



Limited-Service, Unlimited Possibilities

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## **Café Yumm! Opens Second Washington Location** <sup>[1]</sup>

The Northwest's fastest growing, locally grown restaurant, Café Yumm, will celebrate its grand opening in Vancouver, Washington, by serving free Yumm! Bowls. On Saturday, June 27, each dine-in guest at the 500 SE 192nd Avenue location may order a small Yumm! Bowl of any style for free (8-ounce size, a \$5.25 value). Guests may upgrade to a 12-ounce Yumm! Bowl for \$1 or a 16-ounce Yumm! Bowl for \$2.

Café Yumm! opened June 18 in the Mill Plain Crossing shopping center. This Café Yumm! is the second owned by Liz Smith. She opened her first store five years ago on the Portland State University campus. This grand opening celebrates the second location to open in Washington. The first Café Yumm! opened in downtown Seattle in 2014.

"I wanted a place where people would welcome something completely different. East Vancouver is underserved for healthy, local, organic food choices. I think people will really love our food," Smith says.

"We built a beautiful restaurant environment with an outdoor patio and welcoming colors and styles. People can relax and enjoy their meal with a micro-beer or glass of wine. Or, if in a hurry, guests can order very fast take-out. We pride ourselves on four-minute service times."

"Quality service is also a focus for us. You can modify almost anything on the menu. Our happy, helpful team can provide information about food that might fit your specific diet. Many people use our online nutrition calculator to specially design their meal before they arrive," Smith adds.

Guests can customize their Yumm! Bowl from a list of options like all-natural chicken, premium (nitrite-free) turkey, certified organic Black Turtle Beans or Small Red Yumm! Beans, organic brown rice or Thai jasmine rice, organic tofu or tempeh, fresh avocado, tomato, black olives, Tillamook cheddar cheese, sour cream or organic yogurt, cilantro, and organic mild red salsa, to name some of the more popular items. Each bowl can be layered with the wildly popular Yumm! Sauce, Jalapeño-Sesame Salsa, Asian Slaw Dressing, Chipotle Chili, Chilean Zucchini, or any of our soups of the day.

Café Yumm! also serves bentos, Wrappits! (choose a Yumm! Bowl and we will "Wrappit" in a tortilla for a hand-held meal), fresh organic salads, soups, and award-winning cookies. Your choice of Micro-beer or premium wine will soon be available. Café Yumms! is open seven days a week to serve lunch and dinner for dine in or takeout. Catering is also available.

Smith adds, "I am very thankful to be able to serve our delicious food to more people. I love the way a child's face lights up when taking their first bite. East Vancouver and Camas are ready for our uniquely Northwest food, and our free Yumm! Bowl Day is going to be a smash," Smith says.

The restaurant at 500 SE 192nd Avenue was built to LEED Silver for Retail standards, and includes

furniture and surfaces made with re-milled lumber and agricultural waste compressed into decorative building boards and flooring material. The building process also includes zero VOC paints, LED lighting fixtures, and Star rated appliances that help conserve water and electricity. The restaurant purchases 100 percent of its power from green sources.

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