



“Best breakfast by Yosemite, Mouthwateringly great”

San Francisco Chronicle

Angus Ribeye Steak & Eggs

12 ounce angus ribeye or 16 ounce porterhouse t-bone served with eggs, toast and a choice of fruit, hash browns or country potatoes and toast 27

2 Egg Breakfast with Meat or Not

Served with two slices bacon or sausage, toast and choice of fruit, hash browns or country potatoes 10/12

Priest Skillet

Sausage, bacon, egg, bell pepper, onion, cheddar cheese and country potato scramble. Served with sour cream, salsa & biscuit 12

Veggie Skillet

Crimini mushrooms, spinach, egg, bell pepper, tomato, cheese, onion and country potato scramble. Served with avocado, sour cream, salsa & biscuit 12

Country Skillet

Sausage, bacon, egg, bell pepper, onion and country potato scramble. Topped with country gravy. Served with a biscuit 13

Chicken Skillet

Shredded chicken, egg, bell pepper, onion and country potato scramble. Served with a biscuit 12

Biscuits & Gravy

Homemade biscuits and gravy sausage and scrambled eggs 10

French Toast

Served with butter, syrup & fruit or two slices sausage or bacon 11

Mom’s Pancakes

3 pancakes served with butter, syrup & fruit or two slices sausage or bacon 10

Priest Poachie

2 poached eggs on a dry english muffin with sautéed spinach, grilled tomato and bacon. Topped with a dollop of Sriracha sauce. Served with fruit 12

Chilaquiles

Traditional Mexican style. Flour tortilla, red sauce with shredded chicken, cheddar, avocado, salsa and sour cream. Topped with eggs cooked to your liking 12

Vegan Stir Fry

Country potatoes sautéed with crimini mushrooms, spinach, bell peppers, onion & tomato, Topped with avocado & vegan mozzarella. Served with salsa & pita 12

Egg Sandwich

Eggs with bacon choice of toasted bread. Served with fruit 10

Breakfast Burrito

Eggs, hash browns, onions and bell peppers with cheese in a flour tortilla. Choice of bacon or sausage or spinach or mushrooms. Served with sour cream and salsa 10

2 + 2 + 2

2 eggs, 2 pancakes, 2 slices bacon or sausage 12

Omelettes

Omelets served with a choice of toast and fruit, hash browns or country potatoes & toast

Priest Ranch

Sausage, bacon, bell peppers, onions, cheese 13

Gold Rush

Ground beef, spinach, tomatoes, onions, jack and cheddar cheese 14

Meat Lovers

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

Spinach, Bacon & Parmesan

Spinach, bacon and parmesan 13

Veggie Delight

Crimini mushrooms, spinach, onions, tomatoes, bell peppers, avocado and cheese 13 add feta cheese \$1

Spinach & Feta

Spinach & Feta 13

Hot & Spicy

Salsa, jalapano peppers, bacon & pepper jack cheese 13



Homemade Desserts

Hugo's Torte

Double layer raspberry butter cream 7

Chocolate Torte

Double layer German style 7

German Cheesecake

Gluten free 7

Apple Crisp a la Mode

Served hot with ice cream 7

Drinks

Sodas & Iced Drinks

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root Beer, fresh brewed iced tea, iced coffee 2.75 (1 refill included)

Fresh Squeezed Lemonade

20 oz favorite from fresh squeezed lemons 3.5

Milk Shakes & Floats

Chocolate, Vanilla or Raspberry 6
Root beer float 5

Juices

Apple, Cranberry or Orange Small 2.5 Large 4

Mimosa

Orange juice and organic prosecco 7.5

Beer & Wine

On tap Perroni or Sierra Nevada 6
Anchor Steam, Lagunitas IPA, Modelo, Negra Modelo, 4.5
Coors, Coors Light 3.5
Wine list upon request

Hot Coffee, tea, cider, chocolate 2.75



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 William 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.

Parties of six or more charged 18% gratuity

Information regarding the safety of these food items is available upon request

