

# PURPLE PATCH DAILY SPECIALS

(scroll to next page for dinner menu)

## BEVERAGES

☒ PARUPARO 12 ☒

12oz cocktail

caravedo acholado pisco / house calamansi sour  
pineapple + lime juice

☒ SNOW PANTS 7 ☒

12oz beer can

winter seasonal oatmeal stout ; 8.5% abv  
[from Union Craft Brewing—Baltimore, MD]

☒ BRANDY SLUSH 12 ☒

16oz frozen cocktail

brandy + bourbon / orange + lemon + lime  
orange spice + black tea / calamansi honey

## STARTERS

☒ ARROZ CALDO (gf) 7 ☒

Filipino rice soup

chicken, ginger, scallions, saffron & toasted garlic

☒ GRILLED RIBEYE SKEWERS WITH ATCHARA PAPAYA SALAD (gf) 12 ☒

[from The Butcher's Market Mt. Pleasant—Washington, DC]

## DESSERT

[ADD ICE CREAM SCOOP: Ube, Macapuno, or Vanilla +\$1]

☒ FRITZIE'S UBE PAN DE SAL W/ CHEESE 10 ☒

sweet purple yam flavored Filipino brioche bread stuffed with cheese  
[from Fritzie's Bake Shop—Bergenfield, NJ]

☒ GWENIE'S UBE CHEESECAKE 10 ☒

nilla wafers & coconut crust  
[from Gwenie's Pastries—Rockville, MD]

☒ GWENIE'S UBE PIE 9 ☒

graham cracker crust  
[from Gwenie's Pastries—Rockville, MD]

## ENTRÉES

☒ BULALO (gf) 20 ☒

Filipino beef marrow soup

beef, Chinese cabbage, potatoes & corn soup served with a side of jasmine rice

☒ COCONUT-BRAISED SHORT RIB ADOBO 26 ☒

coconut milk, soy sauce, fried garlic, bay leaf, apple cider vinegar,  
served with fingerling potatoes, sauteed bok choy and a side of jasmine rice

☒ FRIED RAINBOW CAULIFLOWER ADOBO (vg v) 16 ☒

rainbow cauliflower, coconut milk, soy sauce, fried garlic, bay leaf, vinegar,  
served with fingerling potatoes and a side of jasmine rice

☒ FILIPINO SPAGHETTI 15 ☒

beef hot dogs, ground beef, banana ketchup, garlic, onion, tomato & parmesan cheese

☒ FRIED CRAB CAKE SANDWICH 17 ☒

with lettuce, tomato & dijonette sauce on brioche bun with choice of side  
[CHOICE OF: French Fries, House Salad or Jasmine Rice]

