

PURE TAQUERIA®



appetizers

TOTOPOS & SALSA 3.00 (v | gfa)
crisp totopos, house & choice of salsa:
mexicana, roasted chile de arbol, cruda, de aguacate, morita

QUESO CON TODO 13.50 (gfa)
queso gringo, chipotle chicken, black beans,
pico de gallo, fresh jalapeños, guacamole, onion,
roasted chile de arbol salsa, totopos

GUACAMOLE Y TOTOPOS 11.60 (v | gfa)
avocado, onion, jalapeño, cilantro, lime, pico de gallo, totopos

QUESO GRINGO 8.90 (v | gfa)
traditional mexican cheese dip, pickled jalapeños

TOTOPOS DE SALMON 13.90 (gfa)
house-smoked salmon, chimichurri, chipotle mayo,
habanero-avocado mayo, queso fresco

ELOTE DE LA CALLE CON CAMARON 9.50
corn, red royal shrimp, chipotle mayo,
queso fresco, lime, cilantro

QUESO FUNDIDO 11.90 (v | gf)
broiled chihuahua, monterey jack, oaxaca cheese,
portobello mushroom, roasted poblano peppers,
sub chorizo 12.90

FRITANGAS DE JAIBA 16.90
crab fritters, habanero-avocado mayo, chipotle mayo,
queso fresco, sweet & sour chili sauce

CEVICHE DE CALLO AHUMADO* 17.50 (gfa)
smoked scallops, fennel, tomatillo, cucumber, jalapeños,
red onion, cilantro, cruda tomatillo salsa, roasted pepitas

SOPA DE POLLO Y LIMON 11.50 | 7.30
chicken broth, chipotle chicken, totopos, rice, avocado,
queso fresco, pico de gallo, lime

CAMARONES DEL DIA
today's special camarones

EMPANADAS DEL DIA
today's hand-made empanadas

specialties

ENSALADA DE VERANO* 11.50 (v)
watermelon radish, grilled corn, avocado, sugar snaps,
baby gem lettuce, tortillas, queso fresco, lemon vinaigrette
chicken +4.50, shrimp +4.50, salmon +6.50

POLLO CON TEQUILA Y LIMÓN 16.80 (gf)
grilled chicken breast, tequila-lime sauce, cilantro,
roasted poblano & red pepper, choice of beans & rice

gf: gluten free | gfa: gluten free available | v: vegetarian

tacos

choice of 2 or 3 tacos

fresh corn tortillas made daily

PUERCO AL PASTOR 12.90 | 14.90 (gf)
marinated & sauteed pork, pineapple, onion,
chihuahua cheese, cilantro, chile de arbol salsa

BIRRIA 14.90 | 16.90 (gf)
braised lamb leg, fundido cheese, cilantro, onion,
adobo grilled tortilla, watercress salad, habanero salsa

CARNE ASADA* 16.50 | 18.50 (gf)
marinated & grilled angus steak,
diced onion, cilantro, guajillo salsa

classics

the classics made our way

ENCHILADAS DEL DIA (gf)
today's hand-rolled enchiladas

TOSTADA DE TINGA 14.80
shredded chipotle chicken, guacamole, lettuce
mexican crema, tostada, queso fresco

TAQUITOS DE POLLO 14.90
fried taquitos, chipotle chicken, fundido cheese,
crema verde, lettuce, queso fresco, mexican crema

QUESADILLAS DE POLLO Y QUESO 14.90
corn-masa turnovers, chipotle chicken, salsa verde, lettuce,
fundido cheese, queso fresco, mexican crema, guacamole

sandwiches

LAMBURGUESA* 16.80
ground lamb & goat cheese, sweet-roasted bell pepper
relish, roasted chile de arbol aioli, baby romaine, brioche

HAMBURGUESA SEDGWICK* 17.80
angus beef, guacamole, jalapeño, refried beans, lettuce,
tomato, chipotle mayo, pickle, poblano pepper, bacon,
caramelized onions, pepper jack cheese, brioche

when you're craving something extra special

CHILAQUILES ROJOS 13.90
totopos, chipotle chicken, spicy salsa roja, fried egg,
fundido cheese, avocado, mexican crema, red onions,
queso fresco, cilantro

QUESADILLAS DE HONGO 14.90 (v | gf)
grilled portobello mushroom, charred poblano pepper,
queso fundido, charred tomatillo, watercress salad,
rice, choice of beans

CAMARÓN O PESCADO 14.80 | 16.80
fried shrimp or wild grouper, chipotle mayo, citrus slaw

PESCADO A LA PARRILLA 16.30 | 18.30 (gf)
grilled redfish, guacamole, mango salsa

POLLO 12.60 | 14.60 (gf)
chipotle chicken, diced onion,
cilantro, mexicana salsa

TACOS SONORA 17.00 | 20.90 (gf)
grilled fundido cheese, all-natural steak, onion, cilantro,
salsa aguacate, roasted chile de arbol, watercress salad

