



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 22% service charge will be added to checks on parties of 6 or more, 100% is retained by the restaurant.*

*Gratuities for parties of this size are not expected, and any that are left are split among hourly employees only.*

### SELECT THREE APPETIZERS *(served family-style | additional appetizers for \$10 per guest)*

BAKED BRIE  
SPICY PRAWNS  
GORGONZOLA DATES  
MEAT & CHEESE BOARD  
ROASTED KABOCHA SQUASH (V)  
CRAB CAKES +8 / per person  
MEZZE DUO W/ FLATBREAD (V)  
PURPLE CHOPPED SALAD  
CAESAR SALAD

### SELECT FIVE ENTREES *(guest selects during service)*

WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggiano*  
FRIED CHICKEN ROMANO *linguine, vodka sauce, percorino romano, aged provolone, charred broccolini*  
PRAWN MAFALDINE *roasted red pepper sauce, smoked paprika, parmigiano-reggiano, basil*  
SHORT RIB PASTA *port cream sauce, blistered tomatoes, pappardelle noodles, crispy sage*  
STEAK FRITES *wagyu, chimichurri, house-cut fries, garlic aioli | +10 per order*  
SURF N' TURF FRITES *wagyu, sauteed garlic prawns, chimichurri, house-cut fries, garlic aioli | +15 per order*  
DUCK CASSOULET *linguicia sausage, duck confit, white bean*  
PAN SEARED STEELHEAD *delicata squash, mushroom, kale, celery root purée*  
ROASTED CAULIFLOWER (V) *wild rice, shitake, green garbanzo, swiss chard, hazelnut romesco, hot honey*

### SELECT TWO DESSERTS *(served as a dessert duo)*

MINI LEMON TARTS  
RASPBERRY SORBET (V)  
GINGER APPLE CRISP  
MINI CREME BRULEE  
CARAMELS



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE  
PURPLE  
LUNCH  
EXPERIENCE

\$38 / PERSON

THURSDAY – SUNDAY  
UNTIL 2:30PM

FOR PARTIES 10 TO 14  
IN THE MAIN DINING ROOM

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 22% service charge will be added to checks on parties of 6 or more, 100% is retained by the restaurant.*

*Gratuities for parties of this size are not expected, and any that are left are split among hourly employees only.*

**SELECT TWO APPETIZERS- SERVED FAMILY STYLE:** *(additional appetizers for \$10 per person)*

- |                             |                      |
|-----------------------------|----------------------|
| BAKED BRIE                  | HOUSE-CUT FRIES      |
| SPICY PRAWNS                | MEZZE SPREAD DUO (V) |
| GORGONZOLA DATES            | PURPLE CHOPPED SALAD |
| ROASTED DELICATA SQUASH (V) | CAESAR SALAD         |

**CHOOSE FIVE ENTREES:** *(guests select during service)*

- WHITE MISO ALFREDO *fusilli, guanciale pork, snap pea, broccolini, mushroom, herb breadcrumb, parmigiano-reggiano*
- FRIED CHICKEN ROMANO *linguine, vodka sauce, broccolini, provolone, parmigiano-reggiano*
- BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage*
- BISTRO BURGER *smoked mozzarella, goat cheese, bacon jam, garlic aioli, frisee, brioche bun*
- FALAFEL BURGER *sundried tomato spread, pickled red onion, cucumber, tzatziki (V)*
- SHRIMP ROLL *lemon-cayenne aioli, romaine, celery leaf, brioche roll*
- CRANBERRY CHICKEN SALAD *bacon, almond, celery, apple, parmesan, scallion, cranberry-dijon vinaigrette*
- DUCK CASSOULET *linguicia sausage, duck confit, white bean +5 / per order*



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE  
PURPLE  
BRUNCH  
EXPERIENCE

\$38 / PERSON

SATURDAY – SUNDAY  
UNTIL 2:30PM

FOR PARTIES 10 TO 14  
IN THE MAIN DINING ROOM

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 22% service charge will be added to checks on parties of 6 or more, 100% is retained by the restaurant.

