



WELCOME TO PURPLE PATCH

10AM - 3PM | 4PM - 9PM
DAILY

DEAR PURPLE PATCH GUESTS



A **20% SERVICE CHARGE**

IS INCLUDED ON EACH TABLE REGARDLESS OF PARTY SIZE. THIS SERVICE CHARGE IS SHARED WITH ALL STAFF. THE RESTAURANT DOES NOT KEEP ANY PORTION OF THIS TO PAY WAGES. OUR RESTAURANT HAS ADOPTED A "WHOLE TEAM CONCEPT". THERE ARE NO EMPLOYEES WHO MAKE LESS THAN THE MINIMUM WAGE BEFORE ANY ADDITIONAL GRATUITIES.

OUR SEATING IS OPEN FOR LIMITED ONLINE RESERVATIONS & WALK-INS ARE ALWAYS WELCOME!

WE REQUIRE **1 NAME & PHONE NUMBER** FROM YOUR PARTY

PLEASE REMEMBER TO VISIT OUR **MARKET UPSTAIRS** IN **OUR RESTAURANT** WHILE YOU ARE WAITING OR AFTER YOUR MEAL.



THANK YOU, PURPLE PATCH



PURPLE PATCH

SEASONAL SPECIALS

BICOL EXPRESS PORK RIBS

\$25

braised pork ribs in coconut milk, bagoong, ginger, onions, & chili peppers, served with bok choy & jasmine rice

GINATAANG KABUTE

\$24

maitake, shiitake, and trumpet mushrooms stewed in coconut milk, ginger, onion, & kale, served with jasmine rice

CRAB FAT PANCIT CANTON

\$25

flour noodles, fried pork, habanero, coconut milk, crab fat, garlic, tomatoes, onion, ginger, & parmesan cheese



Gimlets for Green Month
Featuring McClintock Distilling!



LIME ON MY HONEY & MY HONEY ON MY LIME

McClintock Gardener's Gin / ginger-calamansi syrup / lime

\$15



STARTERS & SHAREABLES

MAMA ALICE'S LUMPIA

\$10

Five fried spring rolls with beef, pork, carrots and scallions served with banana ketchup & spicy vinegar

ADD: 1 Lumpia (\$2)

LECHON KAWALI

\$10

Crispy fried braised pork belly & shoulder served with mang tomas sauce

ARROZ CALDO

\$7

Filipino rice soup with chicken, ginger, scallions, saffron & toasted garlic

ADD: Fried Egg (\$2)

ADOBO RADICCHIO WRAPS

\$10

Pulled adobo braised chicken wrapped in radicchio leaves topped with atchara papaya salad & banana ketchup

PURPLE PATCH GRILLED SKEWERS [2/ORDER]

- **Sweet Pork & Banana Ketchup**

\$10

- **Spicy Calamansi Chicken**

\$10

- **Savory Ribeye**

\$12

PURPLE PATCH CHICKEN WINGS

\$14

8 wings per order served with garlic aioli

- **Fried Spicy Adobo Wings (spicy)**

- **Fried Calamansi Wings (sweet & spicy)**

- **Grilled White Miso Wings (mild)**

PURPLE PATCH SLIDERS (VG*) [3/ORDER]

\$10

Choice of protein on mini pan de sal buns topped with banana ketchup & atchara papaya salad


Pulled chicken adobo or Beef or Shiitake mushrooms

ADD: 1 Slider (\$3.25)

SHORT RIB ADOBO SLIDERS

\$12

coconut-braised pulled beef short rib on pandesal buns with gruyere & chopped atchara papaya salad





PANDESAL

\$10

Filipino sweet rolls served warm, choice of pandan honey butter with cheddar cheese or ube with american cheese

BRUSSEL SPROUTS (GF* VG* V*)

\$10

Fried brussel sprouts with smoked bacon, parmesan & chives

CRISPY EGGPLANT (VG* V*)

\$10

Fried eggplant with spicy vinegar

TOKWA (VG* V*)

\$8

Fried tofu with choice of sweet & spicy calamansi sauce or spicy adobo sauce

ADOBO FRIED POTATOES

\$8

fried potatoes tossed in your choice of spicy adobo sauce or white adobo sauce with coconut milk, served with garlic aioli

MACARONI GRATINEE (VG*)

\$10

With gruyere cheese, topped with bread crumbs

ADD: Bacon, Shiitake Mushrooms, Longanisa or Tocino (\$4)

SAUTEED VEGETABLES (GF* VG* V*)

Choice of vegetables sauteed with thyme & rosemary

- SEASONAL CARROTS & ZUCCHINI

\$8

- SHIITAKE MUSHROOMS & GREEN BEANS

\$9





SALADS

SINKAMAS SALAD (GF* VG* V*)

