

Purple Patch Restaurant

3155 Mount Pleasant St NW Mt. Pleasant neighborhood of Washington D.C. 20010-2784 ·

+12022990022 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS & SMALL DISHES 15

Mama Alices' Lumpia

fried beef and pork spring rolls with banana ketchup dipping sauce (5 spring rolls per order)

AVAILABLE OPTIONS

\$8.00

Add 1 Lumpia: \$1.60

Add 2 Lumpia: \$3.20

Add 3 Lumpia: \$4.80

Add 4 Lumpia: \$6.40

Lechon Kawali

crispy fried braised pork belly & shoulder served with a side of mang tomas sauce (sauce contains gluten) and garnish of atchara papaya salad

\$9.00

Grilled Pork Skewers

two grilled skewers of sweet marinated pork garnished with atchara papaya salad

\$8.00

Spicy Calamansi Chicken Skewers

two grilled skewers with sweet & spicy calamansi sauce garnished with atchara papaya salad

\$8.00

Fried Spicy Chicken Adobo Wings

spicy adobo wings served with a side of garlic aioli & atchara papaya salad (8 wings per order)

\$12.00

Adobo Radicchio Wraps

radicchio wrapped pulled chicken adobo topped with atchara papaya salad & banana ketchup (3 per order)

\$8.00

Fried Calamansi Chicken Wings

sweet & spicy calamansi sauce w/ papaya salad (8)

\$12.00

Grilled White Miso Chicken Wings

sweet miso glaze with cucumber salad (8)

\$12.00

Purple Patch Sliders

grilled 1.5oz beef patties on brioche buns with papaya salad, banana ketchup & pickled radish (3) substitute shiitake mushrooms

\$10.00

Brussel Sprouts

sauteed brussel sprouts with smoked bacon, chive and parmesan cheese

\$10.00

Crispy Eggplant

crispy fried eggplant w/spicy vinegar

\$10.00

Baby Red Beet & Heirloom Tomato Salad

roasted chilled beets, baby heirloom tomato, arugula & red wine vinaigrette

\$8.00

Baby Arugula Salad **\$8.00**

baby arugula, shallots, shaved gruyere & lemon vinaigrette

Miso Caesar

AVAILABLE OPTIONS

romaine lettuce, kale, hardboiled egg yolk, parmesan & white miso dressing

\$8.00

chicken: \$4.00

House Salad

\$7.00

mesclun greens w/ cherry tomatos, shaved red onions & lemon vinaigrette

SIDES 7

Atchara Papaya Salad

\$6.00

papaya carrots red pepper ginger garlic raisins sweet vinaigrette

Sauteed Shiitake Mushrooms & Green Beans

\$9.00

Roasted Baby Vegetables

\$7.00

Macaroni Gratinee

AVAILABLE OPTIONS

with béchamel, gruyere, swiss & bread crumbs

\$10.00

Bacon: \$2.00

Shiitake mushrooms: \$2.00

French Fries

\$5.00

Jasmine Rice

\$3.00

Garlic Fried Rice

\$4.00

ENTREES & SHARED DISHES 28

Escabeche

\$25.00

whole fried 1lb red snapper, sweet red pepper & green pepper in a ginger soy sauce with jasmine rice

Ginataang Alimasag & Spinach

\$22.00

lump crab meat with spinach, birds eye chili, ginger and onion stewed in a coconut broth, served with jasmine rice

Ginataang Hipon & Kale

\$20.00

sauteed shrimp with kale, ginger & onion in a coconut broth served with jasmine rice

Ginisang Hipon

\$20.00

sautéed shrimp with long beans, garlic, onion & fish sauce served with jasmine rice

Alimasag Fried Rice

AVAILABLE OPTIONS

jasmine rice fried with garlic and jumbo lump crab meat

\$17.00

Fried Egg: \$2.00

Pancit Canton

flour noodles, carrots, celery, sugar snap peas, cabbage & long beans

AVAILABLE OPTIONS

- \$14.00
 - w/ Bok choy: \$15.00
 - w/ shiitake mushrooms: \$17.00
 - w/ Chicken: \$18.00
 - w/ Pork: \$18.00
 - w/ Shrimp: \$20.00
 - Bok choy: \$2.00
 - Shiitake: \$3.00
 - Chicken: \$4.00
 - Pork: \$4.00
 - Shrimp: \$6.00
-

Pancit Bihon

thin rice noodles, carrot, celery, sugar snap peas, cabbage & long beans choice of

