



YELLOWBELL

GROUP & EVENT DINING MENUS

2401 E Camelback Rd | www.yellowbellaz.com | 602.522.66941

SONORAN SOUTHWEST FLAVORS INFUSED INTO OUR CUISINE...

A warm and welcoming atmosphere with an enigmatic buzz awaits. Led by Executive Chef Alfredo Alvarez, the menu showcases authentic Southwestern cuisine with an emphasis on locally-sourced ingredients from small farms and regional producers. Our beverage program pays homage to the vibrant tradition of agave-based spirits, expertly curated by a team passionate about the craft of agave harvesting and distillation. Each sip and bite offers a celebration of the rich heritage, community, and rugged beauty of the Southwest.



YELLOWBELL



Host your next gathering in one of our versatile spaces:

- Main Dining Room – A lively setting for larger celebrations.
- Outdoor Patio – Dine al fresco with stunning sunset views.
- Private Dining Room – An intimate space with a hidden TV monitor for meetings or special occasions.

Let us create an unforgettable experience for you.
Contact us to book today!

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YELLOWBELL

LUNCH

\$40 Per Person

FIRST COURSE

POSOLE VERDE (GF)

Braised Green Chile Pork Stew, Shredded Cabbage, Fresh Radish

OR

ANCIENT GRAINS & GREENS (GF, V)

Quinoa, Baby Kale, Seasonal Roasted Squash, Sweet Potato Hash,
Pepitas, Dried Cranberry, Citrus-Chile Dressing

MAINS

Served with choice of Fries or Southwest Slaw

DOS TACOS

Achiote Chicken, Jalapeno Salsa, Pickled Onions on a
Cheese Crust Flour Tortilla

THE YB BURGER*

Double Patty, Hatch Chiles, Pepper Jack Cheese, Chipotle Aioli,
Arugula, Brioche Bun

SONORAN CHICKEN SANDWICH

Southwest Rubbed Grilled Chicken Breast, Cilantro Lime Slaw,
Smashed Avocado, Tomatillo Jam, Texas Toast

SOUTHWEST COBB (GF)

Romaine, Achiote Chicken, Bacon Crumble, Diced Hard Boiled Egg, Cherry
Tomato, Avocado, Pepper Jack Cheese, Cilantro Lime Vinaigrette

DESSERT

MANGO KEY LIME PIE

Mango Coconut Cream Key Lime Pie, Spiced Honey, Mango Syrup

Price includes Coffee, Tea or Soft Drink
Price does not include 20% gratuity and 8.6% Tax

YELLOWBELL

LUNCH

\$50 Per Person

TO SHARE

GREEN CHILE CORNBREAD (GF, V)

Chimayó Butter, Tomatillo Jam

OR

QUESO BLANCO (GF)

Chorizo Crumble, Pico De Gallo, Blue Corn Tortilla Chips

SALAD

ANCIENT GRAINS & GREENS (GF, V)

Quinoa, Baby Kale, Seasonal Roasted Squash, Sweet Potato Hash, Pepitas, Dried Cranberry, Citrus-Chile Dressing

MAINS

Served with choice of Fries or Southwest Slaw

DOS TACOS

Choice of One Meat: Short Rib or Seared Shrimp, Slaw, Jalapeno Salsa, Pickled Onions on a Cheese Crust Flour Tortilla

THE YB BURGER*

Double Patty, Hatch Chiles, Pepper Jack Cheese, Chipotle Aioli, Arugula, Brioche Bun

SONORAN CHICKEN SANDWICH

Southwest Rubbed Grilled Chicken Breast, Cilantro Lime Slaw, Smashed Avocado, Tomatillo Jam, Texas Toast

BIRRIA GRILLED CHEESE

Braised Short Rib, Oaxaca & Jack Cheese, Caramelized Onions, Sourdough, Consomé

SOUTHWEST COBB (GF)

Romaine, Achiotte Chicken, Bacon Crumble, Diced Hard Boiled Egg, Cherry Tomato, Avocado, Pepper Jack Cheese, Cilantro Lime Vinaigrette

DESSERT

CARAMEL CHURROS

Caramel Filled Churros, Vanilla Ice Cream

Price includes Coffee, Tea or Soft Drink

Price does not include 20% gratuity and 8.6% Tax

YELLOWBELL

DINNER

\$65 Per Person

TO SHARE

GREEN CHILE CORNBREAD (GF, V)

Chimayó Butter, Tomatillo Jam

OR

AL PASTOR BRUSSEL SPROUTS (V,GF)

