



434 Main Street
Park City, Utah
www.purplesageparkcity.com

Starters

Warm Housemade Potato Chips★
Topped with pepper jack, crumbled blue cheese, and green onions \$18

Chicken Tamale Pancakes★
Pulled chicken in cider BBQ sauce on tamale pancakes, with avocado salsa and cilantro crème \$20

Blue Cheese Fondue
Fresh pears, pretzel bread, spiced pecans and Port syrup \$28
Add Beef tips \$12
Add House Sausage \$11

**Purple Sage
Charcuterie Board**
Nightly selection of meats and sausages with local cheeses and traditional fixin's \$42

Green Chile Pork Stew
Tender pieces of pork cooked with green chilies topped with pepper jack cheese, and served with warm flour tortillas \$22

Purple Sage Salad★
Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette \$16

Iceberg Wedge★
Crispy applewood smoked bacon, grated blue cheese, tomato, and chili ranch dressing on iceberg lettuce \$17

Pear and Arugula★
Fresh pears, house smoked almonds, Gold Creek Fasiago cheese, tossed with arugula and a pomegranate vinaigrette \$18

Honey Braised Beet★
Mixed greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets \$18

Sides

Green Chili Macaroni'n'Cheese \$10
Rosemary and Sage Fries★ \$9
Honey Braised baby carrots ★ \$8
Gold Creek Smoked Cheddar
whipped Yukon Gold potatoes★ \$12
Housemade Pickles★ \$6
Poblano and Parmesan
Heirloom Grits★ \$9
Fried Pork Belly and Brussels
Sprouts★ \$16

Entrees

Purple Sage Meatloaf
Our house specialty; grilled veal meatloaf with hints of poblano peppers and pine nuts, topped with sweet tomato chili sauce, served with whipped Yukon Gold potatoes and fried Brussels sprouts \$42

Butternut Squash Ravioli
House made ravioli filled with butternut squash, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter and Gold Creek parmesan cheese \$38

Grilled Mexican White Shrimp★
Served on golden griddled polenta cakes and a chipotle creamed leek sauce \$40

Sugar and Chili Cured Duck
Seared, roasted Mapleleaf Farms duck breast and confit of duck leg on green chili mac'n'cheese with sautéed snap peas \$58

Utah Trout
Cornmeal encrusted pan-fried trout served with fingerling potato and bacon hash, green beans, and caramelized serrano pan butter \$45

Chicken Fried Chicken
Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and sautéed green beans \$36

Grilled Salmon★
Grilled organic salmon filet on parmesan and poblano heirloom corn grits with baby arugula, corn nage and red chile oil \$52

Braised Buffalo Short Rib★
Slow cooked buffalo short rib on a cauliflower puree with honey braised baby carrots and a charred tomato vinaigrette \$65

**Purple Sage Signature Steak
and Herb Fries★**
Daily selection of fresh beef topped with chimichurri whipped goat cheese and served with rosemary, sage fries Market Price

★ = Gluten Free!

20% Gratuity may be added on parties of 6 or larger

A \$5 split charge will be added to split entrees

+*Thoroughly cooking food of animal origins such as: poultry, egg, beef, lamb, fish, or shellfish, will reduce the risk of food borne illness. For further information contact your local health provider.*

Purple Sage Specialty Cocktails

Purple Sage Martini

Absolut *Mandrin*, Hypnotiq, splash of cranberry juice served chilled up \$14

Tequila Sage Crush

Cimarron Reposado and agave simple syrup with fresh sage, lemon juice \$16

Lavender Garden

Empress 1908 gin, basil simple syrup, cucumber, lime juice, lavender bitters \$18

High West Smash

High West Bourbon, house-made mint infused limonada \$18

My Wife's Mule

Five Wives Vodka, ginger beer, and fresh lime juice in a copper mug \$15

Wines by the Glass

Roederer Brut Sonoma California \$12

Merryvale Chardonnay Carneros California \$20

Dutton Goldfield Chardonnay Russian River, California \$13

Duckhorn Sauvignon Blanc North Coast California \$15

Lange Pinot Gris Willamette Valley, Oregon \$12

Bucklin Rose Sonoma County, California \$11

Carol Shelton *Coquille Blanc* Paso Robles California \$12

Hall Cabernet Sauvignon Napa Valley, California \$26

Brady Cabernet Sauvignon Paso Robles, California \$15

Andrew Murray Syrah Santa Ynez Valley, California \$11

Domaine Serene *Yamhill* Pinot Noir Willamette Valley, Oregon \$28

Scar of the Sea *SLO* Pinot Noir Santa Maria, California \$13

Segeshio *Sonoma* Zinfandel Sonoma Valley, California \$11

Beer

Lagunitas *Little Sumpin 'Sumpin'* (7.5%) Petaluma, California \$8

Big Sky *Moose Drool Brown Ale* (5.0%) Missoula, Montana \$6

Deschutes *Black Butte Porter* (5.2%) Bend, Oregon \$7

Athletic *Upside Dawn* (Non-Alcoholic) Stanford, Connecticut \$6

RoHa *Back Porch Pale Ale* (5%) Salt Lake City, Utah \$7

Salt Flats *Slipstream Double IPA* (9.5%) Salt Lake City, Utah \$7

Level Crossing *Dallas Alice* (6.2%) Salt Lake City, Utah \$7

Uinta *801 Pilsner* (5%) Salt Lake City, Utah \$6

Epic *Peach Cream Ale* (5%) Salt Lake City, Utah \$6

Squatters *Juicy Imperial IPA* (7.8%) Salt Lake City, Utah \$7

Vernal Brewing *Mama's Milk Stout* (8.5%) Vernal, Utah \$7

Non Alcoholic Beverages

Jones Sodas \$6

Root Beer

Cream Soda

Orange Cream

Coke

Sprite

Ginger Ale

Diet Coke

Sparkling Limonada \$4

Iced Tea \$4

Coffee, Decaf, Hot Tea \$4

Voss \$8

Topo Chico 12oz \$6

Topo Chico 25oz \$12