

# PANINI

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add chips or apple slices on the side for \$1 - *served until 3 p.m.*

## French Omelette \$6

delectable creamy and slender omelette filled with a rotating selection of yummy local ingredients - ask about today's feature!

## Black Forest Ham \$5.5 (h) / \$8

black forest ham, slices of tillamook cheddar & gooey Havarti, and crisp romaine on a French baguette and your choice of spicy honey mustard or herb mayonnaise

## Roast Beef Au'Jus . . . . . \$6 (h) / \$8.5

french demi baguette stuffed with thin slices roast beef, smoked provolone and caramelized onions, with a side of au'jus

## Chicken Bacon Ranch . . . . . \$6 (h) / \$8.5

herb roasted chicken breast, smoked provolone, peppered maple smoked bacon, sun-dried tomatoes & spinach on a French baguette

## Caprese . . . . . \$5.5 (h) / \$8

two thick slices of fresh mozzarella cheese, peppered tomato & spinach topped with gooey Havarti cheese, a pesto spread and roasted sunflower seeds

## Herb Chicken Alfredo. . . . . \$6 (h) / \$9.5

herb roasted chicken breast, sun-dried tomatoes, fresh garlic peppered mozzarella, sliced scallions on rustic ciabatta and a side of alfredo sauce.

## Red White & Bleu . . . . . \$7 (h) / \$9.5

american bleu cheese with thin-sliced roast beef, havarti, zucchini, and mushrooms on a rustic ciabatta

## Turkey & Smoked Provolone. . . . . \$6.5 (h) / \$9

herb focaccia topped with hickory smoked turkey, peppered cucumbers, roasted bell peppers, and crisp romaine with your choice of herb mayonnaise or spicy honey mustard

## Browned Chicken Pesto . . . . . \$6 (h) / \$8.5

ciabatta filled with browned herb roasted chicken breast, a pesto spread, roasted sunflower seeds, smoked provolone, peppered tomatoes, crisp romaine & spinach

## The Ultimate Veggie . . . . . \$5 (h) / \$7.5

two slices of seeded wheat grain bread stuffed with seasonal local veggies from Spencer Organics, topped with a lemon herb cream cheese

# SALADS & SOUP

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## Sun-Dried Tomato & Roasted Chicken Breast . . . . . \$8

artisan lettuce, shredded carrots, jack & cheddar cheese, roasted sunflower seeds, topped with sliced roasted chicken breast

## Caesar . . . . . \$6 / \$8 (c)

crisp romaine, shredded parmesan & toasted almonds, roasted chicken breast add \$2

## Soup Du Jour . . . . . \$5 (c) / \$7 (b)

enjoy a steaming bowl of delicious hand-crafted soup made fresh in our kitchen - served with a side of bread

## Soup & Salad Combo. . . . . \$9

a cup of our home-made soup and a signature half salad

# KIDS MENU

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## Grilled Wenat-cheese . . . . . \$5

three kinds of yummy cheese smashed into a crispy grilled ciabatta with a side of apple slices

## Ham & Prove It . . . . . \$4.5

black forest ham high-fivin' some tasty provolone in a croissant backed up by some sliced apples

# BREAKFAST

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with chips or apple slices on the side - served until 12:00 pm

## Breakfast Wrap . . . . . \$7

sauteéd bell peppers & onions, summer sausage, cheesy egg scramble, roasted potatoes all wrapped in a yummy tortilla

## Anjou Omelette . . . . . \$7

delectable creamy and slender omelette filled with goat cheese, and anjou pears and walnuts that are sauteéd and deglazed with Snowdrift Hard Cider

## Greek Omelette . . . . . \$7

delectable creamy and slender omelette filled with sauteéd zucchini and mushrooms lemon chicken and feta cheese served with lemon-cucumber velouté

## le Niveau Omelette . . . . . \$6.5

delectable creamy and slender omelette filled with pan-seared ham, tomatoes, asparagus, and irish cheddar

## Breakfast Bagel . . . . . \$5

maple smoked bacon, havarti cheese and egg OR black forest ham, tillamook cheddar, and egg OR peppered tomato, spinach, and smoked provolone in your choice of toasted bagel

## Sunrise Quiche . . . . . \$5

italian sausage, zucchini, tomato and red onion, herbs & spices

## Earl's Oatmeal . . . . . \$5

fresh made oatmeal infused with Mighty Leaf Organic Earl Grey tea and served with baked apples, brown sugar and cinnamon

## Yogurt And Granola . . . . . \$5

your choice of nonfat strawberry or vanilla yogurt, topped with slices of strawberries & other seasonal fruit & granola

# ORDER TO GO!

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Please allow up to one hour to prepare your order.

