

About Wild Rye Café Bakery™

Wild Rye Café Bakery™ is Seattle's best place for breakfast, lunch and wonderful baked goods. Offering an impressive array of fresh pastries, breads and other house-made treats, as well as daily made-to-order sandwiches, hearty soups and tossed-to-order salads.

Wild Rye was created in the style of the classic delis and bakeries of the '30s and '40s, where everything was made in-house. Wild Rye roasts its own meats, uses Shephard's Grain flour, stirs up soups from scratch and offers a selection of house-made breads each day. In these days of fast and processed food, Wild Rye offers a truly wholesome – and delicious – change of pace.

Alex Shroff, Wild Rye's Pastry Chef, has served as Pastry Chef at The Herbfarm Restaurant in Woodinville. He is a graduate of the California Culinary Academy in San Francisco and French Pastry School in Chicago and trained at the Culinary Institute of America and Barry Callebaut Chocolate Academy. It's no wonder that everything tastes so good.



We're at the entrance of The Conference Center at 806 Pike Street (on the northeast corner of 8th and Pike), Wild Rye Café Bakery™ is open from 7 am to 4 pm, Monday through Friday.



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806 Pike Street, Seattle
206.694.5049

Order online at:
www.wildryecafe.com

SOUPS

Includes your choice of a house-made Honey Wheat or Brioche Roll

New England Clam Chowder
Chicken, Potato and Corn Chowder

Tomato Basil
Soup of the Day
Cup \$3 – Bowl \$4.75



COMBOS

Soup and Sandwich Combo – \$6.50
Any Half Wild Rye Classic Sandwich and a Cup of Soup

Soup and Salad Combo – \$6.50
Any Half Salad and a Cup of Soup

Sandwich and Salad Combo – \$7
Any Half Wild Rye Classic Sandwich and Half Salad

Add a fountain drink and chips to any entrée – \$2

COLD BEVERAGES

We offer fountain drinks as well as a selection of canned and bottled beverages

BREAKFAST

Please see the pastry case for a selection of tasty treats from our in-house bakery

Oatmeal Station – \$4

Served until 10:00 a.m.

Our Chef's Seasonal Quiche – \$4.50

Scrambled Egg Burrito #1 – \$4.50

with Chorizo, Jack and Cheddar Cheese, Potato, Jalapeño and Salsa

Scrambled Egg Burrito #2 – \$4

with Cheddar Cheese
add Ham or Bacon – .50 more
add Spinach and Tomato – .25 more

House-Made Granola – \$4.25

with Berries and Milk

Seasonal Berry and Fruit Parfait – \$4.25

Bagel – \$1.20

Plain, Everything or Blueberry
with Cream Cheese – \$2.00

HOT BEVERAGES

Our coffee is fair trade and organic

Two Sizes:	12oz / 16oz
Coffee	\$1.55 / \$1.75
Latte/Cappuccino	\$2.55 / \$3.10
Mocha	\$2.95 / \$3.50
White Mocha	\$3.35 / \$3.90
Americano	\$1.90 / \$2.20
Espresso (sgl/dbl)	\$1.75 / \$2.00
Chai Latte	\$2.85 / \$3.40
Hot Tea	\$2.00
Hot Chocolate	\$2.25 / \$2.75

- Substitute Soy Milk .55
- Flavor/Syrup .40
- Extra Espresso Shot .55



DELUXE SANDWICHES – AND MORE –

The Turkey and Roast Beef used in our sandwiches are roasted in-house

#1 – The Italian – \$8

House-made Focaccia, Pesto, Genoa Salami, Fresh Mozzarella, Marmalade Peppers and Arugula - Served Toasted

#2 – French Dip – \$8

French Bread, Roast Beef, Caramelized Onions and Provolone
Served Toasted with a side of Au Jus

#3 – Barbecue Chicken - \$8

French Bread, Barbecue Sauce, Grilled Chicken, Bacon, Carmelized Onions and Cheddar
Served Toasted

#4 – Wild Club – \$8

French Bread, Turkey, Bacon, Avocado, Tomato, Lettuce and Mayo – Served Toasted

#5 – Veggie Deluxe – \$7.25

House-made Focaccia, Balsamic Vinaigrette, Spinach, Cucumber, Avocado, Tomato, Red Onion, Alfalfa Sprouts and Swiss

#6 – Quiche Combo – \$7

Slice of Quiche with your choice of a side Garden Salad, Caesar Salad or Cup of Soup

WILD RYE CLASSIC SANDWICHES

On your choice of house-made bread: Brioche, Honey Wheat or Marbled Rye

Reuben – \$6.75

Pastrami, Swiss, Sauerkraut and 1000 Island Dressing

Smoked Turkey – \$6.50

Swiss, Tomato, Lettuce and Mayo

Black Forest Ham – \$6.50

Swiss, Tomato, Lettuce and Mayo

Turkey Cran – \$6.75

Cranberry Sauce, Cream Cheese, Sage, Lettuce and Alfalfa Sprouts

Roast Beef – \$6.75

Cheddar, Tomato, Lettuce and Horseradish Dressing

Chicken Salad – \$6.50

Lettuce and Tomato

Vegetarian – \$6.75

Avocado, Roasted Portobello, Tomato, Lettuce and Cream Cheese Spread

Pesto Grilled Chicken – \$6.75

Provolone, Lettuce, Tomato, and Pesto

SALADS

Includes your choice of a house-made Honey Wheat or Brioche Roll

Traditional Caesar – \$5.75 with Grilled Chicken – \$6.75

Garden Salad – \$6.25

Choice of Romaine, Spinach, or Spring Mix with Carrots, Cucumbers, Red Onion, Tomato, Alfalfa Sprouts, Croutons and Low-Calorie Italian Dressing

Greek Salad – \$6.50

Romaine, Feta, Kalamata Olives, Red Onion, Cucumbers, Garbanzo Beans, Tomato and Greek Goddess Dressing

Cobb Salad – \$7.50

Romaine, Grilled Chicken, Bacon, Carrots, Blue Cheese, Hard Boiled Egg, Avocado, Tomato and Ranch Dressing

Organic Spinach – \$6.75

Pesto Grilled Chicken, Red Onion, Dried Cranberries, Blue Cheese and Cranberry-Citrus Dressing

Classic Chop – \$7.25

Romaine, Genoa Salami, Grilled Chicken, Tomato, Chickpeas, Scallions, Mozzarella, Provolone, Parmesan and Balsamic Vinaigrette Dressing

WILD RYE TO GO

Enjoy these house-made items at home

- Breads by the Loaf: Brioche – \$5.50**
- Honey Wheat – \$4.50 • Marble Rye – \$4.50**
- Muffin/Pastry Six-Pack – \$12**
- One pound of Granola (gluten-free) – \$7**

DID YOU KNOW THAT WE CAN DELIVER ALL OF THIS TASTY GOODNESS TO YOUR OFFICE? CALL US AT 206.694.5049 OR VISIT WWW.WILDRYECAFE.COM