



DRINKS

Open Daily 11:30am - 9pm



CRAFT COCKTAILS



- EL CAPITINI** 17
Hangar One, PAMA Liqueur, Pineapple Juice, Champagne
- SAZERAC** 19
WhistlePig Rye, Peychaud Bitters, Angostura Bitters, Absinthe, Simple Syrup
- FLOR DE JEREZ** 18
Appleton Estate Rum, Oloroso Sherry, Apricot Liqueur, Lemon Juice, Angostura Bitters, Demarara Simple Syrup
- INSPIRATION POINT** 18
WhistlePig Rye, Angostura Bitters, Orgeat, Lemon Juice
- PÉCHE NEGRONI** 17
Del Maguey Mezcal, Peach Liqueur, Carpano Antica Sweet Vermouth
- WINTER CLUB TODDY** 17
Martell VS Cognac, Honey, Lemon, Winter Spices
- TIOGA ROAD SIDECAR** 15
Martell VS Cognac, Cointreau Noir, Lemon Juice, Sugar Rim

- AHWAHNEE MANHATTAN** 15.5
Maker's Mark, Carpano Antica Sweet Vermouth, Walnut Bitters
- EL BURRO** 17
Espolon Blanco, Pineapple Juice, Lime Juice, Absinthe, Ginger Beer, Simple
- FIREFALL** 17
Ancho Reyes Chili Liqueur, Espolon Blanco, Hot Chocolate, Whipped Cream
- CINNAMON MAPLE BOURBON SOUR** 16
Maker's Mark, Lemon, Maple Syrup, Cinnamon
- CAMPFIRE COFFEE** 15
Bailey's, Frangelico, Coffee, Whipped Cream
- ROYAL ARCHES** 14.50
Fernet Menta, Hot Chocolate
- BEE'S KNEES** 14.50
BEEFEATER GIN, LEMON JUICE, HONEY

Well Cocktails.....15

WINES



- AHWAHNEE CHARDONNAY**.....12 | 16 | 50
Sonoma, CA
- BROADBENT GRUNER VELTLINER**.....13 | 17 | 60 (1L)
Niederösterreich, Austria
- KIM CRAWFORD SAUVIGNON BLANC**.....13 | 17 | 50
Marlborough, New Zealand
- CHALK HILL CHARDONNAY**.....12 | 16 | 55
Sonoma Coast, CA
- TALBOTT SLEEPY HOLLOW CHARDONNAY**.....20 | 24 | 70
Sonoma, CA
- F.R.E. NON-ALCOHOLIC CHARDONNAY OR MERLOT**... 10 | 13 | 50
St. Helena, CA
- CHATEAU ST. MICHELLE BRUT**.....13 | 55
Columbia Valley, WA

- AHWAHNEE CABARNET**.....12 | 16 | 50
Sonoma, CA
- THE PALE ROSÉ**.....12 | 16 | 55
France
- MACROSTIE PINOT NOIR**.....14 | 18 | 65
Sonoma Coast, CA
- MARTINELLI'S BELLA VIGNA PINOT NOIR**.....20 | 33 | 75
Russian River Valley
- ALEXANDER VALLEY MERLOT**.....14 | 18 | 55
Alexander Valley, CA
- DASHE CELLARS ZINFANDEL**.....12 | 16 | 50
Dry Creek Valley, CA
- STAG'S LEAP ARTEMIS CABERNET SAUVIGNON**..37 | 47 | 185
Napa Valley, CA

DRAUGHT BEER



- Tremens Strong Blond Ale** 16 | 19
Delirium Brewing / Belgium / IBU 25 / 8.5% ABV
- Retreat Double IPA** 15 | 18
Offshoot Beer Co. / California / IBU 50 / 8.6% ABV
- Ruekeller Helles Lager** 9 | 13
The Bruery / California / IBU 17 / 5.2% ABV
- OLD RASPUTIN BARREL AGED STOUT (12 OZ.)** 15
North Coast Brewing Co. / California / IBU 38 / 11.5% ABV

BOTTLES AND CANS



- MILLER HIGH LIFE**...7.75
- COORS LIGHT**.....8.25
- BUD LIGHT**.....8.25
- MICHELOB ULTRA**.....8.25
- LAGUNITAS IPA**.....8.25
- SIERRA NEVADA**.....8.25
- PILSNER URQUELL**...8.25
- CORONA**.....8.25
- GUINNESS STOUT**.....8.25
- FULL CIRCLE IPA 16OZ**.....14
- DUST BOWL KASH CROP**.....14
WATERMELON 16oz
- ALMANAC BEER CO. TRUE KOLSCH 16oz**...14
- ALMANAC BEER CO. FRUIT PUNCH SOURNOVA 16oz**.....15
- NORTH COAST BREWING CO. RED SEAL AMBER ALE 12oz**.....10
- HALF DOME WHEAT 16oz**.....14

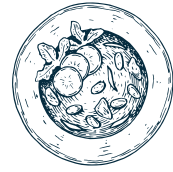
A Valid ID Must Be Presented Upon Request. Must Be 21 Or Older.





