

SPIRITS

BOURBON & WHISK(E)Y

BOOKER'S	16
JACK DANIEL'S TENNESSEE WHISKEY, SINGLE BARREL	14
JEFFERSON'S RESERVE	13
DUKE	12
COWBOY	12
BASIL HAYDEN'S	12
(R)1	12
PENDLETON MIDNIGHT	10
KNOB CREEK	10
WOODFORD RESERVE	10
BUFFALO TRACE	9
1792	9
BULLEIT	9
BULLEIT RYE	9
CROWN ROYAL	9
MAKER'S MARK	8

TEQUILA

CLASE AZUL	20
CASAMIGOS	14
DON JULIO	14
TRES GENERACIONES	12
PATRÓN	12
ESPOLÓN	9
CORRALEJO	9
CAMARENA	8

SCOTCHES

THE MACALLAN 18 YEAR	40
THE GLENLIVET 18 YEAR	20
LAGAVULIN 16 YEAR	20
OBAN 14 YEAR	18
THE MACALLAN 12 YEAR	14
THE GLENLIVET	11
JOHNNIE WALKER BLACK LABEL	10
GLENMORANGIE 10 YEAR	9
DEWAR'S WHITE LABEL	9
CHIVAS REGAL	9

BARTENDER-CRAFTED COCKTAILS

RATTLESNAKE RITA

14

Crafted by Brian Erickson

This delicious margarita is made with fresh strawberries, Patrón Tequila and Cointreau with a hint of jalapeño spice. Fair Warning, it'll bite ya!

THE SIERRA SPRING FLING

13

Crafted by Anthony Clark

You can only see this shade of green in a subalpine meadow. Enjoy Malibu Coconut Rum, Midori, pineapple and a dash of sour for a taste of the tropics in the Sierras.

SURE-FOOTED MULE

13

Crafted by Rhonda Rhinedhart

Bulleit Whiskey, Cointreau and Ginger Beer. You didn't travel in the mountains unless you had one of these.

WESTERN WILDFLOWER

13

Crafted by Terry Lauralde

She's a beauty. The gentle floral notes on this martini come from Ketel One Vodka and St-Germain with a touch of citrus.

PEACH PORCH SIPPER

13

Crafted by Jennifer Wiese

Those are three words in love with summer. Wild Roots Peach Vodka infused with real fruit. Fresh lemon juice, a splash of orange juice and Sierra Mist. You'll be sippin' these all day!

HIGH SIERRA BLOODY MARY

15

Grey Goose is generously poured into our colossal 20 oz. glass then seasoned with the much-loved house special mix and garnished with an unbelievable amount of our favorite veggies.

CLASSIC COCKTAILS

OLD FASHIONED 14

Featuring Maker's Mark

RYE MANHATTAN 14

Featuring Bulleit Rye

NEGRONI 14

Featuring Campari & Tanqueray

SIDE CAR 14

Featuring Korbel Brandy

DESSERT COCKTAILS

BLOOMIN' DOGWOOD

12

Crafted by Rhonda Rhinedhart

There is nothing quite like seeing the dogwoods in bloom. This silky drink features Ketel One Vodka, Baileys Irish Cream, white crème de cocoa and Frangelico with a berry creamy finish reminiscent of these white-petaled beauties soaking up sunshine riverside.

THE AFTER DINNER MINT

12

Crafted by Rhonda Rhinedhart

This martini is like mint and chip ice cream in a glass.

