

local-licious

DINNER

- ◆ APPETIZERS & SALADS ◆
- ◆ STEAKS ◆ HOAGIES ◆ CAFE FAVORITES ◆
- ◆ KUNG POW CAFE ◆ PASTAS ◆ CREPES ◆
- ◆ BURGERS ◆ DESSERT ◆ BEVERAGES ◆
- ◆ BEER ◆ COCKTAILS ◆ WINE ◆
- ◆ GO VEGGIE & GLUTEN-LESS GRUB ◆
- ◆ KIDZ EATZ ◆

APPETIZERS

CALAMARI 11.95

crispy style, served with garlic aioli

PORTOBELLO NEPTUNE 10.25

broiled portobello mushroom stuffed with cream cheese & krab and topped with cheddar

CHAMPAGNE MUSHROOMS 9.50

sautéed in garlic, butter & bubbly

ARTICHOKE PATÉ 9.95

served with homemade parmesan toast

THAI CHICKEN LETTUCE-WRAP 13.50

romaine lettuce for you to fill with chilled minced chicken and an array of bean sprouts, cabbage, carrots, cucumber, mint & cilantro; finish them off with our signature peanut sauce, red chili sauce and lemon grass ponzu sauce

ONION RINGS 7.95

served with our homemade tartar sauce

OLYMPIC PLATTER 15.25

spanakopita, hummus, salami, kalamata olives, tzatziki & pita bread

MUSSELS & CLAMS 14.75

one pound of Pacific Northwest shellfish steamed in a garlic butter wine sauce

SWEET POTATO FRIES 6.50

hand cut fries with house-made bleu cheese dressing for dipping

COCONUT PRAWNS 11.75

6 crispy prawns with sweet chili aioli & island chutney sauce

PRAWN COCKTAIL 10.75

5 chilled prawns & cocktail sauce

SALADS

Fresh cut salad greens, tomatoes, cucumber, and house-made salad dressings.
All entrée salads include our Bread Bar.

SEAFOOD LOUIE 20.95

fried calamari, 5 grilled prawns, bay shrimp, & hard-boiled egg, served with our 1000 island dressing

CHELAN SALAD 17.95

balsamic chicken, dried cranberries, raisins, feta, and almonds over arugula & greens with our raspberry vinaigrette

TAJ MAHAL SALAD 19.95

6 coconut shrimp, sugar snap peas, baby corn & shredded cabbage over greens tossed in thai citrus peanut dressing

STEAK COBB 21.95

medium rare sliced 6 oz. top sirloin, black olives, baby corn, bacon, crumbled bleu cheese, avocado & hard-boiled egg with bleu cheese dressing

BONAPARTE CAESAR 19.95

grilled chicken, fried capers, bleu cheese, avocado, parmesan & croutons over romaine tossed with caesar dressing

BUFFALO CHICKEN CAESAR 18.95

spicy buffalo chicken over romaine lettuce with caesar dressing, garlic croutons & parmesan

MESA SPINACH SALAD 17.95

blackened chicken breast, pepper jack cheese, avocado & tortilla chips over spinach greens with our signature creamy herb dressing

WASHINGTON'S BEST 16.95

with house honey smoked salmon, lemon and creamy cranberry dressing

RANCH STEAKS

All steaks are served with ginger carrots & house vegetables.
They also include our Bread Bar and your choice of a cup of soup or green salad.

LITTLE ITALY 24.95

6 oz. top sirloin with your choice of spaghetti or alfredo pasta

STEAK & PRAWNS 29.95

6 oz. top sirloin with 5 fried prawns & a loaded baked potato

TOP SIRLOIN 22.95

8 oz. choice center cut, with a loaded baked potato

PEPPER STEAK 24.95

8 oz. top sirloin smothered in sauce made with mushrooms, bell peppers & black and green peppercorns, with grilled reds

BLEU VALLEY 24.95

8 oz. top sirloin stuffed with bleu cheese, with garlic mashed potatoes



INCHELIUM GARLIC STEAK 25.95

8 oz. top sirloin with our signature garlic butter & bacon-bleu cheese-basil mashed potatoes

CATTLEMAN'S STEAK 25.95

10 oz. flat iron blade steak served with mashed potatoes & beef gravy

BLACKENED BLADE STEAK 26.95

grilled 10 oz. cut, a spicy New Orleans' classic served with garlic mashed potatoes



