

starters

soup

san marzano tomato or today's selection . 5

baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 12

bruschetta

drunken goat cheese, red pepper jam and shredded prosciutto . 8

caprese

basil-marinated fresh mozzarella, grape tomatoes, olive oil, pine nuts, balsamic reduction and grilled baguette . 11

grilled cheese crostini

classic reserve cheddar crostini and san marzano tomato soup . 9

***argentinean grilled hanger steak**

chimichurri marinade, avocado-sheep feta puree, and roasted red pepper coulis . 11

meze plate

artichoke parmesan, red pepper hummus, kalamata tapenade and feta walnut spreads
toasted almonds, crackers and flatbread
two spreads . 7 three spreads . 9 four spreads . 11

calamari

lightly battered, cilantro garlic sauce . 9

sautéed prawns

fresh tomatoes, lemon thyme butter sauce and herb oil . 12

crab cakes

dungeness crab, fennel slaw and red pepper tartar sauce . 13

bacon wrapped scallops

mixed greens and blackberry demi-glace . 13

warm bucheron goat cheese

dried cranberries, fireweed honey and lemon thyme . 11

cheese flight selection of artisan and imported cheeses . last page

salad

add grilled chicken . half 2/full 3

add prawns or marinated flank steak* . half 4/full 6

add grilled salmon or crab cake . 7

purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

goat cheese and roasted pepper

mixed greens, laura chenel chèvre, roasted red peppers, pine nuts and balsamic vinaigrette . half 8/full 11

baby spinach

sheep's feta, grape tomatoes, shaved red onions, chick peas, toasted almonds and sun-dried tomato vinaigrette . half 8/full 11

apple, walnut and stilton

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmesan and cranberry dijon vinaigrette . half 10/full 13

***caesar**

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

butternut squash and prosciutto

mixed greens, toasted almonds, parmesan and pomegranate vinaigrette . half 9/full 12

sandwich

side mixed greens with sun-dried tomato vinaigrette
substitute sweet potato or shoestring fries . 4
substitute san marzano tomato or soup of the day . 4

blta

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo . 10

grilled chicken

bacon, provolone, avocado, shaved red onion and roasted garlic chive aioli . 11

***grilled flank**

caramelized onions, gorgonzola cheese and fig aioli . 12

vegetarian

grilled portobello mushroom, fresh mozzarella, avocado, tomatoes and baba ghanouj on focaccia . 11

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

meatloaf

provolone, tomato, red onion, mayo and stone ground mustard . 11

barbeque pork

braised pork, chipotle barbeque sauce, house made brioche bun, slaw and sweet potato fries . 11

grilled wild salmon

watercress, red pepper jam and whole grain mustard aioli . 13

***burger**

house made brioche bun, charmoula aioli, butter lettuce, tomato, avocado and sweet potato fries . 13
add... bacon, feta, sharp cheddar and/or maytag blue cheese . 2 each

pizza

bianca

fontina, mozzarella, ricotta, roasted garlic purée and wild oregano . 11

margherita

fresh mozzarella, tomato sauce and fresh basil . 11

grilled chicken

white balsamic marinated chicken, shaved red onion, avocado, cilantro and tomato sauce . 12

greek

salami, pepperoncini, feta, mozzarella, sun-dried tomato pesto and wild oregano . 12

roasted mushroom and goat cheese

oven-roasted tomatoes, laura chenel chèvre, garlic oil and parmigiano-reggiano . 13

pepperoni and mushroom

mozzarella and tomato sauce . 10

mediterranean

mozzarella, feta, kalamata olives, spinach, tomato, mushrooms and roasted garlic spread . 11

italian sausage

laura chenel chèvre, mozzarella, tomato, kalamata olives, caramelized onions and olive oil . 11

gorgonzola pear

caramelized onions, walnuts, garlic olive oil and fresh rosemary . 11

pasta

add chicken . 3

add prawns . 6

gorgonzola and pancetta

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 17

lobster baked mac and cheese

campanelle noodles and lobster baked in a creamy gruyère sauce . 22

basil pesto

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

wild boar bolognese

papardelle noodles and parmigiano-reggiano . 18

butternut squash ravioli

pancetta, apples, green beans, cipollini onions and champagne cream sauce . 16

entrée . available after 4 pm

add small mixed green salad . 4

grilled mahi mahi

parisienne saffron potatoes, oven roasted tomatoes, baby bok choy, roasted cauliflower and smoked tomato vinaigrette . 24

