



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

SOUP OF THE DAY

Chef's Selection of Soup for the Day

OR

ARIZONA ORCHARD SALAD (GF, V)

Local Greens, Arizona Goat Cheese, Apples, Pomegranate, Mesquite
Piloncillo Pecans, Honey Vinaigrette

MAINS

Served with choice of Fries or Local Greens Salad

SONORAN TACOS

Hefe Chicken, Jalapeno Salsa, Pickled Onions, Flour Tortilla

THE YB BURGER*

Double Beef Patties, Oaxaca Cheese, Lettuce, Tomato, Pickled Red Onion,
Hefe Aioli, Butter Toasted Brioche Bun

POBLANO CHICKEN SANDWICH

Agave Citrus-Grilled Chicken, Avocado Sauce, Panela Cheese, Roasted
Poblano, Caramelized Onion, Tomato, Local Greens, Telera Roll

DESERT GRAIN BOWL

Cilantro Lime Rice, Black Beans, Charred Corn, Roast Poblano, Avocado,
Sweety Drop Peppers, Pickled Onions, Citrus Vinaigrette

DESSERT

DULCE DE LECHE CHEESECAKE

Graham Cracker Base, Dulce de Leche Cheesecake, Dulce de Leche Mousse,
Chocolate Shavings

Price includes Coffee, Tea or Soft Drink

Price does not include 20% gratuity and 8.6% Tax

YELLOWBELL

LUNCH

\$50 Per Person

TO SHARE

YELLOWBELL TRIO (GF, V)

Hand Smashed Guacamole, Green Chile Queso, Fire-Roasted Salsa,
House Corn Chips

OR

GREEN CHILI CORNBREAD (GF, V)

Our Signature Cornbread, Whipped Chimayo Butter, Tomatillo Jam

SALAD

ROASTED CORN CAESAR (GF, V)

Romaine Hearts, Charred Corn, Cotija Cheese, Pepitas, Cornbread
Croutons, Chipotle Caesar Dressing

MAINS

Served with choice of Fries or Local Greens Salad

SONORAN TACOS

Choice of Meat: Hefe Chicken, Carne Asada, Birria or Beyond Steak,
Jalapeno Salsa, Pickled Onions, Flour Tortilla, Lime

THE YB BURGER*

Double Beef Patties, Oaxaca Cheese, Lettuce, Tomato, Pickled Red Onion,
Hefe Aioli, Butter Toasted Brioche Bun

POBLANO CHICKEN SANDWICH

Agave Citrus-Grilled Chicken, Avocado Sauce, Panela Cheese, Roasted
Poblano, Caramelized Onion, Tomato, Local Greens, Telera Roll

BIRRIA GRILLED CHEESE

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

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

HEFE STREET CORN (GF, V)

Charred Corn Ribs, Hefe Aioli, Cotija Cheese, Cilantro & Lime

COURSE TWO

DESERT HARVEST SALAD (GF, V)

Arizona Goat Cheese, Roasted Beets, Pomegranate, Candied Pepitas, Hefe-Roasted Chickpeas, Guajillo Vinaigrette

OR

SOUP OF THE DAY

Chef's Selection of Soup for the Day

COURSE THREE

SONORAN PLATE

Hefe-Grilled Chicken, Ranchero Beans, Cilantro Citrus Rice, Flour Tortillas, Fire-Roasted Salsa, Guacamole, Charred Jalapenos

SUNSET SALMON (GF)

Prickly Pear Glazed Salmon, Sonoran Corn Succotash, Grilled Broccolini

ROASTED POBLANO CAPANELLE (V)

Campanelle, Guajillo-Cotija Cream, Roasted Poblano, Charred Corn, Cilantro

THE YB BURGER*

Double Beef Patties, Oaxaca Cheese, Lettuce, Tomato, Pickled Red Onion, Hefe Aioli, Butter Toasted Brioche Bun

COURSE FOUR

AZTEC CHOCOLATE CAKE

Layers of Chocolate Dacquoise & Chili Infused Chocolate Mousse

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

YELLOWBELL

DINNER

\$85 Per Person

TO SHARE

GREEN CHILE CORNBREAD (GF, V)

Chimayó Butter, Tomatillo Jam

OR

SOUTHWESTERN FLATBREAD

House Chorizo, Oaxaca Cheese, Roasted Hatch Chiles, Charred Corn Pico de Gallo, Cilantro
Lime Crema

COURSE TWO

ROASTED CORN CAESAR (GF, V)

Romaine Hearts, Charred Corn, Cotija Cheese, Pepitas, Cornbread Croutons,
Chipotle Caesar Dressing

OR

SOUP OF THE DAY

Chef's Selection of Soup for the Day

COURSE THREE

HEFE STREET CORN (GF, V)

Charred Corn Ribs, Hefe Aioli, Cotija Cheese, Cilantro & Lime

COURSE FOUR

BRAISED SHORT RIB (GF)

Yukon Oaxacan Mashed Potatoes, Hefe Honey Glazed Carrots, Grilled Broccolini, Caramelized
Onions, Ancho Chile Jus

CAMELBACK STRIP* (GF)

Hefe-Rubbed Grilled N.Y. Strip, Crispy Cotija Cheese Fingerling Potatoes,
Charred Asparagus

SUNSET SALMON (GF)

Prickly Pear Glazed Salmon, Sonoran Corn Succotash, Grilled Broccolini

ROASTED POBLANO CAPANELLE (V)

Campanelle, Guajillo-Cotija Cream, Roasted Poblano, Charred Corn, Cilantro

FIRE-ROASTED STUFFED POBLANO (V)

Mesquite-Roasted Mushrooms, Black Beans, Roasted Corn, Roasted Bell Pepper, Sweet Potato,
Sweety Drop Peppers, Cotija Cheese, Corn Puree, Pickled Red Onion, Guajillo Chile Sauce

COURSE FIVE

AZTEC CHOCOLATE CAKE

Layers of Chocolate Dacquoise & Chili Infused Chocolate Mousse

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

YELLOWBELL

RECEPTION

PRICED PER DOZEN

ARIZONA WINGS (GF) 28

Crispy Chicken Wings, Choice of Hefe Rub, Mango Habanero, or
Prickly Pear BBQ

MINI GREEN CHILI CORNBREAD (GF, V) 20

Chimayó Butter, Tomatillo Jam

YELLOWBELL TRIO (GF, V) 22

Hand Smashed Guacamole, Green Chile Queso, Fire-Roasted Salsa,
House Corn Chips

SONORAN BOARD 25

Arizona Artisan Cheeses, Cured Meats, Smoke Roasted Almonds,
Marinated Olives, Local Honeycomb, Grilled Rustic Bread

HEFE STREET CORN (GF, V) 22

Charred Corn Ribs, Hefe Aioli, Cotija Cheese, Cilantro & Lime

Price does not include 20% gratuity and 8.6% Tax