AVAILABLE OPTIONS

- \$14.00
 - w/ Bok choy: \$15.00
 - w/ Shiitake Mushrooms: \$17.00
 - w/ Chicken: \$18.00
 - w/ Pork: \$18.00
 - w/ Shrimp: \$20.00
 - Bok Choy: \$2.00
 - Shiitake Mushrooms: \$3.00
 - Pork: \$4.00
 - Chicken: \$4.00
 - Shrimp: \$6.00
-

Laing

taro leaves stewed in coconut milk, onions ginger, garlic, hot chili peppers & mangoes served with jasmine rice

AVAILABLE OPTIONS

- \$12.00
 - Pork: \$4.00
 - Shrimp: \$6.00
 - Chicken: \$4.00
-

Eggplant Adobo

fried eggplant in adobo sauce with coconut milk, soy sauce, vinegar, and toasted garlic served with jasmine rice

\$16.00

Chicken Adobo

chicken thighs braised in soy sauce, vinegar, garlic, and bay leaves served with potatoes, bok choy, and jasmine rice

\$16.00

Pork Adobo

pork belly braised in soy sauce, vinegar, garlic, and bay leaves served with potatoes, bok choy, and jasmine rice

\$18.00

Pork Sinigang

traditional Filipino soup comprised of braised pork, lemon broth, potato, long beans & spinach served with jasmine rice

\$16.00

Bicol Express

pork belly and shoulder stewed in coconut milk, onion, ginger, garlic, chillies, and bagoong (shrimp paste) served with jasmine rice

\$17.00

Sizzling Sisig	\$18.00
pork belly and shoulder sauteed with onion, vinegar, lemon juice, birds eye chili; topped with an egg & served with jasmine rice	
Grilled Pork -Tocino- with Garlic Fried Rice	\$16.00
grilled marinated pork with garlic fried rice, served with papaya salad and house salad	
Bagoong Fried Rice with Longanisa	AVAILABLE OPTIONS
jasmine rice fried with garlic, bagoong (shrimp paste) and longanisa (filipino sausage)	\$15.00
	Fried Egg: \$2.00
Grilled Pork Sandwich	\$14.00
grilled sweet pork with daikon, carrot & shaved jalapeno salad on a toasted roll, served with hand cut fries; Substitute pork for shiitake mushrooms gf (gluten free) (our roll is made with rice flour)	
Sisig Burrito with Fries	\$16.00
our sisig with cheese in a warm flour tortilla served with fries	
Filipino Bistek	\$18.00
sirloin marinated with soy and lime juice, served with roasted baby potatoes, crispy fried onion rings and jasmine rice	
Ribeye Steak	\$24.00
14oz pan roasted ribeye steak, bordelaise sauce, mashed potato & roasted baby vegetables	
Steak Frites	\$17.00
7oz grilled sirloin steak with fries & bordelaise sauce	
Grilled Hamburger on Brioche Bun	AVAILABLE OPTIONS
7oz grilled beef patty, red leaf lettuce, shaved red onion, tomato, dill pickle on a brioche bun with hand cut fries	\$13.00
	Add: Swiss, American, Gruyere, Blue Cheese for each: \$1.00
	Add Smoked Bacon, Fried Egg, Papaya Salad for each: \$2.00
Spicy Adobo Fried Chicken Sandwich	\$16.00
fried boneless spicy adobo chicken on brioche, topped with a fried egg, lettuce, tomato, and red onion, served with fries	
Ginger Pork Belly	\$24.00
braised pork belly marinated in ginger and soy sauce, served over pancit canton with baby bok choy	
Spicy Adobo Fried Chicken	\$19.00
friend boneless chicken thighs marinated in soy, vinegar, chili peppers, garlic, bay leaves, and black peppercorn, served over spicy adobo rice and house salad	
Red Snapper Rellenong	\$28.00
red snapper filet with crab, tomatoes, and onions, served with jasmine rice and house salad	

Ginataang Butternut Squash and Green **\$16.00**
butternut squash with green beans, ginger, and onion stewed in a coconut broth,
served with jasmine rice

Calamansi Tokwa **\$17.00**
fried tofu with calamansi sauce, served with pineapple fried rice

BREAKFAST SANDWICHES 5

Spicy Fried Chicken Breakfast Sandwich **\$12.00**

Pork Belly & Filipino Slaw Breakfast Sandwich **\$12.00**

Longanisa Breakfast Sandwich **\$12.00**

Avocado Breakfast Sandwich **\$12.00**

Tomato Breakfast Sandwich **\$10.00**

YUMMY STARTERS & SHAREABLES 6

Mama Alice's Lumpia **AVAILABLE OPTIONS**
fried beef and pork spring rolls with banana ketchup dipping sauce (5 per order) \$8.00
Add 1 Lumpia: \$1.60
Add 2 Lumpia: \$3.20
Add 3 Lumpia: \$4.80
Add 4 Lumpia: \$6.40