DRAFT BEER

STELLA ARTOIS <i>Leuven, Belgium</i> <i>ABV 5.2%</i>	<p>Only the very best barley and the finest hops are selected for this beer.</p>
BLUE MOON BELGIAN WHITE <i>Golden, Colorado</i> <i>ABV 5.4%</i>	<p>An unfiltered wheat ale spiced in the Belgian tradition for an uncommonly smooth taste.</p>
SAMUEL ADAMS BOSTON LAGER <i>Boston, Massachusetts</i> <i>ABV 4.9%</i>	<p>The use of two row barley imparts a full smooth body and gives a wide spectrum of malt flavor ranging from slightly sweet to caramel to slightly roasted.</p>
FIRESTONE WALKER 805 <i>Paso Robles, California</i> <i>ABV 4.7%</i>	<p>Firestone's malt recipe, finishing with a touch of hops, give the 805 a slightly sweet taste with a clean finish.</p>
SIERRA NEVADA HAZY LITTLE THING IPA <i>Chico, California</i> <i>ABV 6.7%</i>	<p>Unfiltered, unprocessed, straight from the tanks and into the can. It's a swirling cloud that likes to shake things up, with its fruit-forward hops.</p>
TENAYA RED IPA <i>Oakhurst, California</i> <i>ABV 6.8%</i>	<p>An unfiltered red ale with characteristics that appeal to both hops and malt lovers. It has a unique minty and piney flavor. Brewed especially for Tenaya Lodge by South Gate Brewing Company.</p>
SOUTH GATE IPA <i>Oakhurst, California</i> <i>ABV 7.4%</i>	<p>An aromatic West Coast IPA brewed with a Simcoes and Pacificas. Well-balanced, featuring piney and citrus flavors with floral nose.</p>
SOUTH GATE OAKTOWN PECAN BROWN <i>Oakhurst, California</i> <i>ABV 5.6%</i>	<p>This delicious beer won the gold medal at the 2015 San Diego International Beer Festival. English-style brown ales made with pecans, chocolate malts and British East Kent Golding hops.</p>
CALIFORNIA BEER FLIGHT <i>14</i>	<p>SOUTH GATE OAKTOWN PECAN BROWN TENAYA RED IPA SOUTH GATE IPA FIRESTONE WALKER 805</p>

BOTTLED BEER

CALIFORNIA CRAFT <i>8</i>	ANCHOR BREWING CALIFORNIA LAGER
	MAMMOTH DOUBLE NUT BROWN
	MAMMOTH PALE ALE
	BARRELHOUSE MANGO IPA
	BARRELHOUSE JUICY
	21 st AMENDMENT BLOOD ORANGE IPA
	21 st AMENDMENT HELL OR HIGH WATERMELON WHEAT
	LOST COAST TANGERINE WHEAT
	LAGUNITAS SUMPIN' EASY
	LAGUNITAS SUPER CLUSTER
LAGUNITAS IPA	
PREMIUM <i>13</i>	DRAKE'S PORTER (22 OZ.)
SPECIALTY <i>7.50</i>	CORONA EXTRA
	CORONA LIGHT
	GUINNESS DRAUGHT
	HOEGAARDEN
	SAMUEL ADAMS SEASONAL
	ANGRY ORCHARD HARD CIDER
	O'DOUL'S (Non-Alcoholic)
DOMESTIC <i>7</i>	BUDWEISER
	BUD LIGHT
	COORS LIGHT
	MICHELOB ULTRA
	MILLER LITE

FEATURED LOCAL WINES

IDLE HOUR WINERY

The Idle Hour Winery is located about fifteen minutes away in Oakhurst, the gateway to Yosemite. They use sustainably grown grapes from the Sierra Foothills and Yolo County. The wine is made gently, using gravity flow and other traditional methods.

CABERNET FRANC
55

**TEMPRANILLO
RESERVE**
50

CHARDONNAY
45

PETIT VERDOT
48

CRŪ WINE COMPANY

Founded in 2003 (originally as Mariposa Wine Company), CRŪ Wine Company is a portfolio of handcrafted artisan-style wines that embrace the incredible diversity of California's premium viticultural areas. The CRŪ, Mariposa and Yosemite View brands each feature only the varietals that thrive in their respective regions; each label has its own unique character and focus.

