

tasting bar

we suggest a minimum of 3 items (includes both tasting bar and cheese menu)
add optional 3oz wine pairing . \$5 ea

\$3 each

edamame bean “hummus” and marinated grape tomatoes

wine – marcarini ‘fontanazza’ . dolcetto d'alba, italy . 07

feta walnut spread and candied walnuts

wine – domaine pichot . vouvray, france . 08

roasted butternut squash and ricotta spread with toasted pumpkin seeds

wine – domaine marcel deiss ‘bergheim’ pinot blanc . alsace, france . 07

red pepper and goat cheese spread with toasted almonds

wine – tranchero ‘casot’ . moscato d’asti, italy . 07

roasted garlic-white bean spread, crostini and herb pesto

wine – graff ‘graacher himmelreich’ spätlese . mosel-saar-ruwer, germany . 08

\$4 each

housemade toulouse sausage with braised red cabbage

wine – pajzos antaloczy cellars furmint . tokaji, hungary . 07

fig, roasted garlic and ricotta spread on crostini with pecorino sardo

wine – epsilon syrah . barossa valley, australia . 06

winter squash gratin with savory walnut streusel, lemon thyme cream and candied bacon

wine – l’ecole no. 41 sémillon . columbia valley, washington . 08

pork rillettes with caramelized pear chutney

wine – pierre et jean-baptiste lebreuil . bourgogne, france . 07

\$5 each

peppadew peppers and smoked salmon mousse

wine – anselmann kabinett gewürztraminer . pfalz, germany . 08

gorgonzola stuffed dates, pine nuts and saba

wine – marcarini ‘fontanazza’ . dolcetto d'alba, italy . 07

gerard and dominique’s smoked salmon, egg salad, blini and caviar

wine – raimat chardonnay . costers del segre, spain . 07

country style pâté, cornichons and whole grain mustard

wine – p. ferraud & fils ‘les merrains’ . beaujolais villages, france . 07

\$6 each

***beef carpaccio, quail egg, arugula and truffle oil**

wine – melipal rosé . mendoza, argentina . 08

dungeness crab salad and julienned winter vegetables

wine – herdade do esporão verdelho . alentejano, portugal . 07

***spice rubbed tomo crudo with cilantro-lime vinaigrette**

wine – domaine eugène carrel jacquère . jongieux, france . 08

prawn ‘cocktail’ with chile-gazpacho sauce and micro greens

wine – domaine pichot . vouvray, france . 08

pork tenderloin medallions with apple, bacon and onion chutney

wine – domaine marcel deiss ‘bergheim’ pinot blanc . alsace, france . 07

*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

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

optional adders:

3oz wine pairing . 5
membrillo quince paste . 2
marcona almonds . 2
marinated olives . 2

