



the purple elephant

"In purity of food lies purity of mind"



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Uber Eats

DOORDASH

🍃 = Vegan
GF = Gluten-Free

DINNER APPETIZERS

GF 🍃 VEGAN WINGS \$14
Served with a Trio of Sauces: Chipotle "Mayo,"
Salvadorian Roasted Tomato, & Buffalo Sauce.

GF 🍃 MAC ATTACK \$12
GF Pasta, Creamy "Cheese," Toasted GF Breadcrumbs,
Sriracha & Choice of: Beyond Sausage or Tempeh.



GF 🍃 BUFFALO CAULIFLOWER \$14
Crispy Cauliflower served with "Bleu Cheese" & Warm Buffalo Sauce.

GF 🍃 OUR MOST EXCELLENT NACHOS \$14
House-Made Corn Tortilla Chips, Refried Red Beans, Pico,
"Cheddar," & Chipotle Mayo.



GF 🍃 YUCCA FRIES & CURTIDO \$11
Crispy Yucca Fries served with Salvadorian Roasted Tomato Sauce.

🍃 PERUVIAN "BEEF" EMPANADAS \$14
Organic Soy "Beef," Black Beans, Blueberries, Corn, Peas, Carrots served with Avocado Sauce.

GF SHRIMP PATACONES & GUACAMOLE \$18
Crispy Fried Green Plantains piled high with House-Made Guacamole,
Cherry Peppers, Chili Vinaigrette.



GF 🍃 THAI ELEPHANT WINGS \$14
Peanut Ginger Cauliflower Wings served with Yuzu Aioli.

GF 🍃 HOUSE GUACAMOLE WITH CHIPS \$14



SALADS

GF 🍃 BUFFALO CAULIFLOWER SALAD \$18
Crispy Cauliflower Tossed with Spicy Buffalo Sauce, Organic Baby Greens, Avocado, Tempeh, Red Onion,
Grape Tomato, House-Made Vegan Bleu Cheese Dressing.

GF 🍃 AWESOME AVOCADO SALAD \$16
Avocado, Corn, Red Onion, Cherry Tomatoes, Vegan Feta Crumble, & Chipotle Vinaigrette.

GF 🍃 THE KITCHEN SINK SALAD \$17
Quinoa, Organic Baby Greens, Organic Kale, Onions, Peppers, Carrots, Cherry Tomato, Tofu,
& Marinated Tempeh. Served with Red Beet Vinaigrette.

GF 🍃 ORGANIC KALE & CARAMELIZED BRUSSELS SPROUTS SALAD.... \$17
Roasted Almonds, Smoky Tempeh, Pumpkin Seeds, Beet Vinaigrette, White Truffle Oil

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TACO TRUCK

GF GRASS FED CARNE ASADA TACOS \$22

Grass Fed Sirloin, Organic Greens, Pico, Avocado, Chipotle Mayo in Corn Tortillas.

"BAJA" STYLE \$21

Choice of Plancha Seared Fresh Catch, Organic Baby Greens, Avocado, Pico, Mango & Chipotle Mayo in Whole Wheat Tortillas. **GF** Tortilla (+\$1)

GF V CRISPY AVOCADO & RED BEAN \$19

Crispy Avocado, Refried Red Beans, Pico de Gallo, Organic Baby Greens, & Wasabi Mayo on Corn Tortillas.

V GONG BAO "BEEF" TACOS \$20

Korean Spiced Vegan "Beef," Thai Ginger Aioli, Scallions, Cucumber, Kimchee, Corn Tortillas.

GF V HICKORY BBQ "CARNITAS" \$20

BBQ "Pork," Sautéed Onion, Avocado, Pico, Organic Baby Greens, & Chipotle Mayo on Corn Tortillas.

GF COCONUT SHRIMP \$20

Grilled Wild Shrimp, Curtido, Cilantro, Thai Ginger Mayo, Coconut Flakes, Corn Tortillas.



PLATOS PRINCIPALES – VEGAN

GF V STUFFED SPAGHETTI SQUASH \$26

Roasted Half Spaghetti Squash Stuffed with Vegan "Chicken," Red Peppers, Toasted Garlic, Green Peppers, Vegan Cheese.

V THE PROPER WHOPPER & YUCCA FRIES ... \$20

Two Whopping Vegan Burger Patties, Melted Vegan "Cheese," Secret Sweet & Spicy Sauce, Red Onion, Tomato, Organic Baby Greens on Whole Wheat Ciabatta.

