



BEST BREAKFAST BY YOSEMITE

"Mouthwateringly great."
- San Francisco Chronicle

STEAK AND EGGS

10 oz NY Strip Steak with eggs, hash browns or country potatoes or fruit, and choice of toast.
(Sourdough, English muffin or Wheat toast.) 24

2 EGG BREAKFAST

Eggs with bacon or sausage. Hash browns, country potatoes or fruit and choice of toast.
(Sourdough, English muffin or Wheat toast.) 14

PRIEST SKILLET

Sausage, bacon, bell pepper, and onions scrambled with eggs, cheddar cheese and country potatoes.
Served with side of salsa, sour cream, & biscuit.
15

COUNTRY SKILLET

Sausage, bacon, bell pepper, onions scrambled with eggs and country potatoes. Topped with country gravy. Served with a biscuit. 15

CHICKEN SKILLET

Shredded Chicken, bell pepper, onions scrambled with eggs, cheddar cheese, and country potatoes.
Served with salsa, sour cream, & biscuit. 15

VEGGIE SKILLET

Crimini mushrooms, sautéed spinach, egg, bell peppers, tomato, shredded cheddar cheese, onion and country potato scramble. Served with side of salsa, sour cream, & biscuit. 14

MOM'S PANCAKES

3 Fluffy pancakes served with butter, syrup & fruit or sausage or bacon. 12

FRENCH TOAST

Served with butter, syrup & fruit or sausage or bacon. 12

2 + 2 + 2

2 eggs, 2 pancakes, 2 slices bacon or sausage. 13

PRIEST POACHIE

2 poached eggs on a dry English muffin with sautéed spinach, grilled tomato and bacon.
Topped with a splash of Sriracha sauce. Served with fruit. 14

VEGAN STIR FRY

Sautéed Crimini mushrooms, spinach, onions, bell peppers. Topped with vegan Mozzarella. 14

CHILAQUILES

Traditional Mexican style. Flour tortilla chips, chicken, red sauce & cheese scrambled. Eggs to liking. Served with salsa & sour cream. 14

BISCUITS & GRAVY WITH EGGS & SAUSAGE

Homemade biscuits and gravy, sausage links, & scrambled eggs. 14

BREAKFAST BURRITO

Eggs, hash browns, onions, bell peppers and cheddar cheese in a flour tortilla. One choice of bacon or sausage or spinach or mushrooms (additional fillings \$1 each). Served with sour cream and salsa. 13

EGG SANDWICH

Bacon & cheese on choice of toast.
Served with fruit. 12

3-EGG OMELETS

Omelets served with toast (Sourdough, Wheat or English Muffin) and a choice of fruit, hash browns or country potatoes.

PRIEST RANCH

Sausage, bell peppers, onions, jack and cheddar cheese. 14

MEAT LOVERS

German sausage, links, bacon, onions, bell peppers and cheese. 15

VEGGIE DELIGHT

Crimini mushrooms, spinach, onions, tomatoes, and bell peppers. 14 Add feta cheese. +1

SPINACH & FETA

Fresh spinach with feta cheese. 14

DENVER

Ham, onion, bell pepper, cheddar. 14



DRINKS

SODAS & ICED DRINKS

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root Beer, fresh brewed iced tea, iced coffee 3.- (1 refill included)

HOT DRINKS

Coffee, Tea, Apple Cider, Hot Chocolate 3.-

JUICES

Apple, Cranberry or Orange Small 2.75
Large 4.-

MIMOSA

Orange juice and organic Prosecco 8.-

BEER & WINE

On tap Sierra Nevada Pale Ale. 6.25
Anchor Steam, Lagunitas IPA, Modelo,
Modello Negra. 4.75 Coors Light 4.25
Wine list upon request

ASK YOUR SERVER FOR INFORMATION ABOUT OUR HOMEMADE DESSERTS

A BRIEF HISTORY

Now in its sixth generation of family ownership, Priest Station has a long and interesting history. Originally a miner's supply store, it was purchased by Margaret & Alexander Kirkwood in 1853. A few years later, Alexander passed away and left Margaret a young widow. She received 36 marriage proposals and chose Wm. Priest, Yosemite's first Park Commissioner and an engineer responsible for the Big Oak Flat Road (now Hwy 120) as well as Tioga Pass. Under the Priest's ownership, the property became a stagecoach stop, and 22-building hotel complex known for its hospitality, accommodations and table. In 1926, a fire destroyed everything except the well, which still stands today and is the only structure remaining from the 1800s. A few years after the 1926 fire, a new house was built for the next generation of family owners, gradually adding four cabins in the 1940s. This house stood near the roadside and had a front parlor where the public could be served. In 1969 the property was sold and run by various non-family owners who made changes to the property, including the conversion of one cabin into a restaurant after the 1920s front house burned down in the 1980s. Priest Station was re-acquired in 2007 by the Anker Family, the 4th, 5th and 6th generation descendants of the original Priest Family founders. After undergoing substantial improvements, Priest Station Cafe opened in August 2009.