

Menu



Mission Statement: to be Ellensburg's favorite restaurant for a memorable culinary experience.

C5 has a special meaning to us.
It looks back at our original location Curbside on 5th(C5).
More than that it represents our standards.

C is for all Craveable grub we prepare.

5 is for the five ways we love what we do.

- 1. People** - we love our team and our guests.
- 2. Food** – Love is put into every dish we make.
- 3. Atmosphere** – Fun, Focused, Fast.
- 4. Community** – Appreciating and giving back to our community.
- 5. Listening** – We grow and become better by listening and acting on all feedback we seek.

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

Hours
Tuesday-Saturday
11am-8pm

Take-out orders
place online
@ CaféC5.com

APPETIZERS

sharable

Fried Cauliflower Bites \$8.00

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)

Crispy Quesadilla Roll \$6.75

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. (VEG)

Add Smoked Chicken \$4.25

Add Grilled Steak \$8.25

Shrimp Ceviche Sliders \$10.25

Four Toasted Brioche Slider Buns with Chilled Shrimp, Diced Tomato, onion and cilantro. Avocado and a light Siracha Mayonnaise.



C5 Tater Tots \$6.75

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

SOUP

Bowl \$6.99/ Cup \$4.99

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

WED: Salmon Chowder (GF)

THU: Vegetable Enchilada (GF, V)

FRI: Clam Chowder

SAT: Chef's Choice

DAILY: Mediterranean Tomato

Gluten Free (GF), Vegetarian (VEG),
Vegan (V) & 1/2 portions available

SALADS

Full portion/1/2 Portion

Thai Salad

\$10.25/\$5.25

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

Add Roasted Chicken	\$4.25/\$2.25
Add Grilled Steak	\$8.25/\$4.25
Add Seasoned Shrimp	\$5.50/\$2.50
Add Seasoned Salmon	\$9.75/\$4.75

Southwest Salad

\$11.25/6.00

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

Add Roasted Chicken	\$4.25/\$2.25
Add Grilled Steak	\$8.25/\$4.25
Add Seasoned Shrimp	\$5.50/\$2.50
Add Seasoned Salmon	\$9.75/\$4.75

Caesar Salad \$10.25/\$5.50

Chopped Romaine, Parmesan, House Caesar Dressing, Croutons.

(VEG)

Add Roasted Chicken	\$4.25/\$2.25
Add Grilled Steak	\$8.25/\$4.25
Add Seasoned Shrimp	\$5.50/\$2.50
Add Seasoned Salmon	\$9.75/\$4.75

House Salad \$8.50/\$4.50

Chopped Iceberg, Diced Tomato, Cheddar, Croutons.

(VEG)

Half Caesar or Half House Salad & Bowl of Soup \$11.50

ADD soup to any meal: Cup\$2.99 / Bowl \$4.99

Gluten Free (GF), Vegetarian (VEG),
Vegan (V) & 1/2 portions available

SANDWICHES

All sandwiches come with choice of: Fries, Sweet Potato Fries, cup of soup or small salad. Substitute tots for \$2.00

Full portion/1/2 Portion

Grilled Turkey Sandwich

\$11.75/\$7.50

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

Blackened Salmon

\$17.25/\$10.25

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

Hot Veggie Sandwich

\$11.25/\$7.25

Zucchini, Onion, Red Bell, Mushroom, Cajun Spices, White Cheddar, Tomato, Cilantro Lime Ranch, Roll. (VEG) (GF avail, V avail)

American Hero

\$12.00/\$9.50

Beyond Sausage Bratwurst, Caramelized Onions & Red Bell Peppers, Mushrooms. Tomato, Stone Ground Mustard, Cheddar on a toasted roll. (VEG) (GF avail, V avail)

*Pub Burger

\$11.75

Bun, 2 quarter pound burger patties, burger sauce, red onion, shredded lettuce, double cheddar, tomato. (VEG) (GF avail, V avail)

One Patty instead of two

\$9.50

Southwest Wrap

\$8.75/\$6.00

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 (VEG)

Add S.W. Vegetables

\$3.50/\$2.25

Add Smoked Chicken

\$4.25/\$2.25

Add Grilled Steak

\$8.25/\$4.25

Add Cajun Shrimp

\$5.50/\$2.50

Add Seasoned Salmon

\$9.75/\$4.75



Egg Sandwich

\$10.50

Grilled Pub Bun, Fried Egg, Lettuce, Tomato, Mayo, Deli Mustard, Smashed Tater Tot (yes on the sandwich), Bacon, Ham, White Cheddar Cheese. (VEG avail, GF avail)

Gluten Free (GF), Vegetarian (VEG),
Vegan (V) & 1/2 portions available

Full portion/1/2 Portion

Grilled Cheese

\$7.75/\$4.75

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

Add S.W. Vegetables	\$3.50/\$2.25
Add Smoked Chicken	\$4.25/\$2.25
Add Grilled Steak	\$8.25/\$4.25
Add Cajun Shrimp	\$5.50/\$2.50
Add Seasoned Salmon	\$9.75/\$4.75

Border Tacos

3 slightly crispy double corn tortillas, Cheddar, Napa Cabbage blend, Tequila Lime Cream Sauce, Pico, Cotija Cheese. **(GF, VEG avail, V avail)**

S.W. Vegetables Tacos	\$11.00
Smoked Chicken Tacos	\$12.25
Steak Tacos	\$15.50
Mahi Mahi Tacos	\$15.50
Cajun Shrimp Tacos	\$13.25