FOOD

Open Daily 11:30am - 9pm



ENTREES & SHAREABLES

SMOKED ST. LOUIS RIBS

Creamy Cole Slaw, Cornbread, Sweet & Tangy BBQ Sauce

AHWAHNEE SALAD (V, GF)

Baby Greens, Cucumbers, Pecorino Toscano, Champagne-Citrus Vinaigrette
ADD: Chicken 9, Shrimp 14

CHARCUTERIE BOARD

Local Cheese & Cured Meats, Marinated Olives, Dried Fruits, Marcona Almonds, House Bread, Artisan Crackers

CHILLED RICE NOODLES (VG)

Spicy Peanut Sauce, Bell Pepper, Cilantro, Basil, Seasoned Peanuts
ADD: Chicken 9, Shrimp 14

BAVARIAN PRETZEL STICKS (V)

Served With Warm Beer Cheese, Dijon Mustard

SOUP OF THE DAY

Seasonal Hand-Crafted Soup

HALF 38 | FULL 49

19.00

27

23

16.50

10.50

FRESH BURRATA

Greens, Berry Compote, Sliced Prosciutto, Balsamic Reduction, Arugula, Extra Virgin Olive Oil, Fresh Herbs, Crostini

JUMBO PRAWN COCKTAIL (GF)

Seasoned Prawns, Traditional Cocktail Sauce, Grilled Lemon

SHORT RIB MELT

Slow Braised Angus Beef, Toasted Brioche Bun, 18-month Fiscalini Cheddar, Tomato Shallot Jam, Crispy Onions, Kettle Chips

HOUSE-MADE MEATBALLS

Beef, Pork, Tomato Sugo, Pecorino Cheese, Basil, Crostini

CRANBERRY-PECAN CHICKEN SALAD CROISSANT ROLL

Cranberries, Crisp Lettuce, Kettle Chips

19

24

29

17.50

19.50

ZERO PROOF

SAGE GIMLET

SeedLip Garden Vodka, Sage, Simple Syrup, Lime

13

MAPLE RUM OLD FASHION

Ritual Rum, Maple Syrup

13

PERONI NASTRO AZZURRO

Alcohol-Free Beer

7.75

SODAS & MORE

SODA

Coke, Diet Coke, Sprite

4.00

LAVENDER LEMONADE

Lavender Syrup, Lemonade, Soda

7.50

JUICE

Apple, Cranberry, Orange

5.25

HOT CHOCOLATE

6.00

ASSORTED TEA, PEET'S COFFEE

4.75

PERRIER

5.50

GINGER BEER

5.50

DESSERT

12.50

LEMON BERRY CAKE

Key Lime, Lemon, Raspberry, Creamy White Chocolate Cheese

CHOCOLATE FLOURLESS CAKE

Fresh Berries, Raspberry Sauce

(V) - Vegetarian

(VG) - Vegan

(GF) - Gluten Free



The first bar in the hotel was on the Mezzanine level, just above the Dining Room. Known as El Dorado Diggings, it would serve many customers between 1933 and 1943. During World War II the United States Navy converted the entire hotel into a convalescent hospital, converting the El Dorado Diggings into a Catholic chapel but allowed the Sweet Shop to sell alcohol. As the first store in the US military hospital to do so, the sailors loved it, purchasing over 1000 pints of beer a day!

After the war, the El Dorado Diggings returned to public use. A new bar was added about 1951 when the Ahwahnee Bar created on the site of the original entrance way. Both would proudly serve guests until 1990, when El Dorado Diggings was removed and converted into suites.

Today The Ahwahnee Bar continues strong, selling fine spirits in an elegant setting. Many also choose to enjoy a drink while dining in the most popular room in the hotel - the Dining Room. The Ahwahnee Dining Room is an enormous room measuring 130 feet long, 51 feet wide, and about 34 feet high. Immense logs of stripped and polished sugar pine, and wrought iron candelabras suspended from the rafters create a unique sophistication.