

## starters

### soup

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

### baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and house made 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 tomato basil soup . 9

### grilled flank steak skewers

balsamic mustard and napa cabbage slaw . 10

### 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

### raviolo

red and yellow beets, ricotta, pea vines and brown butter citrus sauce . 10

### calamari

lightly battered, moroccan tomato aioli . 9

### coconut prawns

sweet ginger scallion sauce . 11

### crab cakes

dungeness crab, fennel slaw and red pepper remoulade . 13

### bacon wrapped scallops

mixed greens and huckleberry port reduction . 13

### warm bucheron goat cheese

dried cranberries, fireweed honey and lemon thyme . 11

## 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

### butternut squash and prosciutto

mixed greens, roasted butternut squash, prosciutto, toasted almonds, shaved  
parmigiano-reggiano and red wine honey vinaigrette . half 9/full 12

### caesar

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

\*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

**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

**grilled flank and fontina**

caramelized onions and horseradish spread . 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 . 11

**meatloaf**

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

**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 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

**greek**

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

**goat cheese and braised mushroom**

arugula, laura chenel chevre, mozzarella, parmigiano-reggiano and garlic olive oil . 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 chevre, 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 gruyere sauce . 22

**basil pesto**

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

**italian sausage ragú**

black pepper fettuccine, varietal mushrooms, roasted red peppers and parmigiano-reggiano. 18

**butternut squash ravioli**

caramelized onions, broccoli raab, sherry cream and crispy squash . 17

**entrées** . available after 4 pm

add small mixed green salad . 4

**pan roasted wild sockeye salmon**

spinach infused israeli cous cous, pancetta, apple cider reduction and curry oil . 24

**chicken marsala**

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

**braised lamb**

gnocchi, arugula, green beans, pickled cipollinis and carrots . 23

**scallop and prawn skewers**

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

**meatloaf**

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

**smoked pork tenderloin**

caramelized onion potato gratin, wilted spinach and cranberry apple chutney . 20

**seared ahi tuna**

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

**grilled filet mignon**

gorgonzola mashed potatoes, baby carrots, broccoli raab and port wine reduction . 33

**sides****yukon gold mashed potatoes**

butter and gorgonzola cheese . 5

**broccoli raab**

olive oil, garlic and red chile flake . 4

**sautéed green beans**

butter, shallots and toasted almonds . 4

**potato gratin**

parmesan cheese and caramelized onions . 5

\*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

## beverages

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

hank's genuine 'philadelphia recipe' root beer . 3

sparkling water (1l) . 6.00

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

**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)**

\*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

we do not accept personal checks, we apologize for any inconvenience.  
18% automatic gratuity added to all parties of 6 or more.  
parties of 9 or more require one check.

## **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 - trullari . primitivo del tarantino . 06

**rogue smokey blue . cow's milk (raw) . united states . \$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' . france . 06

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

wine - val da clara . portugal . 06

### **rich and creamy cheeses**

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

wine - macmurray ranch pinot noir . sonoma coast, california . 06

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

wine - cascina del santuario . moscato d'asti, italy . 06

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

wine - dopff & irion pinot blanc . alsace, france . 06

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

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

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

wine - domaine de couron . côtes du rhône villages, france . 05

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

wine - bricco del temp. barbera d'alba, italy . 07

### **aged and musty cheeses**

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

wine - kyra chenin blanc. columbia valley, wa . 07

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

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

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

wine - l'enclos du château lezongars . premières côtes de bordeaux, france . 01

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

wine - heron merlot . languedoc, france . 04

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

wine - zolo malbec . mendoza, argentina . 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 - faristol garnacha . terra alta . 05

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

wine - castello di selvole. chianti classico . 03

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

wine - gouguenheim cabernet sauvignon . mendoza, argentina . 06

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

wine - milbrandt vineyard 'traditions' merlot . washington . 05

\*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