Gratuities for parties of this size are not expected, and any that are left are split among hourly employees only.

SELECT TWO APPETIZERS- SERVED FAMILY STYLE: *(additional appetizers for \$10 per person)*

- |                            |                      |
|----------------------------|----------------------|
| BAKED BRIE                 | HOUSE-CUT FRIES      |
| SPICY PRAWNS               | MEZZE SPREAD DUO (V) |
| GORGONZOLA DATES           | PURPLE CHOPPED SALAD |
| ROASTED KABOCHA SQUASH (V) | CAESAR SALAD         |

SELECT FIVE ENTREES:*(for guests two select during service)*

- AVOCADO TOAST *baby arugula, lemon agrumato, pickled spring onion (V) | add fried egg*
- DRUNKEN SHORT RIB HASH *over-easy egg, rosemary, red wine demi-glace, roasted vegetable, potato*
- VEGGIE SCRAMBLE *egg, tomato, rainbow chard, caramelized onion, mushroom, breakfast potato, sourdough toast*
- FALAFEL BURGER *sundried tomato spread, pickled red onion, cucumber, tzatziki (V)*
- FISH & CHIPS *shoestring fries, coleslaw, spicy remoulade*
- CRANBERRY CHICKEN SALAD *bacon, almond, celery, apple, parmesan, scallion, cranberry-dijon vinaigrette*
- BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage +5 / per order*
- SHAKSHOUKA *poached egg\*, pepper, roasted tomato, feta, sourdough*
- ROAST BEEF DIP *caramelized onion, gruyère, horseradish aioli, jus*



## PLATED MENU

\$120 / PERSON

FOR PARTIES OF 10-14  
SEATED IN THE WINE ROOM

FOR PARTIES UP TO 26  
SEATED IN THE LOFT

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A 3% administration fee and 22% service charge will be applied to the final bill. These charges will be retained by the company.

### SELECT THREE APPETIZERS *(shared with the table)*

MEAT & CHEESE BOARD

ROTATING FLATBREAD

BAKED BRIE

CRAB CAKES | +\$8 per person

STUFFED MUSHROOMS

ROASTED KABOCHA SQUASH (V)

GORGONZOLA DATES

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

SLIDERS: *roast beef avocado italian*

### CHOOSE ONE SOUP AND ONE SALAD: *(guests select soup or salad during service)*

PURPLE CHOPPED

SAN MARZANO TOMATO SOUP

CAESAR SALAD

CLAM CHOWDER

### SELECT FIVE ENTREES: *(guests select during service)*

WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggiano*

INCLUDE PASTA ADDER OPTIONS:

*grilled steak | grilled chicken / grilled prawns*

PRAWN MAFALDINE *roasted red pepper sauce, smoked paprika, parmigiano-reggiano, basil*

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

STEAK FRITES *wagyu, chimichurri, garlic aioli*

DUCK CASSOULET *linguicia sausage, duck confit, white bean*

PAN SEARED STEELHEAD *delicata squash, mushroom, kale, celery root purée*

ROASTED CAULIFLOWER (V) *wild rice, shitake, green garbanzo, swiss chard, hazelnut romesco, hot honey*

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

MINI LEMON TARTS

MINI CREME BRULEE

RASPBERRY SORBET

CARAMELS

GINGER APPLE CRISP *with cinnamon ice cream*



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WOODINVILLE

## SEATED FAMILY-STYLE BRUNCH

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

### SEATED FAMILY STYLE \$45 / 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*

*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 22%  
service charge will be applied to the  
final bill. These charges will be retained  
by the company.*

