



BEST BREAKFAST BY YOSEMITE
"Mouthwateringly great."
- *San Francisco Chronicle*

BRUNCH

STEAK AND EGGS

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

2 EGG BREAKFAST

Eggs with bacon or sausage. 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

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

FRENCH TOAST

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

BISCUITS & GRAVY WITH EGGS & SAUSAGE

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

BREAKFAST BURRITO

Eggs, country potatoes, 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

BLAT OR BLEAT

Applewood smoked bacon, lettuce, avocado, tomato and mayo on toasted honey wheat 15
Add fried egg 17

SIDES AND ADD ONS

add fried egg 3 add grilled chicken breast 4.50 or grilled salmon filet 6 add fried egg 2
side fruit 3 side biscuits and gravy 4.50 homemade biscuit 2

HAMBURGERS

Certified Angus beef. Grilled chicken breast, black bean or vegan Beyond Burger available
Gluten free bun add 2
add avocado 2 add a fried egg 3

HANGOVER HAMBURGER

Angus burger with cheddar, bacon, and grilled onions topped with a fried egg 16

HAMBURGER OR CHEESEBURGER 14 BACON CHEESEBURGER 15

American, Cheddar, Swiss, Monterey Jack, or Pepper Jack.
Served open faced with tangy 1,000 Island, lettuce, tomato, onion & pickle
and your choice of french fries or home made chips
sweet potato fries or onion rings add 3



SALADS

COBB

Chopped salad greens with tomato, crisp bacon, grilled chicken breast, egg, avocado, blue cheese and balsamic vinaigrette. 16

GREEK

Spring salad, cherry tomatoes, cucumbers and red onions tossed in our house made vinaigrette and topped with Feta cheese and Kalamata olives. Served with warm pita 15

WARM GOAT CHEESE

Sautéed goat cheese with apple and walnuts on spring greens with balsamic vinaigrette. 17

GARDEN

Fresh romaine, mixed greens, celery, cucumber, cherry tomatoes, carrots & avocado 13

add grilled chicken breast 4.50 or grilled salmon filet 6 or fried egg 2

DRINKS

SODAS & ICED DRINKS

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

FRESH SQUEEZED LEMONADE

20 oz favorite from fresh squeezed lemons 4.25

MILK SHAKES & FLOATS

Chocolate, Vanilla or Raspberry 7
Root beer float 5

HOT DRINKS

Coffee, Tea, Apple Cider, Hot Chocolate 3

JUICES

Apple, Cranberry or Orange Small 2.75/Large 4
Fresh Squeezed OJ Small 5

MIMOSA

Orange juice and organic Prosecco 8
Fresh Squeezed Mimosa 10

BEER & WINE

On tap Sierra Nevada Pale Ale. 6.25
Anchor Steam, Lagunitas IPA, Modello,
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.

Parties of six or more charged 18% gratuity. / Information regarding the safety of these food items is available upon request.