

tasting bar

(available @ 3pm)

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

add optional 3oz wine pairing . \$5 ea

\$3 each

artichoke parmesan spread

wine - schoenheitz pinot gris . alsace, france . 05

feta walnut spread

wine - paul cheneau cava brut . penedès, spain . nv

traditional hummus

wine - tittarelli 'reserva' malbec . argentina . 04

red pepper, hazelnut and pomegranate spread

wine - marquis de la tour sparkling rosé . vin mousseux, france . nv

white bean, roasted garlic and rosemary spread

wine - markus molitor qualitätswein riesling . mosel-saar-ruwer, germany . 06

\$4 each

house pickled spring vegetables

wine - feudi di san gregorio 'cutizzi' . greco di tufo, italy . 04

moroccan braised chicken salad, carrot and chickpeas

wine - milbrandt vineyards 'traditions' riesling . washington . 06

truffled pork rilette, whole grain mustard and cornichons

wine - la rambarde . pouilly-fume, france . 04

gorgonzola stuffed dates, pine nuts and saba

wine - colosi . sicilia, italy . 05

drunken figs and smoked prosciutto

wine - milton park shiraz . barossa, australia . 06

\$5 each

peppadew peppers and smoked salmon mousse

wine - villa wolf qualitätswein gewürztraminer . pfalz, germany . 06

duck confit, lentil salad and pickled red onions

wine - paul lapandéry & fils pinot noir . vin de pays d'urfé, france . 05

chicken roulade stuffed with olive-caper pesto

wine - gilbert cellars 'claret' . wahluké slope, washington . 04

confit artichokes, nicoise style olives and sicilian olive oil

wine - la rambarde . pouilly-fume, france . 04

crisp pork belly, rhubarb mustard and arugula

wine - four vines 'old vine cuvée' zinfandel . california . 04

warm spanish chorizo, extra virgin olive oil, xeres vinegar and chives

wine - klinker brick winery 'old vine' zinfandel . lodi, california . 05

\$6 each

beef carpaccio, quail egg, arugula and truffle oil*

wine - ampelidae 'marigny-neuf' rosé . haut-poitou, france . 06

crab and fennel salad with meyer lemon aioli and avocado

wine - navarro vineyards chardonnay . mendocino, california . 05

piquillo peppers, merguez sausage, preserved lemon and cilantro

wine - marquis de la tour sparkling rosé . vin mousseu, france . nv

fennel pollen crusted pork tenderloin, peppercress and charred

scallion vinaigrette

wine - tomero torrontes . mendoza, argentina . 07

halibut ceviche, teardrop tomatoes and avocado*

wine - gunn estate sauvignon blanc . marlborough, new zealand . 06

*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

(available all day)

all cheeses are 1.5oz portions and are served with fig jam and crackers
choose a minimum of 3 items (includes both tasting bar and cheese menu)

optional adders:

