

## STARTERS

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### PROVEN BAKERY SOURDOUGH · 6

plugrá butter, sea salt

### HOUSEMADE SPREADS · 6 EA

sheep’s milk feta-walnut | ricotta-black pepper  
green garbanzo-avocado hummus

### \*AHI TARTARE · 16

piment d’espelette aioli, crostini  
*paired with* | Prosper Maufoux Brut:  
Crémant de Bourgogne, France NV · 12.00

### GORGONZOLA STUFFED DATES · 9

crispy prosciutto, saba, marcona almonds  
*paired with* | Batono ‘Kindzmarauli’ Saperavi:  
Kakheti, Georgia ’15 · 10.00

### PROSCIUTTO & RICOTTA CROSTINI · 13

pears, black pepper, chestnut honey  
*paired with* | Liébart-Régnier Brut:  
Baslieu sous Chatillon, Champagne, France NV · 20.00

### \*SAUTÉED BEEF TENDERLOIN BITES · 17

roasted mushrooms, red wine demi glace,  
grilled garlic toast  
*paired with* | Mas del Périé ‘Les Escures’ Malbec:  
Cahors, France ’15 · 11.50

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### CHEESE AND CURED MEAT · ONE FOR \$7 | THREE FOR \$19 | FIVE FOR \$29

served with a variety of accompaniments

**ADD:** marcona almonds · 3 | castelvetrano olives · 3 | optional pairing · MP

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## SOUPS AND SALADS

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**add:** mary’s grilled chicken · 7  
grilled flank steak · 8 | grilled prawns · 9

### SOUP · 7.5

fire-roasted tomato or seasonal

### PURPLE CHOPPED · 11 HALF / 15 FULL

romaine, bacon, avocado, garbanzo beans,  
gorgonzola, sun-dried tomatoes,  
seeds, parsley, sweet italian vinaigrette

### CAULIFLOWER & LENTIL · 11 HALF / 15 FULL

arugula, garbanzo beans, almonds, dates  
red onions, tahini-lemon vinaigrette

### KALE CAESAR · 11 HALF / 15 FULL

lacinato kale, romaine, multigrain croutons,  
grana padano, caesar dressing

### CRANBERRY CHICKEN · 13 HALF / 17 FULL

pulled mary’s chicken, bacon,  
almonds, scallions, celery, apples,  
dried cranberries, parmigiano-reggiano,  
cranberry-dijon vinaigrette

### BAKED BRIE · 16

apricot, caramelized onions, candied walnuts,  
grapes, house crackers  
*paired with* | Cooper Mountain Vineyards Friulano:  
Chehalem Mountains, Oregon ’15 · 12.50

### BLISTERED SHISHITO PEPPERS · 10

chimichurri aioli  
*paired with* | Château Trébiac Sémillon:  
Graves, France ’15 · 10.00

### DUNGENESS CRAB CAKES · 19

piment d’espelette remoulade, cabbage slaw  
*paired with* | Ashan ‘Conner Lee Vineyard’ Chardonnay:  
Columbia Valley, Washington ’14 · 17.50

### SPICY PRAWNS & FRITES · 17

hand-cut fries, herb-garlic butter sauce  
*paired with* | August Kessler ‘R’ Kabinett Riesling:  
Pfalz, Germany ’15 · 11.00

### ROASTED BRUSSELS SPROUTS · 14

pancetta, marcona almonds, maple balsamic  
*paired with* | Williams & Humbert  
‘Dos Cortados’ 20 Year Palo Cortado Sherry:  
Jerez Spain NV · 14.00 (3oz)

### FRIED CALAMARI · 14

smoked tomato aioli  
*paired with* | Prosper Maufoux Brut:  
Crémant de Bourgogne, France NV · 12.00

## SANDWICHES

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served with a choice of mixed green salad or hand-cut fries  
substitute sweet potato fries or soup · 2

