



purple
SEATTLE

BUILD YOUR OWN EXPERIENCE

1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

BUILD YOUR OWN EXPERIENCE

STARTING AT \$65 / PERSON

FOR PARTIES OF 10-20
SEATED IN THE
MAIN DINING ROOM

Parties booked in the main dining room could be placed upstairs, depending on what is booked - we do not have wheelchair access upstairs so please let us know if your party is unable to be upstairs.

menu subject to change, can be modified for dietary restrictions

SELECT 4 APPETIZERS:

BAKED BRIE
SPICY PRAWNS
GORGONZOLA DATES
MEAT & CHEESE BOARD
SAUTEED CALAMARI

HARISSA CARROTS
CHARRED ASPARAGUS
CRAB CAKES +10 / guest
ROTATING FLATBREAD

ADD A FAMILY STYLE SALAD COURSE: +7 / guest

CHOPPED
CAESAR
MIXED GREENS

SELECT 6 ENTREES:

MINT-PISTACHIO PEA PESTO *fusilli pasta, charred leeks, radish, fromage blanc, lemon zest*

ADD PASTA ADDER OPTIONS:
grilled steak +12 | grilled chicken +7 | sauteed prawns +9 | dungeness crab +12 | tofu +5

FRIED CHICKEN ROMANO *linguine, vodka sauce, pecorino romano, aged provolone, charred broccolini*

SHORTRIB PASTA *port cream sauce, blistered tomatoes, pappardelle noodles, crispy sage*

CRAB PAPPARDELLE *spring onion, zucchini, lemon ricotta, fennel pollen, toasted bread crumbs*

CHEF'S STEAK SPECIAL +10 / order

CHEF'S FISH SPECIAL +15 / order

GRILLED FLANK *shishito chimichurri, charred zucchini, crispy potato, fried shallots, bordelaise sauce*

GRILLED LAMB CHOPS *lemon mustard marinade, ramp greens, sunchoke puree, vegetable medley*

SEARED HALIBUT *sake beurre blanc, wild rice, black garlic and spring onion, pea vines, crispy garlic, black sesame seeds, chili oil*

ROASTED CAULIFLOWER (V) *hazelnut romesco, wild rice, summer squash, spinach, shallot, garlic, calabrian chili infused honey, cilantro, scallion*

DESSERT DUO: PICK 2:

MINI TARTS
MANGO SORBET
RHUBARB APPLE CRISP *with rose cream*
MINI CREME BRULEE
MINI FUDGE BROWNIES
VEGAN TRUFFLES
CARAMELS



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SEATTLE

THE PURPLE LUNCH EXPERIENCE

1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

**THE
PURPLE
LUNCH
EXPERIENCE**

\$45 / PERSON

FOR PARTIES OF 10-22
SEATED IN THE
MAIN DINING ROOM

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could be placed upstairs, depending on
what is booked - we do not have wheelchair
access upstairs so please let us know if your
party is unable to be upstairs.*

FAMILY STYLE APPETIZERS SHARED WITH TABLE:

BAKED BRIE

SAUTEED CALAMARI

GORGONZOLA DATES

GUESTS SELECT FROM THESE ENTRÉES:

FRIED CHICKEN ROMANO *linguine, vodka sauce, pecorino romano, aged provolone, charred broccolini*

MISO BURGER *miso honey bacon, smoked gouda, radicchio, roma tomato, soy-ginger aioli, grilled brioche bun*

FALAFEL BURGER *toasted whole wheat bun, tzatziki sauce, sundried tomato-miso spread, pickled onion, cucumber, little gem lettuce*

GRILLED CHICKEN SANDWICH *mary's farm raised chicken breast, bacon, melted havarti, arugula, apple-cranberry chutney, sage aioli, grilled ciabatta*

FLANK & FRITES *sauteed prawns, chimichurri and house-cut fries*



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SEATTLE

PLATED MENU

1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

PLATED MENU

\$120 / PERSON

FOR PARTIES UP TO 45
SEATED IN THE LOFT

We do not have wheelchair access to the loft so please let us know if your party is unable to be upstairs.