HOAGIES & SANDWICHES

Served with your choice of chips, coleslaw, or baked potato salad & includes Bread Bar

PENDLETON PULLED PORK 16.50

slow roasted in our own whiskey BBQ sauce

PHILLY DIP 16.50

chopped sirloin, provolone, caramelized onions & bell peppers with au jus for dipping

RODEO CHICKEN 15.95

crispy chicken, pepper jack cheese & kickin' rodeo ranch on a housemade bun

PARMESAN CHICKEN 16.25

crispy chicken, provolone & marinara on an italian herb bun

CAFE FAVORITES

Served with ginger carrots, house vegetables, our Bread Bar and your choice of a cup of soup or green salad

JAMBALAYA 24.95

chicken breast, andouille sausage, mussels, bay shrimp & prawns sautéed with cajun red sauce, served with rice

THANKSGIVING ANYTIME 19.75

roasted turkey breast, sage stuffing, mashed potatoes & gravy with cranberry sauce

LITTLE LOS ANGELES 19.95

herb & garlic basted chicken breast with your choice of spaghetti or alfredo



GRANDMA'S BEST 21.50

two apple maple glazed pork tenderloins served with savory sage stuffing & grilled red potatoes

AUNTIE'S CHICKEN FRIED STEAK 17.95

served with real mashed potatoes & country gravy

SEARED ATLANTIC SALMON 25.95

7 oz. fillet, served with lemon hollandaise sauce and rosemary red potatoes

FISH & CHIPS 21.50

3 pieces beer battered cod served with french fries, coleslaw and our homemade tartar sauce

KUNG POW CAFE

Served with your choice of a cup of soup or green salad and our Bread Bar.
Perfect with our Thai Citrus Peanut or Sesame Ginger dressing on your salad

YANG MOO 20.95

peanut crusted sole with mango tamarind curry, stir fried vegetables & coconut rice

TERIYAKI CHICKEN 18.95

grilled chicken breast topped with pineapple & teriyaki sauce, served with wok fired vegetables and jasmine rice

OSAKA COD 22.95

sake marinated cod finished with red coconut curry sauce, served with wok fired vegetables & jasmine rice

JASMINE CHICKEN BOWL 18.95

Thai green curry, chicken breast & fresh vegetables served with coconut rice

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PASTAS

Served with ginger carrots, house vegetables, our Bread Bar and your choice of a cup of soup or green salad

PARIS 21.95

chicken breast, green onions, mushrooms, artichoke hearts & capers in a creamy dijon sauce with penne pasta

LOCALS
LOVE!

PEPPERCORN STEAK LINGUINE 24.95

medium rare 6 oz sliced sirloin with red wine peppercorn sauce

LASAGNA 20.95

layers of pasta, marinara, mozzarella, ground beef & italian sausage

SPINACH LASAGNA 20.95

layers of pasta, ricotta & fresh spinach, topped with alfredo cream sauce

HOT MAC 18.95

an adult treat with four cheeses and penne pasta topped with bacon

SEAFOOD PESTO PENNE 27.95

prawns, cod, salmon & bay shrimp in pesto cream sauce

CLAM & MUSSEL LINGUINE 23.95

clams & mussels in chardonnay garlic sauce, served in the shells

SPAGHETTI 18.95

rich tomato sauce with ground beef and italian sausage, topped with parmesan

CHIPOTLE FAJITA PENNE 23.95

blackened chicken, bell peppers & onions in a spicy chipotle cream sauce

ALFREDO 19.95

garlic, parmesan & cream, pan tossed with linguine noodles

CHICKEN ALFREDO 21.95 PRAWN ALFREDO 25.95

CREPES

House-made, hand poured crepes. Served with rosemary red potatoes, house vegetables, our Bread Bar and your choice of a cup of soup or green salad

NAPOLEON 20.95

sliced sirloin steak & mushrooms, finished with cabernet sauce

FLORENTINE 19.95

savory chicken & spinach, finished with swiss alfredo sauce

PROVENCE 18.95

spinach, artichoke hearts & roasted vegetables with tomato parmesan sauce

DINNER

BURGERS

All burgers served on a homemade bun with lettuce, tomato, pickles & onion on the side. Served with french fries and includes Bread Bar.



