

## **Menu for Café C5 2019**

213 W 4<sup>th</sup> Ave Suite 104 Ellensburg, WA 98926  
(509) 201-1313

**Hours 11am-8pm Tuesday – Saturday**  
**Order Take out online at [Café C5 .com](http://CaféC5.com)**

**Gluten Free, Vegetarian, Vegan &**  
**1/2 portions available**

**Appetizers** sharable for 2-3

**Fried Cauliflower Bites** **\$6.25**

Sweet Sesame Style Cauliflower battered and fried. Served over a bed of shredded cabbage. Garnished with Sesame Seeds. Green Onions and Pink Pickled Ginger (GF,V)

**Shrimp Lettuce Wraps** **\$9.25**

Iceberg Cup, fried rice (with onions, Bell Peppers, Zucchini & Broccoli) Shrimp, Sweet Sesame Sauce, Cabbage, Green Onions Sesame seeds. (GF)

**C5 Tater Tots** **\$6.75**

House made tater tots served with C5 Cheese Sauce (GF, V)

**Crispy Quesadilla Roll** **\$4.95**

Large Flour Tortilla with Cheddar Cheese, Parmesan and Cotija. Rolled flat and grilled crisp. (No modifications on this shareable appetizer) Served with side of salsa for dipping

**Add Smoked Chicken** **\$3.95**

**Add Charred Steak** **\$4.75**

**Soups:**

**Bowl \$6.00/ Cup \$3.99**

**TUE: Roasted Corn & Red Pepper (GF, V)**

**WED: Salmon Chowder**

**THU: Vegetable Enchilada (GF, V)**

**FRI: Clam Chowder**

**SAT: Chef's Choice.**

**Daily: Mediterranean Tomato (GF, V)**

## Salads:

**Full portion/1/2 Portion**

### Thai Salad

**\$9.25/\$5.00**

Thai Vinaigrette, Carrots, Napa Cabbage, Chopped Iceberg, Won Tons, Peanut Sauce Drizzle, Green Onions. (Veg, GF option Available)

<b>Add Roasted Chicken</b>	<b>\$3.95/\$2.00</b>
<b>Add Charred Steak</b>	<b>\$4.75/\$2.50</b>
<b>Add Seasoned Shrimp</b>	<b>\$4.95/\$2.50</b>
<b>Add Seasoned Salmon</b>	<b>\$8.75/\$4.50</b>

### Southwest Salad

**\$10.25/5.25**

Roasted Blackeye Pea salsa, Pico de Gallo, Cheddar, Fried Tortilla Strips over Chopped Iceberg. Cilantro Ranch Dressing (Veg, GF)

<b>Add Roasted Chicken</b>	<b>\$3.95/\$2.00</b>
<b>Add Charred Steak</b>	<b>\$4.75/\$2.50</b>
<b>Add Cajun Shrimp</b>	<b>\$4.95/\$2.50</b>
<b>Add Blackened Salmon</b>	<b>\$8.75/\$4.50</b>

### Caesar Salad    **\$8.50/\$4.50**

Chopped Romaine, Parmesan, House Caesar Dressing, Croutons.

### House Salad    **\$7.50/\$4.00**

Chopped Iceberg, Diced Tomato, Cheddar, Croutons

<b>Add Roasted Chicken</b>	<b>\$3.95/\$2.00</b>
<b>Add Charred Steak</b>	<b>\$4.75/\$2.50</b>
<b>Add Cajun Shrimp</b>	<b>\$4.95/\$2.50</b>
<b>Add Blackened Salmon</b>	<b>\$8.75/\$4.50</b>

### **Half Caesar or Half House Salad & Bowl of Soup**

**\$7.99**

**ADD soup to any meal: Cup\$1.99 / Bowl \$3.99**

## Sandwiches

All sandwiches come with choice of: Fries, Sweet Potato Fries, cup of soup or small salad. Substitute tots for \$1.75

**Full portion/1/2 Portion**

### Grilled Turkey Sandwich

**\$10.95/\$6.75**

Grilled Parmesan Sourdough, Hot Turkey, Swiss, Tomato, Roasted Poblano Pepper, Slaw. (GF option available)