3oz wine pairing . \$5 ea

quince paste . \$2 ea

marcona almonds . \$2 ea

marinated olives . \$2 ea

aged and musty cheeses

morbier, herve mons . cow's milk (raw) . france . \$3.75 ea

wine - pago florentino . tierra de castilla, spain . 04

fontina val d'aosta . cow's milk (raw) . italy . \$3.75 ea

wine - icardi 'tabaren' . barbera d'asti, italy . 05

grand pont l'evêque . cow's milk . france . \$3.50 ea

wine - château bibian . listrac-médoc, france . 02

roncal . sheep's milk (raw) . spain . \$4.50 ea

wine - emilio aguillo 'puntalta' . rioja, spain . 06

bleu cheeses

roaring 40's blue . cow's milk . australia . \$3 ea

wine - maramonte 'syrage' lot 7 . california . 05

cashel blue . cow's milk . ireland . \$3.75 ea

wine - four vines 'old vine cuvée' . california . 06

fourme d'ambert, herve mons . cow's milk (raw) . france . \$3 ea

wine - clos château gaillard . touraine-mesland, france . 05

valdeon . cow's milk . spain . \$4 ea

wine - bodegas dios baco cream sherry . manzanilla, spain

flavored oddball cheeses

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

wine - domaine de couron . côtes du rhône villages, france . 04

cardona . cow's milk . united states . \$4.50 ea

wine - angeline pinot noir . russian river valley, california . 06

ibores paprika . goat's milk . spain . \$3.75 ea

wine - clos château gaillard . touraine-mesland, france . 05

cyprus grove truffle tremor . goat's milk . united states . \$5.25 ea

wine - conde de vimioso . ribatejano, portugal . 05

rich and creamy cheeses

delice de bourgogne . cow's milk . france . \$4.25 ea

wine - colosi . sicilia, italy . 05

humboldt fog . goat's milk . united states . \$5.50 ea

wine - clos lachance 'ruby-throated' . central coast, california . 05

bonne bouche . goat's milk . united states . \$4.25 ea

wine - gruet blanc de noirs brut . albuquerque, new mexico . nv

l'édél de cléron coupe . cow's milk . france . \$4 ea

wine - guilhem durand merlot . vin de pays d'haute-rievre, france . 04

dry and nutty cheeses

balarina . goat's milk . netherlands . \$3 ea

wine - royal tokaji furmint . tokaj, hungary . 05

pecorino lucano . sheep's milk . italy . \$4.75 ea

wine - fattoria vitae . chianti colli senesi, italy . 06

bella sorella serena . cow's milk (raw) . united states . \$3.50 ea

wine - villa wolf qualitätswein gewürztraminer . pfalz, germany . 06

mimolette . cow's milk (raw) . france . \$4 ea

wine - jaillance 'cuvée impériale' . clairette de die, france . nv

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starters

daily soup

ask your server for today's selection

baked brie

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

grilled flank steak skewers*

balsamic mustard and napa cabbage slaw . 10

caprese

heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction and sea salt . 12

dungeness crab cakes

roasted red pepper remoulade . 13

bucheron goat cheese

warmed and topped with fireweed honey, dried cranberries and lemon thyme . 11

oven roasted asparagus

crisp pancetta, truffle aioli and sea salt . 11

coconut prawns

sweet ginger scallion sauce . 11

grilled sea scallops

cherries, brown butter, hazelnuts and frisee . 11

calamari

lightly battered, sun-dried tomato gremolata and roasted chili aioli . 9

roasted fennel ravioli

heirloom tomato salad, pecorino sardo and ligurian olive oil . 9

cheese flight

selection of artisan and imported cheeses . previous page

salad

add... grilled chicken \$2.00/\$3.00 . shrimp or marinated flank steak* \$4.00/\$6.00
grilled salmon, blackened salmon or crab cake \$6.50

apple, walnut and stilton

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

cranberry chicken

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

blue

baby spinach, cherry tomato, bacon, shallots and candied hazelnuts
with a maytag blue cheese dressing . half 9 / full 12

purple chopped

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

caesar*

romaine hearts, parmesan and homemade croutons
with a caesar dressing . half 7 / full 10

goat cheese and roasted pepper

mixed greens, laura chenel chevre and pine nuts
with a balsamic vinaigrette . half 8 / full 11

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sandwich

side mixed greens with herb vinaigrette
substitute sweet potato fries for side mixed greens for \$3

roasted turkey and havarti

bacon and red pepper mayo . 11

flank steak philly*

fontina, caramelized onions and horseradish spread . 12

italian

ham, salami, soppressata, provolone, red onion, oregano, tomato,
mama 'lils goat horn peppers, olive oil and vinegar . 12