PICK YOUR PATTY

- ◆ 1/2 LB BEEF PATTY
- ◆ GRILLED CHICKEN BREAST
- ◆ CRISPY CHICKEN
 - ◆ BLACK BEAN VEGAN PATTY
 - ◆ PORTOBELLO MUSHROOM



PICK YOUR STYLE



CLASSIC BURGER 14.50

CHEESEBURGER 15.50
with cheddar

BACON BURGER 16.25
bacon and cheddar

STAMPEDE 16.50
sliced jalapeños, fried onions, white cheddar and barbecue sauce on a jalapeño cheddar bun

BLACK VELVET 16.50
swiss cheese, fried onions & whiskey steak sauce

MUSHROOMER 16.25
sautéed mushrooms & onions, topped with swiss cheese

BRONCBUSTER 16.25
spicy blackened patty, chopped green onion & crumbled bleu cheese

STETSON 16.50
topped with ham, bacon, cheddar & pepper jack, finished off with barbecue sauce

UPGRADE TO SWEET POTATO OR GARLIC FRIES FOR 2.00!

ELLENSBURG-ER 16.95

lamb patty topped with tzatziki (yogurt cucumber dill sauce), shredded cabbage & feta on a herb focaccia bun served with garlic fries

EXTRAS

COLESLAW 3.25

GREEN SALAD 5.25

CAESAR SALAD 5.50

FRENCH FRIES 5.25

GARLIC FRIES 5.75

ONION RINGS 7.95

SWEET POTATO FRIES 6.50

BAKED POTATO SALAD 3.50

DESSERTS

LAVA ESPRESSO BROWNIE 6.75

bittersweet ganache melting over vanilla ice cream

NEW YORK CHEESECAKE 6.25

a classic, served with strawberries

COCONUT CREAM CAKE 6.95

triple layered, decadent diner style

CHOCOLATE MOUSSE CAKE 6.50

a silky, delightful treat served with chocolate raspberry sauce *(crust contains almond flour)*

BURNT CREAM 6.50

rich custard crowned with caramelized raw sugar

BRANDIED BREAD PUDDING 5.95

with raisins, topped with cream & nutmeg

LOCALICIOUS APPLE PIE 6.25 *(a la mode 6.75)*

served warm with caramel cinnamon sauce

ALMOND BLUEBERRY CARROT CAKE 6.95

vegan friendly, hand shredded carrots, pineapple, craisins, & of course, blueberries!

HOT FUDGE SUNDAE 6.95

classic vanilla & fudge combo

STRAWBERRY SUNDAE 5.95

vanilla ice cream & strawberry sauce

MILKSHAKE vanilla or chocolate 6.50

yummy extras (strawberry, peanut butter, malt or espresso) add .50

HUCKLEBERRY MILKSHAKE 7.50

with hand picked huckleberries

MONDO ROOT BEER FLOAT 5.95

22 oz of childhood memories



DESSERT

RECIPE

Amid the clank of pots and pans and the blur of busy knives, our cooks and bakers turn out wonderful and original home-style cuisine. Fresh stock gravies, real maskers, daily made bread, refreshing cocktails and desserts! I feel so lucky to be part of such a great community. Thank you for joining us!

Paala
(Owner since 1981)



BEVERAGES

Our building holds a place in local history. Built in 1906, it housed several businesses and in 1941, after being moved from Main street, became **Omak Beverage and Bottling Works**. Locals tell us about summers spent picking up cases of Wonder Orange for a special fizzy picnic treat. Since 1981 this historic building has been home to the **Breadline Cafe**.

COLD TREATS

- Old Fashioned Bottled Coke 2.75
- Lemonade 2.50
- Mint Lemonade 2.50
- Strawberry Lemonade 2.75
- Italian Soda 3.50
- Milk 2.25

ICED OR HOT

- Cranberry Cider 2.50
 - Faire Chai Tea 2.50
- our own recipe with cardamom & peppercorn*



WARM TREATS

- Honey Ginger Lemonade 2.75
- Hot Chocolate 3.25
- Hot Herb, Black or Green Tea 2.75 Honey .50
- Drip Coffee 2.75

JUICES

- Fresh Pressed Carrot Juice 3.95

ESPRESSO

- Americano 3.25
- Latte 4.25
- Mocha 4.95
- extra shots .50 each
- extra flavoring .25