**509.888.0374**

**Caffè Mela**

**17 N. Wenatchee Ave.**

**www.CaffeMela.com**

# TAPAS

elegant small dishes great for sharing. available after 5 p.m.

**Marsala Mushroom Duxelle** . . . . . \$7  
Fresh-made french baguette slice toasted and topped with diced mushrooms sautéed in a marsala creme and cherry balsamic reduction topped with tomato brunoise

**Bacon-wrapped Dates** . . . . . \$8  
Thin-sliced bacon surrounding pitted sweet dates stuffed with chèvre and toasted almonds

**Stuffed Portobello Mushrooms** . . . . . \$9  
Baby portobello mushrooms stuffed with herbs and cheeses served on an artichoke wild rice cake and topped with roasted red pepper

**Southwest Potato Croquettes** . . . . . \$6  
Light and creamy potato and orange and red peppers encased in a delightful crispy fried shell served with a chipotle ranch sauce

**Calamares Fritos** . . . . . \$9  
A twist on a tapas tradition - our calamares fritos are hand-dipped and fried to perfection and served with our signature New Orleans rémoulade

# SMALL PLATES

fulfilling entrées yet still light & delicious - available after 5 p.m.

**Bada Bing Sliders** . . . . . \$11  
Chorizo and ground beef sliders topped with fresh basil, chèvre and a local bing cherry tapanade

**Vegetarian Sliders** . . . . . \$9  
Our famous artichoke wild rice cakes with roasted corn and black beans topped with zebra tomato and basil pesto, and three cheese mushroom spread.

**Roasted Pork Loin Medallions** . . . . . \$12  
Dry-rubbed and slow-roasted pork tenderloin served with our own signature molé and peanut sauces

**Oven-baked Scallops and Pan-seared Prawns** . . . . . \$12  
Two oven-baked scallops wrapped in jalepeno bacon and two pan-seared encrusted prawns each served on a tiger-striped tomato slice with orange ginger marmelade

**Sauteéd Local Vegetables** . . . . . \$6  
A delightful seasonal selection of local vegetables sauteéd perfectly in healthy oil and subtle spices - makes a great side

**Seasonal Salad** . . . . . \$7  
Fresh organic artisan greens tossed with yellow pepper, heirloom tomatoes, and zucchini with an apple cider dressing and toasted sesame dressing

# DESSERT

Ask you server about our hand-crafted desserts by

*Dolcini*

# SNOWDRIFT CIDER

**DRY** . . . . . \$5.5 / 17  
**Semi-DRY** . . . . . \$6 / 19  
**Orchard Select** . . . . . \$5 / 16  
**Cliffbreaks** . . . . . \$5.5 / 17

# WINE

**St. Laurent Lucky Red, Malaga** . . . . . \$6 / 19  
**Beaumont Cellars Malbec, Quincy.** . . . . . \$9 / 35  
**Bella Terraza Lemberger, Wenatchee** . . . . . \$8 / 32  
**Helix Cabernet, Walla Walla** . . . . . \$9 / 35  
**Helix Pomatia Blend, Walla Walla** . . . . . \$9 / 35  
**Chateau Faire Le Pont Pinot Noir, Wenatchee.** . . . \$10 / 38  
**Stemilt Creek Merlot, Wenatchee** . . . . . \$6 / 19  
**Benson Vineyards Syrah, Manson** . . . . . \$9 / 35  
**Benson Vineyards Cabernet Franc, Manson** . . . . \$10 / 38  
  
**Ryan Patrick Naked Chardonnay, Wenatchee** . . . . \$5 / 18  
**Benson Cuiosity, Chelan** . . . . . \$10 / 38  
**St. Laurent Riesling, Malaga** . . . . . \$6 / 19

# BEER

**Lagunitas - Little Sumpin Sumpin Ale.** . . . . . \$4.5  
**Big Sky - Troutslayer Wheat** . . . . . \$4.5  
**Laughing Dog - Cold Nose Winter Ale** . . . . . \$4.5  
**21st Amendment - Special Edtion Ale.** . . . . . \$4.5  
**Delerium - Tremens.** . . . . . \$8  
**Rogue - Hazlenut Brown 22 oz.** . . . . . \$7.5  
**Iron Horse - Irish Death 22oz.** . . . . . \$7.5  
**Ninkasi - Oatis Oatmeal Stout 22oz.** . . . . . \$7.5

# HAPPY HOUR 4-6 PM M-F

4-6 p.m. Weekdays! Drink and Tapas specials make a great way to start your evening!

# BANQUETS AND EVENTS

Host your next event at Caffè Mela! Hold your wedding reception, private party, company gathering, or other special event in our gorgeous dining room complete with world-class catering, local wine and hard cider, and the best coffee in the valley! Add live music or use the stage for your own multimedia program! Contact us now to reserve you evening at Caffè Mela!

**509.888.0374**