pulled pork

napa cabbage slaw and cherry bourbon barbeque sauce on a brioche roll . 11

blta

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

grilled salmon

red onion jam, whole grain mustard aioli and watercress . 12

grilled chicken

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

vegetarian

avocado, cucumber, tomato, sprouts, herbed goat cheese and balsamic vinegar . 10

lamb burger

red onion, parsley, kalamata olive tapenade and sherry roasted garlic aioli,
served with sweet potato fries . 13

add...bacon, feta, goat cheese and/or maytag blue cheese . \$2 each

pizza

individual 10" pizzas

add... grilled or blackened chicken \$2.00 . shrimp \$3.00

margherita

mozzarella, basil and tomato sauce . 11

mushroom

braised mushrooms, arugula, goat cheese and garlic olive oil . 12

chicken

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

duck confit

fontina, scallions, pomegranate reduction and peppergrass . 12

gorgonzola fig

toasted walnuts, rosemary and parmesan . 11

artisan cured meat

soppressata, coppa, spanish chorizo, mozzarella, fresh oregano and tomato sauce . 12

prosciutto and arugula

garlic, fontina, ricotta and white truffle oil . 12

pasta

add... chicken \$3.00 . shrimp or scallops \$6.00

gorgonzola and pancetta

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

lobster baked mac and cheese

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

roasted fennel ravioli

heirloom tomato salad, pecorino sardo and ligurian olive oil . 17

wild boar ragú

orecchiette, red wine braised wild boar and ricotta salata . 19

smoked chicken linguine

english peas, laura chenal chevre and sweet onion broth . 19

basil pesto

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

entrée

(available @ 4pm)

add...small caesar or small mixed greens with roasted fennel, cherry tomato, feta, kalamata olives and herb vinaigrette available for \$3.50

roasted chicken saltimbocca

prosciutto, roasted garlic, marsala wine, capers, sage butter and seasonal vegetables . 18

pan roasted halibut

chickpea socca, arugula salad and sweet pea puree . 28

black pepper pork cheeks

carrot puree, sautéed pea vines and crispy shallots . 25

grilled duck breast

fireweed honey glaze, artichokes, french green beans and toasted almonds . 23

filet mignon*

olive oil, alder smoked pacific sea salt, teardrop tomato salad and salt roasted fingerling potatoes . 33

roasted lamb rack

bacon, sherry herb jus, fingerling potatoes and seasonal vegetables . 25

scallop and prawn skewers

grilled and brushed with lemon thyme butter, wilted spinach, caramelized onions and tomato anise sauce . 19

sides

salt roasted fingerling potatoes . 5

lemon parmesan risotto . 6

french green beans . 5

garlicky pea vines . 6

prix fixe

(available @ 4pm)

choice of starter, entrée and dessert
any 3 course . 32

with optional wine pairing . 3 oz pour per course
any 3 course . 42

starters (choose two items from our tasting bar menu)

peppadew peppers & smoked salmon mousse • artichoke parmesan spread
moroccan braised chicken salad, carrot and chickpeas • duck confit, lentil
salad and pickled red onions • gorgonzola stuffed dates, pine nuts & saba

entrée (choose one)

basil pesto pasta • scallop & prawn skewers • roasted chicken saltimbocca

dessert (choose one item from our sweet bites menu)

irish cream truffles • lemon poppy seed shortbread with milk chocolate
coffee crème brulee • carrot cardamom gelato and carrot cake

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beverages

coke, diet coke, sprite, iced tea, lemonade and cranberry juice . 2.50
crater lake root beer (355ml) . 4
panna (500ml) . 3.50
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 each

refined flavor, lightly sweet and all natural

lemongrass dry and bright with medium acidity

kumquat awakens the palate with a jolt of citrus

rhubarb bold and lush fruit flavor with high acidity

lavender floral tones, sparkling and soothing

navarro vineyards . 8 each

gewürztraminer grape juice

mighty leaf tea . 3.25 each

whole-leaf tea pouches

black | more caffeine than green, white or tisanes tea

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 | tiny buds and tender leaves, low in caffeine, a rare tea

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

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