ICED TEA & SODA

- Glass 2.25
- Small Carafe 3.75 Large Carafe 6.95
- Lipton Iced Tea
- Market Spice Tea
- Soda Pop (*pepsi, diet pepsi, 7up, orange, dr. pepper, mountain dew, mug root beer*)
- Soda & Tea To-Go 2.50



BEERS

ON TAP

Not sure which
to have?
Try all 6 with
our Sampler
8.95

Schooner (12oz)	4.00
Pint (16oz)	5.25
Mondo (22oz)	7.25
Pitcher (54oz)	19.50



BLUE MOON BELGIAN WHITE Golden, CO

starts crisp and tangy, ends with a coriander & orange spiciness, oats create a creamy body



BOUNDARY BAY BELLINGHAM BLONDE Bellingham, WA

generous amounts of German pilsner and Vienna malts, balanced with a crisp and cleansing noble Saaz Hop finish



ICICLE BOOTJACK IPA Leavenworth, WA

citrus-y floral Yakima hop notes with a sweet-malty undertone



REPUBLIC BRUSH FIT BROWN Republic, WA

Biscuity, caramelly, nutty, with hints of toffee and mocha balanced by tangy orange marmalade hoppy notes



REPUBLIC BIG MISCHIEF PORTER Republic, WA

Toasty, tart, with black coffee and dark chocolate flavors, molasses & currant hints



MAC & JACK'S AFRICAN AMBER Redmond, WA

floral, hoppy taste, followed by a well rounded malty middle, finishing with a nicely organic hop flavor



DRAFT COORS LIGHT

Golden, CO
Schooner 3.00
Pint 3.50
Mondo 5.25
Pitcher 14.00

HUCKLEBERRY HARD CIDER

made with Washington Gold Cider



Schooner 4.25
Pint 5.50
Mondo 7.50

BOTTLED STANDARDS 4.25

Budweiser	Bud Light	MGD
Michelob Ultra	Coors Original	Kokanee
Becks Non-Alcoholic		

BOTTLED IMPORTS / MICRO BREWS 4.75

Pacifico	Corona	Heineken
----------	--------	----------

\$19 when
you bring
your own
growler

Growlers?

We got
'em!

\$24.00
64 oz

BEVERAGES

CAFE COCKTAILS

We have a fully stocked bar, below are just a few of the house favorites

COWGIRL LEMONADE 7.25

sweet ripe strawberries swimming in lemonade & vodka - take a dip!

AZTEC MARGARITA 8.00

sweet lime cilantro with a lil' heat - on the rocks

LOCALS
LOVE!