Roasted Brussel Sprouts, Pineapple, Crema, Sweet Drop Peppers,
Guajillo Glaze, Crispy Onion

COURSE TWO

ANCIENT GRAINS & GREENS (GF, V)

Quinoa, Baby Kale, Seasonal Roasted Squash, Sweet Potato Hash,
Pepitas, Dried Cranberry, Citrus-Chile Dressing

OR

POSOLE VERDE (GF)

Braised Green Chile Pork Stew, Shredded Cabbage, Fresh Radish

COURSE THREE

POLLO MOLE NEGRO (GF)

Roasted Airline Chicken Breast, Sweet Corn and Cotija Risotto,
Seasonal Squash, Pickled Onions, Pepitas & Everything Spice

CAST IRON SEARED SALMON *(GF)

Prickly Pear Glaze, Citrus Quinoa, Corn, Sweety Drop Peppers,
Baby Carrots, Broccolini

CREAMY POBLANO PASTA (V)

Creamy Poblano, Sautéed Mushrooms and Spinach,
Queso Fresco, Mini Peppers, Fettuccini Pasta

THE YB BURGER*

Double Patty, Hatch Chiles, Pepper Jack Cheese, Chipotle Aioli,
Arugula, Brioche Bun

COURSE FOUR

MANGO KEY LIME PIE

Mango Coconut Cream Key Lime Pie, Spiced Honey, Mango Syrup

OR

SONORAN SUNSET SMORES

Mesquite-Smoked Chocolate, House-Made Prickly Pear Marshmallow, Cinnamon
Graham Crackers, Dusted with Ancho Cocoa

Price includes Coffee, Tea or Soft Drink

Price does not include 20% gratuity and 8.6% Tax

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DINNER

\$85 Per Person

TO SHARE

GREEN CHILE CORNBREAD (GF, V)

Chimayó Butter, Tomatillo Jam

OR

MESQUITE WINGS

Crispy Chicken Wings, Choice of Mango Habanero or Mesquite Dry Rub, Radish, Togarashi Ranch

COURSE TWO

ANCIENT GRAINS & GREENS (GF, V)

Quinoa, Baby Kale, Seasonal Roasted Squash, Sweet Potato Hash, Pepitas, Dried Cranberry, Citrus-Chile Dressing

POSOLE VERDE (GF)

Braised Green Chile Pork Stew, Shredded Cabbage, Fresh Radish

COURSE THREE

MESA MEATBALLS

Pork, Beef, & Chicken Blend Meatballs, Mole Sauce, Goat Cheese, Pepitas, Everything Spice, Grilled Bread Points

COURSE FOUR

TOMAHAWK PORK CHOP * (GF)

Butternut Purée, Roasted Asparagus, Wild Mushroom, Guajillo Sauce, Sweetly Drop Peppers

ACHIOTE NEW YORK * (GF)

Cotija Fingerling Potatoes, Roasted Broccolini, Roasted Carrot Purée, Guajillo Demi Glaze

CAST IRON SEARED SALMON *(GF)

Prickly Pear Glaze, Citrus Quinoa, Corn, Sweetly Drop Peppers, Baby Carrots, Broccolini

CREAMY POBLANO PASTA (V)

Creamy Poblano, Sautéed Mushrooms and Spinach, Queso Fresco, Mini Peppers, Fettuccini Pasta

COURSE FIVE

MANGO KEY LIME PIE

Mango Coconut Cream Key Lime Pie, Spiced Honey, Mango Syrup

OR

CARAMEL CHURROS

Caramel Filled Churros, Vanilla Ice Cream

Price includes Coffee, Tea or Soft Drink
Price does not include 20% gratuity and 8.6% Tax

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RECEPTION

PRICED PER DOZEN

MESQUITE WINGS 28

Pork, Beef, & Chicken Blend Meatballs, Mole Sauce, Goat Cheese, Pepitas, Everything Spice, Grilled Bread Points

MINI GREEN CHILI CORNBREAD 20

Chimayó Butter, Tomatillo Jam

QUESO BLANCO 22

Chorizo Crumble, Pico De Gallo, Blue Corn Tortilla Chips

MESA MEATBALLS 30

Pork, Beef, & Chicken Blend Meatballs, Mole Sauce, Goat Cheese, Pepitas, Everything Spice, Grilled Bread Points

AL PASTOR BRUSSELS 20

Roasted Brussel Sprouts, Pineapple, Crema, Sweet Drop Peppers, Guajillo Glaze, Crispy Onion

Price does not include 20% gratuity and 8.6% Tax