

Y O S E M I T E  
**RUSH CREEK**  
— L O D G E —

**DRINKS**

FOUNTAIN BEVERAGES 3  
coke, diet coke, sprite, lemonade  
mr pibb, root beer

HOUSE BLEND ICED GREEN TEA 4  
peach, raspberry & orange flavors

HOUSE BLEND COFFEE 4

HOUSE BLEND TEA 4  
chamomile lemon, moroccan mint  
earl grey, breakfast blend  
jasmine green

JUICE 4  
orange, apple, cranberry  
tomato, grapefruit or pineapple

**MOCKTAILS**

FRUIT LEMONADE 6  
blueberry, strawberry  
mint or cucumber

ITALIAN SODAS 4  
blackberry, vanilla, peach  
raspberry, orange & cherry  
Available with cream  
Ask about seasonal flavors

COLD BREW COFFEE 5  
hazelnut, vanilla, mocha,  
caramel or sugar free  
vanilla  
Available with cream  
Ask about seasonal flavors

THE RANGER 7  
peach, lime juice  
ginger beer, lime wedge

WILDCAT 7  
kiwi, sweet & sour  
soda water, grenadine  
lime wedge

CHERRY LIMEADE 6  
cherry juice, lime, lemonade sprite, cherries, lime wedge

**D R I N K S   &   M O C K T A I L S**

*Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness  
Substitutions & modifications politely declined*

*18% GRATUITY ADDED TO PARTIES OF 8 OR MORE*

YOSEMITE  
**RUSH CREEK**  
 LODGE

**BOARDS**

**CALIFORNIA CHEESE**  
 california artisanal cheeses  
 dried apricots, fig jam, pistachios  
 crostini ♡ 18

**CHARCUTERIE**  
 california cured meats  
 whole grain mustard, olives cornichons  
 pretzel bread 20

**GARDEN**  
 artichokes, peppadews  
 oven roasted tomatoes  
 country olives, hummus  
 flatbread ♡ 16

♡ = vegetarian

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**FLATBREAD**

**HEARTH BREAD BASKET**  
 3 varieties served with  
 sundried tomato tapenade  
 honey butter ♡ 8

**TOMATO BASIL**  
 garden tomatoes, basil pesto  
 fresh mozzarella  
 balsamic reduction ♡ 18

**WILD MUSHROOM**  
 white wine cream sauce  
 kale, smoked gouda  
 caramelized onion ♡ 18

♣ = vegan

**TUSCAN**  
 salami, red onion  
 pepperoncini, pecorino  
 tomato sauce 18

**BBQ CHICKEN**  
 bacon, crispy onions  
 ranch, scallions, cheddar  
 BBQ sauce 18

**BLACKENED SHRIMP**  
 white wine cream sauce  
 pickled sweet peppers  
 scallion, cheddar  
 cajun remoulade 18

Ⓞ = gluten free

*of foodborne illness*

*Substitutions & modifications politely declined*

**F L A T B R E A D & B O A R D S**

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YOSEMITE  
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**SMALL PLATES**

SCALLION PANCAKES  
 ginger-soy dipping sauce ♡ ♡ 8

BAKED GOAT CHEESE  
 house tomato sauce, baguette ♡ 12

DUCK HASH  
 duck confit, sweet potato, bacon, sage ♡ 12

BRUSSELS SPROUTS  
 pistachio pesto, pumpkin seed oil ♡ ⊕ 8

ROOT VEGETABLES  
 parsnip, carrot, rutabaga  
 spiced granola, brown butter ♡ 8

FINGERLING POTATOES  
 pearl onions, chive butter ♡ ⊕ 8

LOADED MASHED POTATO  
 cheddar, bacon, scallion, sour cream ⊕ 10

**LARGE PLATES**

CURRY VEGETABLE TAGINE  
 potato, squash, eggplant, red pepper, carrot  
 garam masala curry sauce ♡ ♡ ⊕ 16

KING SALMON\*  
 bok choy, soy glazed shiitake mushrooms  
 yuzu-ginger butter, sesame seeds 19

CIOPPINO  
 scallops, halibut, shrimp, mussels  
 white wine tomato broth  
 grilled baguette 19

SLOW COOKED HALF CHICKEN  
 swiss chard, mushrooms, onions  
 lemon-chicken jus ⊕ 18

PASTA BOLOGNESE  
 pork ragu, orrechietti, parmesan, EVOO 18

BRAISED BEEF SHORT RIB  
 onion, carrot, parsnip, rutabaga  
 cabernet demi-glace 20

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modifications politely declined

**L O D G E P L A T E S**

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Y O S E M I T E  
**RUSH CREEK**  
 — L O D G E —