braised pork cheeks

baby carrots, brussels sprouts, herbed polenta cake and natural jus . 18

chicken marsala

garlic mashed potatoes, sautéed green beans and marsala mushroom sauce . 17

seared duck breast

le puy lentils, pancetta and port-cherry compote . 22

meatloaf

garlic mashed potatoes, sautéed green beans and mushroom gravy . 17

grilled pork chop

julienned vegetables, yukon gold potatoes and apple-chipotle butter sauce . 19

***seared ahi tuna**

porcini crust, broccolini, mushroom cannelloni, aged balsamic and chile oil . 24

***grilled top sirloin**

garlic mashed potatoes, sautéed vegetable ragout and madeira demi-glace . 27

sides

yukon gold mashed potatoes. 5

butter and gorgonzola cheese

sautéed vegetable ragout . 5

herbed polenta cake . 5

sautéed haricot vert

butter, shallots and toasted almonds . 5

beverages

coke, diet coke, sprite, iced tea, lemonade and cranberry juice . 2.50

virgil's root beer . 4

san pellegrino (750ml) . 5

french press coffee caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

espresso . 2.50

cappuccino and latte . 4

dry soda . 4

refined flavor, lightly sweet and all natural

lemongrass

kumquat

rhubarb

lavender

mighty leaf tea . 3.25

whole-leaf tea pouches

black

more caffeine than green, white or tisanes

organic breakfast

a premium black tea from India, aromatic and brisk

earl grey organic

elegant black tea with smoky citrus notes of bergamot fruit

bombay chai

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

white

rare tiny buds and tender leaves, low in caffeine

white orchard

refreshing fruits of melon and peach

green

floral or grassy flavors, low in caffeine

mountain spring jasmine

gently piquant with a natural perfume scent

green tea tropical

soothing and refreshing with hints of guava, pineapple and strawberry

tisanes

caffeine-free, herb and fruit blends

chamomile citrus

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

organic mint mélange

soothing herbal infusion of peppermint and spearmint

ginger twist

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

bellevue	kirkland	seattle	woodinville
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large parties and event planning

206.838.3853

thepurplecafe.com

we do not accept personal checks, we apologize for any inconvenience.
parties of 6 or more require one check with 18% gratuity added.

*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions

cheese and wine flights

we suggest a minimum of 3 items (includes both tasting bar and cheese menu)

optional adders:

3oz wine pairing . 5
membrillo quince paste . 2
marcona almonds . 2
marinated olives . 2

bleu cheeses

cashel blue . cow's milk . ireland . 5

wine - pedro ximenez 'solera reserva san emilio'. jerez, spain. nv

rogue smokey blue . cow's milk (raw) . united states . 5

wine - domaine pietri-geraud 'cuvée méditerranée'. banyuls, france . 03

fourme d'ambert, hervé mons . cow's milk (raw) . france . 4

wine - domaine pichot 'le peu de la moriette'. vouvray, france . 08

bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 3

wine - airfield estates cabernet sauvignon . yakima valley, washington . 08

rich and creamy cheeses

l'édél de cléron coupe . cow's milk . france . 5

wine - martin ray 'angeline' pinot noir . sonoma and mendocino county, california . 08

camembert 'le pommier', hervé mons . cow's milk . 4

wine - cascina santuario . moscato d'asti, italy. 08

humboldt fog . goat's milk . united states . 5

wine - dopff & irion pinot blanc . alsace, france . 07

seastack, mt. townsend creamery . cow's milk . united states . 6

wine - s.a. prüm 'essence' riesling . mosel-saar-ruwer, germany . 06

fromager d'affinois pepper . cow's milk and cream . france . 3

wine - ogier 'heritages' côtes du rhone, france . 07

délice de bourgogne . cow's milk . france . 5

wine - domaine collette pinot noir . bourgogne, france . 07

aged and musty cheeses

clochette . goat's milk . france . 4

wine - kyra chenin blanc. columbia valley, wa . 08

tronchon mini . cow, sheep and goat's milk . spain . 6

wine - gaston riviere pineau français ler . pineau des charentes, france . nv

grand pont l'évêque . cow's milk . france . 5

wine - château lagarosse. côtes de bordeaux, france . 05

morbier, hervé mons . cow's milk (raw) . france . 5

wine - domaine de la noblaie cabernet franc . chinon, france . 06

balarina . goat's milk . netherlands . 4

wine - mil piedras malbec . mendoza, argentina . 07

dry and nutty cheeses

gran queso . cow's milk . united states . 4

wine - winter's hill pinot gris . dundee hills, oregon . 07

ewephoria . sheep's milk . netherlands . 5

wine - unus garnacha. calatayud, spain. 07

pecorino sardo gran cru . sheep's milk . italy . 4

wine - falchini . chianti dei colli senesi, italy . 07

mimolette . cow's milk (raw) . france . 5

wine - kaiken cabernet sauvignon . mendoza, argentina . 07

chèvre noir goat cheddar . goat's milk . canada . 6

wine - three rivers merlot . columbia valley, washington . 07

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