SIDES

French Fries	\$3.25	Sweet Potato Fries	\$3.25
C 5 Tots	\$4.50	Black Beans	\$4.25
White Rice	\$2.50	C 5 Slaw	\$2.50
Black eyed Pea Salsa	\$4.25	Cheese Sauce	\$2.75
Bacon	\$3.00		

*****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.**

**Gluten Free (GF), Vegetarian (VEG),
Vegan (V) & 1/2 portions available**

ENTREES

All Entrees come with a choice of Small Salad, cup of Soup, French Fries or Sweet Potato Fries. Substitute tots for \$2.00

Full portion / 1/2 Portion

California Salmon and Rice

\$21.00/11.50

Basmati Rice sautéed with Roasted Corn and Black-eyed Pea Salsa, Pico De Gallo. Topped with a fried corn tortilla, black beans, Blackened Salmon, Avocado and a drizzle of Tequila Lime Cream Sauce.

Asian Vegetable & Rice Bowl

\$10.00/\$6.50

Broccoli, Caramelized Onions & Red Bell peppers, Mushrooms, Fried Rice, Sweet Asian Glaze. (GF, V)



Add Roasted Chicken	\$4.25/\$2.25
Add Grilled Steak	\$8.25/\$4.25
Add Seasoned Shrimp	\$5.50/\$2.50
Add Seasoned Salmon	\$9.75/\$4.75

C5 Mac & Cheese

\$10.75/\$5.75

Trottole Pasta, Pico de Gallo, Roasted Poblano Cheese Sauce.
Welcome to the Grown-Up Mac & Cheese.
(VEG) (GF avail, V avail)

Add S.W. Vegetables	\$3.50/\$2.25
Add Smoked Chicken	\$4.25/\$2.25
Add Grilled Steak	\$8.25/\$4.25
Add Cajun Shrimp	\$5.50/\$2.50
Add Seasoned Salmon	\$9.75/\$4.75

Creamy Southwest Pasta

\$12.50/\$7.25

Linguini prepared with Sautéed mushrooms, Onions and bell peppers. Pico de Gallo, Roasted Corn, tequila cream sauce, Cajun seasoning and parmesan.
(VEG) (GF avail, V Avail)

Add Roasted Chicken	\$4.25/\$2.25
Add Grilled Steak	\$8.25/\$4.25
Add Cajun Shrimp	\$5.50/\$2.50
Add Blackened Salmon	\$9.75/\$4.75

Gluten Free (GF), Vegetarian (VEG),
Vegan (V) & 1/2 portions available



DESSERTS

Tiramisu

Coffee, Brandy and Cream dessert Layered between Lady Fingers.

\$7.00

Carrot Cake

Carrot cake with nuts, raisins and cream cheese frosting.

\$7.00

Tiger Cake

Chocolate and Vanilla Cake Layers with Chocolate and Vanilla fudge layers.

\$7.00

BEVERAGES

Seattle's Best Regular or Decaf Coffee

Unlimited Refills

\$2.00

Hot Tea

\$2.00

Hot Chocolate

\$2.00

Fountain Drinks - unlimited Refills

\$3.25

Coke

Diet Coke

Sprite

Barq's Root Beer

Mr. Pibb

Minute Made Lemonade

Juice

\$2.50

Cranberry Juice

Orange Juice

Apple Juice

Hubert's Bottled Lemonade

\$2.50

**Gluten Free (GF), Vegetarian (VEG),
Vegan (V) & 1/2 portions available**

Blackberry
Blueberry

WINE

By the glass or bottle

Maryhill Vineyard:

Goldendale Washington

Winemakers White	\$6/\$34
Sangiovese Rose	\$6/\$34
Winemakers Red	\$6/\$34
Cabernet	\$6.5/\$39
Sangiovese	\$8/\$42

Airfield Vineyard:

Yakima Washington

Chardonnay	\$6/\$34
Pinot Gris	\$6/\$34
Riesling	\$6/\$34
Sauvignon Blanc	\$6/\$34

DRAFT BEER

Bale Breaker IPA. (Yakima, WA)	\$6.5
Boundary Bay Scotch Ale (Bellingham, WA)	\$6.5
Whipsaw Knotty Brewnette Amber (Ellensburg, WA)	\$6.5
Pfreim Seasonal (Hood River, OR)	\$7



BEER by the CAN

Founder's Gold Lager	\$5.5	Veltins Grevensteiner Amber	\$5.5
Hale's El Jefe Weizen	\$5.5	Hale's Red Menace Amber	\$5.5
Icicle Citra Pale Ale	\$5.5	Icicle BootJack IPA	\$5.5
Seasonal	\$5.5		

**Gluten Free (GF), Vegetarian (VEG),
Vegan (V) & 1/2 portions available**

Rambling Route Cider \$5.5

Whipsaw Buzz on Blackberry Wheat \$5.5

I look forward to hearing about your visit to our restaurant. Our team and I put our hearts into delivering our mission statement: **to be Ellensburg's FAVORITE restaurant for a Memorable Culinary Experience.**

I want to hear about your experience with us. Send me your Compliments, Concerns or Ideas.

You can reach me directly by voicemail or text (yes while you are dining also) **509-731-4644 - Devin (Owner)**

**Gluten Free (GF), Vegetarian (VEG),
Vegan (V) & 1/2 portions available**