**SOUP & SALAD**

TOMATO KALE SOUP  
 white beans, EVOO  
 sourdough baguette ♡ 8

GREEN SALAD  
 cherry tomato, cucumber, radish  
 champagne vinaigrette ♡Ⓞ 8

CAESAR SALAD  
 romaine, parmesan, croutons  
 creamy peppercorn dressing  
 grilled artichokes ♡ 10

SPINACH SALAD  
 quinoa, sweet potato  
 cranberry, almond, blue cheese  
 cranberry vinaigrette ♡Ⓞ 10

BEET SALAD  
 dried figs, red onion, pistachio  
 goat cheese, mixed greens  
 fig vinaigrette ♡Ⓞ 10

ADD ON:  
 chicken 6, steak 12  
 shrimp 9, salmon 12

♡ = vegetarian

**SHARED PLATES**

BUTTERMILK FRIED  
 CAULIFLOWER  
 sweet chili sauce ♡ 12

BUFFALO WINGS  
 red hot sauce, celery  
 blue cheese dressing 12

CRAB CAKES  
 poblano aioli, arugula  
 pickled sweet peppers  
 lemon vinaigrette 16

MINI DUCK TACOS  
 korean BBQ sauce, kimchi slaw  
 house made tortillas 12

SALMON RILLETTE  
 radish, endive, arugula  
 grain mustard vinaigrette  
 country toast 12

AVOCADO TOAST  
 sun-dried tomato, basil  
 grilled artichoke, EVOO ♡ 12

STEAMED MUSSELS  
 fennel sausage, pepperonata  
 white wine, grilled baguette 15

♡ = vegan

**SANDWICH & ENTRÉE**

RUSH BURGER\*  
 aged cheddar, brioche bun  
 lettuce, tomato, onion, fries 16  
 add: avocado 2, bacon 2, egg 2

TURKEY SANDWICH  
 spinach, provolone  
 cranberry mostarda  
 grain mustard aioli  
 wheat bread, kettle chips 14

SMOKED TROUT BLT  
 bacon, lettuce, tomato  
 rye toast, lemon mayo, fries 14

BISON PATTY MELT  
 rye bread, caramelized onions  
 grain mustard aioli  
 smoked gouda, fries 16

PHILLY CHEESE STEAK  
 sautéed onions & peppers  
 american cheese, fries 16

FISH & CHIPS  
 beer battered haddock  
 tartar sauce, wedge fries 20

STEAK FRITES  
 12oz new york strip, wedge fries  
 bourbon steak sauce 28

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**T A V E R N M E N U**

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**COCKTAILS**

**120 GREYHOUND 12**

deep eddy grapefruit vodka, elderflower liquor  
 grapefruit bitters, grapefruit san pellegrino

**YOSEMITE BREEZE 12**

effen cucumber vodka, elderflower liquor  
 cucumber bitters, lime, fever tree tonic

**SAKE THYME 13**

empress gin, nama sake, thyme, mint  
 lime, agave, soda

**WHAT THE FIG?! 14**

figenza fig vodka, bulleit bourbon, blueberries  
 lime, ginger beer

**POMARITA 12**

la pinta pomegranate tequila, pomegranate  
 liquor, pom juice, lime, agave

**PEACH COOLER 14**

peach lambic, cava sparkling wine, lime  
 peach puree, agave

**HIBISCUS SPRITZER 14**

cava sparkling wine, hibiscus syrup  
 hibiscus flower

**RUSH CREEK MULE 12**

contratto rosso & bianco vermouth  
 ginger liqueur, ginger beer & lime

**MEXICALI MARGARITA 12**

jalapeno infused tequila, triple sec, agave, lime

**BARREL-AGED MANHATTAN 14**

dogood cherry wood smoked whiskey  
 formula antica vermouth, woodford reserve  
 bitters

**SPIRITS**

**WHISKEY**

*red breast* 12  
*doGood* 10  
*teeling* 12  
*garrison brothers* 14  
*hibiki* 15

**RYE**

*high west* 10  
*templeton* 12  
*whistlePig* 15  
*lock, stock & barrel* 18

**BOURBON**

*knob creek* 10  
*angel's envy* 12  
*smooth ambler* 13  
*booker's* 13  
*Blanton's* 14  
*blood oath* 16  
*jim beam distiller's*  
*masterpiece* 30

**SCOTCH**

*laphroaig* 14  
*dalwhinnie* 15  
*highland park* 12  
*oban* 16  
*lagavulin* 16  
*macallan* 18

