



## TACOS

PURE tacos are served on corn tortillas with Mexican chorizo rice and a choice of black (vegetarian), charro or refried beans.

### Carnitas

braised pork, tomatillo-avocado salsa, pico de gallo  
2 tacos \$9.99 / 3 tacos \$11.99

### \*Carne Asada

marinated & grilled all-natural steak, diced onion, cilantro, guajillo salsa  
2 tacos \$11.59 / 3 tacos \$13.99

### Pescado

fried fish, poblano slaw, chipotle mayo, cruda tomatillo salsa  
2 tacos \$9.99 / 3 tacos \$11.59

### Pollo

chipotle chicken, diced onion, cilantro, mexicana salsa  
2 tacos \$8.99 / 3 tacos \$10.99

### Camarón

fried shrimp, poblano slaw, chipotle mayo, cruda tomatillo salsa  
2 tacos \$10.99 / 3 tacos \$13.69

### Pescado a la Parrilla

citrus-grilled fish, charred pico de gallo, avocado, cruda tomatillo salsa  
2 tacos \$12.99 / 3 tacos \$16.29

## SANDWICHES

All sandwiches are served with papas fritas.

### \*Hamburguesa Sedgwick

all-natural beef, guacamole, jalapeño, refried beans, lettuce, tomato, chipotle mayo, pickle, poblano pepper, caramelized onions, pepperjack, bacon, TBB brioche  
\$13.99

### Torta Cubana

black forest ham, braised pork, pepperjack, lettuce, tomato, pickle, guacamole, refried beans, chipotle mayo, TBB ciabatta  
\$12.59

### Torta de Pollo Milanesa

crispy chicken, lettuce, tomato, pickle, avocado, jalapeño, pepperjack, TBB ciabatta  
\$11.59

### Lamburguesa

ground lamb & goat cheese burger, sweet roasted bell pepper relish, roasted chile de arbol aioli, baby gem lettuce, TBB brioche  
\$11.99

### Torta de Carne y Chorizo

all-natural steak, chorizo, ham, avocado, jalapeño, green peppers, chihuahua cheese, TBB ciabatta  
\$13.59

## SALSAS & SIDES

Cruda Tomatillo .....	\$ .99	Baby Gem Salad .....	\$4.99	Frijoles Refritos .....	\$1.69
Verde .....	\$ .99	(artisan mixed lettuce, spinach, jicama, red-onion lime vinaigrette)		Frijoles Negros vegetarian .....	\$1.69
Morita .....	\$ .99	Tomatillo Salad .....	\$1.99	Jalapeño Mac & Cheese .....	\$4.49
Mexicana .....	\$ .99	Papas Fritas.....	\$3.99	Platanos Fritos .....	\$1.99
Guajillo .....	\$ .99	Mexican Chorizo Rice .....	\$1.69	Sour Cream .....	\$ .99
Roasted Chile de Arbol .....	\$ .99	Frijoles Charros .....	\$1.69	Pico de Gallo .....	\$1.39
Chile de Arbol .....	\$ .99			Guacamole .....	\$4.29



## SPECIALTIES

### Ensalada de Pescado

fried fish, baby gem salad, queso fresco, totopos, red onion, radish, habanero-avocado mayo, red onion-lime vinaigrette  
\$11.59

### Camarones a la Parrilla

grilled chile-crusted shrimp, corn masa cakes, guacamole, pico de gallo, charred tomatillo salsa  
\$16.99

### \*Carne a la Parrilla

all-natural grilled hanger steak, corn, jalapeño, red onions, chimichurri, jalapeño mac & cheese  
\$18.99

### Borrego con Papas

braised lamb shank, chipotle mashed potatoes, caramelized onions, chile morita, scallions, corn tortillas  
\$14.99

### Pescado Veracruz

pan-seared fresh fish, fingerling potatoes, zucchini, tomatoes, mixed olives, capers, rice, cilantro oil  
\$16.99

### Pollo con Tequila y Limón

grilled chicken breast, tequila-lime cream sauce, roasted poblano and red pepper, rice, choice of beans  
\$12.99

## PURE CLASSICS

Classics are served with Mexican chorizo rice and choice of black (vegetarian), charro or refried beans.