Lechon Kawali [gf*]
crispy fried braised pork belly & shoulder, served with mang tomas sauce (gluten free without the sauce)

Longanisa Fried Rice [gf] **\$10.00**
Filipino garlic sausage served with carrot, scallion & onion

Atchara Papaya Salad [gf vg v] **\$6.00**
papaya, carrots, red pepper, ginger, garlic, raisins & sweet vinaigrette

Fried Chicken Wings **AVAILABLE OPTIONS**
8 wings per order, served with a side of garlic aioli and atchara papaya salad Spicy Adobo Wings: \$12.00
Calamansi Wings: \$12.00

Ube Cinnamon Toast [vg] **\$8.00**
three slices of toasted ube (purple yam) bread with cinnamon ube butter

BRUNCH ENTREES 14

Ube Waffle & Filipino Fried Chicken with Ube Ice Cream **\$18.00**
two pieces of Filipino fried chicken braised in soy & vinegar on top of ube (purple yam) waffle, served with a scoop of ube
ice cream

Ube Pancakes & Lechon Kawali with Macapuno Syrup	\$17.00
purple yam pancakes served with lechon kawali (fried braised pork belly) & macapuno (coconut) syrup	
<hr/>	
Tofu Hash [gf* vg v]	AVAILABLE OPTIONS
sautéed tofu with soy sauce, fried potatoes, onions & red peppers, served with garlic fried rice	
	\$13.00
	Add Fried Egg: \$2.00
<hr/>	
Calamansi Tokwa [vg v*]	\$16.00
calamansi fried tofu, served with garlic fried rice, house salad & two fried eggs	
<hr/>	
Eggplant Adobo Bowl [vg v*]	\$16.00
fried eggplant in vegetarian adobo sauce with coconut milk, soy sauce, vinegar & toasted garlic, served on top of garlic fried rice with a fried egg	
<hr/>	
Atchara Breakfast [gf vg v*]	\$12.00
atchara papaya salad, two fried eggs, potatoes & onions, served with garlic fried rice	
<hr/>	
Crab Fritters	\$16.00
served with tomato, scallion & jasmine rice	
<hr/>	
Fried Red Snapper & Tomato Salad [gf]	\$25.00
whole fried red snapper with Filipino tomato salad & garlic fried rice	
<hr/>	
Lonsilog	\$16.00
longanisa (Filipino garlic sausage) with two fried eggs, tomatoes, scallions & garlic fried rice	
<hr/>	
Tocilog	\$16.00
tocino (sweet grilled pork) with two fried eggs, tomatoes, scallions & garlic fried rice	
<hr/>	
Filipino-American Breakfast [gf vg*]	\$15.00
longanisa (Filipino garlic sausage), scrambled eggs & cheese, lemon aioli, birds eye chilies, tomatoes & onions, served on a bed of fries	
<hr/>	
Chicken Adobo Hash	AVAILABLE OPTIONS
braised chicken adobo, fried potatoes & onions, served with garlic fried rice	
	\$15.00
	Add Fried Egg: \$2.00
<hr/>	
Pork Adobo Bowl	\$16.00
braised pork adobo served with a fried egg & garlic fried rice	
<hr/>	
Sizzling Sisig [gf*]	\$18.00
sauteed pork belly & shoulder with onion, vinegar, birds eye chili, lemon juice & topped with an egg, served with garlic fried rice	

LUNCH SANDWICHES 5

Veggie Burrito [vg]	\$16.00
fried eggplant, jasmine rice, tomato, lettuce & onion in a flour tortilla	
<hr/>	
Sisig Burrito	\$18.00
sautéed pork belly & shoulder with onion, vinegar, lemon juice, birds eye chili & cheese in a flour tortilla	
<hr/>	

Grilled Pork Sandwich

tocino (grilled sweet pork) with atchara papaya salad & tomatoes on brioche bun

AVAILABLE OPTIONS

\$15.00

Add Fried Egg: \$2.00

Spicy Adobo Fried Chicken Sandwich

fried spicy adobo chicken topped with a fried egg, lettuce, red onion & tomato on brioche bun

\$16.00

Grilled Hamburger on Brioche Bun

7oz grilled beef patty, lettuce, onion, tomato & sweet pickle, served on brioche bun