PINOT NOIR
49

ALBARIÑO
42

ROSÉ
48

GSM
53



Locally owned and operated, this vineyard planted in 2012 boasts a diverse mix of warm-weather wine grapes. They are at the "trailhead" of the Madera wine trail just outside of Fresno. Their winemaker Shayne Vetter graduated from the Fresno State Enology Program.

MIRAME ROSÉ
35

ZINFANDEL
49

**CONMIGO
VIOGNIER-
MARSANNE**
42

WINES BY THE GLASS

WHITE WINE

LA MARCA PROSECCO <i>Italy - Spiti</i>	14
TOCA MADERA MIRAME ROSÉ <i>California</i>	10
ECCO DOMANI PINOT GRIGIO <i>Delle Venezie, Italy</i>	10
CRŪ ALBARIÑO <i>Edna Valley, California</i>	12
KIM CRAWFORD SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	12
TOM GORE CHARDONNAY <i>California</i>	10
MEIOMI CHARDONNAY <i>California Central Coast</i>	12
IDLE HOUR CHARDONNAY <i>Madera, California</i>	14
BESO DEL SOL SANGRIA <i>Spain</i>	10

RED WINE

MACMURRAY RANCH PINOT NOIR <i>California Central Coast</i>	15
CRŪ VICEROY GSM <i>California</i>	15
BV COASTAL MERLOT <i>California</i>	8
LOUIS M. MARTINI CABERNET SAUVIGNON <i>Sonoma County, California</i>	10
WILD HORSE CABERNET SAUVIGNON <i>Paso Robles</i>	12
JUSTIN CABERNET SAUVIGNON <i>Paso Robles</i>	17
TOCA MADERA ZINFANDEL <i>California</i>	14
IDLE HOUR PETIT VERDOT <i>California</i>	14
BESO DEL SOL SANGRIA <i>Spain</i>	10

WHITES

CHAMPAGNE & SPARKLING WINES

LA MARCA PROSECCO <i>Italy</i>	34
DOMAINE CHANDON BRUT <i>California</i>	50
MOËT & CHANDON IMPÉRIAL <i>Epennay</i>	115
VEUVE CLICQUOT YELLOW LABEL <i>Reims</i>	125
DOM PÉRIGNON <i>Epennay</i>	375

WHITE WINES OF INTEREST

M. CHAPOUTIER 'BELLERUCHE' ROSÉ <i>Côtes-du-Rhône</i>	28
TOCA MADERA MIRAME ROSÉ <i>California</i>	35
CRŪ JOSE'S ROSÉ <i>California Central Coast</i>	48
CHATEAU STE. MICHELLE RIESLING <i>Columbia Valley</i>	25
CHATEAU STE. MICHELLE GEWURZTRAMINER <i>Columbia Valley</i>	25
WILD HORSE VIOGNIER <i>Central Coast</i>	32
TOCA MADERA CONMIGO VIOGNIER-MARSANNE <i>California</i>	42
CRŪ ALBARIÑO <i>Etna Valley, California</i>	42
ECCO DOMANI PINOT GRIGIO <i>Italy</i>	35
ESTANCIA PINOT GRIGIO <i>California</i>	37

SAUVIGNON BLANC

KIM CRAWFORD <i>Marlborough, New Zealand</i>	42
CAKEBREAD CELLARS <i>Napa Valley</i>	75

CHARDONNAY

TOM GORE <i>California</i>	35
MEIOMI <i>California Central Coast</i>	40
IDLE HOUR <i>California</i>	48
SONOMA-CUTRER <i>Russian River Valley</i>	50
STAGS' LEAP WINERY <i>Napa Valley</i>	55
ROMBAUER <i>Carmen</i>	65
CAKEBREAD CELLARS <i>Napa Valley</i>	110