### Blackened Salmon

**\$14.95/\$9.25**

Coho Salmon, Blackened Spices, Tomato, Lettuce, Mayo, White Cheddar, Roll. (GF option available)

### Hot Veggie Sandwich

**\$9.75/\$6.00**

Zucchini, Yellow Squash, Onion, Red Bell, Mushroom, Cajun Spices, White Cheddar, Tomato, Cilantro Lime Ranch, Roll. (GF, V option available)

### American Hero

**\$10.25/\$7.25**

Beyond Sausage Bratwurst, Sautéed Mushrooms, Onions and Red Bell Peppers. Tomato, Stone Ground Mustard, Cheddar on a toasted roll. (GF, V option available)

### \*Pub Burger

**\$10.50**

Bun, 2 burger patties, burger sauce, red onion, shredded lettuce, double cheddar, tomato. (GF, Veg, V option available)

### \*Petite Pub Burger

**\$8.50**

Bun 1 patty, burger sauce, red onion, shredded lettuce, cheddar, tomato. (GF, Veg, V option available)

### Southwest Wrap

**\$7.75/\$5.00**

Chipotle Black Beans, Cheddar Cheese, Lettuce, Flour Tortilla, Pico de Gallo, Cilantro Lime Ranch. Ask for our Habanero Sauce.

*This is a beast of a wrap*

**Add S.W. Vegetable**

**\$3.15/\$1.75**

**Add Smoked Chicken**

**\$3.95/\$2.00**

**Add Charred Steak**

**\$4.75/2.50**

**Add Cajun Shrimp**

**\$4.95/2.50**

**Full portion/1/2 Portion**

**Grilled Cheese**

**\$6.95/\$4.25**

Grilled Sourdough, Pico de Gallo, Double Cheddar Inside & Out  
*A grilled cheese like no other. (GF, V option available)*

<b>Add S.W. Vegetable</b>	<b>\$3.15/\$1.75</b>
<b>Add Smoked Chicken</b>	<b>\$3.95/\$2.00</b>
<b>Add Charred Steak</b>	<b>\$4.75/\$2.50</b>
<b>Add Cajun Shrimp</b>	<b>\$4.95/\$2.50</b>
<b>Add Seasoned Coho</b>	<b>\$8.75/\$4.50</b>

**Border Tacos**

3 flour tortillas, Cheddar, Napa Cabbage blend, Tequila Lime Cream Sauce, Pico, Cotija Cheese. (GF option available)

<b>S.W. Vegetables Tacos</b>	<b>\$10.00</b>
<b>Smoked Chicken Tacos</b>	<b>\$11.00</b>
<b>Steak Tacos</b>	<b>\$12.50</b>
<b>Mahi Mahi Tacos</b>	<b>\$12.00</b>
<b>Cajun Shrimp Tacos</b>	<b>\$13.00</b>

**Side Items**

<b>French Fries</b>	<b>\$3.00</b>	<b>Sweet Potato Fries</b>	<b>\$3.00</b>
<b>C 5 Tots</b>	<b>\$4.25</b>	<b>Black Beans</b>	<b>\$2.25</b>
<b>White Rice</b>	<b>\$2.25</b>	<b>C 5 Slaw</b>	<b>\$2.25</b>
<b>Black eyed Pea Salsa</b>	<b>\$3.75</b>	<b>Cheese Sauce</b>	<b>\$2.50</b>

GF= Gluten free    V= Vegan    Veg= Vegetarian

***\*\*\*Regarding the safety of these items, written information is available upon request;  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of  
foodborne illness.***

## Entrees

All Entrees come with a choice of Small Salad, cup of Soup, French Fries or Sweet Potato Fries. Substitute tots for \$1.75

**Full portion 1/2 Portion**

### Whiskey Salmon

**\$17.95/\$9.50**

Salmon, Sweet Whiskey Glaze, Sautéed Vegetables, Basil Rice

### Asian Vegetable & Rice Bowl

**\$9.00/\$6.00**

Zucchini, Yellow Squash, Broccoli, Onions, Red Bell peppers, Mushrooms, Rice, Sweet Asian Glaze.