A 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

There is a 3 hour time limit at tables.

CHOOSE THREE FAMILY STYLE APPETIZERS

shared with the table

CHARCUTERIE BOARD

ROTATING FLATBREAD

BAKED BRIE

CRAB CAKES WITH LEMON ARBOL AIOLI

STUFFED MUSHROOMS *marsala cream sauce*

HARISSA CARROTS

GORGONZOLA DATES *gorgonzola cheese, prosciutto, parsley, pine nuts, age balsamic*

BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*

SLIDERS: *roast beef avocado lamb italian*

CHOOSE ONE SOUP & ONE SALAD

guest selects soup or salad during service

SOUP

SAN MARZANO TOMATO SOUP

DAILY SOUP

SALAD

CLASSIC MIXED GREEN

LITTLE GEM CAESAR SALAD

CHOOSE FOUR ENTRÉES

guests select from these entrées during service

CHICKEN MARSALA *mushroom marsala sauce*

GRILLED LAMB CHOPS *lemon mustard marinade, ramp greens, sunchoke puree, vegetable medley*

CHEF'S STEAK SPECIAL

SURF ADDERS: *sauteed prawns +9 | dungeness crab +12*

SEARED FISH *chef's seasonal choice*

ROASTED CAULIFLOWER (V) *hazelnut romesco, wild rice, summer squash, spinach, shallot, garlic, calabrian chili infused honey, cilantro, scallion*

CHOOSE TWO DESSERTS

guests select from these desserts during service

CRÈME BRÛLÉE

RHUBARB APPLE CRISP *with rose cream*

VEGAN TRUFFLES

SEA SALT CARAMELS

FUDGE BROWNIES



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SEATTLE

SEATED FAMILY STYLE

1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

SEATED FAMILY STYLE

\$90 / PERSON

FOR PARTIES UP TO 45
SEATED IN THE LOFT

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CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD
ROTATING FLATBREAD
CRAB CAKES WITH LEMON ARBOL AILOI
HUMMUS
STUFFED MUSHROOMS *marsala cream sauce*
CEVICHE SHOOTER
SPICY PRAWNS
MEATBALLS *lamb italian vegan*
BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*
SLIDERS: *lamb roast beef italian avocado*

CHOOSE ONE SALAD

CHOPPED
CAESAR
MIXED GREENS

CHOOSE THREE ENTREES

VODKA PASTA
CHICKEN MARSALA
GRILLED STEAK
ROASTED CAULIFLOWER (V)
SEARED FISH

TWO SIDES

CRISPY MARBLE POTATOES
ROASTED SEASONAL VEG

DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE
VEGAN TRUFFLES
MANGO SORBET
MINI TARTS
RHUBARB APPLE CRISP *with rose cream*
SEA SALT CARAMELS
FUDGE BROWNIES



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SEATTLE

BUFFET

1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

BUFFET

\$90 / PERSON

FOR PARTIES UP TO 85
IN THE LOFT

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CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD

FLATBREAD

MINI CRAB CAKES WITH LEMON ARBOL AILOI

HUMMUS

STUFFED MUSHROOMS *marsala cream sauce*

CEVICHE SHOOTER

SPICY PRAWNS

MEATBALLS *lamb italian vegan*

BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*

SLIDERS: *lamb roast beef italian avocado*

CHOOSE ONE SALAD

CHOPPED

CAESAR

MIXED GREENS

CHOOSE THREE ENTREES

VODKA PASTA

SHISHITO BASIL PESTO

CHICKEN MARSALA

GRILLED NEW YORK STEAK

ROASTED CAULIFLOWER (V)