V RAINFOREST BURGER & YUCCA FRIES \$19

A La Plancha Seared Brown Rice & Black Bean Burger, Tomato, Red Onion, Organic Baby Greens, Avocado, "Cheese" on Toasted Ciabatta.

GF Bread available upon request (+\$1.50)

V "BURNT ENDS" ENCHILADAS \$25

Organic Soy "Burnt Ends" baked in White Corn Tortillas with Salvadorian Roasted Tomato Sauce, Vegan Cheese, Avocado & Gallo Pinto.

GF V CASADO DINNER PLATTER \$23

Gallo Pinto, Plantains, Fresh Sautéed Vegetables.

Additions: Tofu or Seitan (+\$4), Vegan "Chicken" (+\$7), Vegan "Shrimp" (+\$9)

V EGGPLANT ROLLATINI \$23

Pan Sautéed Eggplant, Vegan Cheese & Creamed Spinach, baked with House-Made Marinara & Daiya Mozzarella.

GF V GONZO'S SURFER BOWL DINNER \$24

Bamboo Rice, Quinoa, Chickpeas, Mushrooms, Kimchi, Market Vegetables, Ginger Coconut Curry Sauce.

Additions: Tofu or Seitan (+\$4), Vegan "Chicken" (+\$7), Vegan "Shrimp" (+\$9)



PLATOS PRINCIPALES – NON-VEGAN

GRASS FED BUFFALO BURGER \$21

Grilled Grass Fed Buffalo Burger with Organic Baby Greens, Tomato, Red Onion & Avocado on Toasted Ciabatta. **GF** Bread available (+\$1.50). Add Cheese (+\$2).

GF POLLO MAGNIFICA \$32

The Elephant's Magnificent Roasted Chicken! Achiote Roasted ½ Chicken, Fresh Vegetables, & Gallo Pinto with Pan Lizano Sauce.

GF PAN-ROASTED WILD KING SALMON \$37

Pan Roasted Wild King Salmon, Sautéed Fresh Vegetables, Brown Rice, Bell Peppers. Served with Cebollita & Chimichurri Sauce.

GF GRASS FED STEAK CHURRASCO \$36

Cubano Style Grass Fed Sirloin Steak, Chimichurri, Roasted Ancho Tomatoes, Cebollita Sauce, Caramelized Plantains, Brown Rice & Bell Peppers.

GF GONZO'S DINNER SURFER BOWL \$24

Bamboo Rice, Quinoa, Mushrooms, Chickpeas, Kimchi, Market Vegetables, Ginger Coconut Curry Sauce.

Additions: Grilled Chicken (+\$7), Grilled Wild Shrimp (+\$10), Wild Salmon (+\$18)

GF CASADO DINNER PLATTER \$23

Gallo Pinto, Plantains & Sautéed Fresh Vegetables.

Additions: Grilled Chicken (+\$7), Grilled Wild Shrimp (+\$10), Wild Salmon (+\$18), Grass-Fed Steak (\$+18)

CHICKEN PARMESAN \$27

Antibiotic/Hormone-Free Chicken, House-Made Marinara, Mozzarella, & Parmesan Cheese served over Linguini Pasta.



KIDS

GF MAC 'N' CHEESE \$11

🍃 Vegan or Non-Vegan Cheddar

GF PASTA \$10

Organic Butter or House-Made Tomato Sauce

GRILLED CHEESE & YUCCA FRIES... \$10

🍃 Vegan or Non-Vegan Cheddar. **GF** Bread available.

🍃 "CHICKEN" NUGGETS & YUCCA FRIES. \$11

CHICKEN FINGERS & YUCCA FRIES. \$11

Breaded or Grilled

SIDES

GF 🍃 GALLO PINTO \$7

Brown Rice & Black Beans

GF 🍃 ROASTED BRUSSELS SPROUTS. \$9

GF 🍃 SAUTÉED VEGETABLES \$8

GF 🍃 ORGANIC BABY GREENS SALAD .. \$7

Served with Beet Vinaigrette.

Please inform your server before ordering if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food-borne illness, especially if you have a medical condition. Feel free to refer any questions to the manager.

DRINKS

HOUSE SPECIALTIES

WILD HUCKLEBERRY SPARKLING LEMONADE ... \$6

Wild Huckleberry Syrup, Muddled Lemon, Organic Blue Agave, Seltzer

THE PORCH SWING ... \$4.5

The Elephant's House-Made Lavender Soda: Seltzer, Lavender Bitters, Fresh Lime, Organic Agave Nectar



COLD BREWED ORGANIC ROSE PETAL TEA ... \$4.5

A refreshing blend of Organic Rose Petals, Spearmint, Hibiscus, & Lemon Peel.

