



DRINKS



Open Daily 11:30am - 9pm

CRAFT COCKTAILS



EL CAPITINI 17

Ketel One, PAMA Liqueur,
Pierre Ferrand Orange Curaçao,
Champagne, Pineapple

GINGER MARGARITA 17

Cazadores, Ginger Syrup,
Candied Ginger, Lime

MANGO PEACH SIERRATINI 17

Deep Peach Eddy Vodka,
Pierre Dry Curacao Orange, Mango Nectar

LUCKY CATCH 16

Beefeater, Chambord, Aperol, Lemon

YOSEMITE SOUR 17

Maker's Mark, PAMA Liqueur,
Simple Syrup, Lemon

PINEAPPLE GIN 17

Beefeater Gin, Pineapple, Lemon,
Orgeat, Peychaud's Bitters

PEACH MULE 17

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

AHWAHNEE MANHATTAN 15.5

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

BLACKBERRY BOURBON SMASH 17

Maker's Mark, Lime, Mint, Blackberries,
Simple Syrup

MAI TAI 17

Goslings Rum, Plantation Pineapple Rum,
Pierre Ferrand Orange Curaçao, Orgeat, Lime

HONEYSUCKLE 16

Bacardi, Lime, House Honey Syrup

CINNAMON MAPLE BOURBON SOUR 17

Maker's Mark, Lemon, Maple Syrup, Cinnamon

YOSEMITE HOT TODDY 14.50

Jim Beam, Honey Syrup, Cloves, Lemon

HOUSE COCKTAILS



GLACIER POINT 15

Beefeater Gin, Crème de Violette,
Blue Curacao, House Simple, Lemon

WHISKEY GINGER 15

Jameson, Ginger Beer

SPIKED LEMONADE 15

Smirnoff Vodka, Orange Curaçao,
Lemonade, Lime

DRAUGHT BEER



16 oz | 20 oz

805 AMERICAN BLONDE	14 16
VALLEY HAZE IPA	14 16
BUBBLE STASH IPA	9 12
HALF DOME	9 12

DOMESTIC



COORS LIGHT	8.25
BUD LIGHT	8
MICHELOB ULTRA	7.75
M.G.D	7.75
HEINEKEN 0.0	7.75
(Non-Alcohol)	

IMPORT & MICROBREW



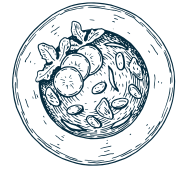
GENERAL SHERMAN IPA	14
MAMMOTH EPIC IPA	14
CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN	13
LAGUNITAS IPA	9
SIERRA NEVADA PALE ALE	9
STELLA ARTOIS	8.25
CORONA	8.25
GUINNESS STOUT	8.25

A Valid ID Must Be
Presented Upon Request.
Must Be 21 Or Older.





FOOD



Open Daily 11:30am - 9pm

ENTREES & SHAREABLES

SMOKED ST. LOUIS RIBS

HALF 36 | FULL 47

Creamy Cole Slaw, Cornbread,
Sweet & Tangy BBQ Sauce

AHWAHNEE SUMMER SALAD (V, GF) 16.50

Baby Greens, Sugar Snap Peas, Shaved Radish,
Cucumbers, Pecorino Toscano,
Champagne-Citrus Vinaigrette
ADD: Chicken 9, Shrimp 14

CHARCUTERIE BOARD 27

Local Cheese & Cured Meats, Marinated Olives,
Dried Fruits, Marcona Almonds, House Bread,
Artisan Crackers

CRANBERRY-PECAN CHICKEN

SALAD CROISSANT ROLL 19.50

Cranberries, Crisp Lettuce,
Kettle Chips

BAVARIAN PRETZEL STICKS (V) 17

Served With Warm Beer Cheese,
Dijon Mustard

SOUP OF THE DAY 10.50

Seasonal Hand-Crafted Soup

FRESH BURRATA 19

Greens, Berry Compote, Sliced Prosciutto,
Balsamic Reduction, Arugula, Extra Virgin Olive Oil,
Fresh Herbs, Crostini

JUMBO PRAWN COCKTAIL (GF) 31

Seasoned Prawns, Traditional Cocktail Sauce,
Grilled Lemon

SHORT RIB MELT 28

Slow Braised Angus Beef, Toasted Brioche Bun,
18-month Fiscalini Cheddar, Tomato Shallot Jam,
Crispy Onions, Kettle Chips

HOUSE-MADE MEATBALLS 17.50

Beef, Pork, Tomato Sugo, Pecorino Cheese, Basil, Crostini

CHILLED RICE NOODLES (VG) 22

Spicy Peanut Sauce, Bell Pepper, Cilantro, Basil,
Seasoned Peanuts
ADD: Chicken 9, Shrimp 14

(V) -Vegetarian

(VG) - Vegan

(GF) - Gluten Free

ZERO PROOF

THE EASTSIDE 13

SeedLip Garden Vodka, Cucumber, Mint,
Simple Syrup, Lime

MAPLE-RUM

OLD FASHIONED 13

Ritual Rum, Maple Syrup

KOMBUCHA

LOVE 6.50

Jasmine, Lavender, Green Tea

SUPERBERRY 6.50

Raspberry, Blueberry, Oolong Tea

CLEAR MIND 6.50

Rosemary, Mint, Sage, Green Tea

DESSERT

LEMON BERRY CAKE 12

Key Lime, Lemon, Raspberry,
Creamy White Chocolate Cheese

CHOCOLATE

FLOURLESS CAKE 12.50

Fresh Berries, Raspberry Sauce

SODAS & MORE

SODA 6.25

Coke, Diet Coke, Sprite

LAVENDER LEMONADE 7.50

Lavender Syrup, Lemonade, Soda Water

JUICE 6.25

Apple, Cranberry, Orange

SHIRLEY TEMPLE 7.50

Lemon-Lime Soda, Grenadine

HOT CHOCOLATE 5.25

ASSORTED TEA, PEET'S COFFEE 6

PERRIER 7.50

GINGER BEER 5.50



The first bar in the hotel was on the Mezzanine level, just above the Dining Room. Known as El Dorado Diggings, it would serve many customers between 1933 and 1943. During World War II the United States Navy converted the entire hotel into a convalescent hospital, converting the El Dorado Diggings into a Catholic chapel but allowed the Sweet Shop to sell alcohol. As the first store in the US military hospital to do so, the sailors loved it, purchasing over 1000 pints of beer a day!

After the war, the El Dorado Diggings returned to public use. A new bar was added about 1951 when the Ahwahnee Bar created on the site of the original entrance way. Both would proudly serve guests until 1990, when El Dorado Diggings was removed and converted into suites.

Today The Ahwahnee Bar continues strong, selling fine spirits in an elegant setting. Many also choose to enjoy a drink while dining in the most popular room in the hotel - the Dining Room. The Ahwahnee Dining Room is an enormous room measuring 130 feet long, 51 feet wide, and about 34 feet high. Immense logs of stripped and polished sugar pine, and wrought iron candelabras suspended from the rafters create a unique sophistication. The Ahwahnee Dining Room is currently undergoing a seismic upgrade. We look forward to welcoming guest back to the Dining Room again this fall.