SEARED FISH

TWO SIDES

CRISPY MARBLE POTATOES

ROASTED SEASONAL VEG

DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE

VEGAN TRUFFLES

MANGO SORBET

MINI TARTS

RHUBARB APPLE CRISP *with rose cream*

SEA SALT CARAMELS

FUDGE BROWNIES



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SEATTLE

COCKTAIL STYLE MENU

1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

COCKTAIL STYLE MENU

\$35 / PERSON

ADDITIONAL
APPS & DESSERTS +10
PER ITEM / PER PERSON

FOR PARTIES UP TO 85
IN THE LOFT

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CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD
FLATBREAD
BAKED BRIE
MINI CRAB CAKES WITH LEMON ARBOL AILOI
STUFFED MUSHROOMS *marsala cream sauce*
HARISSA CARROTS
2 SPREADS & CRACKERS & VEGETABLES
SALMON CUCUMBER CUPS *crème fraiche, pickled red onion, caper*
CEVICHE SHOOTER
CRANBERRY CHICKEN WRAP
SPICY PRAWNS
MEATBALLS *lamb italian vegan*
BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*
SLIDERS: *lamb roast beef italian avocado*

DESSERT ADDITIONS

MINI CRÈME BRÛLÉE
VEGAN TRUFFLES
MANGO SORBET
MINI TARTS
RHUBARB APPLE CRISP *with rose cream*
SEA SALT CARAMELS
FUDGE BROWNIES



SPARKLING

NV	CASTELL D'OR 'FLAMA D'OR' · Cava, Spain	46
NV	TIRRIDDIS BRUT BLANC · Yakima Valley	66

SAUVIGNON BLANC / SÈMILLON

2021	LYDIAN 'ALTO' · Columbia Valley	62
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CHARDONNAY

2021	2021 ASHAN 'BARREL FERMENATED' · Columbia Valley	62
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ALBARIÑO

2020	SIMPATICO CELLARS 'THE FANATIC' · Yakima Valley	54
2021	NORTICO · Minho, Portugal	50

ALBARIÑO

2020	SIMPATICO CELLARS 'THE FANATIC' · Yakima Valley	54
2021	NORTICO · Minho, Portugal	50

CHENIN BLANC

2020	LA LISSE SOIE D'IVOIRE · Haute Vallée de l'Aude, France	50
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PINOT GRIS/GRIGIO

2020	VILLA VARDA · Friuli, Italy	58
2021	SOLÉNA · Willamette Valley	58

RIESLING

2020	CÔTE BONNEVILLE · 'DUBRUL ESTATE VINEYARD' Yakima Valley	66
2020	KARL JOSEF · 'PIESPORTER MICHELSBERG' SPÄTLESE Mosel, Germany	58

ROSÉ

2022	KIND STRANGER · Columbia Valley	50
2020	KARL JOSEF · 'PIESPORTER MICHELSBERG' SPÄTLESE Mosel, Germany	58

PINOT NOIR

2021	DOMAINE DENANTE · Bourgogne, France	17
2017	STAG HOLLOW · 'PURPLE CAFÉ SELECTION' · Yamhill-Carlton	58

MALBEC

2021	ALTOCEDRO 'AÑO CERO' · Mendoza, Argentina	54
2021	SPARKMAN CELLARS 'KINDRED' · Columbia Valley	66

CABERNET FRANC

2020	CHÂTEAU DE MINIÈRE · 'ROUGE DE MINIÈRE' · Bourgueil, France	62
2018	BAER WINERY · Yakima Valley	18

CABERNET SAUVIGNON

2021	STARSLIDE' · Columbia Valley	55
2020	HIGHTOWER 'MURRAY' · Red Mountain	62

BORDEAUX BLENDS

2015	CHÂTEAU GOUBAU 'LA SOURCE' · Castillon Côtes de Bordeaux, France	58
2018	EIGHT BELLS 'DAVID'S BLOCK, RED WILLOW VINEYARD' Yakima Valley	20

SYRAH

2018	DOMAINE DE COURON 'MARIE DUBOIS' · Côtes-du-Rhône, France	63
2020	TWO VINTNERS · Columbia Valley	66

ITALY

2020	MICHELE CHIARLO 'LE ORME' BARBERA Asti	62
2021	SALCHETO 'BISKERO' SANGIOVESE Chianti	58