

starters

soup

tomato basil . cup 3/bowl 5 or today's selection

ricotta gnocchi

varietal mushrooms and truffle cream . 11

baked brie

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

house made country style pate

marcona almonds, pickled red onions, cornichons, whole grain and quince mustards . 9

bruschetta

pomodoraccio tomatoes, fresh mozzarella, basil and aged balsamic . 10

calamari

lightly battered, moroccan tomato aioli . 9

*grilled flank steak skewers

balsamic mustard and napa cabbage slaw . 10

coconut prawns

sweet ginger scallion sauce . 11

crab cakes

dungeness crab, fennel slaw and red pepper remoulade . 13

warm bucheron goat cheese

dried cranberries, fireweed honey and lemon thyme . 11

bacon wrapped scallops

mixed greens and huckleberry port reduction . 13

grilled cheese crostini

classic reserve cheddar crostini served with tomato basil soup . 9

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

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 chevre, 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

grilled radicchio and squash

mixed greens, grilled radicchio, roasted butternut squash, dried cranberries, toasted
pumpkin seeds, laura chenel chevre and apple fennel vinaigrette . half 9/full 12

*caesar

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

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sandwich

side mixed greens with sun-dried tomato vinaigrette
substitute sweet potato fries . 3

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

vegetarian

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

***grilled flank and fontina**

caramelized onions and horseradish spread . 12

house roasted turkey and havarti

crisp bacon and red pepper mayo . 11

meatloaf

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

grilled wild salmon

watercress, red onion 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 puree and wild oregano . 11

margherita

fresh mozzarella, tomato sauce and fresh basil . 11

chicken

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

goat cheese and braised mushroom

arugula, lara chanel chevre, mozzarella, parmigiano-reggiano and garlic olive oil . 13

gorgonzola pear

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

pepperoni and mushroom

mozzarella and tomato sauce . 10

mediterranean

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

italian sausage

lara chanel chevre, mozzarella, tomato, kalamata olives, caramelized onions and
olive oil . 11

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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 gruyere sauce . 22

roasted portobello ravioli

braised mushrooms, brown butter, toasted walnuts and parmesan cheese . 17

basil pesto

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

spicy prawn ragú

tagliatelle noodles, fennel, san marzano tomatoes, red chile flake and shaved pecorino sardo . 20

baked ziti

lamb ragú, kasseri cream, cinnamon tomato sauce and warm spinach salad . 19

entreés . available after 4 pm

add small mixed green salad . 4

braised niman ranch pork shank

fregola, roasted squash, autumnal herbs and black pepper jus . 21

chicken marsala

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

scallop and prawn skewers

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

***pan roasted filet mignon**

mashed potatoes, brussels sprouts and three peppercorn cream . 33

meatloaf

garlic mashed potatoes, brussels sprouts and mushroom gravy . 17

***grilled ahi tuna**

porcini rub, roasted portobello mushrooms, swiss chard and herb oil . 24

sides . available after 4 pm**mashed potatoes**

roasted garlic and butter . 6

wilted swiss chard

braised shallots and butter . 5

roasted butternut squash

cinnamon, rosemary and sage . 5

brussels sprouts

pancetta lardons and butter . 6

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beverages

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

virgil's root beer . 4.00

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

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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

bleu cheeses

cashel blue . cow's milk . ireland . \$5 ea

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

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

wine - domaine pietri-geraud 'cuvée méditerranée' . banyuls, france . 00

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

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

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

wine - tourónio . douro valley . portugal . 05

rich and creamy cheeses

l'édel de cléron coupe . cow's milk . france . \$5 ea

wine - steppe cellars . columbia valley, washington . 06

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

wine - braida 'vigna senza nome' . moscato d'asti, italy . 06

humboldt fog . goat's milk . united states . \$5 ea

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

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

wine - ventana vineyards 'arroyo seco' . monterey, ca . 07

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

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

delice de bourgogne . cow's milk . france . \$5 ea

wine - three rivers merlot . columbia valley, wa . 05

aged and musty cheeses

clochette . goat's milk . france . \$5 ea

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

tronchon mini . cow, sheep and goat's milk . spain . \$5 ea

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

grand pont l'evêque . cow's milk . france . \$5 ea

wine - paoletti 'piccolo cru' . napa valley, california . 05

morbier, herve mons . cow's milk (raw) . france . \$5 ea

wine - nicolas valpolicella classic, italy . 06

balarina . goat's milk . netherlands . \$4 ea

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

dry and nutty cheeses

gran queso . cow's milk . united states . \$4 ea

wine - albert bichot 'vieilles vignes'. bourgogne, france . 05

ewephoria . sheep's milk . netherlands . \$5 ea

wine - arzuaga 'la planta' . ribera del duero, spain . 06

pecorino sardo gran cru . sheep's milk . italy . \$3 ea

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

mimolette . cow's milk (raw) . france . \$6 ea

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

chevre noir goat cheddar . goat's milk . canada . \$6 ea

wine - ampelidae 'marigny-neuf' gamay . france . 05

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