BURRITO AHOGADO* (v)
rice, black beans, cilantro, salsa verde, queso fresco,
queso gringo, salsa mexicana, mexican crema
veggie or chicken 14.00 | carne del dia 16.00
angus steak 17.90

CAZUELA* (v | gf)
rice, black beans, cilantro, fajita veggies, pico de gallo,
cilantro-lime yogurt, avocado, charred tomatillo salsa
portobello 11.50 | shrimp 16.10
chicken 15.00 | steak 18.40

FAJITAS* (v | gf)
portobello 17.30 | shrimp 21.90 |
chicken 18.40 | angus steak 27.60
MAKE IT PREMIUM: +3

fresh artisan bread

TORTA DE CARNE Y CHORIZO* 17.90
angus steak, chorizo, ham, avocado, jalapeño, tomato, onion
green pepper, chihuahua cheese, refried beans, ciabatta

TORTA DE POLLO MILANESA 14.90
crispy chicken, lettuce, tomato, pickle, avocado, jalapeño,
refried beans, pepper jack cheese, ciabatta

TORTA DEL DIA
artisan ciabatta, today's braised meat

SALMON CON VEGETALES 21.90 (gf)
house-smoked salmon, fingerling potato, onion, corn,
spinach, mushroom, avocado, pico de gallo, queso fresco

CAMARONES A LA PARRILLA 21.80 (gf)
grilled chile-crusting shrimp, guacamole, pico de gallo,
corn-masa cakes, charred tomatillo salsa

CARNE A LA PARRILLA* 28.10
angus grilled hanger steak, jalapeños, red onions,
corn, chimichurri, queso fresco, jalapeño mac & cheese

margaritas

REGULAR *pure's house margarita*

lunazul silver, lime, agave nectar
rocks 9.99 | frozen 9.99

PLUS

the 'regular' + gran gala floater
rocks 10.99 | frozen 10.99

PREMIUM

el cristiano silver, agave nectar, lime
rocks 12.99

PURE FIREBIRD

the 'plus' + lunazul reposado floater
rocks 11.99 | frozen 11.99

DOUBLE BARREL

herradura double barrel reposado, cointreau,
lime, agave nectar
rocks 14.99

PEPINO DIABLO

tanteo jalapeño tequila, cucumber, cilantro, lime
rocks 12.99

SKINNY LOVE

lunazul silver, lime juice, agave nectar,
fresh strawberries, muddled basil
rocks 10.99 | frozen 10.99

PAMA SKINNY

the 'regular' + pama pomegranate liqueur
rocks 12.99 | frozen 12.99

MEZCHELE *michèle's favorite*

la luna cupreata mezcal, grapefruit, lime, agave
rocks 12.99

SEASONAL MARGARITA

ask your server for more details | price varies

make it purely special

upgrade to a 16oz margarita +\$3

cocktails

GINGER MOJITO

bacardi silver rum, domaine de canton,
fresh lemon juice, mint 9.99

PINEAPPLE SHOT

pineapple infused silver tequila 5.99

agua frescas

LIMONADA

lime, agave, topo chico 5.99

AGUA DE FRESA Y ALBAHACA

strawberries, basil, lime, agave, topo chico 6.99

SEASONAL AGUA FRESCA

ask your server for more details

wine

BONNY DOON VIN GRIS DE CIGARE ROSE

glass 10.50 | bottle 40.00

ASPENS CABERNET SAUVIGNON

glass 10.90 | bottle 42.00

RICKSHAW CABERNET SAUVIGNON

glass 8.50 | bottle 34.00

PRIMARIUS PINOT NOIR

glass 11.00 | bottle 42.00

ASPENS CHARDONNAY

glass 9.90 | bottle 38.00

ANGELINI PINOT GRIGIO

glass 9.50 | bottle 38.00

HAUT-POITOU SAUVIGNON BLANC

glass 9.50 | bottle 38.00

MUCHO MAS WHITE BLEND

glass 8.50 | bottle 34.00

local beer

TERRAPIN

los bravos, mexican style lager 6.49

SWEETWATER

420, extra pale ale 5.99

SCOFFLAW

basement, ipa 6.49

TERRAPIN

hopsecutioner, ipa 6.29

CREATURE COMFORTS

tropicália, american ipa 6.59

ATLANTA HARD CIDER

slightly sweet, crisp apple 6.79

mexican beer

corona 5.99

corona light 5.99

dos xx amber 5.99

dos xx especial 5.99

modelo especial 5.99

modelo negra 5.99

pacifico clara 5.99

sol 5.99

tecate 4.99

domestic beer

miller lite 4.49

michelob ultra 5.49

coors light 4.49

high noon pineapple 8.00

high noon watermelon 8.00

large beer

pbr 24 oz. 7.99

tecate 32 oz 8.99

