

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

**BOARDS**

CALIFORNIA CHEESE ♡ 25  
california artisan cheeses  
fig jam, apricots, walnut raisin country  
toast & crackers

CHARCUTERIE 25  
california cured meats  
whole grain mustard, olives  
cornichons & tomato olive country  
toast

MEZZE PLATTER 23  
hummus, babaganoush, falafel,  
pita, pickled cauliflower

♡ = vegetarian

**FLATBREAD**

TOMATO BASIL ♡ 20  
pesto, garden tomatoes  
mozzarella, balsamic  
reduction

HOMEMADE FOCACCIA ♡ 12  
served with sundried  
tomato tapenade

♣ = vegan

TUSCAN 21  
tomato sauce, salami, red  
onion, pepperoncini  
pecorino

BBQ CHICKEN 23  
bbq sauce, chopped  
chicken breast, cheddar  
ranch, bacon, scallion  
crispy onion

WILD MUSHROOM 23  
FLATBREAD  
house made ricotta,  
goat cheese, baby kale,  
caramelized onion

Ⓞ = gluten free

*\*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

**F R O M   T H E   H E A R T H**

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

**SOUPS**

TOMATO & ROASTED GARLIC  
SOUP **V** 14  
parsley, extra virgin olive oil  
baguette

**SALADS**

GREEN SALAD **V** **GF** 15  
cherry tomato, cucumber, radish  
red onion & citrus vinaigrette

CAESAR SALAD 18  
romaine, parmesan  
grilled artichokes, croutons &  
anchovy parmesan dressing

WEDGE SALAD 18  
bacon, eggs, blue cheese,  
cherry tomatoes, smoked paprika  
dressing

CAPRESE SALAD 18  
Heirloom tomatoes, fresh & fried  
mozzarella, arugala, basil pesto,  
EVOO

*add*  
avocado 3 chicken 8 salmon 12  
shrimp 12 new york strip 13

**V** = vegetarian

**SMALL PLATES**

CRISPY FRIED 18  
CAULIFLOWER  
sweet chili sauce, sesame  
seed

BURATTA **V** 20  
eggplant caponata, arugula  
pine nuts, extra virgin olive oil  
baguette

BUFFALO WINGS 18  
house hot sauce, celery  
blue cheese dressing

BAKED GOAT CHEESE **V** 18  
tomato sauce, extra virgin olive  
oil, baguette

CARNITAS TACOS **GF** 19  
tomatillo salsa, avocado,  
corn tortillas

TUNA POKE 21  
ahi tuna, avocado  
edamame, pickled ginger  
cucumber, seaweed salad  
sambal dressing & fried  
wontons

CHILI-LIME SHRIMP 21  
COCKTAIL  
guajillo pepper cocktail  
sauce, pickled sweet peppers,  
cilantro, lime

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**GF** = gluten free

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**S H A R E D P L A T E S &  
S T A R T E R S**

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

**S A N D W I C H E S**

RUSH BURGER 20  
brioche bun, sharp cheddar  
lettuce, tomato, onion  
pickle & fries  
*add*  
avocado 2 bacon 2  
egg 2 tavern sauce 1

BLACK BEAN OAT BURGER ♡ 19  
brioche bun, sharp cheddar  
lettuce, tomato, onion  
sundried tomato aioli  
pickle & fries

SMOKED SALMON MELT 19  
rye bread, salmon salad, havarti  
pepperonchini & fries

PHILLY CHEESE STEAK 21  
french roll, prime rib, onion & peppers  
american cheese & fries

LAMB SHAWARMA 21  
flatbread, slow cooked lamb  
pepperoncini, red onion  
tzatziki & fries

**S I D E S**

GREEN BEANS ♡ 12  
With pistachio pesto

FINGERLING POTATOES ♡ ⊕ 12  
with chive butter & pearl onions

♡ = vegetarian

♻ = vegan

⊕ = gluten free

**E N T R E E S**

BISON BOLOGNESE 30  
rigatoni pasta, parmesan cheese,  
EVOO

THAI COCONUT CURRY ♻ ⊕ 28  
ginger, carrot, red pepper, squash  
cauliflower, chili peppers  
steamed rice & scallion

KING SALMON 30  
bok choy, soy glazed shiitake mushrooms  
yuzu ginger butter  
sesame seed & scallion

CIOPPINNO 32  
scallops, halibut, shrimp  
mussels, white wine tomato broth  
extra virgin olive oil & parsley  
served with grilled bread

STEAK FRITES 38  
new york strip, cabernet demi  
& fries

SMOKED BBQ CHICKEN 28  
RICE BOWL  
rice, black beans, sweet corn, cotija  
cheese, chipotle crema,  
scallions

FISH AND CHIPS 28  
Tempura beer-batter, tartar sauce, lemon  
wedge

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**M A I N S   A N D   S I D E S**