### Enchiladas del Dia

\$daily

### Tostada de Tinga

shredded chipotle chicken, guacamole, sour cream, lettuce, el milagro tostada  
\$10.49

### Taquitos de Pollo

fried taquitos, chipotle chicken, fundido cheese, salsa verde, sour cream, guacamole, lettuce  
\$10.49

### Quesadillas de Pollo y Queso

corn-masa turnovers, chipotle chicken, fundido cheese, salsa verde, lettuce, sour cream, guacamole  
\$11.59

### \*Fajitas

shrimp \$16.79 / chicken \$14.49  
all-natural steak \$18.99

### Burrito Americano

roasted pork or chipotle chicken, queso gringo, rice, refried beans, guacamole, sour cream, shredded lettuce, salsa verde  
\$11.59 sub all-natural steak +3

### Cazuela

bowl with rice, black beans, sauteed peppers, onions, zucchini, mushrooms, pico de gallo, avocado, cilantro-lime yogurt, charred tomatillo salsa  
\$8.59  
+4 shrimp +3 chicken +5 steak +3 pork

## DESSERTS

### Pastel de Tres Leches \$7.99

layered cake with 'three milks', mascarpone cream, housemade vanilla rum, strawberries, toasted coconut, sugared almonds

### Platanos Fritos .....\$4.19

fried plantains, sweetened cream, powdered sugar

### Flan de Chocolate .... \$5.49

kahlua chocolate custard, chocolate-coconut shortbreads

### Pay de Limón ..... \$6.99

key lime pie, strawberries, fresh cream

### Churros y Chocolate . \$5.99

traditional mexican doughnuts, cinnamon-sugar, chocolate pudding

ITEMS MARKED WITH AN ASTERISK \* MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



### MARGARITAS

**PURE Margarita**  
.....rocks \$6.29/frozen \$6.99

**Texas Margarita**  
PURE margarita, Gran Gala floater  
..... rocks \$6.99/frozen \$7.69

**Sedgwick Margarita**  
Texas margarita, Lunazul  
reposado floater  
..... rocks \$7.99/frozen \$8.79

**Michele Margarita**  
PURE margarita, Lunazul añejo,  
Grand Marnier floater  
..... rocks \$10.49/frozen \$11.29

**"Skinny" Margarita**  
Lunazul silver tequila, fresh squeezed  
limes, agave nectar.....rocks \$8.99

**Peach, Strawberry, Mango,  
Banana Margarita**  
Fruit nectar margaritas  
.....rocks \$7.29/frozen \$7.99

**Chica Flaca**  
PURE selected Maestro Dobel  
reposado tequila, fresh grapefruit,  
agave nectar .....\$10.99

**PURE Double Barrel Margarita**  
Herradura double barrel reposado,  
lime, agave nectar, Combier orange  
liqueur ..... \$10.99

