



Long before green was fashionable, Delaware North set about the task of establishing an environmental management system to help protect the parks in its care. That was the beginning of GreenPath®, the first environmental management system of a U.S. hospitality company to be registered to the standards put forth by the International Organization for Standardization.

Now in place companywide, GreenPath has made a remarkable difference. It has helped us divert thousands of tons from the solid waste stream, save millions of gallons of water, reduce energy consumption and devise new and better ways of doing things. We are leading the way in environmental management for a hospitality company.

If accolades from our guests and the 40-plus awards GreenPath® has won are any indication, it is by far one of our most successful endeavors of late.





## Welcome

We have searched the area to provide you with not only the best that the San Joaquin valley has to offer, but also sustainable ingredients from around the country.

We believe in using locally grown organic, sustainably harvested products whenever possible as part of our commitment to protect our environment and cherish our natural surroundings. Fish cuts are fresh and source approved by the Monterey Bay Aquarium.

Should you need any further assistance with food descriptions, allergies, dietary concerns or wine pairings, don't hesitate to ask your server or one of our restaurant supervisors, managers, or chefs.

Thank you for dining with us and enjoy your meal!

# Starters

Please use this code to view  
Nutritional Information



## SHRIMP TACOS | 11 |

Beer-Battered Shrimp, Jalapeno Tartar Sauce,  
Honey Coleslaw, Cilantro Micro Greens,  
Lime, Flour Tortilla

## CALIFORNIA POUTINE | 14 |

Grilled Tri-Tip, Cheese Curds, Jalapeños,  
House BBQ, Chipotle Crème, French Fries (GF)

## GRILLED VEGETABLE MEDLEY | 10 |

Grilled Red, Yellow and Green Bell Peppers,  
Red Onions, Corn, Zucchini, Avocado, Cilantro,  
Lemon, Aged Sonoma Jack Cheese (V)

## WUKSACHI BBQ QUESADILLA | 9.25 |

Flour Tortilla, Shredded Jack Cheese,  
House Made BBQ, Grilled Onions, Cilantro,  
Salsa Roja, Sour Cream  
Add Organic Grilled Chicken or Steak | 11 |

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# Soup

## TODAY'S SOUP

Cup | 5.25 | Bowl | 6.25 |

## ONION SOUP AU GRATIN

Bowl | 7 | V

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# Salads

## WUKSACHI HOUSE SALAD

STARTER | 6.25 | ENTRÉE | 11.25 |

Organic Mixed Green Lettuce, Diced Cucumber, Cherry Tomatoes, Shredded Carrots,  
Strawberry Balsamic Vinaigrette (GF, V, LF)

## CHOPPED SALAD | 11.25 |

Organic Mixed Greens,  
Shaved Turkey Breast, Bacon,  
Red Onion, Roasted Corn,  
Avocado, Hard-Boiled Egg,  
Sherry-Thyme Vinaigrette  
(GF, LF)

## THE PEAKS CAESAR SALAD

STARTER | 6.25 |

ENTRÉE | 11.25 |

Romaine Lettuce, Parmesan  
Cheese, Croutons,  
Creamy Caesar Dressing

## WEDGE SALAD | 10.25 |

Iceberg Wedges, Local Shaft  
Bleu Cheese, Bacon, Red  
Onions, Cherry Tomatoes, Figs,  
Smoked Blue Cheese Dressing  
(GF)

# Entrées

Entrees are served with Market Vegetables and your choice of Oven-Roasted Red Potatoes or Saffron Rice

## PAN-SEARED RAINBOW

**TROUT** |25.75|

Peach Salsa (GF)

## CATCH OF THE DAY

(Market Price)

**GRILLED 8 OZ.**

**FILET OF BEEF** |34|

Latin-Béarnaise (GF)

## GRILLED 10 OZ. BONE-IN

**PORK CHOP** |23.75|

Fig & Maple Au Jus (GF)

## MARY'S ROTISSERIE HALF

**CHICKEN** |24.75|

Citrus and Red Chili Marinated (GF)

## SLOW ROASTED ANGUS

**PRIME RIB** |29|

Au Jus, Horseradish-Cream Filled Yorkshire pudding

## PAN-SEARED MARY'S FREE

**RANGE DUCK BREAST** |29|

Ficklin California Port Reduction (GF)