AVAILABLE OPTIONS

\$15.00

Add American or Gruyere Cheese: \$1.00

Add Smoked Bacon or Longanisa Sausage:

\$2.00

Add Atchara Papaya Salad: \$2.00

Add Fried Egg: \$2.00

BRUNCH SIDES 8

Fried Egg [vg]

\$2.00

Filipino Fried Chicken

two pieces braised with soy and vinegar, then fried

\$9.50

Longanisa [gf]

Filipino garlic sausage

\$6.00

Tocino

Filipino sweet grilled pork

\$6.00

Garlic Fried Rice [gf vg v]

\$4.00

French Fries [gf vg v]

\$5.00

Ube Pancakes [vg]

served with macapuno (coconut) syrup

\$9.00

Ube Waffle & Ice Cream [vg]

\$10.00

KID'S BRUNCH MENU 4

Purple Patch Pancakes

Choose from Ube (purple yam) blueberry, chocolate chip or regular pancakes. Choice between fruit or jasmine rice.

\$6.00

Purple Patch French Toast

challah french toast with fruit or jasmine rice

\$6.00

Purple Patch Eggs

scrambled eggs with fruit or jasmine rice

\$6.00

Chicken Adobo Hash

chicken adobo, fried potatoes and onions served with jasmine rice

AVAILABLE OPTIONS

\$6.00

Fried Egg: \$2.00

DESSERT MENU 8

Cassava Cake	\$7.00
sweet stick cake made from yucca & coconut milk	
Biko	\$7.00
rice cake made from sticky rice, coconut milk & brown sugar	
Frozen Mango Float	\$10.00
frozen layers of mango, sweet condensed milk and vanilla wafers	
Ube Bread Pudding w Ube Ice Cream	\$9.00
housemade ube (sweet purple yam) bread pudding topped with caramel & granola, served with a scoop of ube ice cream	
Leche Flan	\$7.00
sweet caramel custard	
Brazo de Mercedes	\$6.00
soft meringue with sweet custard	
Turon with Vanilla Ice Cream	\$7.00
plantain soaked in brown sugar wrapped in lumpia wrapper and fried, served w/ vanilla ice cream	
Ice Cream Bowl	\$5.00
three scoops with your choice of flavors: - Ube (sweet purple yam) - Macapuno (coconut) - Vanilla	

BRUNCH BEVERAGES & MIMOSAS 6

Hot Coffee - 16 oz	AVAILABLE OPTIONS
	\$3.50
	Add Coffee Liqueur: \$6.00
	Add Irish Cream: \$6.00
Iced Coffee - 16 oz	AVAILABLE OPTIONS
	\$3.50
	Add Coffee Liqueur: \$6.00
	Add Irish Cream: \$6.00
Mango or Pineapple Smoothie	\$7.00
Purple Patch FRimosa	\$12.00
half bubbles, half frozen juice: choice of frozen calamansi juice or frozen strawberry-basil lemonade	
Mimosa - 16 oz	\$12.00
Choice of: Orange, Cranberry, Pineapple, Mango	
Make-Your-Own-Mimosa	\$25.00
Bottle of Sparkling Wine for the table with choice of juice carafe: Orange, Cranberry, Pineapple, Mango	

BOTTLED COCKTAILS (WHILE SUPPLIES LAST) 4

Category Is... - 4 servings**\$28.00**

stateside vodka / mango + lemon / housemade basil syrup / topped with Gosling's Ginger Beer can served on the side

Palawan - 4 servings**\$27.00**

white rum / cream of coconut / lemon / calamansi extract

Spicy Calamansi Margarita - 4 servings**\$27.00**

house-infused roasted jalapeño tequila / triple sec / lime juice / house calamansi sour

Old Fashioned - 6 servings**\$60.00**

bourbon / simple syrup / angostura bitters

FROZEN COCKTAILS (WHILE SUPPLIES LAST) 3**Cantaloupe Frosé****\$12.00**

rosé / aperol / fresh cantaloupe juice / calamansi syrup / lemon juice

Frozen Rainbow Kisses**\$12.00**

white rum / cream of coconut / lemon / mint

Frozen Mango-Calamansi Margarita**\$12.00**

tequila / triple sec / mango juice / lime juice / house calamansi sour

FROZEN JUICES (WHILE SUPPLIES LAST) 2**Frozen Strawberry-Basil Lemonade****AVAILABLE OPTIONS**