bleu cheeses

cashel blue . cow's milk . ireland . 5

wine - toro albalá 'don px' gran reserva . montilla moriles, spain . 79

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

wine - domaine pietri-geraud 'cuvée méditerranée' . banyuls, france . 03

fourme d'ambert, hervé mons . cow's milk (raw) . france . 4

wine - skouras aghiorghitiko . nemea, greece . 07

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

wine - château franc grace-dieu . saint-émilion grand cru, france . 06

rich and creamy cheeses

l'édél de cléron coupe . cow's milk . france . 5

wine - luis felipe edwards 'reserva' carmenère . colchagua valley, chile . 07

camembert 'le pommier', hervé mons . cow's milk . france . 4

wine - domaine de la seigneurie . saumur champigny, france . 06

humboldt fog . goat's milk . united states . 5

wine - three rivers winery merlot . columbia valley, washington . 07

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

wine - graff 'graacher himmelreich' spätlese riesling . mosel, germany . 08

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

wine - corvidae 'lenore' syrah . columbia valley, washington . 07

délice de bourgogne . cow's milk . france . 5

wine - arzuaga 'la planta' tempranillo . ribera del duero, spain . 07

aged and musty cheeses

clochette . goat's milk . france . 4

wine - domaine pichot . vouvray, france . 08

tronchon mini . cow, sheep and goat's milk . spain . 6

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

grand pont l'évêque . cow's milk . france . 5

wine - domaine roc de châteauevieux malbec . touraine, france . 07

morbier, hervé mons . cow's milk (raw) . france . 5

wine - alves de sousa 'caldas' . douro, portugal . 06

balarina . goat's milk . netherlands . 4

wine - les moirets . côtes du rhône, france . 07

dry and nutty cheeses

gran queso . cow's milk . united states . 4

wine - p. ferraud & fils 'les merrains' . beaujolais villages, france . 07

ewephoria . sheep's milk . netherlands . 5

wine - thierry et pascale matrot . bourgogne, france . 07

pecorino sardo gran cru . sheep's milk . italy . 4

wine - tenuta sant'antonio 'scaia' . veneto, italy . 08

mimolette . cow's milk (raw) . france . 5

wine - anselmann kabinet gewürztraminer . pfalz, germany . 08

chèvre noir goat cheddar . goat's milk . canada . 6

wine - three rivers winery merlot . columbia valley, washington . 07

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starters

soup

san marzano tomato or today's selection . 5

baked brie

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

chardonnay steamed manila clams

spanish chorizo, julienned green onions, red bell pepper and crostini . 12

marinated artichoke bruschetta

grilled anjou pears, fresh herbs, pecorino toscano and ligurian olive oil . 11

***grilled hanger steak**

shoestring frites and gorgonzola butter . 10

calamari

lightly battered, moroccan tomato aioli . 9

spanish style sautéed prawns

sliced elephant garlic, crushed red pepper, cumin-infused onion purée and spanish olive oil . 12

crab cakes

dungeness crab, fennel slaw and red pepper remoulade . 13

warm bucheron goat cheese

dried cranberries, meadowfoam honey and lemon thyme . 11

cheese flight

selection of artisan and imported cheeses . [previous 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 chèvre, roasted red peppers, pine nuts and balsamic vinaigrette . half 8/full 11

wild arugula

acorn squash, toasted pumpkin seeds, sheep's feta and dijon-date vinaigrette . half 9/full 12

mediterranean

baby spinach, sheep's feta, grape tomatoes, shaved red onions, chickpeas, 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

roasted beet and prosciutto

mixed greens, 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

sandwich

side mixed greens with sun-dried tomato vinaigrette
substitute sweet potato fries . 4

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 summer squash, red onion, tomatoes, sun-dried tomato pesto and lara chanel chevre on a demi-baguette . 12

***grilled flank and fontina**

caramelized onions and horseradish spread . 12

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

wagyu pastrami

gruyère, sauerkraut and russian dressing on housemade rye bread . 13

italian

ham, tuscan salami, soppressata, provolone, red onion, oregano, tomato, mama lil's peppers, olive oil and vinegar . 12

grilled wild salmon

watercress, red onion jam and whole grain mustard aioli . 13

***lamb burger**

red onion, parsley, kalamata olive tapenade, roasted garlic sherry aioli and sweet potato fries . 13
add...bacon, feta, goat cheese and/or maytag blue cheese . 2 each

pizza

baby spinach

red onion, garlic, lara chanel chèvre and cracked black pepper . 11

margherita

fresh mozzarella, tomato sauce and fresh basil . 11

grilled chicken

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

black forest ham and caramelized apples

gruyère and fresh rosemary . 12

goat cheese and braised mushroom

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

artisan cured meat

soppressata, coppa, spanish chorizo, mozzarella, fresh oregano and tomato sauce . 13

moroccan braised chicken

roasted garlic, mama lil's peppers, fines herbes and grana padano . 12

gorgonzola pear

caramelized onions, walnuts, garlic olive oil and fresh rosemary . 12

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 gruyère sauce . 22

veal bolognese

bucatini noodles, basil and shaved parmigiano-reggiano . 18

basil pesto

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

roasted squash barilotti

cinnamon-roasted butternut squash, fresh sage, unfiltered sicilian olive oil and pecorino sardo . 17

entrée available after 4 pm

add small mixed green salad . 4

caraway crusted albacore tuna loin

strewn pearl barley, wild mushrooms, fresh marjoram and red wine emulsion . 27

***grilled new york strip**

roasted red bliss potatoes and garlic-mustard butter . 27

pan roasted free-range chicken breast

parsnip purée, wilted lacinato kale and arugula pesto . 18

grilled niman ranch pork chop

braised winter greens, dried fruit compote and buttermilk fried onions . 22

provençale fish stew

mussels, clams, seasonal fish, crostini and red pepper rouille . 21

***seared filet mignon**

espresso-chestnut butter, brussels sprouts and dark chocolate demiglace . 33

roast rack of lamb

sautéed sweet potatoes, caramelized leeks, capers and lamb jus . 24

syrrah braised beef short ribs

rosemary soft polenta and juniper pickled red cabbage . 25

sides

braised lacinato kale

garlic and olive oil . 5

brussels sprouts

bacon and butter . 6

pearl barley

wild mushrooms and garlic . 6

oven roasted new potatoes

olive, shallots and herbs . 5

beverages

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

crater lake root beer (355ml) . 4

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

refined flavor, lightly sweet and all natural

vanilla bean

kumquat

rhubarb

lavender

navarro vineyards . 8

gewürztraminer grape juice

pinot noir grape juice

mighty leaf tea . 3.25

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

orange dulce

notes of bergamot, orange, vanilla and jasmine blossoms

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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woodinville
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large parties and event planning

206.838.3853

thepurplecafe.com

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

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