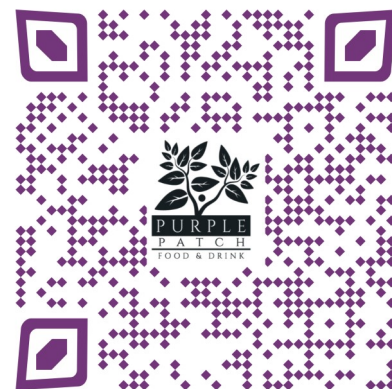


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DAILY  
**DINNER**

10 AM - 9PM



## YUMMY STARTERS & SHAREABLES

<b>MAMA ALICE'S LUMPIA</b> fried spring rolls with beef & pork with banana ketchup & spicy vinegar ADD: 1 lumpia (\$1.60)	8	<b>PURPLE PATCH SLIDERS (VG*)</b> grilled 1.5oz beef patties on brioche buns (3) topped with banana ketchup & atchara papaya salad SUBSTITUTE: *shiitake mushrooms	10
<b>LECHON KAWALI (GF*)</b> crispy fried braised pork belly & shoulder served with *mang tomas sauce	9	<b>BRUSSELS SPROUTS (GF* VG* V*)</b> fried brussels sprouts with smoked bacon, chives & parmesan	10
<b>PORK SKEWERS</b> grilled skewers of sweet marinated pork (2), served with atchara papaya salad	8	<b>CRISPY EGGPLANT (VG V*)</b> fried eggplant with spicy vinegar (8)	10
<b>SPICY CALAMANSI CHICKEN SKEWERS</b> grilled skewers with sweet & spicy calamansi sauce (2), served with atchara papaya salad	8	<b>BABY RED BEET &amp; HEIRLOOM TOMATO SALAD (GF VG V)</b> roasted chilled beets, heirloom tomato, arugula & red wine vinaigrette	8
<b>PURPLE PATCH CHICKEN WINGS</b> served with garlic aioli & side salad; 8 wings per order - FRIED SPICY ADOBO WINGS (spicy; with atchara papaya salad) - FRIED CALAMANSI WINGS (sweet & spicy; with atchara papaya salad) - GRILLED WHITE MISO WINGS (mild; with cucumber salad)	12	<b>BABY ARUGULA SALAD (GF VG V*)</b> baby arugula, shallots & shaved gruyere dressed with lemon vinaigrette	8
<b>ADOBO RADICCHIO WRAPS</b> adobo braised chicken breast wrapped in radicchio topped with atchara papaya salad & banana ketchup	8	<b>MISO CAESAR (VG)</b> romaine lettuce with chopped kale, hardboiled egg yolk & parmesan dressed with white miso dressing ADD: chicken (\$4), shrimp (\$6)	8
		<b>HOUSE SALAD (GF VG V)</b> mesclun greens with cherry tomatoes & red onions, with lemon vinaigrette ADD: chicken (\$4), shrimp (\$6)	7

## SIDES

**MACARONI GRATINÉE (VG)** 10  
with béchamel, gruyere & bread crumbs  
ADD: bacon, shiitake mushrooms (\$2) or longanisa (\$4)

**ATCHARA PAPAYA SALAD (GF VG V)** 6  
papaya, carrots, red pepper, ginger, garlic, raisins & sweet vinaigrette

**FRENCH FRIES (GF VG V)** 5

**ROASTED BABY VEGETABLES (GF VG V\*)** 8

**SAUTÉED SHIITAKE MUSHROOMS & GREEN BEANS (GF VG V\*)** 9

**GARLIC FRIED RICE (GF VG V)** 4

**JASMINE RICE (GF VG V)** 3

## SEAFOOD

**RED SNAPPER RELLENONG** 28  
broiled red snapper filet topped jumbo lump crab, buerre blanc sauce, tomatoes & onions, served with jasmine rice & house salad

**ESCABECHE (GF WITHOUT SAUCE)** 25  
whole fried 1lb red snapper, sweet red & green pepper in a ginger soy sauce, served with jasmine rice

**GINATAANG ALIMASAG & SPINACH (GF)** 22  
lump crab meat with spinach & chili peppers in coconut milk broth stewed with ginger & onion, served with jasmine rice

**GINATAANG HIPON & KALE (GF)** 20  
sautéed shrimp with kale in coconut milk broth stewed with ginger & onion, served with jasmine rice

**GINISANG HIPON (GF)** 20  
sautéed shrimp with green beans, garlic, onion, chilies & fish sauce, served with jasmine rice

**ALIMASAG FRIED RICE** 17  
jasmine rice sautéed with soy sauce, garlic & jumbo lump crab meat  
ADD: fried egg (\$2)

## BEEF

**FILIPINO BISTEK** 18  
hanger steak marinated in soy sauce & lime juice, sautéed with onions, served with roasted potatoes, crispy onion rings & jasmine rice

**STEAK FRITES (GF)** 17  
7oz grilled hanger steak topped with bordelaise sauce, served with fries

**THE BUTCHER'S MARKET "44 FARMS" RIBEYE STEAK (GF)** 34  
14oz 100% black angus beef [44 Farms; Cameron, TX], served with mashed potatoes & roasted baby vegetables

**THE BUTCHER'S MARKET TRIPLE-CHEESE SMASH BURGER (GF\*)** 18  
dry-aged ground beef, american cheese x3, "special" sauce, white onion, dill pickles, served on a potato bun with french fries