\$12

Jicama salad with red onions, mango and micro cilantro with a calamansi vinaigrette dressing

ATCHARA PAPAYA SALAD (GF* VG* V*)

\$8

Green papaya, carrots, red & green bell pepper, ginger, garlic, onion, golden raisins & sweet vinaigrette

BABY ARUGULA SALAD (GF* VG* V*)

\$8

Baby arugula, shallots, shaved gruyere & lemon vinaigrette

MISO CAESAR (VG*)

\$8

Romaine lettuce with chopped kale, hardboiled egg yolk & parmesan with white miso dressing

CRISPY BISTEK SALAD

\$18

Fried sirloin steak marinated in soy sauce & lime juice served over mesclun greens with cherry tomatoes & red onions with lemon vinaigrette

FILIPINO FRUIT SALAD

\$10

Nata de coco, papaya, peaches, cherries, grapes, oranges, sweetened condensed milk & cream cheese

HOUSE SALAD (GF* VG* V*)

\$7

Mesclun greens with cherry tomatoes & red onions with lemon vinaigrette

ADD PROTEIN TO ANY SALAD:

CHICKEN (contains soy) - \$6 - FRIED TOFU - \$6 - SHRIMP (\$8)





DAILY DINNER

10AM - 3PM AND 4PM - 9:30PM

Substitute Jasmine Rice with Garlic Fried Rice for any dish: \$1

CHICKEN

CHICKEN ADOBO

\$18

Braised bone-in chicken thighs in soy sauce, vinegar, black peppercorn, garlic & bay leaf, served with potatoes, bok choy & jasmine rice

SPICY ADOBO FRIED CHICKEN ENTREE

\$24

Fried boneless chicken thighs marinated in soy, vinegar, chili peppers, garlic, bay leaves & black peppercorn, served over spicy adobo rice with house salad & atchara papaya salad

SPICY ADOBO FRIED CHICKEN SANDWICH

\$16

Fried boneless spicy adobo chicken thigh on pan de sal bun, topped with lettuce, tomato, onion & a fried egg, served with french fries

COCONUT CURRY CHICKEN

\$18

braised chicken in coconut milk, curry, carrots, onion, chili peppers, ginger and patis (fish sauce) served with side of jasmine rice

FAMILY-STYLE PANCIT MAHAL ("LOVE NOODLES")

\$35

Flour noodles & rice noodles sauteed with soy sauce, chicken adobo, lechon kawali, shrimp, bok choy, shiitake mushrooms, carrots, celery & onions

Serves 2 - 3 Guests

Contains:

~soy & gluten
~pork
~shellfish



BEEF ETC.

25 OZ BONE-IN SHORT RIB BISTEK

\$35

Short rib marinated in soy sauce & lime juice, sautéed with onions, served with roasted potatoes, house salad & jasmine rice

FILIPINO BISTEK

\$22

Sirloin steak marinated in soy sauce & lime juice, sautéed with onions, served with roasted potatoes, house salad & jasmine rice

STEAK FRITES (GF*)

\$26

Grilled sirloin steak topped with bordelaise sauce & served with fries

"CREEKSTONE FARMS" RIBEYE STEAK

\$34

14oz 100% black angus beef [Creekstone Farms, Kansas City, KS] topped with demi-glace, served with mashed potatoes & roasted baby vegetables

COCONUT-BRAISED SHORT RIB ADOBO

\$26

Short rib braised in coconut milk, soy sauce, fried garlic, bay leaf & apple cider vinegar, served with sautéed bok choy, fingerling potatoes & jasmine rice

COCONUT-BRAISED LAMB SHANK ADOBO

\$35

Lamb shank braised in coconut milk, soy sauce, fried garlic, bay leaf & apple cider vinegar, served with sautéed bok choy, fingerling potatoes & jasmine rice

GRILLED HAMBURGER ON PAN DE SAL BUN

\$16

7oz grilled beef patty, topped with lettuce, red onion, tomato, & sweet pickle on pan de sal bun, served with fries

ADD: American or Gruyere (\$1)

ADD: Smoked bacon, atchara papaya salad or fried egg (\$2)

FILIPINO SPAGHETTI

\$16

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



SEAFOOD

RED SNAPPER RELLENO

\$34

Broiled red snapper filet with panko, lump crab, tomatoes, onions, scallions & buerre blanc sauce, served with house salad & jasmine rice

FRIED RED SNAPPER [ESCABECHE] (GF*)

\$29

Whole fried 1lb red snapper with red & green bell pepper in ginger-tamari sauce, served with a side of Filipino tomato salad & jasmine rice