### GRILLED CHICKEN · 15

bacon, swiss, lettuce, red onion, tomato,  
shishito pepper-chimichurri aioli

### GRILLED SALMON BANH MI · 18

pickled carrots, jalapeño, daikon radish,  
cilantro, hoisin aioli

### KOBE ROAST BEEF · 18

gorgonzola, crispy onions, spinach, bacon aioli

### MIXED GRAIN VEGGIE BURGER · 15

mushrooms, cheddar, arugula, tomato,  
pickled red onion, herb aioli

### \*CLASSIC CHEESEBURGER · 17

cheddar, lettuce, tomato, red onion,  
pickled brussels sprouts remoulade | **add bacon** · 3

## PIZZAS

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### MARGHERITA · 15

san marzano tomatoes, fresh mozzarella, basil  
*paired with* | Craggy Range ‘Te Muna Road Vineyard’ Sauvignon Blanc: Martinborough, New Zealand ’16 · 12.50

### GORGONZOLA & PEAR · 16

red wine-poached pears, caramelized onions, walnuts, gorgonzola dulce, rosemary oil  
*paired with* | Clos de Nouys Demi-Sec Chenin Blanc: Vouvray, France ’14 · 12.50

### BACON & BRUSSELS SPROUTS · 16

fontina, chile flake, lemon agrumato  
*paired with* | Charles Helfenbein Syrah: Vin de Pays des Collines Rhodaniennes, France ’15 · 10.50

## PASTAS

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**add:** mary’s grilled chicken · 7 | grilled prawns · 9 | substitute gluten-free pasta · 3

### BASIL PESTO · 19

gemelli, pomodoraccio tomatoes, pine nuts, parmigiano-reggiano, lemon zest  
*paired with* | Torracchia del Piantavigna ‘La Mostella’: Colline Novaresi, Italy ’13 · 11.00

### MAINE LOBSTER BAKED MAC AND CHEESE · 30

cavatappi, creamy gruyère sauce, truffled breadcrumbs  
*paired with* | Morell-Lawrence Chardonnay: Columbia Valley, Washington ’15 · 10.00

### WILD BOAR BOLOGNESE · 25

tagliatelle, grana padano, arugula  
*paired with* | Eight Bells ‘Red Willow Vineyard, 8 Clones’ Syrah: Yakima Valley, Washington ’13 · 17.50

### CRAB & MUSHROOM · 30

tagliatelle, arugula, chanterelle mushrooms, white truffle butter, porcini breadcrumbs  
*paired with* | Morell-Lawrence Chardonnay: Columbia Valley, Washington ’15 · 10.00

## MAINS

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### \*PAN SEARED STEELHEAD · 32

spanish chorizo, preserved tomatoes, fregola, chermula, fennel-saffron purée  
*paired with* | Buil & Giné ‘Nosis’ Verdejo: Rueda, Spain ’16 · 10.00

### LAMB RAGÙ & GNOCCHI ALLA ROMANA · 29

san marzano tomato, sheep’s feta, herb-mint salad  
*paired with* | Domaine de l’Amauve: Vin de Pays du Vaucluse, France ’16 · 10.00

### \*PAN SEARED DUCK BREAST · 30

nueske’s bacon lardons, le puy lentils, sweet and sour red cabbage, apple purée  
*paired with* | Avennia ‘Purple’ Cabernet Franc: Columbia Valley, Washington ’15 · 17.50

### PAN ROASTED FREE-RANGE CHICKEN MARSALA · 26

mashed potatoes, seasonal vegetables, marsala-mushroom sauce  
*paired with* | Morell-Lawrence Chardonnay: Columbia Valley, Washington ’15 · 10.00

### \*GRILLED FILET MIGNON · 42

wild mushrooms, brussels sprouts, potato hash, truffle mushroom purée, st. agur compound butter  
*paired with* | Château Val Beylie ‘Plaisir’ Rouge: Bourdeaux, France ’14 · 10.50

### \*GRILLED NEW YORK STEAK · 35

hand-cut fries, wilted spinach, truffle aioli  
*paired with* | Château la Croix du Duc: Bordeaux, France ’15 · 10.00

# purple

DINNER

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A FOOD AND WINE

COLLABORATION BETWEEN OUR  
CHEFS AND SOMMELIERS

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BELLEVUE | SEATTLE | WOODINVILLE

[purplecafe.com](http://purplecafe.com)

\*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.