**GRILLED HAMBURGER ON BRIOCHE BUN** 15  
7oz grilled beef patty, topped with lettuce, red onion, tomato, & sweet pickle on a brioche bun, served with fries  
ADD: american or gruyere (\$1) smoked bacon, atchara papaya salad or fried egg (\$2)

## PORK

**PORK SINIGANG (GF)** 16  
traditional Filipino soup of braised pork, lemon broth, potato, green beans & spinach, served with jasmine rice

**GINGER PORK BELLY** 24  
braised pork belly marinated in ginger & soy sauce, served over pancit canton with baby bok choy

**SIZZLING SISIG (GF\*)** 18  
pork belly & shoulder sautéed with onion, lemon juice, chili peppers, topped with a fried egg, served with jasmine rice

**SISIG BURRITO** 18  
our sisig with cheese in a flour tortilla, served with fries

**PORK BELLY ADOBO** 18  
pork belly braised in soy sauce, vinegar, garlic & bay leaves, served with potatoes, bok choy & jasmine rice

**BAGOONG FRIED RICE WITH LONGANISA (GF)** 15  
fried jasmine rice with garlic, bagoong (shrimp paste) & longanisa (Filipino sausage)  
ADD: fried egg (\$2)

**TOCINO WITH GARLIC FRIED RICE** 16  
grilled marinated pork served with garlic fried rice, atchara papaya salad & house salad

**GRILLED PORK SANDWICH** 15  
tocino (grilled sweet pork) with atchara papaya salad & tomatoes on brioche bun, served with fries

**BICOL EXPRESS (GF)** 17  
pork belly & shoulder sautéed with bagoong (shrimp paste), garlic & chili peppers in a coconut milk broth stewed with ginger & onion, served with jasmine rice

## CHICKEN

**CHICKEN ADOBO** 16  
braised chicken thighs in soy sauce, vinegar, garlic & bay leaves, served with potatoes, bok choy & jasmine rice

**SPICY ADOBO FRIED CHICKEN ENTRÉE** 19  
fried boneless chicken thighs marinated in soy, vinegar, chili peppers, garlic, bay leaves & black peppercorn, served over spicy adobo rice with house salad

**SPICY ADOBO FRIED CHICKEN SANDWICH** 16  
fried boneless spicy adobo chicken on brioche, topped with a fried egg, lettuce, tomato & red onion, served with fries

## VEGETABLES

**LAING (GF VG V)** 12  
taro leaves stewed in coconut milk, onions, ginger, garlic, chili peppers & mangoes, served with jasmine rice

**EGGPLANT ADOBO IN COCONUT MILK (VG V\*)** 16  
fried eggplant in vegetarian adobo sauce with coconut milk, soy sauce, vinegar & toasted garlic, served with jasmine rice

**GINATAANG BUTTERNUT SQUASH & GREEN BEANS (GF VG V)** 16  
butternut squash & green beans in a coconut milk broth stewed with ginger & onion, served with jasmine rice

**CALAMANSI TOKWA (VG V)** 17  
fried tofu with calamansi sauce over pineapple fried rice

**PANCIT CANTON (VG)** 14  
thick flour noodles, soy sauce, carrot, celery, snow peas, cabbage, green beans, ginger, onion & coconut milk

**PANCIT BIHON (GF\* VG V)** 14  
thin rice noodles, soy sauce, carrot, celery, snow peas, cabbage & green beans

ADD TO ANY VEGETABLE DISH:  
shrimp (\$6), chicken (\$4), pork (\$4), shiitake mushrooms (\$3), or bok choy (\$2)

[GF: GLUTEN FREE / VG: VEGETARIAN / V: VEGAN]

## FAMILY-STYLE

**PANCIT MAHAL ("LOVE NOODLES") 25**  
thick flour noodles & thin rice noodles sautéed with soy sauce, chicken adobo, crispy lechon kawali, shrimp, bok choy & shiitake mushrooms