**Pepino Diablo**  
Tanteo jalapeño tequila, cucumber,  
cilantro, lime..... \$9.99

**Pomegranate Margarita**  
PURE margarita, PAMA pomegranate  
liqueur ..... rocks \$8.49

**Prickly Pear Margarita**  
Silver tequila, triple sec, lime, prickly  
pear puree ..... rocks \$8.49

**Pineapple Shot**  
pineapple infused silver tequila...\$3.99

### MEXICAN BEER

**Bohemia** ..... \$4.99

**Corona** ..... \$4.99

**Dos XX Amber**..... \$4.79

**Dos XX Especial**..... \$4.79

**Modelo Especial** ..... \$4.99

**Negra Modelo** ..... \$4.99

**Pacifico Clara** ..... \$4.99

**Sol**..... \$4.79

**Tecate** ..... \$3.99

**Victoria**..... \$4.99

### HIGH ROLLER

**Black Label** ..... \$1.99

### LIGHT BEER

**Bud Light**..... \$3.99

**Corona Light**..... \$4.99

**Miller Lite** ..... \$3.99

### MUDDLED

**Ginger Mojito**  
Bacardi silver rum, Domaine de Canton,  
fresh lemon juice, mint..... \$8.49

**Rum Mojito**  
Muddled lime, fresh mint, rum, soda ...  
.....\$7.39

**Peach Mojito**  
Muddled mint, lime, peach nectar,  
splash of soda .....\$7.39

**Sangria Roja/Blanca**  
Red or white wine muddled with citrus,  
splash of grapefruit soda..... \$6.49

### LOCAL BEER

**Favorite local picks from each  
PURE taqueria location**

**Alpharetta - Jekyll**  
Pineapple Habanero  
Hop Dang Diggity IPA ..... \$5.99

**Woodstock - Reformation**  
'Union' Belgian Style White .. \$5.99

**Inman Park - Second Self**  
Mole Porter ..... \$5.99

**Duluth - Terrapin**  
Rye Pale Ale..... \$5.99

**Roswell - Red Brick**  
Hoplanta IPA..... \$4.99

**Brookhaven - Wild Haven**  
Emergency Drinking Beer  
Pils-Style Sesion Ale ..... \$5.99

### LARGE BEER

**PBR 24oz** ..... \$5.79

**Tecate 32oz** ..... \$7.39

### WINE

**Twisted Chardonnay**  
.....\$5.99 Glass or \$23.99 Bottle

**Aspens Chardonnay**  
..... \$8.99 Glass or \$35.99 Bottle

**Pepi Pinot Grigio**  
..... \$6.99 Glass or \$27.99 Bottle

**Casa Lapostolle Sauvignon Blanc**  
.....\$7.99 Glass or \$31.99 Bottle

**Montevina Cabernet Sauvignon**  
..... \$6.99 Glass or \$27.99 Bottle

**Aspens Cabernet Sauvignon**  
..... \$9.99 Glass or \$39.99 Bottle

**Belle Glos Meiom Pinot Noir**  
..... \$9.99 Glass or \$39.99 Bottle



## LUNCH | DINNER | DRINKS

### APPETIZERS

**Camarones a la Diabla**  
shrimp, Spanish chorizo, jalapeño,  
cilantro, ciabatta bread  
\$11.99

**Fritangas de Jaiba**  
crab fritters, habanero-avocado mayo, chipotle  
mayo, queso fresco, sweet & sour chili sauce  
\$13.69

**Queso con Todo**  
queso gringo, tinga chicken, black beans, fresh jalapeño,  
guacamole, pico, roasted chile de arbol salsa, totopos  
\$9.49

**\*PURE Ceviches**  
fish, shrimp or octopus cooked in lime, orange,  
tomato, red onion, celery, cilantro  
\$12.99

**Queso Fundido con Chorizo**  
chihuahua, oaxaca, jack cheeses, poblano pepper, chorizo  
\$9.49 - no chorizo \$8.49

**Sopa de Pollo y Limón**  
chicken broth, chipotle chicken, totopos, rice,  
avocado, queso fresco, pico de gallo, lime  
\$8.49 small bowl \$4.49

**Empanadas de Pollo**  
rosemary dough turnovers, chicken,  
poblano peppers, corn, queso fundido cheese,  
creamy mexicana salsa  
\$9.99

**Totopos de Salmón**  
smoked salmon, habanero-avocado mayo,  
chimichurri, chipotle mayo, queso fresco  
\$10.49

**Calamar Frito**  
salt & pepper fried calamari, lemon, onion,  
queso fresco, chipotle mayo  
\$10.99

**Guacamole y Tostadas**  
avocado, onion, jalapeño, cilantro, lime,  
pico de gallo, el milagro totopos  
\$8.99

**Queso Gringo**  
traditional Mexican cheese dip, pickled jalapeños  
\$6.29

**Mejillones con Chipotle**  
steamed Prince Edward Island mussels,  
chipotle butter, caramelized onions, ciabatta toast  
\$10.49