



WINE & COCKTAILS

EVERGREEN COCKTAILS

Elderoni

Strawberry-Pineapple Infused Gin, Elderflower Liqueur, Bianco Vermouth, Aperol 12

The Mission

Gin, Elderflower Liqueur, Yellow Chartreuse, Fresh Strawberry, Lemon Juice 12

Honey Black Bear

White Rum, Fresh Blackberries, Lemon, Ginger, Almond, Honey Syrup 12

Yellow Bellied Marmot

Mezcal, Agave, Lemon, Tonic & Ginger Syrup, Brown Ale 12

The Oliver

Whiskey, Chocolate Bitters, Cloves, Brown Sugar, Orange Peel 12

Evergreen Garden

Jalapeno Infused Tequila, Yellow Chartreuse, Cucumber, Mint, Lime Juice, Agave 11

Pear Blossom

Vodka, Elderflower Liqueur, Pear Liqueur, Luxardo, Cranberry, Pineapple, Lemon 12

MOCKTAILS

Island Jam

Orange Juice, Pineapple Juice, Almond Syrup, Grenadine 6

Evergreen Sourpatch

Sweet & Sour, Cranberry Juice, Splash of Sprite, Cherry 6

Wapama Punch

Strawberry Puree, Orange Fanta, Lemonade, Lime Cordial 6

Shirley Temple or Roy Rogers

Sprite or Coca Cola, Grenadine, Cherry 5

PREMIUM SPIRITS

This is only a sample of our current offerings

Bourbon & Rye

Bulleit Bourbon	9	Dalwhinnie 12yr	13
Basil Hayden Bourbon	11	Laphroaig 10yr	11
Knob Creek Rye	11	Balvenie 12yr	15
Maker's Mark	11	Macallan 12yr	17
Eagle Rare	12	Oban 14yr	18
Woodford Reserve	15	Lagavulin 16yr	19

Scotch

Tequila

Patron Silver	10	Absolut	9
Herraduras Resposado	14	Stolichnaya (Flavors)	9
Don Julio Reposado	15	Titos	9
Patron Rocca Blanco	15	Grey Goose	10
Don Julio Anejo 1942	24	Ketel One	10

Vodka

Gin

Tanqueray	8	Quinta Rosa Ruby Port	10
Bombay Sapphire	10	Quinta Rosa Tawny Port	12
Hendricks	10		

Dessert Wine

YOSEMITE CELLARS WINERY

*Our featured local winery in Groveland, California
25 miles from the Evergreen Lodge*

Yosemite Cellars Firefall Blend	43	11
Yosemite Cellars Syrah	43	11
Yosemite Cellars Tannat	40	10



WINE & COCKTAILS

SPARKLING WINE

Zardetto Prosecco Brut, Conegliano, Italy 750ml	37	10
Chandon Etoile Rose Brut, Napa Valley, California 750 ml	56	
Veuve Clicquot Ponsardin Champagne Yellow Label, Reims, France 750 ml	140	
Chandon Classic Brut, Napa Valley, California 187ml	15	

WHITE WINE

Santa Barbara Winery Chardonnay Santa Barbara, California	46	12
Macrostie Chardonnay Sonoma Coast, California	50	13
Selby Chardonnay Russian River Valley, California	58	15
Andrew Murray Viognier Santa Barbara, California	53	14
Heron Sauvignon Blanc Mendocino County, California	38	10
Long Meadow Ranch Sauvignon Blanc Napa Valley, California	50	13
Poets Leap Riesling Columbia Valley, Washington	46	12
Mont Gravet Rose Languedoc, France	43	11
Tiefenbrunner Pinot Grigio Niagara, Italy	38	10
Hahn Pinot Gris Monterey County, California	42	11

RED WINE

Highway 12 Cabernet Sauvignon Sonoma Valley, California	39	10
Textbook Cabernet Sauvignon Napa Valley, California	50	13
Mettler Family Cabernet Sauvignon Ukiah, California	58	15
Conn Creek Cabernet Sauvignon 2013 Anthology, Napa Valley, California	90	
Spring Valley Cabernet Sauvignon 2011 Frederick, Walla Walla, Washington	95	
Saucelito Canyon Zinfandel San Luis Obispo, California	43	11
Hatcher Estate Zinfandel Calaveras County, California	47	12
Pali Pinot Noir Sonoma County, California	47	12
Road 31 Pinot Noir Napa Valley, California	54	14
Small Vines Pinot Noir 2014 Sonoma County, California	70	
Ancient Peaks Merlot Paso Robles, California	42	11
Frog's Leap Merlot 2015 Rutherford, Napa Valley, California	84	
Catena Malbec La Consulta, Argentina	50	13
Blue Rock Baby Blue Blend 2014 Alexander Valley, California	74	
NV11 Cain Cuvee Blend Napa Valley, California	90	



DINNER

STARTERS

Poutine

House Cut Fries, Bacon, Brie Cheese,
California Lager Beer Gravy 14

Watermelon and Heirloom Board ^{GF | V | Δ}

Fried Mint, Feta, Toasted Pine Nuts, Scallion,
Maple Chili Vinaigrette 14

Pozole Tacos ^{GF}

Green Chili Braised Pork, Puffed Hominy
Watermelon Radish Slaw, Avocado Crème,
Cilantro Tortilla 14

