



purple
WOODINVILLE

BUILD YOUR OWN EXPERIENCE

14459 Woodinville Redmond Road NE Woodinville, WA 98072 P: 206-838-3853

BUILD YOUR OWN EXPERIENCE

STARTING AT
\$65 / PERSON

FOR PARTIES OF 10-14
IN THE DINING ROOM

Menu subject to change, can be modified for dietary restrictions.

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

SELECT FOUR APPETIZERS:

BAKED BRIE	HARISSA CARROTS
SPICY PRAWNS	CHARRED ASPARAGUS
GORGONZOLA DATES	CRAB CAKES +10 / guest
MEAT & CHEESE BOARD	ROTATING FLATBREAD
SAUTEED CALAMARI	

ADD A FAMILY STYLE SALAD COURSE (+7 / guest)

CHOPPED
CAESAR
MIXED GREENS

SELECT FOUR ENTREES (guest selects during service)

LOBSTER MAC & CHEESE (+10 / order) *campanelle, gruyere truffle bechamel, truffle salt, bread crumbs*

TRUFFLE MAC & CHEESE *campanelle, gruyere truffle bechamel, bread crumbs*

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

ADD PASTA ADDER OPTIONS:
grilled steak +12 | grilled chicken +7 | grilled prawns +9 | lobster +12

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

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

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

CHEF'S STEAK SPECIAL +10 / order

CHEF'S FISH SPECIAL +15 / order

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

BACON WRAPPED MEATLOAF *garlic confit mashed potatoes, sauteed green beans, mushroom-infused demi*

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

SELECT TWO DESSERTS (served as a dessert duo)

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



PLATED MENU

\$120 / PERSON

FOR PARTIES UP TO 20
SEATED IN THE WINE ROOM

FOR PARTIES UP TO 26
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.

SELECT FOUR APPETIZERS *(shared with the table)*

MEAT & CHEESE 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 AND ONE SALAD: *(guests select soup or salad during service)*

CHOPPED SAN MARZANO TOMATO SOUP
CAESAR DAILY SOUP
MIXED GREENS

SELECT FOUR ENTREES: *(guests select during service)*

LOBSTER MAC & CHEESE *(+10 / order) campanelle, gruyere truffle bechamel, truffle salt, bread crumbs*
TRUFFLE MAC & CHEESE *campanelle, gruyere truffle bechamel, bread crumbs*
MINT-PISTACHIO PEA PESTO *fusilli pasta, charred leeks, radish, fromage blanc, lemon zest*
ADD PASTA ADDER OPTIONS:
grilled steak +12 | grilled chicken +7 | grilled prawns +9 | lobster +12
FRIED CHICKEN ROMANO *linguine, vodka sauce, pecorino romano, aged provolone, charred broccolini*
CRAB PAPPARDELLE *spring onion, zucchini, lemon ricotta, fennel pollen, toasted bread crumbs*
SHORTRIB PASTA *port cream sauce, blistered tomatoes, pappardelle noodles, crispy sage*
CHEF'S STEAK SPECIAL *+10 / order*
CHEF'S FISH SPECIAL *+15 / order*
GRILLED FLANK *shishito chimichurri, charred zucchini, crispy potato, fried shallots, bordelaise sauce*
BACON WRAPPED MEATLOAF *garlic confit mashed potatoes, sauteed green beans, mushroom-infused demi*
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*

SELECT TWO DESSERTS: *(guests select during service)*

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



SEATED FAMILY STYLE

\$90 / PERSON

FOR PARTIES UP TO 20
SEATED IN THE WINE ROOM
room fee may apply

FOR PARTIES UP TO 26
SEATED IN THE LOFT
room fee may apply

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loft so please let us know if your party is
unable to be upstairs.*

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final bill. These charges will be retained
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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

CHOOSE TWO SIDES

CRISPY MARBLE POTATOES
ROASTED SEASONAL VEG
WHIPPED POTATOES

DESSERT TRIO: CHOOSE THREE

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



COCKTAIL STYLE MENU

\$35 / PERSON

ADDITIONAL
APPS & DESSERTS +10
PER ITEM / PER PERSON

FOR PARTIES UP TO 35
STANDING IN THE LOFT
room fee may apply

FOR PARTIES UP TO 15
STANDING IN THE
WINE ROOM
room fee may apply

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the loft so please let us know if your
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CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD

FLATBREAD

BAKED BRIE

MINI CRAB CAKES *with lemon arbol aioli*

STUFFED MUSHROOMS *marsala cream sauce*

HARISSA CARROTS

TWO 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



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THE PURPLE LUNCH EXPERIENCE

14459 Woodinville Redmond Road NE Woodinville, WA 98072 P: 206-838-3853

THE PURPLE LUNCH EXPERIENCE

\$45 / PERSON

THURSDAY – SUNDAY
UNTIL 2:30PM

FOR PARTIES UP TO 20
SEATED IN THE WINE ROOM

FOR PARTIES UP TO 26
SEATED IN THE LOFT

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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 shoestring fries*



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PLATED BRUNCH

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PLATED BRUNCH

\$45 / PERSON

FOR PARTIES UP TO 11-26
SEATED IN THE WINE ROOM
OR LOFT

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CHOOSE THREE FAMILY STYLE APPETIZERS

FRUIT PLATTER
MINI AVOCADO TOAST
BREAKFAST BOARD
BAKED BRIE
CHARRED ASPARAGUS
CHOPPED SALAD
MIXED GREENS

CHOOSE FOUR ENTRÉES *guests select from these entrées during service*

FRENCH TOAST
VEGGIE SCRAMBLE
CROQUE MADAME
SHAKSHUKA
SHORT RIB HASH
BRUNCH BURGER
FISH & CHIPS
PURPLE CHOPPED
CRANBERRY CHICKEN SALAD
GRILLED CHEESE WITH TOMATO SOUP
TRUFFLE MAC & CHEESE
CRAB BENEDICT +10



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 FERMENTED' · 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