 800

2 Eggs Your Way

Potatoes or Fruit
12.50 Cal. 800

Assorted Cold Cereals (V,O)

7.50 Cal. 280

Ahwahnee Green Salad (VG,L,H,S)

Mixed Lettuces, Tomato, Carrot, Cucumber, Ranch
 Served from 10:30am until Close of Brunch
14.50 Cal. 350

Ham, Bacon, or Traditional Pork Sausage

5.75 Cal. 190

Corned Beef Hash or Spicy Vegetable Hash

6.25 Cal. 180-220

Soup Inspiration

Made Daily by the Chef
 Using Seasonal Ingredients
 Served from 10:30am until Close of Brunch
7.25 Cup 10.00 Bowl Cal. Varies

The Ahwahnee Grand Brunch

The Grand Buffet includes a wide selection of breakfast and lunch favorites
 fresh seafood, artisan pastries & breads, a hot carvery, classic Ahwahnee desserts, & a selection of items for children

Sundays 7:00am – 3:00pm

Prices do not include alcohol, specialty beverages, tax or gratuity

Adults 55.50 Children 22.50

Children 4 & Under Eat Free

Fruit

Grapefruit Half 5.50 Cal. 110
Seasonal Berries 11.50 Cal. 50
Fruit Medley 11.50 Cal. 30

Beverages

Milk 4.00	Mimosa 13.50
Juice 5.25	Bloody Mary 14.00
Fountain Drinks 2.75	Cappuccino, Latte 5.25
Hot Cocoa 5.25	Mocha
Brewed Coffee 4.00	Hot Tea 4.75
	Iced Tea 4.25

Kids Sunday Brunch 12 & Under

Hotcakes or Raisin French Toast (V)

Raisin Bread, Fresh Fruit Salad, Milk or Juice
 Served until 10:30am
8.25 Cal. 1010

Assorted Cold Cereals (V,O)

Milk or Juice
7.50 Cal. 280

Eggs

Fried or Scrambled, Bacon or Sausage,
 Fruit or Potato, Toast, Milk or Juice
9.75 Cal. 725

Hot Cereal (V)

Milk or Juice
7.50 Cal. 800

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG)

+ = Made or may be made without gluten ingredients (foods commonly prepared without gluten containing ingredients may not be “gluten free”).

Our recipes are prepared in open kitchens where cross-contact is possible and where ingredient substitutions are sometimes made.

Yosemite Hospitality's Environmental Managements System is committed to reducing waste water. Therefore, water is served upon request.

18% Gratuity will be added to parties of 6 or more Wine corkage \$19.50 per 750ml Split plate fee \$5.25 per entrée

*Items denoted with an asterisk may contain raw or undercooked animal-derived foods.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked(FDA Consumer Advisories 3-603.11). Additional Nutritional information available upon request.