Applewood Smoked Chicken Wings

Orange Chili Glaze or Honey Miso Glaze,
Ranch or Blue Cheese Dressing,
Carrot-Celery 15

SOUP & SALAD

Add Grilled Chicken Breast 9

Ratatouille Soup ^{GF | V}

Smoked Tomato, Summer Squash, Eggplant 11

Cobb Salad ^{GF | V | Δ}

Serrano Ham, Romaine, Pickled Onion, Stone Fruit,
Spring Pea, Blue Cheese, Sunflower Seed,
Shaved Cured Egg, Red Wine Vinaigrette 17

Street Corn Salad ^{GF | V | Δ}

Mixed Bell Pepper, Feta, Anaheim Pepper, Popcorn,
Cumin Yogurt, Summer Greens, Lime Vinaigrette 13

Arugula & Kale Caesar Salad ^{V | Δ}

Manchego Cheese, Kalamata Olive, Golden Raisin,
Pickled Garlic Caesar Dressing, Sourdough Crouton
Full 13 Half 9

Mixed Green Salad ^{GF | V | Δ}

Shredded Carrot, Cucumber, Hemp Seed,
Toy Box Tomato, Balsamic Fig Vinaigrette 10

LODGE FAVORITES

Rosemary Smoked Duck Breast ^{GF}

Sugar Snap Peas, Wild Mushrooms, Spiced Walnut Puree, Strawberry-Rhubarb Glaze 34

Elk Meatloaf ^{GF}

Braised Summer Greens, House Cured Bacon, Champ Potatoes, Smoked Tomato Ketchup 25

Grilled Wahoo ^{GF}

Sweet Corn-Squash Succotash, Red Quinoa, Peas, Basil, Carrot Romesco Sauce 28

Porchetta & Pretzel Spätzle

Maple, Sauerkraut Slaw, Brandy Peach Mostarda 26

Oven Roasted Rainbow Trout

Haricot Vert, Toasted Almonds, Fennel Salad, Winter Squash, Chardonnay-Brown Butter Sauce 26

Summer Squash Wild Rice Pilaf ^{GF | V | Δ}

Cardamom Infused Rice, Peas, Carrots, Wild Mushrooms, Pickled Raisins, Lemon Zest 24

Butcher Cut

Charred Broccolini, Citrus, Garlic, Barley-Lentils, Roasted Red Pepper, Sauce Bordelaise
Ribeye 34 Hanger Steak 28



BURGERS & SANDWICHES

Includes Choice of Cole Slaw or French Fries

Substitute Side Salad or Sweet Potato Fries 2 Add Fresh Guacamole or Bacon 2

Jerk Chicken Sandwich

Pickled Red Onion, Arugula, Lemon Caper Aioli, Pepper Jack Cheese, Hoagie Roll 16

Duck Banh Mi Sandwich

Duck Confit Terrine, Pickled Vegetables, Cucumber, Cilantro, Red Chili Aioli, Sourdough Baguette 16

Black Angus Burger

XO Aioli, Pickled Red Onion, Tomato, Shredded Lettuce, Cheddar, Challah Bun 17

Grilled Bison Burger

Gruyere, Shredded Lettuce, Red Onion, Tomato, Blueberry BBQ, Challah Bun 19

Western Black Bean

Quinoa, Roasted Corn, Black Bean-Pecan Patty, Pepper Jack Cheese, Lettuce, Guacamole, Challah Bun 15

SIDES

Sweet Potato Fries	8
French Fries	7
Grilled Broccolini	8
Braised Summer Greens	7
Barley-Lentils	8
Champ Mashed Potatoes	8
Hericot Verts with Toasted Almonds	8

KIDS

Includes, Fruit, Fries or Veggies

Mac & Cheese	11
Grilled Cheese	10
Pasta Marinara	10
Pasta Butter	9
Chicken Breast Tenders	11
Grilled Chicken Breast	13
All Beef Hot Dog	10
Mini Cheeseburgers	13
Peanut Butter & Jelly	9

BEVERAGES

Soft Drinks	4
House Brewed Iced Tea	4
Milóne Coffee	4
Numi Specialty Teas	4
Hot Chocolate	4

DESSERT

Flourless Chocolate Torte ^{GF}	10
Raspberry Coulis, Mint	
Uptown New York Cheesecake	12
Caramel Sauce, Fresh Berries	
Italian Lemon Cream Cake	11
Raspberry Coulis, Whipped Cream	

Classic Root Beer Float	7
Barq's Root Beer, Ben & Jerry's Vanilla Ice Cream	
Build Your Own Ice Cream Sundae	10
Ben & Jerry's Vanilla, Chocolate Ice Cream	
Sauces: Chocolate, Caramel, Raspberry	
Toppings: Seasonal Berries, Chocolate Chip Cookie Dough, M&M's, Cherries, Sprinkles, Whipped Cream	