

Daily Offerings

Starting at 11a.m. until Close

Appetizers

A Shhh...Pile o' Fries 8.50

Crispy parmesan fries served with your choice of tangy BBQ, tartar sauce, buttermilk ranch or blue cheese

Add our smoky cheddar cheese sauce. 1.50

Slag Pile o' Fries... Oh yeah, we went there 10.50

Crispy parmesan fries topped with house made Pork Gravy, smoky cheddar cheese sauce, scallions, and bacon marmalade

Buffalo Chicken Spring Rolls 9.95

Franks red hot braised chicken, gorgonzola cheese, and hickory smoked bacon wrapped in a spring roll and fried

Served with a side of blue cheese dressing

Edamame 5.50

Sesame seed dusted soybean pods served chilled with a sweet and tangy ginger dipping sauce.

Pretzel Bites 10.95

Warm pretzel bites served with a Glondo's Sausage Co. Croatian style smoked kielbasa served with a side of zippy house made mustard and our pimento cheese spread.

Cadillac Nachos 10.50

Corn tortilla chips layered with a smoky cheese sauce, cumin scented black beans, scallions, fresh jalapenos, Mexican crema, guacamole, radishes and a side of Roslyn Café Salsa

Add Marinated grilled chicken 3.25

Or Applewood smoked pulled pork 3.75

Burgers

We have created our burgers using Washington's own Double R Ranch ground beef. Flame broiled cooked to a

MEDIUM temperature, and served on a

toasted bun with lettuce, tomato, and red onion.

(Gardenburger patty or grilled chicken breast available upon request)

Sub any burger with our Vegetarian Earth Patty Add 1.95

Choose your Side

Crispy parmesan fries, cup of soup, fresh garden salad or Caesar salad

Ol' Fashioned Burger 11.00

Add cheese \$0.75 Choice of: Swiss, Gorgonzola, Pepper jack, Cheddar/Monterey cheese blend or Pimento cheese

Bacon Blue 12.95

Daily's hickory smoked bacon
Melted gorgonzola cheese. YUM!!

Verde Burger 12.95

Topped with roasted green chilies, pepper jack cheese,
Fresh jalapenos and fried onions

Banh Mi Burger 13.75

A twist on a traditional Vietnamese Style Sandwich
Our 1/3 lb burger patty served with house pickled veggies,
Bibb lettuce, chicken pate, basil cilantro chimichurri slaw
And sriracha mayo

The Juicy J 15.95

Two 1/3 lb burger patties stuffed with our pimento cheese spread. Topped with smoky bacon marmalade and a Refreshingly crisp chow chow slaw.

The Smoke Stack 13.95

Topped with Tillamook smoked cheddar cheese, house smoked pulled pork, tangy BBQ sauce and crunchy coleslaw

Vegetarian Earth Burger 12.50

A hearty, earthy hippie burger made in house with sautéed wild mushrooms, black beans, roasted cauliflower and broccoli
Topped with curry aioli and red onion marmalade

Sammies n' Such

Choose your Side

Crispy parmesan fries, cup of soup, fresh garden salad or Caesar salad

Nashville Style Hot Fish Sandwich 12.95

Cornmeal crusted catfish fillet fried to a golden brown and dipped in spicy pepper oil. Served on a toasted bun with lettuce, sliced onion, pickles and tartar sauce

Pulled Pork 12.95

A house specialty!! "Low and Slow" Applewood smoked pork served on a toasted bun with tangy BBQ sauce and topped with crunchy coleslaw

Roslyn Café Reuben 13.75

Our unique twist on a traditional Reuben sandwich
Thinly sliced House made pastrami, melted Swiss cheese and Russian dressing stacked between
Two vodka sauerkraut latkes.

Thai style lettuce cups 13.50

Finely ground seared pork tenderloin seasoned with lemongrass, lime, sambal and ginger. Served atop Bibb lettuce cups with fried rice noodles, radishes, cucumbers, and carrots

Smoked Turkey Club 12.95

House smoked turkey breast served on toasted sourdough
With lettuce, tomato, melted Swiss cheese, guacamole
And our smoky bacon marmalade.

Salads

Cobb Salad

The Brown Derby original with a Roslyn Café twist 13.50

Chopped romaine, diced tomatoes, gorgonzola crumbles, sliced red onion, marinated grilled chicken breast, a dollop of guacamole and finished with a scotch egg. French vinaigrette served on the side

Singapore Noodle Salad 10.50

Buckwheat Soba Noodle tossed with red and green cabbage, crunchy bell peppers, cilantro, sesame seeds and scallions.

Served with a sweet chili lime dressing

Add Marinated grilled chicken breast 3.25

Lemongrass scented seared pork 3.75

Mediterranean Salad 10.50

Chopped romaine with artichoke hearts, English cucumbers, Sliced red onions, feta cheese, tzatziki, sundried tomato and a Kalamata olive tapenade
Your choice of dressing.

