

SMALL PLATES

ROASTED RED PEPPER HUMMUS 10

Kalamata olives, pepperoncini, cucumbers, warm pita bread

SPICY PRAWNS 12

Sautéed shrimp with fire roasted tomato sauce, orange slices, fresh grilled focaccia

STEAMED MANILLA CLAMS 13

White wine garlic butter sauce, chopped parsley, toasted heavenly loaf

SOUP/SALAD

CHEF'S SOUP OF THE DAY, Cup 7 Bowl 10

SPRING GREEN SALAD (V) SMALL 7 LARGE 10

Our house greens, pickled red onion, tear drop tomatoes, julienne carrots

Choice of vinaigrettes/dressings: orange vinaigrette, balsamic, Greek, ranch, bleu cheese

***YELLOW CHURCH CAESAR SALAD SMALL 7 LARGE 10**

Romaine hearts, house croutons, creamy Caesar dressing, parmesan cheese, lemon wedge

BUILD YOUR OWN LUNCH COMBO 11

ACCOMPANIED WITH OUR HOUSE BAKED HEAVENLY LOAF WITH YOUR CHOICE OF TWO SIDES:

Caesar salad, house salad, potato salad, soup of the day, chef's quiche of the day

GREEK SALAD ENTREE (V) 13

Chopped romaine, feta cheese, tomatoes, cucumbers, pepperoncini, red onion, kalamata olives
red pepper hummus, pita bread

***SEARED RARE TUNA SALAD 17**

House green blend, roasted baby potatoes, hard-boiled egg, pickled red onion, tomatoes, cucumbers
kalamata olives, caper vinaigrette

BURGERS/SANDWICHES

**ALL SANDWICHES ON THE MENU INCLUDE ONE SIDE OF POTATO SALAD OR SOUP OF THE DAY.
YOU MAY SUBSTITUTE FOR SIDE CAESAR SALAD, OR SIDE GREEN SALAD WITH YOUR CHOICE OF
DRESSING \$2**

TO SPLIT ONE LUNCH ENTREE WILL BE ADDITIONAL \$3

GREEK SANDWICH (V) 11

Hummus, kalamata olives, sliced tomatoes, cucumber, red onion, feta cheese, greens on pita bread

GRILLED CHEESE 12

Aged white Tillamook cheddar, sliced tomatoes, bacon on our house baked heavenly loaf

PORK STREET TACOS 12

Marinated pork with smokey ancho pepper, pineapple, pico de gallo, salsa verde

B.L.T.A. BACON LETTUCE TOMATO AVOCADO 13

Our house heavenly loaf, garlic aioli

GRILLED CHICKEN CAESAR WRAP 13

Classic Caesar salad with grilled chicken on chipotle wrap

THE HOLY MOLY CHICKEN SANDWICH 14

Our apple barbeque sauce, Tillamook white cheddar, pickle spear, bacon on heavenly loaf

***1/2 POUND STEAK BEEF BURGER 14 (Ask for Vegan Options)**

House ciabatta, Tillamook cheddar, roasted garlic aioli, lettuce, tomato, onion, pickle spear

TURKEY CLUB 14

Turkey, applewood smoked bacon, lettuce, tomato, avocado slices, garlic aioli on house focaccia

“FRENCH DIP” 15

Slow roasted RR Ranch top sirloin on our house made hoagie roll, Swiss cheese, au jus dip

***SEARED RARE AHI TUNA SANDWICH 15**

Sriracha-Wasabi aioli, cucumbers, lettuce, avocado, red onion on hoagie roll

***1/2 POUND BISON BURGER 16**

House ciabatta, aged white cheddar, caramelized onions, roasted jalapeño aioli, lettuce, tomato, pickle

PASTA

SUN DRIED TOMATO LINGUINI (V) 13

Sautéed onions, garlic, white wine EVOO lemon sauce, feta cheese, fresh basil: Add chicken 5/Shrimp 6

SKILLET BAKED MAC-N-CHEESE AND CAESAR (V) 14

Small skillet baked mac n cheese with small Caesar combo: Add bacon 3.5/Shrimp 6

GLONDO’S ITALIAN SAUSAGE LINGUINI 15

Tomato sauce, parmesan cheese, basil

BEVERAGES

House Made Chai Tea 3.5
Macchiato 3.5
Fresh Orange Juice 3.5
Apple Juice 3.5
Yellow Church Coffee 3
Steamer 3
Craft Brewed Root Beer 3
Fountain Soft Drinks (Bottomless) 3
Iced Tea (Bottomless) 3

Mimosa 7
Additional Shot 1
Hot Tea 2.5
Milk 3.5
Lemonade 3
San Pellegrino 3.5
Hot Chocolate 3.5
Americano 3.5
Latte or Cappuccino 4

SIDES

Bacon 3
Add Avocado to any Sandwich 3
Shrimp 6
Caramelized onions 2
Parmesan Cheese 1
Focaccia Bread 1
Chicken 5
Potato Salad 2
Ciabatta Bread 1
PitaBread 1.5
Chicken Breast 5

Raw or undercooked eggs, seafood’s, or meats may be hazardous to your health. Please notify our server *if you would like them prepared differently*

To work with Pacific Northwest seasonal ingredients:

We are privileged to have some of the best farmers on the eastside of Washington State, including the best wines and microbrews. To insure quality and freshness we work with local seasonal ingredients, we focus on baking all our bread daily, cutting our own meats and using only the freshest ingredients. To accommodate special dietary needs or allergies please call us in advance so we can better assist you. For reservations or catering please call at: 509-233-2233 or stop by the church at 111 S Pearl St Ellensburg, WA 98926 or email: theyellowchurchcafe@gmail.com