



DRINKS & DESSERTS

BEBIDAS / BEVERAGES

- Coke, Diet Coke, Sprite \$1.69
- Fanta Grape \$1.69
- Jumex (mx.) apple or peach \$1.69
- Jarritos (mx.) \$1.69
mandarin, lime, grapefruit
or pineapple
- Boing Orange (mx.) \$1.69

CERVEZAS / BEER

- Becks N/A \$3.49
- Black Label \$1.49
- Bohemia \$4.49
- Bud Light \$3.49
- Carta Blanca \$3.69
- Coors Light \$3.49
- Corona \$4.49
- Corona Light \$4.49
- Corona 24oz \$8.29
- Dos xx Amber \$4.29
- Dos xx Special \$4.29
- Miller Lite \$3.49
- Modelo Especial \$4.49
- Negra Modelo \$4.49
- Pabst 24oz \$5.49
- Pacifico Clara \$4.49
- Sol \$4.29
- Tecate \$3.49
- Tecate 32oz \$6.99
- Yuengling \$3.49

* We carry additional beers other than listed. Please ask your server.

BLANCO / WHITE WINES

Twisted Chardonnay
\$4.99 Glass or \$19.99 Bottle

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

Joel Gott Pinot Gris
\$8.99 Glass or \$35.99 Bottle

ROJO / RED WINES

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

Los Cardos Malbec
\$7.99 Glass or \$31.99 Bottle

Belle Glos "Meiomi" Pinot Noir
\$9.99 Glass or \$39.99 Bottle

Joel Gott 815 Cabernet Sauvignon
\$10.99 Glass or \$43.99 Bottle

MUDDLED

Rum Mojito \$6.99
Muddled lime & fresh mint
with rum & soda.

Peach Mojito \$6.99
Muddled mint, lime & peach
nectar, splash of soda

Sangria rojo \$5.99
Red wine muddled with citrus
and a splash of grapefruit soda

TÉ Y CAFÉ

Iced tea \$1.79

Cappuccino \$2.99

Espresso \$1.99

Cafe americano \$1.99

POSTRES / DESSERTS

Flan de Chocolate \$4.99
Kahlua chocolate custard, candied
pecans, chocolate-coconut shortbreads

Pay de limón \$5.99
Key lime pie, strawberries & cream

Churros y chocolate \$5.49
Traditional Mexican doughnuts tossed in
cinnamon-sugar, served with hot chocolate
Add a shot of Patron XO Cafe \$3.99

PURE Mexican Popsicles \$2.99

MARGARITAS

Pure Margarita \$5.29
Our house margarita.

Jarra de Margaritas \$24.99
A 64 oz pitcher of Pure margaritas!

Margarita Texas \$6.29
Our PURE margarita with a "floater"
of Gran Gala orange liquor.

Margarita Sedgwick \$6.99
Texas margarita with Sauza floater.

Michele Margarita \$9.99
Margarita with El Jimador anejo
& Gran Marnier floater.

Prickly Pear Margarita \$7.99
Silver tequila, triple sec,
lime & PURE's Prickly Pear

Peach, Strawberry, Mango .. \$7.99
Fruit nectar margaritas

Pomegranate Margarita \$7.99
Tequila & pomegranate liqueur

"Skinny" Margarita \$9.99
Karma silver tequila, fresh squeezed
limes & agave nectar

Reposadorita \$8.99
Herradura Reposado margarita
shaken with Patron Citronge
& fresh limes



LUNCH | DINNER | BRUNCH

ANTOJITOS / APPETIZERS

Guacamole y tostadas
Fresh avocado, cilantro, lime, minced jalapeno, onion &
tomato. Served with el Milagro totopos
\$6.29

Queso fundido
Chihuahua, oaxaca, jack cheeses & poblano peppers
\$5.79 - with chorizo \$6.29

Queso "gringo"
Traditional Mexican cheese dip with jalapeños
\$5.29

Sopa de pollo y limón
Chicken broth with chipotle chicken, totopos, rice,
avocado, queso fresco, pico de gallo, lime
\$5.99 half bowl \$3.99

***PURE's ceviche**
Fish cooked in lime, orange, tomato,
red onion, celery & cilantro
\$11.59

Jaiba Fritters
Crab fritters, habanero-avocado mayo, chipotle
mayo, queso fresco, sweet & sour chili sauce
\$11.59

***Tres ceviches**
A tasting of shrimp, fish & octopus ceviche
\$11.59

Calamar frito
Salt & pepper fried calamari, queso fresco, chipotle mayo
\$9.49

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

Camarones con chile y limón
Split-grilled citrus & garlic marinated shrimp
with habanero-avocado mayo
\$9.49

Empanadas de Borrego

Empanadas stuffed with ground lamb, onion, cabbage, tomato, black beans, chili morita salsa
\$8.29

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www.puretaqueria.com | Friend us on Facebook at PURE taqueria



TACOS, SIDES & BRUNCH

PLATO DE TACOS

PURE tacos are served on corn tortillas with arroz Mexicano and your choice of frijoles negros, refritos or charros