## 8 OZ. BEEF BURGER

 |13.50|

Local Grass-Fed Beef, Smoked 1000 Island Dressing, Lettuce, Tomato & Red Onion

Gluten free bun available upon request

## VEGAN BURGER

 |11.25|

Classic Black Bean Burger Patty, Topped With Anaheim Chilies, Avocado, Alfalfa Sprouts (V, LF)

Gluten free bun available upon request

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# Pastas & Flat Bread

## BAKED CAJUN PENNE AU GRATIN

 |18|

Spicy Sausage, Garlic, Rosetta Sauce, Gruyere and Mozzarella Cheese

## LINGUINE POMODORO

 |17|

Sundried Tomatoes, Roasted Garlic, Tomato Infused Olive Oil, Shallots, Basil & White Wine (V)

## MARGHERITA FLAT BREAD

 |11|

Fresh Mozzarella, Extra Virgin Olive Oil, Garlic, Organic Basil, Roma Tomatoes (V)

## SIERRA FLAT BREAD

 |11|

Roasted Artichoke, Fresh Basil Pesto, Mozzarella Cheese (V)

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# Kids Menu

Served with your choice of Carrot Sticks or Fresh Fruit

## GRILLED CHICKEN BREAST

 |7|

## PASTA WITH MARINARA

 |6|

## CHEESEBURGER

 |7|

## GRILLED CHEESE

 |5|

EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THE COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.

## Bottled Beers

**TIOGA-SEQUOIA GENERAL SHERMAN IPA**

**\$7.00**

**TIOGA-SEQUOIA HALF DOME WHEAT**

**\$7.00**

**TIOGA-SEQUOIA TAMARACK AMBER**

**\$7.00**

**ANCHOR PORTER**

**\$7.00**

**SIERRA NEVADA PALE ALE**

**\$7.00**

**SIERRA NEVADA SEASONAL**

**\$7.00**

**BUDWEISER**

**\$5.50**

**BUD LIGHT**

**\$5.50**

**MICHELOB ULTRA**

**\$5.50**

**CORONA EXTRA**

**\$6.25**

**SAM ADAMS BOSTON LAGER**

**\$6.25**

**ST. PAULI GIRL NON-ALCOHOLIC**

**\$4.50**



*Traditional Ales and Lagers*



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## Specialty Cocktails

**SEQUOIA SIDECAR \$10.00**

House Brandy, Cointreau, Lemon-Lime, Sugar Rim

**MORO ROCK MARGARITA \$10.00**

Tequila, Triple Sec, Lime, Orange, Salt Rim

**MUIR MAI TAI \$10.00**

Spiced & Coconut Rum, Orgeat Almond, Pineapple, Orange

**LAWSON'S LEMON-BASIL COOLER \$10.00**

Citron, Lemon, Fresh Basil, Cucumber

**KAWEAH CUCUMBER GIMLET \$10.00**

Bombay Sapphire, Lime, Cucumber

# Wine Selections

## WHITE

### BY THE GLASS/BOTTLE

Clos du Bois Chardonnay

**\$11.00**/\$43.00

Canyon Road Chardonnay

**\$7.00**/\$27.00

Patina Chardonnay

**\$27.00**

Bonterra Chardonnay 

\$32.00

Ecco Domani Pinot Grigio

**\$8.00**/\$31.00

Estancia Pinot Grigio

\$30.00

Clos du Bois Sauv Blanc

**\$10.00**/\$39.00

Hess Sauvignon Blanc 

\$44.00

Chateau St. Michelle Riesling

**\$10.00**/\$39.00

Canyon Road White Zinfandel

**\$7.00**/\$27.00

J. Roget Champagne (split)

**\$9.00**

## RED

### BY THE GLASS/BOTTLE

Paso Creek Cabernet

**\$10.00**/\$39.00

Canyon Road Cabernet

**\$7.00**/\$27.00

Bonterra Cabernet 

\$45.00

Canyon Road Merlot

**\$7.00**/\$27.00

Patina Merlot

**\$27.00**

Wild Horse Merlot

**\$9.00**/\$35.00

Clos du Bois Pinot Noir

**\$11.00**/\$43.00

Red Rock Pinot

**\$9.00**/\$35.00

Paso Creek Zinfandel

**\$11.00**/\$43.00

Cline Syrah

**\$11.00**/\$43.00

## PORT & SHERRY

Presidential Port Ruby .....\$8.00

Ficklin Chocolate Port .....\$8.00

Taylor Sherry .....\$9.00