

The Ahwahnee Bar

Bar Hours 2:00 PM to 9:00 PM

House Favorites

Charcuterie Board \$27.00

Local Cheese & Cured Meats,
House Jam, Grainy Mustard, Dried
Fruits, Artisan Crackers
+ Pairing: Elouan Pinot Noir

Angus Beef Short Rib \$28.00

Tender Braised Beef, Classic
Mashed Potatoes, Roasted Root
Vegetables, Au Jus

+ Pairing: Ancient Peaks Merlot

Turkey Chili \$16.00

Tender Ground Turkey, Pinto,
Black & Kidney Beans, Scallions,
Sour Cream, Cheddar Cheese,
Jalapeno Cornbread

+ Pairing: 805 Draft Beer

Guajillo Chile Pork \$18.00

Sandwich

Tender Pulled Pork, Tangy Chile
Bar-B-Que Sauce, Grilled
Pineapple, Pickled Onions,
Cilantro, Served With Kettle Chips

+ Pairing: Fleurs de Prairie
Rose

Three Bean Vegetarian \$15.50

Chili (V)

Cheddar Cheese, Scallions, Sour
Cream, Jalapeno Cornbread

+ Pairing: Half Dome Wheat
Beer

Artichoke Salad (VG) \$15.50

Marinated Long Stem Artichokes,
Yellow Grape Tomatoes, Green
Chickpea Hummus, Sweet
Peppers, Kalamata Olives, Fresh
Herbs

+ Pairing: Wente Sauvignon
Blanc

Bavarian Pretzel With \$12.00

Beer Cheese

Served With Warm Cheese &
Grainy Mustard

+ Pairing: Stella Artois

Kettle Chips & Dip \$8.00

Caramelized Sweet Onion dip
served with Salt & Pepper House
Made Kettle Chips

+ Pairing: Erath Pinot Gris

Soup of the Day \$8.50

Seasonal Hand Crafted Soup

Kids \$7.25

Served with Kettle Chips

PB&J (V) or Beef Hot Dog

Cocktails \$15.50

Signatures

El Capitini-The First Ascent

Ketal One Vodka, Cointreau,
Champagne, Pomegranate
Liqueur, Pineapple

Ginger Margarita

Espolon Blanco, House Ginger
Syrup, Candied Ginger, Lime

Peach Mule

Deep Eddy Peach Vodka, Peach
Liqueur, Ginger Beer, Lime

Ahwahnee Manhattan

Maker's Mark, Carpano Antica
Sweet Vermouth, Walnut Bitters

Yosemite Sour

Maker's Mark, Pomegranate
Liqueur, House Simple Syrup,
Lemon

Basil Gimlet

Beefeater Gin, House Basil Syrup,
Lime

Seasonal

Cinnamon Maple Bourbon Sour

Woodford Reserve, Lemon, Maple
Syrup, & Cinnamon

Caramel Apple Mule

Ketel One Vodka, House Caramel
Syrup, Apple Cider, & Ginger
Beer

Warm Up \$14.50

Irish Nut

Bailey's Irish Cream, Frangelico
Hazelnut liqueur, Coffee & Whip
Cream

Peppermint Twist

Peppermint Schnapps, Creme de
Cacao, Hot Chocolate & Whip
Cream

Yosemite Hot Toddy

Jim Beam, House Honey Syrup,
Lemon, Cinnamon

Dessert \$8.25

Apple Pie Panna Cotta

Vanilla Panna Cotta, Granny Smith
Apple Compote, Oat Streusel

Ahwahnee Boysenberry Pie

Boysenberry Compote & Fresh Mixed
Berries

+ à la mode \$2.50 +

Draft

Valley Haze IPA \$13 | \$15

805 American Blonde \$11 | \$13
Ale

Half Dome California \$12 | \$14
Wheat

Angry Orchard Crisp \$9 | \$11
Apple Cider

Imported & Microbrew

\$8.25

Mammoth Epic IPA

Sierra Nevada Pale Ale

General Sherman IPA

Corona

Lagunitas IPA

Stella Artois

Guinness Stout

Domestic \$7.75

Michelob Ultra

Bud Light

Coors Light

Miller Genuine Draft

St. Pauli Girl (Non-Alcohol)

Beverages

Pepsi, Diet Pepsi, Sierra Mist

\$4

Mighty Leaf Tea | Hot Chocolate

| Peet's Coffee

\$6

Assorted Juices \$6.25

Ginger Beer \$5.50

Perrier - 330ml | 1L 6 | \$7.50

Kombucha \$6.50

Love

Jasmine, Lavender, Green Tea

Superberry

Raspberry, Blueberry, Oolong Tea

Clear Mind

Rosemary, Mint, Sage, Green Tea

Must be 21 or older with a Valid ID present upon request.