\$6.00

Add Vodka: \$6.00

Add Gin: \$6.00

Add Rum - recommended: \$6.00

Add Tequila: \$6.00

Add Bourbon: \$6.00

Frozen Calamansi Juice**AVAILABLE OPTIONS**

\$6.00

Add Vodka: \$6.00

Add Gin: \$6.00

Add Rum: \$6.00

Add Tequila: \$6.00

Add Bourbon: \$6.00

WHITE WINES 3**Leyda Sauvignon Blanc - Chile****AVAILABLE OPTIONS**

Mineral and expressive, this Sauvignon Blanc has a pronounced aromatic intensity with a wide array of aromas such as herbal notes, thanks to Clone 1, citric notes such as grapefruit and mandarin, thanks to Clone 107, and tropical notes such as guava and passion fruit from Clone 242. In mouth, a sharp, crisp acidity that is refreshing, citric and juicy.

Glass: \$9.00

Bottle: \$32.00

Helfrich Riesling - Germany

This well-structured Riesling displays nice aromas of citrus fruits (orange and mandarin) that carries through to the palate. The wine has a true sense of gravitas with a full mouthfeel and long aftertaste that lingers with hints of clean, crisp minerals.

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$34.00

Bouchaine Chardonnay - California

The orchestration of several strains of yeast and malolactic bacteria coupled with sur lie aging in stainless steel tanks as well as oak barrels of different ages, toast levels, and origins create an array of unique wines. These wines are combined into the vibrant final blend. Layered, lovely aromas of fuji apple, clementines, rangpur lime, jasmine and almonds. A rich, yet tangy palate showing nectarine, lemon curd, and brioche with a lip-smacking finish.

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$38.00

ROSÉ WINES 3

The Prophecy Rosé - France

Prophecy Rosé showcases the best of the South of France. This wine is delicate and bright with layers of fresh strawberries, raspberries and a hint of white peach with a crisp and refreshing finish.

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Bieler Père et Fils Rosé - France

The wine naturally is a beautiful balance between red fruit and acid structure, without either element overpowering the other. Savory and citrus notes are framed by a mineral core.

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$32.00

Ferrari Carano Rosé - California

With aromas and flavors of fresh-picked strawberries, Maraschino cherries, raspberries, orange blossoms, cranberries, pomegranate and a touch of blood orange on the finish. Refreshing and lively, the Dry Sangiovese Rosé offers finesse balanced by mouthwatering acidity and an elegant finish.

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$32.00

RED WINES 3

The Seeker Pinot Noir - France

Full of red fruit and spice, this wine showcases Pinot Noir's signature silky texture and food-friendliness. Sweet cherry fruit melds with earth and spice, balanced acidity and ripe, fine tannin, giving a long, smooth finish.

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Rosenblum Cellars Zinfandel - California

This wine opens up with a pop, delivering a bright, complex nose of rhubarb, cherry, dried sage, and barrel spice. The palate is smooth and long, supporting the luscious fruit with layers of molasses and cinnamon. This Zinfandel has high flavors, low alcohol and more pronounced fruit.

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$34.00

Ferrari Carano Cabernet Sauvignon - California

Vibrant aromas of black cherry, plum, cardamom, cedar, sage and sandalwood spice awaken the senses, while full-bodied flavors of licorice, leather, cocoa, vanilla and toasty caramel generously fill the palate. Lingering notes of toasty leather round out the finish.

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$38.00

DRAFT BEER PINTS 3

Eggenberg Pilsner

german pilsener / 5.1% abv

\$7.00

Bell's Two Hearted IPA

ipa / 7.0% abv

\$7.00

DC Brau Penn Quarter Porter

robust porter / 5.5% abv

\$7.00

BOTTLES & CANS 17

San Miguel - Philippines	\$7.00
Red Horse - Philippines	\$7.00
Miller Lite	\$4.00
Stiegl Radler	\$8.00
3 Stars Peppercorn Saison	\$7.00
Atlas Blood Orange Gose	\$7.00
Collective Arts Guava Gose	\$10.00
DC Brau Lavender Lemonade Berliner Weisse	\$8.00
7 Locks Bitch Monkey Guava Sour	\$8.00
Union Duckpin Pale Ale	\$7.00
Unibroue Fin Du Monde Tripel	\$10.00
Unibroue Trois Pistoles Belgian Strong Dark Ale	\$10.00
Bell's 3rd Coast Old Ale Barleywine	\$11.00
Great Lakes Edmund Fitzgerald	\$7.00
Wyndridge Crafty Cider	\$7.00
DC Brau Full Transparency Hard Seltzer	\$7.00
Heineken 0.0 - Non Alcoholic	\$6.00
