

## starters

**daily soup** ask server for today's selection

**baked brie** apricot preserves, caramelized onions, candied walnuts, grapes and crackers . 11

**caprese salad** basil marinated fresh mozzarella, grape tomatoes, olive oil, pine nuts and a balsamic reduction, served with grilled baguette . 10

**grilled flank steak skewers\*** garlic herb marinade and roasted peppers . 10

**coconut prawns** sweet ginger scallion sauce . 11

**meze plate** assortment of our homemade spreads with toasted almonds, crackers and flatbread (artichoke parmesan, red pepper hummus, kalamata tapenade and feta walnut) choose two spreads . 7 choose three spreads . 9 choose four spreads . 11

**crab cakes** dungeness crab, red pepper coulis, curry oil and fennel slaw . 13

**braised mushroom tart** gruyere, caramelized onions and sherry aioli . 10

**calamari** lightly battered with a moroccan tomato sauce . 9

**bucheron goat cheese** warmed and topped with champagne vanilla caramel and dried cherries . 9

**bacon wrapped scallops** served in a huckleberry port sauce . 12

**grilled cheese crostini** classic reserve cheddar crostini served with tomato basil soup . 9

**lamb sliders** roasted red peppers, onions, garlic and harissa aioli, served with sweet potato fries . 12

**cheese flight** selection of artisan and imported cheeses . last 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 8 / full 11

### cranberry chicken

grilled chicken, bacon, celery, scallions, almonds, apples, dried cranberries and parmesan with a cranberry dijon vinaigrette . half 9 / full 12

### goat cheese and roasted pepper

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

### blackened prawn

romaine hearts, avocado, cherry tomatoes, red onion, corn, cotija cheese and tortilla strips with a creamy poblano dressing . half 10 / full 14

### purple chopped

romaine hearts, avocado, bacon, garbanzos, roasted red bell pepper, blue cheese and red onion with a balsamic vinaigrette . half 8 / full 11

### caesar\*

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

### blue

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

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**sandwich**

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

**grilled chicken**

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

**blackened salmon**

greens, thinly sliced red onion and mango chutney . 12

**vegetarian**

chickpea roasted red pepper spread, sprouts, cucumber, tomato, avocado, havarti, olive oil and balsamic vinegar . 10

**roasted turkey and havarti**

red pepper mayo and bacon . 11

**flank steak philly\***

fontina, caramelized onions and horseradish spread . 12

**meatloaf**

provolone, mayo, stone ground mustard, tomato and red onion . 10

**blta**

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo . 9

**pizza**

individual 10" pizzas  
add... grilled or blackened chicken \$2.00 . shrimp \$3.00

**chicken**

white balsamic marinated chicken, avocado, cilantro, onion and tomato sauce . 11

**goat cheese**

roasted red bell peppers, kalamata olives, mozzarella, roasted garlic, pine nuts and olive oil . 10

**margherita**

mozzarella, basil and tomato sauce . 10

**prosciutto and arugula**

garlic, fontina, goat cheese and truffle oil . 12

**pepperoni and braised mushroom**

mozzarella and tomato sauce . 10

**italian sausage**

tomato, kalamata olives, goat cheese, mozzarella, caramelized onion and olive oil . 10

**mushroom**

braised mushrooms, arugula, goat cheese and garlic olive oil . 11

**mediterranean**

roasted garlic spread, spinach, tomato, mushrooms, mozzarella, feta and kalamata olives . 10

**gorgonzola and pear**

mozzarella, gorgonzola, caramelized onions, wine poached pears, rosemary, walnuts and garlic olive oil . 11

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## **pasta**

add... chicken \$3.00 . shrimp or scallops \$5.00

### **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 . 20

### **three cheese ravioli**

artichoke hearts, sun-dried tomatoes, goat cheese, white wine cream sauce and pine nuts . 18

### **basil pesto**

pennini, kalamata olives, fresh tomatoes and pine nuts . 15

### **spinach lasagna**

fresh spinach pasta, basil pesto, béchamel, mozzarella, sautéed spinach and marinara sauce . 18

## **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

### **grilled pork chop**

brandy apricot glaze, garlic mashed potatoes and sautéed brussels sprouts . 20

### **meatloaf**

mushroom gravy, garlic mashed potatoes and sautéed green beans . 16

### **scallop and prawn skewers**

grilled and brushed with a lemon thyme butter, coconut ginger rice cake and sautéed swiss chard . 18