GF V HORCHATA ... \$5

Organic Cinnamon Rice Drink, served on ice with a Cinnamon Stick.

AMERICAN CRAFT GINGER BEER ... \$5

JOHNNIE RYAN NATURAL CANE BEVERAGES ... \$3.5

Choice Of: Cola, Ginger Ale, Lemon Lime, Diet Coke, Tonic, or Cranberry

ARIZONA UNSWEETENED ICED TEA ... \$3.5



CLEAN COCKTAILS

UNDER THE TAHITIAN MOON .. \$14

SOJU Korean Vodka with Organic Horchata (V Cinnamon Rice Milk), & Turmeric. Served over ice with a Cinnamon Stick.

GINGERED GONZO ... \$13

Organic Momokawa Sake, Ginger Beer, Splash of Seltzer, Lime. Served over ice with a Lime Wedge & Crystallized Ginger.



COLD PRESSED JUICE SPECIALTY COCKTAILS

THE BETTER BLOODY MARY ... \$14

Organic Momokawa Sake, Cold-Pressed San Marzano Tomatoes, Celery, Lemon Juice, Horseradish, White Vinegar, Balsamic, Peppercorns, Organic Cayenne, & Sea Salt Rim.

COLD PRESSED COSMO ... \$14

Korean Soju Vodka, Pressed Early Black & Howes Cranberries, Persian Lime, Valencia Orange, Organic Agave Nectar. Served Straight Up.

VIOLET MINT JULEP ... \$14

Korean Soju Vodka, Fresh Mint Leaves, Natural Mint Oil, Fresh Lime, Seltzer, Agave Nectar. Served over ice.

COCONUT MARGARITA ... \$14

TY-KU Coconut Sake, Cold-Pressed Persian Lime, Valencia, & Hamlin Orange Juices, Organic Agave Nectar, Sea Salt Rim.

JALA MARGARITA ... \$14

Agave Mexican Wine, Muddled Jalapeño, Fresh Lime, Organic Agave Nectar.

SAKE MOJITO ... \$14

Organic Momokawa Sake, Persian Lime Juice, Organic Agave Nectar, Natural Mint Oil, Lime, Fresh Mint Leaves. Served over ice.



KOREAN SOJU VODKA COCKTAILS

SOOO-JU WANT A MARTINI? ... \$15

Premium Korean Soju Vodka on the Rocks with Olives.

THE ELEPHANT'S KOREAN "KU" VODKA & NATURAL TONIC ... \$13

Premium Korean Soju Vodka, All-Natural Tonic, Lime.

ORGANIC SANGRIA

ORGANIC RED/WHITE SANGRIA ... \$13

♥ **Organic Wine by the Glass** ... \$13

♥ **Organic Wine by the Bottle** ... \$44

WHITES

STEMMARI PINOT GRIGIO (Italy)

DOMAINE BOUSQUET CHARDONNAY

(Mendoza, Argentina)

CROSSINGS SAUVIGNON BLANC

(New Zealand)

SPARKLING WINE

JULES LOREN BRUT (France)

STRAIGHT UP

ORGANIC MOMOKAWA SAKE ... \$13

The 1st Organic Sake to Carry the USDA Seal. Lush layers of clean tropical fruit flavors create an easy, smooth Sake that is perfect for summer sipping. On The Rocks or Straight Up, served with a Lime Wedge.

REDS

DOMAINE BOUSQUET MALBEC

(Mendoza, Argentina)

DOMAINE BOUSQUET CABERNET SAUVIGNON

(Mendoza, Argentina)

STELLAR ORGANICS MERLOT

ROSE

VENTESSA PINOT GRIGIO ROSE

(Mezzocorona, Italy)

DRAFT BEER

LOCAL SAND CITY OOPS! I HOPPED MY PANTS! IPA \$9

Northport, NY (6.5% ABV)

LOCAL MONTAUK WAVE CHASER IPA \$8

Montauk, NY (6.4% ABV)

DELIRIUM TREMENS \$11

Belgian Strong Pale Ale, East Flanders, Belgium (8.5% ABV)

BEER BOTTLES & CANS

RED STRIPE LAGER \$7

Jamaica (4.7% ABV)

GF DAURA DAMM LAGER \$8

Barcelona

MODELO ESPECIAL LAGER \$7

Mexico (4.5% ABV)

CLAUSTHALER ORIGINAL

(NON-ALCOHOLIC) \$7

Frankfurt, Germany (0.5% ABV)

ROTATING CANS & BOTTLES:

Ask your server about today's cans and bottles!