**TEQUILA**

*patron silver* 10  
*casamigos* 10  
*don julio reposado* 12  
*avion* 22  
*don julio 1942* 24  
*clase azul silver* 15  
*clase azul anejo* 58

**GIN**

*plymouth* 9  
*hendrick's* 10  
*uncle val's* 10  
*bulldog* 10  
*empress* 10  
*big gin* 10

**VODKA**

*double cross* 9  
*belvedere* 9  
*grey goose* 9  
*chopin* 10  
*zyr* 10  
*purity* 12

*\*please inquire with your  
 server about our additional  
 selections*

**S P I R I T S**

Y O S E M I T E  
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**BEER**

**DRAFT**

COORS LIGHT 4.2% lager	6
MODELO ESPECIAL 4.5% pilsner	8
NORTH COAST 4.4% pilsner	8
LAGUNITAS 6.2% IPA	9
KNEE DEEP 4.2% blonde	8
DESCHUTES 5.0% summer ale	8
TIOGA SEQUOIA 5.2% half dome wheat ale	8
ROGUE 6.8% dead guy ale	8
ANDERSON VALLEY 5.8% boont amber ale	8
SIERRA NEVADA 5.6% pale ale	8
GOLDEN ROAD 4.0% mango wheat ale	8
CORONADO 5% coastwise session ipa	8
PORT BREWING 11.0% Hop-15 dbl IPA	9
STONE 7.7% Virtuale IPA	8
BIG SKY 5.1% moose drool brown ale	8
LOST COAST 6.3% 8-ball stout	8
STONE 10.5% totalitarian stout	10
GUINNESS 4.3% stout	8

**BOTTLE**

BUD LIGHT lager	4.5
BUDWEISER lager	4.5
COORS lager	4.5
STELLA ARTOIS pilsner	5.5
ANCHOR STEAM steam	5.5
ST. PAULI GIRL non-alcoholic lager	4
OMISSION® gluten free pale ale	5.5
LINDEMAN'S PEACH lambic	14
INDIGENY® hard apple cider	6
INDIGENY® blackberry apple cider	6
GREEN'S® gluten-free ipa 16oz.	12
GREEN'S® gluten-free tripel ale 16oz.	12
PINKUS hefe-weizen 16oz.	10
AYINGER hefe-weizen 11.4 oz.	8

**WINE**

**SPARKLING WINE**

CAVA sparkling wine, Spain 750ml	11/44
CHANDON brut, Napa Valley 187ml	14
LAURENT-PERRIER brut, France 187ml	22
VEUVE CLICQUOT champagne, France 750ml	140
ZARDETTO prosecco, Italy 750ml	42
CHANDON sparkling rose, Napa Valley 750ml	59

**WHITE WINE**

VENTANA chardonnay, arroyo seco	10/40
SELBY chardonnay, russian river	15/60
SINOR LA VALLE chardonnay, san luis Obispo	13/52
FRANCISCAN ESTATE chardonnay, carneros	67
SHAFER chardonnay, napa valley	108
MASO POLI pinot grigio, trentino	11/44
MALDONATO pinot gris, napa	10/40
HERON sauvignon blanc, mendocino	9/ 36
LONG MEADOW RANCH sauvignon. blanc, napa	12/48
ANDREW MURRAY viognier, santa maria valley	13/52
EIGHTY FOUR WINES abarino, napa	67
POET'S LEAP riesling, Columbia valley	12/48
YOSEMITE CELLARS rose', groveland	9/ 36

**RED WINE**

RESOLUTE cab. sauv., red hills, lake county	11/44
ANCIENT PEAKS cab. sauv., paso robles	13/52
HIGHWAY MAN cab. sauv., Sonoma County	15/60
ELIZABETH SPENCER '13 cab. sauv., napa	72
SHAFER ONE POINT FIVE '14 cab. sauv., stag's leap	178
CHIMNEY ROCK '14 cab. sauv., napa	188
GHOST BLOCK '15 cab. sauv., napa	142
SELBY merlot, sonoma	10/40
FROG'S LEAP merlot, napa	86
ANDIS zinfandel, amator	9/ 36
FROG'S LEAP zinfandel, napa	14/56
CLAIBORNE & CHURCHILL pinot noir, edna valley	12/48
HAHN pinot noir, santa lucia highlands	14/56
YOSEMITE CELLARS FIREFALL blend, groveland	10/40
TRES SABORES ¿POR QUE NO? blend, napa	13/52
ANDREW MURRAY syrah, santa ynez	9/ 36
METTLER FAMILY petite syrah, lodi	13/52
HATCHER RESERVE barbera, murphy's	15/60
A LISA '14 malbec, patagonia	48