### SELECT THREE APPETIZERS: *(additional appetizers for \$10 per person)*

- MEAT & CHEESE BOARD
- HOUSE-CUT FRIES (V)
- SPICY PRAWNS
- MEZZE SPREAD DUO (V)
- GORGONZOLA DATES
- PURPLE CHOPPED SALAD
- ROASTED DELICATA SQUASH (V)
- CLASSIC CAESAR

### CHOOSE THREE ENTREES

- AVOCADO TOAST
- DRUNKEN SHORT RIB HASH
- VEGGIE SCRAMBLE
- BANANA FOSTERS FRENCH TOAST
- VODKA FUSILLI PASTA

### TWO SIDES

- CRISPY BREAKFAST POTATOES
- SEASONAL FRUIT

### DESSERT DUO: CHOOSE TWO

- MINI CRÈME BRÛLÉE
- RASPBERRY SORBET
- MINI TARTS
- GINGER APPLE CRISP *with cinnamon ice cream*
- SEA SALT CARAMELS



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*

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

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service charge will be applied to  
the final bill. These charges will  
be retained by the company.*

CHOOSE THREE APPETIZERS

- MEAT & CHEESE BOARD
- CHEF'S ROTATING FLATBREAD
- BAKED BRIE
- MINI CRAB CAKES | +\$8 per person
- STUFFED MUSHROOMS
- ROASTED KABOCHA SQUASH
- TWO SPREADS, FLATBREAD AND VEGETABLES
- SALMON CUCUMBER CUPS
- CEVICHE SHOOTER
- CRANBERRY CHICKEN WRAP
- SPICY PRAWNS
- MEATBALLS *italian* *vegan*
- BRUSCHETTA: *avocado (v)* *olive & goat cheese* *prosciutto* *steak*
- SLIDERS: *roast beef* *italian* *avocado*

DESSERT ADDITIONS

- MINI CRÈME BRÛLÉE
- RASPBERRY SORBET (V)
- MINI LEMON TARTS
- GINGER APPLE CRISP
- SEA SALT CARAMELS



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## SEATED FAMILY-STYLE DINNER

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

### 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*

*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 22%  
service charge will be applied to the  
final bill. These charges will be retained  
by the company.*

### CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD  
ROTATING FLATBREAD  
CRAB CAKES | +\$8 per person  
SPICY PRAWNS  
STUFFED MUSHROOMS  
CEVICHE SHOOTER  
SPREAD DUO FLATBREAD & CRUDITE  
MEATBALLS *italian vegan*  
BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*  
SLIDERS *roast beef italian avocado*

### CHOOSE ONE SALAD

PURPLE CHOPPED  
CAESAR SALAD

### CHOOSE THREE ENTREES

VODKA PASTA (vegan upon request)  
CHICKEN MARSALA  
GRILLED STEAK  
ROASTED CAULIFLOWER (V)  
SEARED STEELHEAD

### CHOOSE TWO SIDES

CRISPY MARBLE POTATOES  
ROASTED SEASONAL VEG  
WHIPPED POTATOES

### DESSERT DUO: CHOOSE TWO

MINI CRÈME BRÛLÉE  
RASPBERRY SORBET (V)  
MINI LEMON TARTS  
GINGER APPLE CRISP  
SEA SALT CARAMELS



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

PLATED BRUNCH

\$45 / PERSON

FOR PARTIES UP TO 10-26 SEATED IN THE WINE ROOM OR 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 22% service charge will be applied to the final bill. These charges will be retained by the company.

CHOOSE THREE FAMILY STYLE APPETIZERS

- FRUIT PLATTER
- MINI AVOCADO TOAST
- BREAKFAST BOARD
- BAKED BRIE
- ROASTED DELICATA SQUASH
- CHOPPED SALAD
- CAESAR SALAD

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
- WHITE MISO ALFREDO

ADD PASTA ADDER OPTIONS:

*grilled steak +12 | grilled chicken +7 / grilled prawns +9 | lobster +12*

CRAB BENEDICT +10