ALIMASAG FRIED RICE

\$18

Jasmine rice sauteed with garlic, onions, soy sauce & lump crab

ADD: Fried Egg (\$2)

GINATAANG ALIMASAG & SPINACH (GF*)

\$26

Lump crab meat with spinach & chili peppers in coconut milk broth stewed with ginger & onion, served with jasmine rice

GINATAANG HIPON & KALE (GF*)

\$23

Sauteed shrimp with kale in coconut milk broth stewed with ginger & onion, served with jasmine rice

GINISANG HIPON (GF*)

\$23

Sauteed shrimp with green beans, garlic, onion, chili peppers & fish sauce, served with jasmine rice

SINIGANG NA HIPON (GF*)

\$25

Traditional Filipino soup of head on shrimp, lemon broth, potato, green beans, spinach, bok choy, & watermelon radish, served with jasmine rice



VEGETABLES

Add to any vegetable dish:

shrimp (\$8), pulled chicken adobo (\$6), pork (\$6), shiitake mushrooms (\$5), fried tofu (\$6), or bok choy (\$4)

LAING (GF*, VG*, V*)

\$15

Taro leaves stewed in coconut milk, onion, ginger, garlic, chili peppers & mango, 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

VEGETARIAN ADOBO IN COCONUT MILK (VG*, V*)

\$16

Choice of vegetable in adobo sauce with coconut milk, soy sauce, vinegar & toasted garlic, served with roasted baby potatoes & jasmine rice

Fried Eggplant OR Fried Cauliflower

MUSHROOM ADOBO IN COCONUT MILK (VG*, V*)

\$24

oyster, trumpet, & shiitake mushrooms in adobo sauce with coconut milk, soy sauce, vinegar & toasted garlic, served with bok choy, seasonal carrots, & jasmine rice

PANCIT CANTON (VG*, V*)

\$15

Thick flour noodles sauteed with carrot, celery, onion, ginger, snow peas, cabbage, green beans, soy sauce & coconut milk

PANCIT BIHON (GF*, VG*, V*)

\$15

Thin rice noodles sauteed with carrot, celery, onion, garlic, snow peas, cabbage, green beans & soy sauce

CALAMANSI TOKWA ENTREE (VG*, V*)

\$18

Fried tokwa (tofu) with sweet & spicy calamansi sauce served over pineapple fried rice with carrot & onion





PORK SINIGANG (GF*) **\$17**

Traditional Filipino soup of braised pork shoulder, lemon broth, potato, green beans, spinach, bok choy & watermelon radish, served with jasmine rice

SIZZLING SISIG (GF*) **\$18**

Pork belly & shoulder sauteed with soy sauce aioli, lemon juice, onions & chili peppers, topped with a raw egg on a sizzling platter, served with jasmine rice

SISIG BURRITO **\$18**

Our sisig with american cheese in a flour tortilla, served with fries

TOCINO WITH GARLIC FRIED RICE **\$17**

Grilled sweet pork marinated in soy sauce, pineapple & annatto, served with garlic fried rice, atchara papaya salad & house salad

GRILLED PORK SANDWICH **\$16**

Tocino (grilled sweet pork) with atchara papaya salad on pan de sal bun, served with fries

GINGER PORK BELLY **\$24**

Braised pork belly marinated in ginger & soy sauce, served over pancit canton with baby bok choy

PORK ADOBO **\$18**

Braised pork shoulder in soy sauce, vinegar, black peppercorn, garlic & bay leaf, served with potatoes, bok choy & jasmine rice

BICOL EXPRESS (GF*) **\$18**

Pork belly & shoulder sauteed with bagoong (shrimp paste), garlic & chili peppers in a coconut milk broth stewed with ginger & onion, served with jasmine rice

BAGOONG FRIED RICE WITH LONGANISA (GF*) **\$15**

Jasmine rice fried with bagoong (shrimp paste), garlic, longanisa (Filipino sweet pork sausage), carrots & onions

ADD: Fried Egg (\$2)

DINNER SIDES

TOCINO

\$8

Grilled sweet pork marinated in soy sauce, pineapple & annatto

SINIGANG BROTH (GF*)

\$4

Cup of traditional Filipino lemon & pork broth

GARLIC FRIED RICE (GF* VG* V*)

\$4

JASMINE RICE (GF* VG* V*)

\$3

FRENCH FRIES (GF* VG* V*)

\$5

Substitute Jasmine Rice with Garlic Fried Rice for any dish: \$1

[GF: Gluten free | VG: Vegetarian | V: Vegan]

Please inform us if you have any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, or shellfish may increase your risk of food borne illness.