<b>Add Roasted Chicken</b>	<b>\$3.95/\$2.00</b>
<b>Add Charred Steak</b>	<b>\$4.75/\$2.50</b>
<b>Add Seasoned Shrimp</b>	<b>\$4.95/\$2.50</b>
<b>Add Seasoned Salmon</b>	<b>\$8.75/\$4.50</b>

### C5 Mac & Cheese

**\$8.75/\$4.50**

Trottole Pasta, Pico de Gallo, Roasted Poblano Cheese Sauce.

*Welcome to the Grown-Up Mac & Cheese (Gluten Free, vegan option available)*

<b>Add S.W. Vegetable</b>	<b>\$3.15/\$1.75</b>
<b>Add Smoked Chicken</b>	<b>\$3.95/\$2.00</b>
<b>Add Charred Steak</b>	<b>\$4.75/\$2.50</b>
<b>Add Cajun Shrimp</b>	<b>\$4.95/\$2.50</b>
<b>Add Blackened Salmon</b>	<b>\$8.75/\$4.50</b>

### Creamy Cajun Pasta

**\$10.75/\$6.50**

Linguini prepared with Sautéed mushrooms, Onions and bell peppers.

Cilantro, Tomato, Roasted Corn, tequila lime cream sauce, Mojo seasoning and parmesan. (Gluten Free Option Available)

<b>Add Roasted Chicken</b>	<b>\$3.95/\$2.00</b>
<b>Add Charred Steak</b>	<b>\$4.75/\$2.50</b>
<b>Add Cajun Shrimp</b>	<b>\$4.95/\$2.50</b>
<b>Add Blackened Salmon</b>	<b>\$8.75/\$4.50</b>

## **Desserts \$6.00**

**Tiramisu:** Coffee, Brandy and Cream dessert Layered between Lady Fingers

**Carrot Cake:** Carrot cake with nuts, raisins and cream cheese frosting

**Tiger Cake:** Chocolate and Vanilla Cake Layers with Chocolate and Vanilla fudge layers.

## **Beverages:**

Seattle's Best Regular or Decaf Coffee: \$1.25  
Unlimited Refills

- Fountain Drinks unlimited Refills: \$2.00
  - Coke
  - Diet Coke
  - Sprite
  - Barq's Root Beer
  - Mr. Pibb
  - Minute Made Lemonade
- Juices one Refill: \$1.75
  - Cranberry Juice
  - Orange Juice
  - Apple Juice
- Hubert's Bottled Lemonade: \$1.75
  - Blackberry or Blueberry

## Wines:

By the glass or bottle

### Maryhill Vineyard:

Goldendale Washington

<b>Winemakers White</b>	\$5.50/\$30.00
<b>Sangiovese Rose</b>	\$5.50/\$30.00
<b>Winemakers Red</b>	\$5.50/\$30.00
<b>Cabernet</b>	\$6.00/\$35.00
<b>Sangiovese</b>	\$7.00/\$37.00

### Airfield Vineyard:

Yakima Washington

<b>Chardonnay</b>	\$5.50/\$30.00
<b>Pinot Gris</b>	\$5.50/\$30.00
<b>Riesling</b>	\$5.50/\$30.00
<b>Sauvignon Blanc</b>	\$5.50/\$30.00

## Draft Beer:

**Bale Breaker IPA.** (Yakima Washington) \$6.00

**Boundary Bay Scotch Ale** (Bellingham, Washington) \$6.00

**Whipsaw Knotty Brewnette Amber** (Ellensburg, Washington) \$6.00

**Pfreim Seasonal** (Hood River, Oregon) \$6.50

## By the can \$5.00

**Founder's Gold Lager**

**Hale's El Jefe Weizen**

**Icicle Citra Pale Ale**

**Melvins Hubert MPA**

**Rambling Route Cider**

**Veltins Grevensteiner Amber**

**Hale's Red Menace Amber**

**Icicle BootJack IPA**

**Fort George City of Dreams Pale ale**

**Whipsaw Buzz on Blackberry Wheat**