Add marinated grilled chicken breast. 3.25
House Smoked Sockeye Salmon 3.50

Caesar Salad Small 6 Large 9

Nothing fancy, just a Caesar. House made croutons, shredded parmesan cheese and Caesar dressing
Add Marinated grilled chicken breast 3.25
House Smoked Sockeye Salmon 3.50

Garden Salad Small 6 Large 9

Seasonal mixed greens, house made croutons, sliced red onion and topped with shredded parmesan
Add Marinated grilled chicken breast 3.25
House Smoked Sockeye Salmon 3.50

Salad Dressings

Blue Cheese, Buttermilk Ranch, Caesar, Balsamic Vinaigrette, Russian, French Vinaigrette, Soy Ginger Vinaigrette and Grain Mustard Vinaigrette

Kiddos 9

Kid's plates are served with a granola bar
Choice of crispy parmesan fries, garden salad, Caesar salad or cup of soup

Nutella, Peanut butter and banana on choice of bread
PB & J on choice of bread
Grilled Cheese on Pita Bread
Pulled pork served on a toasted bun
Chicken Fingers
Mac n Cheese Wedges
Marinated Grilled Chicken Breast

Tot of the Month

An ode to the glorious Tater Tot
Ask your server about this month's
Tater Tot Creation

Dessert

Ask your server about the daily offerings

Beverages

Serving D&M Coffee, Owned, operated and roasted by our neighbors in Ellensburg

We also have a full espresso bar serving D&M's High Octane Blend espresso (Decaf Available)

Tomato Juice 1.95	Grapefruit Juice 1.95
Tangerine Juice 1.95	Cranberry Juice 1.95
Glass of Milk 1.75	Apple Juice 1.95
Assortment of Hot Tea 1.95	Bottomless Cup o' Joe 1.95
Iced Tea 1.95	Lemonade 1.95

Fountain Soda 1.75

Pepsi, Diet Pepsi, 7up and Rootbeer
Spectacular Ginger Beer N/A 3.50

All Parties of 6 or more include an automatic 18% gratuity added to your bill

All of our food is cooked to order with love.
Please be patient and enjoy your time at
The Roslyn Cafe



Ask about our Catering Co.

We do our best to utilize local organic ingredients when in season and available.

Warmers

Ask your server about the homemade soup of the day
Served with crackers
Cup 4.00 Bowl 6.00

Soup and Salad Combo 10.75

A bowl of soup and your choice of garden salad
Or Caesar salad

Breakfast

Served daily 7a.m. until 3p.m

The Coal Miner 10.50

2 eggs how you like 'em with house made home fries

Choose One: country pit ham, sausage patties or Daily's Hickory smoked bacon

Choose One: English muffin, Sourdough, Marbled Rye or Honey Whole Wheat

The Veg Out 10.95

Sautéed veggies and garlic served over house made home fries topped with tomatoes, green onion, melted Monterey jack and cheddar cheese

Add a side of our salsa for 1.00

Add an Egg .95

Wake and Bacon Breakfast Sandwich 9.50

2 fried eggs, melted cheddar cheese served toasted (Sourdough, Rye, English muffin or Wheat bread)

Choice of Hickory smoked bacon, sausage patties or country pit ham

Make it a Veggie Breakfast Sandwich 9.50

2 fried eggs, melted cheddar cheese, red onion marmalade, guacamole and sliced tomatoes

Cody's B & G 10.95

We start with locally made pork sausage from Glondo's Sausage Co. to create our pork gravy and serve it over two southern style buttermilk biscuits. Topped with 2 eggs "the way you like em"

1/2 order of B&G 5.50

Served with one southern style buttermilk biscuit and topped with one egg "the way you like it"

Huevos Rancheros Chilaquiles 10.50

Yellow corn tortilla chips lightly cooked in our salsa then topped with cumin scented black beans, cotija cheese, Mexican crema, and a basil cilantro chimichurri sauce. Topped with 2 eggs

Pork Belly Hash 13.50

Slow roasted brown sugar glazed pork belly sautéed with red onions, garlic, bell peppers and home fries Served with 2 eggs "the way you like them"

Banana Foster French toast Sticks 10.95

Lightly battered and fried French toast topped with sliced bananas and rich syrup made with brown sugar, butter, cinnamon, toasted pecans, Banana liqueur and Dark rum

Continental Breakfast 9

A side of plain Greek yogurt, granola, seasonal fruit and 1 slice of toast (English muffin, Sourdough, Marbled Rye or Honey Whole Wheat)

Something for the Kiddos 7.00

One Egg "how they like it" Choice of pit ham, hickory smoked bacon, or breakfast sausage and toast

Omelets

Omelets are served with house made home fries and choice of English Muffin, Sourdough, Marbled Rye or Whole Wheat toast

Salmon La Sac 11.25

House smoked sockeye salmon, green onions, diced tomatoes and cream cheese

The Sonoran 10.95

Hickory smoked bacon, red onion, roasted green chilies and pepper jack cheese topped with Mexican Crema and our house made salsa

The Logger 11.25

Hickory smoked bacon, Glondo's breakfast sausage, bell pepper, red onion, jack and cheddar cheese

Greek Omelet 10.95

Fresh spinach, sundried tomatoes, Kalamata olive tapenade and feta cheese. Served with a side of warm flatbread and Dolmas

Cheese Omelet 9.95

Your choice of swiss, pepper jack, or cheddar jack
Add Sautéed Veggies 1.75
Hickory smoked Bacon 1.95
Country pit ham 1.95
Breakfast sausage 1.95

Etc...

3 slices Hickory smoked bacon **3.50**

Side of Home Fries **3.95**

2 Sausage patties **3.50**

Side of Country Pit Ham **3.50**

A side of plain Greek yogurt **1.95**

2 slices of toast with jam and butter **3.00**

One Egg the way you like it **.95**

Side of Seasonal Fruit **4.95**

Bowl of Oatmeal or Granola served with Brown sugar and milk **5.25**

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness, especially if you have medical conditions. Please inform us of any food allergies when ordering.