Tacos del dia

Today's tacos special. Your server will supply the details \$daily

Carne asada

marinated & grilled skirt steak tacos, diced onions, cilantro, guajillo salsa
2 tacos \$9.49/3 tacos \$12.49

Pescado

fried fish tacos, poblano slaw, chipotle mayo, cruda tomatillo salsa
2 tacos \$8.29 / 3 tacos \$10.49

Pollo

chipotle chicken tacos, diced onions, cilantro, Mexicana salsa
2 tacos \$7.29/3 tacos \$9.79

Camarones

fried shrimp tacos, poblano slaw, chipotle mayo, cruda tomatillo salsa
2 tacos \$9.29/3 tacos \$11.59

Pescado a la parrilla

citrus grilled fish tacos, charred pico de gallo, avocado
2 tacos \$9.99 / 3 tacos \$12.99

SALSAS Y EXTRAS-SIDES

Cruda tomatillo\$.89	Chile de arbol\$.89	Frijoles refritos\$ 1.59
Verde\$.89	Crema fresca sour cream\$.89	Frijoles negros\$ 1.59
Chile morita\$.89	Pico de gallo\$ 1.29	Jalapeno mac&cheese\$ 4.19
Mexicana\$.89	Arroz mexicano rice\$ 1.29	Maiz asado roasted corn\$ 2.59
Guajillo\$.89	Frijoles charros\$ 1.59	(chipotle butter, queso fresco, lime)

SATURDAY & SUNDAY BRUNCH: 11 AM - 4 PM

Burrito de desayuno

Chorizo, fingerling potatoes, egg, chihuahua & monterey jack cheese, avocado & salsa Mexicana
\$9.49

Carne a la parilla con huevos

Grilled hanger steak, fried eggs, fingerling potatoes
\$11.59

Huevos Rancheros

Scrambled eggs with peppers, onions, chorizo, fingerling potato & pico de gallo.
\$9.49

Chilaquiles con pollo y huevos

el milagro tortillas cooked with salsa verde, chicken, chihuahua, monterey jack, & oaxaca cheese, scrambled egg, sour cream & cilantro.
\$9.49

Churros y chocolate

Traditional Mexican doughnuts tossed in cinnamon-sugar. Served with hot chocolate \$5.49
Add a shot of Patron XO Cafe \$3.99

Platanos Fritos

fried plantains, sweetened cream, powdered sugar.
\$5.99



ENTREES

PLATOS

All entrees served with arroz Mexicano & your choice of frijoles negros, refritos or charros

Torta Cubana

Black forest ham & braised pork with pepperjack, lettuce, tomato, pickles, guacamole, refried beans & chipotle mayo
\$10.49

*Fajitas de Camarón, Pollo o Carne Asada

Shrimp, chicken or steak fajitas with onion, mushroom, zucchini, poblano peppers & tortillas
Daily \$

*Hamburguesa Sedgwick

Grilled angus beef, with guacamole, pickled jalapeños, refried beans, lettuce, tomatoes, chipotle mayo, pickles, poblano peppers, braised onions, pepperjack & bacon
\$9.49

Burrito Americano

Roasted pork or chipotle chicken, queso gringo, rice, refried beans, guacamole, sour cream, shredded lettuce, salsa verde
\$10.49 - sub carne asada \$12.59

Tamales de Puerco

(limited availability)
2 steamed pork tamales, salsa verde, queso fresco
\$8.49

Quesadillas de pollo y queso

Corn-masa turnovers stuffed with chicken, three cheeses & sweet onions. Finished with salsa verde, sour cream, lettuce & guacamole
\$10.49

Tostada de "tinga"

"Street" tostada salad, shredded chipotle chicken, guacamole, sour cream, lettuce & onions
\$8.89

Taquitos de pollo

Crispy taquitos filled with chipotle chicken & fundido cheese. Finished with salsa verde, sour cream, guacamole & lettuce
\$9.49

Enchiladas del dia

Enchiladas of the day. Your server will supply the details
Daily \$

MAS PLATOS-ENTREES

Borrego con pappas

Braised lamb shank, chipotle mashed potatoes, caramelized onions, chile morita, scallions, corn tortillas
\$12.99

Pato Rostizado

Duck confit, fingerling potatoes, roasted corn, sweet & sour glaze
\$14.99

Pescado Veracruz

Pan seared snapper, potatoes, mixed olives, capers, zucchini, tomatoes, rice, cilantro oil
\$14.69

Birria

Mexican beef stew, potato, carrot, tomato, chile ancho, chile guajillo, fried cheese, diced onions, cilantro
\$13.99

*Carne a la parrilla

Grilled hanger steak with jalapeño mac'n cheese & sweet corn chimichurri
\$14.69

Ensalada de pescado

Crispy white fish with field greens, radish, habanero-avocado mayo & red onion-lime vinaigrette
\$10.49

Ask about our Gluten Free Menu. We proudly use zero trans fat oil

*The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs which contain harmful bacteria, may cause serious illness or death.