GINGER TODDY 8.50

our signature honey ginger lemonade served hot or iced with Gran Marnier

JOHNNY APPLESEED 8.50

made with Crown Royal Apple & cranberry cider

MIDNIGHT MOJITO 8.50

fresh mint, white rum & marionberries

GOVERNMENT MULE 8.50

a classic with ginger beer, vodka & lime

HUCKLEBERRY LEMON DROP 8.50

local berries, vodka & lemonade

RASPBERRY BASIL BLISS 7.50

a fizzy mix of gin, muddled raspberries, basil & soda

SUICIDE MARY 8.00

a bloody mary kicked up a notch by our own World Famous Suicide Sauce



SPARKLING SIPS

Splits

SEGURA VIDA SPARKLING CAVA BRUT

Spain (187 ml) 8.25

LA MARCA PROSECCO

Italy (187 ml) 8.25

Bottles

DOMAINE ST. MICHELLE BRUT

Columbia Valley, WA 24 btl

WINES

Whites

ROCKWALL TO DI FOR LULA

Riesling & Gewürztraminer blend
Omak, WA 850 gl / 32 btl

MILBRANDT RIESLING

Columbia Valley, WA 750 gl / 24 btl

BARNARD AND GRIFFIN CHARDONNAY

Richland, WA 750 gl / 26 btl

OYSTER BAY SAUVIGNON BLANC

Marlborough, New Zealand 750 gl / 26 btl

WATERBROOK PINOT GRIS

Columbia Valley, WA 750 gl / 26 btl



Reds

MILBRANDT BROTHERS BLEND

Columbia Valley, WA 825 gl / 28 btl

HEDGES CMS RED

Benton City, WA 7 gl / 22 btl

MARK WEST PINOT NOIR

Sonoma County, CA 750 gl / 26 btl

STONECAP SYRAH

Columbia Valley, WA 675 gl / 22 btl

ALEXANDRIA NICOLE GRAVITY MERLOT

Horse Heaven Hills, WA 9 gl / 34 btl

POWERS CABERNET

Horse Heaven Hills, WA 750 gl / 26 btl

MARYHILL ZINFANDEL

Goldendale, WA 8 gl / 28 btl

House Wine

625 glass / 12.00 half carafe

ROSÉ BLUSH ZINFANDEL

(Beringer) Napa Valley, CA

PINOT GRIGIO

(Bella Sera) Healdsburg & Modesto, CA

CHARDONNAY

(Stimson St. Michelle) Columbia Valley, WA

RIESLING

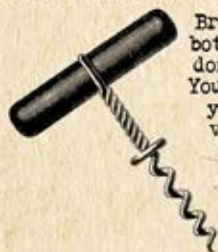
(Stimson St. Michelle) Columbia Valley, WA

CABERNET

(Stimson St. Michelle) Columbia Valley, WA

MERLOT

(Stimson St. Michelle) Columbia Valley, WA



Brown bag an opened bottle of wine if you don't finish it here! You can also bring in your own favorite vintage for a \$15 corkage fee.

Salud!

GO VEGGIE

Feel free to edit the menu to suit your meat free needs!
Replace the meat with a Black Bean Patty, Mushrooms, Chickpeas or Peanuts.

VEGAN DRESSINGS
OKANOGAN APPLE, THAI PEANUT,
RASPBERRY VINAIGRETTE,
SESAME GINGER, OIL & VINEGAR



**VEGAN & DAIRY
FREE DESSERT**
ALMOND BLUEBERRY CARROT CAKE
(contains almond flour and is soy free)

Our pasta noodles and house baked breads are egg, dairy, and soy free
(excluding croissants and cheddar breads which contain dairy)

GLUTEN-LESS GRUB

Substitute gluten free bread on any of our sandwiches
or gluten free buns on our burgers for an additional 225
Try our pastas with **gluten free noodles** (Banilla Corn & Rice Rotini) for an upcharge
lunch pasta 425 ♦ dinner pasta 500 ♦ kidz pasta 250

GLUTEN FREE DRESSINGS
BLEU CHEESE, LEMON MINT, CAESAR,
CREAMY HERB, HONEY BALSAMIC,
CREAMY CRANBERRY, 1000 ISLAND
SESAME GINGER, HONEY MUSTARD &
NON-FAT RASPBERRY VINAIGRETTE



GLUTEN FREE DESSERTS
ALMOND BLUEBERRY CARROT CAKE
CHOCOLATE MOUSSE CAKE
(crust contains almond flour)
CREME BRULEE & MILKSHAKES

Our gluten free bread and buns are purchased from a
gluten free bakery and contain egg whites



KIDZ EATZ

SERVED WITH FRUIT

1/2 GRILLED CHEESE SANDWICH 5.75

1/2 PB&J SANDWICH 4.75

SPAGHETTI 7.25

MAC & CHEESE 7.50

BUTTERED NOODLES 5.50

SERVED WITH FRIES

KIDZ CHEESEBURGER 7.95

CHICKEN STRIPS 8.25

SIDES

MASHED POTATO CUP 3.25

KIDZ FRENCH FRIES 3.95

DRINKS

MILK

CHOCOLATE MILK

APPLE JUICE

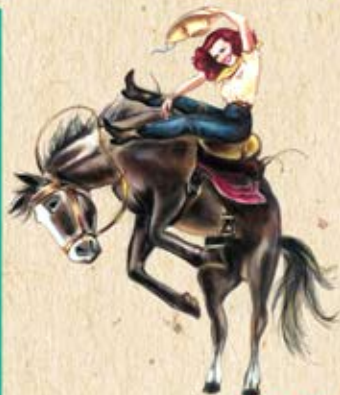
SODA

ROY ROGERS

SHIRLEY TEMPLE

LEMONADE

8 oz. Kidz Size 1.50



**the breadline
cafe**

WWW.BREADLINECAFE.COM

BREADLINE CAFE