



Purple Sage

434 Main Street
Park City, Utah
435-655-9505

www.purplesageparkcity.com

Starters

Warm Housemade Potato Chips★

Topped with pepper jack, crumbled blue cheese, and green onions \$17

Chicken Tamale Pancakes★

Pulled chicken in cider BBQ sauce on a tamale pancakes, with avocado salsa and cilantro crème \$18

Green Chile Queso★

New Mexico green chiles, fresh cilantro and onion in house made queso with blue corn tortilla chips \$18

Purple Sage

Charcuterie Board

Nightly selection of house made meats and sausages with local cheeses and traditional fixin's \$35

Green Chile Pork Stew

Tender pieces of pork cooked with green chilies topped with pepper jack cheese, and served with warm flour tortillas \$20

Salads

Purple Sage Steak Salad★

Grilled Flat Iron steak on mixed field greens, with buttermilk blue cheese, spicy pecans, marinated grilled red onions and a balsamic vinaigrette \$28

Salmon Salad★

Grilled Atlantic salmon with mixed greens, avocado, sweet peppers, jicama, pumpkin seeds and a cilantro lime and green chile vinaigrette \$36

Iceberg Wedge★

Crispy applewood smoked bacon, grated Pointe Reyes blue cheese, and chili ranch dressing on iceberg lettuce \$15

Pear and Arugula★

Fresh pears, house smoked almonds, Gold Creek Fasiago cheese, tossed with arugula and a pomegranate vinaigrette \$16

Honey Braised Beet★

Mixed greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets \$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 sauteed fried Brussels sprouts \$38

Butternut Squash Ravioli

House made ravioli filled with butternut squash, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter and parmesan cheese \$30

Grilled Mexican White Shrimp★

Served on golden griddled polenta cakes and a chipotle creamed leek sauce \$32

Sugar and Chili Cured Duck

Seared, roasted Mapleleaf Farms duck breast on green chili mac'n'cheese with sautéed snap peas \$40

Purple Sage Burger

Grilled half pound Wagyu hamburger on a brioche bun with smoked cheddar, housemade pickles, tomato, lettuce, grilled onions, chipotle mayo, and served with rosemary sage fries \$27

Chicken Fried Chicken

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and sautéed green beans \$29

Utah Trout

Cornmeal encrusted pan-fried trout served with herb whipped Yukon Gold potatoes, grilled asparagus, and caramelized serrano pan butter \$38

Braised Buffalo Short Rib★

Slow cooked buffalo short rib on a cauliflower puree with honey braised baby carrots and a charred tomato vinaigrette \$62

Purple Sage Signature Steak and Herb Fries★

Daily selection of fresh beef topped with chimichurri whipped goat cheese and served with rosemary, sage fries AQ

Sides

Green Chili Macaroni'n'Cheese \$10

Rosemary and Sage Fries★ \$7

Honey Braised baby carrots ★ \$7

Smoked Cheddar whipped

Yukon Gold potatoes★ \$10

Housemade Pickles★ \$5

Fried Pork Belly and Brussels Sprouts★ \$18

★ = 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 \$15

Tequila Sage Crush

Cimarron Reposado and agave simple syrup with fresh sage, lemon juice \$17

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

Morgan *Highland* Chardonnay Santa Lucia Highlands, California \$13

Duckhorn Sauvignon Blanc North Coast California \$15

Lange Pinot Gris Willamette Valley, Oregon \$11

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

Hall Cabernet Sauvignon Napa Valley, California \$26

Brady Cabernet Sauvignon Paso Robles, California \$15

Frank Family Cellars Zinfandel Sonoma Valley, California \$14

Andrew Murray *Tous les Jours* Syrah Santa Inez Valley, California \$11

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

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

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

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

Mocktails

Salty Miner

Grapefruit, Sea Salt and lime \$9

Desert Bloom

Prickly Pear, Pomegranate, agave and lavender bitters \$9

Jones Sodas \$6

Root Beer

Cream Soda

Orange Cream

Coke, Sprite, Ginger Ale, Diet Coke \$4

Sparkling Limonada \$5

Iced Tea \$4

Coffee, Decaf, Hot Tea \$4

Voss \$8

Topo Chico 12oz \$6

Saratoga Sparkling Water \$9