REDS

PINOT NOIR

MEIOMI <i>California Central Coast</i>	42
MACMURRAY RANCH <i>Sonoma Coast</i>	52
CRŪ MONTAGE <i>California Central Coast</i>	49
ERATH ESTATES <i>Willamette Valley</i>	80

MERLOT

CLOS DU BOIS <i>Sonoma</i>	28
BV COASTAL <i>California</i>	28
ROMBAUER <i>Carmen</i>	85

ZINFANDEL

RANCHO ZABACO HERITAGE <i>Sonoma County</i>	42
TOCA MADERA <i>California</i>	49

RED WINES OF INTEREST

IDLE HOUR PETIT VERDOT <i>California</i>	48
IDLE HOUR TEMPRANILLO RESERVE <i>California</i>	50
CRŪ VICEROY GSM <i>California</i>	53
IDLE HOUR CABERNET FRANC <i>California</i>	55
JUSTIN JUSTIFICATION <i>Paso Robles, California</i>	126
JUSTIN ISOSCELES <i>Paso Robles, California</i>	190
OPUS ONE MERITAGE <i>California</i>	335

CABERNET SAUVIGNON

LOUIS M. MARTINI <i>Sonoma County</i>	35
WILD HORSE <i>Paso Robles, California</i>	42
JUSTIN <i>Paso Robles, California</i>	60
FRANCISCAN MAGNIFICAT <i>Napa Valley</i>	85
STAG'S LEAP WINE CELLARS "ARTEMIS" <i>Napa Valley</i>	125
JOSEPH PHELPS INSIGNIA MERITAGE <i>Napa Valley</i>	182

HANDCRAFTED MOCKTAILS

STRAWBERRY LEMONADE 7	A sweet twist on classic lemonade.
FRUIT PUNCH 7	You'll feel the pow right in your kisser!
TROPICAL COOLER 7	Your taste buds will be in paradise!
BUBBLEGUM SODA 7	It's bubblicious!

HOT COCKTAILS

WHITE WOLF 13	Baileys Irish Cream, coffee, Grand Marnier and whipped cream
TENAYA COFFEE 12	Rum, brandy, Kahlúa and coffee
MONO WIND 12	Rumple Minze Schnapps, Kahlúa, hot chocolate and whipped cream
SALTED CARAMEL HOT CHOCOLATE 11	Drambuie Scotch Whisky Liqueur, caramel, hot chocolate and whipped cream

CORDIALS

GRAND MARNIER	9
DRAMBUIE	9
FRANGELICO	8
SAMBUCA	7
BAILEYS IRISH CREAM	6

COGNACS

COURVOISIER XO	30
HENNESSY VSOP	15
COURVOISIER VSOP	15
HENNESSY VS	12

SWEET PLATES

DESSERT SHOOTERS 4 each	Choose your flavor: Chocolate & Strawberry Truffle Crème Brûlée Tiramisu Caramel Oreo Mousse
FRUIT SALSA WITH CINNAMON FLOUR TORTILLA CHIPS 12	Fresh cut fruit and crispy sweet tortilla chips
LEMON CRÈME BRÛLÉE 11	Almond biscotti
PINE NUT PIE 11	Port wine syrup, macerated berries and chantilly cream
COOKIE PIZZA 13	Straight out of the oven with vanilla ice cream, hot fudge, caramel sauce, whipped cream
S'MORE SKILLET 10	Graham cracker crust, Hershey's chocolate, marshmallow, whipped cream, vanilla ice cream, caramel sauce
DARK CHOCOLATE POT DE CRÈME 11	Fresh cream, seasonal berries
BIG CHOCOLATE CAKE 13	Warm cake with vanilla ice cream, chocolate ganache

DESSERT WINES & PORTS

FICKLIN CHOCOLATE PASSPORT	13
SANDEMAN FINE TAWNY PORTO	11
FICKLIN TAWNY PORT 10 YEAR	11
DOW'S FINE RUBY	10
MOSCATO D'ORO, ROBERT MONDAVI	9