### **pan roasted filet mignon\***

three peppercorn cream sauce, garlic mashed potatoes and sautéed brussels sprouts . 33

### **sesame crusted ahi\***

seared rare with a soy wasabi reduction, coconut ginger rice cake, fennel slaw and sautéed swiss chard . 22

### **beef short ribs**

beer braised niman ranch beef short ribs, sweet onion mashed potatoes and sautéed swiss chard . 24

### **chicken marsala**

sautéed chicken breast with a marsala wine mushroom sauce, garlic mashed potatoes and sautéed green beans . 17

## **sides**

4 each

**garlic mashed potatoes**

• **coconut ginger rice cake**

**sautéed swiss chard**

• **sautéed green beans**

**sautéed brussels sprouts with crispy pancetta**

## **prix fixe**

(available @ 4pm)

choice of starter, salad, entrée and/or dessert with optional wine pairing . 2.5 oz pour per course  
any 3 course . 30  
any 4 course . 35  
any 3 course . 40  
any 4 course . 45

### **starters** (choose one)

flank steak skewers      bucheron goat cheese      meze 2 plate

### **salads** (choose one)

half caesar      half apple, walnut and stilton      bowl of soup

### **entrée** (choose one)

basil pesto pasta      scallop and prawn skewers      chicken marsala

### **dessert** (choose one)

butterscotch pudding      lemon poppy seed angle food cake      kahlua fudge s'more

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## beverages

coke, diet coke, sprite, root beer, ice tea, lemonade and cranberry juice . 2.25

sparkling water (1l) . 6.00

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

**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

**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

**kirkland**  
425.828.3772

**seattle**  
206.829.2280

**woodinville**  
425.483.7129

**large parties and event planning**  
206.838.3853

**[thepurplecafe.com](http://thepurplecafe.com)**

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we do not accept personal checks, we apologize for any inconvenience.  
parties of 8 or more require one check with 18% gratuity added.

## **cheese & 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

**add optional 3oz wine pairing . \$5 ea**

### **aged and musty cheeses**

**morbier . cow's milk (raw) . france . \$3.75 ea**

wine - cappezzana . barco reale di carmignano, italy . 05

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

wine - rosa del golfo 'scaliere' negroamaro . italy . 05

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

wine - ehlers 'chairman's selection' . napa valley, california . 05

**petit agour . sheep's milk . france . \$4.50 ea**

wine - vale da clara . douro, portugal . 05

### **bleu cheeses**

**rogue smokey blue . cow's milk . united states . \$3 ea**

wine - bulletin place shiraz . southeast australia . 06

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

wine - zolo 'malbec' . medoza, argentina . 05

**fourme d'ambert . cow's milk . france . \$2.50 ea**

wine - domaine pichot 'le peu de la moriette' . vouvray, france . 06

**valdeon . cow and goat's milk . spain . \$3.50 ea**

wine - roumeiu-lacoste . sauternes, france . 05

### **flavored oddball cheeses**

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

wine - abel clément . vacqueyras, france . 05

**cabecou . goat and sheep milk . france . \$5.50 ea**

wine - hugel & fils pinot blanc . alsace, france . 04

**le chevrot . goat's milk . france . \$3.75 ea**

wine - kir-yianni 'akakies' xinomavro rosé . greece . 06

**drunken goat . goat's milk . spain . \$3.75 ea**

wine - protos . ribero del duero, spain . 05

### **rich and creamy cheeses**

**delice d'argental . cow's milk . france . \$3.75 ea**

wine - zenato merlot . italy . 04

**humboldt fog . goat's milk . united states . \$4.75 ea**

wine - château d'orignac . pineau des charentes, france . nv

**bermuda triangle . goat's milk . california . \$4.50 ea**

wine - domaine du salvard cheverny . loire, france . 06

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

wine - writer's block petite sirah . lake county, california . 05

### **dry and nutty cheeses**

**balarina . goat's milk . netherlands . \$2.50 ea**

wine - three saints syrah . santa ynez valley, california . 05

**mahon . cow's milk . france . \$3.50 ea**

wine - castano monastrell . yecla, spain . 06

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

wine - domaine pichot 'le peu de la moriette' . france . 06

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

wine - dopff-irion pinot gris . alsace, france . 05

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