




FROM THE KITCHEN

FIRST ASCENTS

 **CATHEDRAL SHRIMP COCKTAIL** 15.50
house made fresh horseradish cocktail sauce

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

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

 **CAMP 4 NACHOS** 15.00
corn chips, chipotle smoked gouda cheese sauce, pico de gallo, sour cream, jalapenos
*Add * Pulled Pork, Chicken, or Vegan-\$6.00 -Add guacamole \$2.00*

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

 **VEGETARIAN SOUP OF THE DAY** 7.25

STATIC SANDWICHES

Served on a pretzel roll with spicy garlic pickle chips & house made chips.

SMOKED PULLED PORK 18.50
Spicy Black Jack served with coleslaw

 **VEGAN BBQ "PORK"** 15.50
Smokey BBQ sauce with coleslaw

SMOKED PULLED CHICKEN THIGH 16.50
Classic BBQ sauce with coleslaw

DYNAMIC PLATES

Served with house made potato salad, coleslaw and corn muffin. Choose your adventure- Vegan BBQ "Pork", Smoke Pulled Pork, Smoked Pulled Chicken Thigh

***ROPE SOLO** 19.00
choose 1: pulled pork, chicken, vegan bbq "pork"

***BELAY DUO** 22.00
choose 2: pulled pork, chicken, vegan bbq "pork"

 ***TRIPLE CROWN PLATE** 26.00
pulled pork, chicken, vegan pulled "pork"

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

PLEASE ASK YOUR SERVER ABOUT TONIGHT'S DESSERT SPECIAL

All desserts are handmade in-house.

   *vegetarian/ soy/ gluten-free*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **