

# PURE TAQUERIA®



## appetizers

### TOTOPOS & SALSA 2.50 (v | gfa)

crisp totopos, house & choice of salsa: mexicana, roasted chile de arbol, cruda, de aguacate, morita

### QUESO CON TODO 12.90 (gfa)

queso gringo, chipotle chicken, black beans, pico de gallo, fresh jalapeños, guacamole, onion, roasted chile de arbol salsa, totopos

### GUACAMOLE Y TOTOPOS 9.50 (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 12.90 (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 | gfa)

broiled chihuahua, monterey jack, oaxaca cheese, portobello mushroom, roasted poblano peppers, sub chorizo 11.90

### 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 9.90 | 5.50

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\* 10.90 (v)

watermelon radish, grilled corn, avocado, sugar snaps, baby gem lettuce, tortillas, queso fresco, lemon vinaigrette chicken +4.00, shrimp +5.00, salmon +6.00

### POLLO CON TEQUILA Y LIMÓN 15.90 (gf)

grilled chicken breast, tequila-lime sauce, cilantro, roasted poblano & red pepper, choice of beans & rice

## tacos

choice of 2 or 3 tacos

*fresh corn tortillas made daily*

### PUERCO AL PASTOR 10.90 | 12.90 (gf)

marinated & sauteed pork, pineapple, onion, chihuahua cheese, cilantro, chile de arbol salsa

### BIRRIA 14.90 | 17.80 (gf)

braised lamb leg, fundido cheese, cilantro, onion, adobo grilled tortilla, watercress salad, habanero salsa

### CARNE ASADA\* 16.00 | 19.50 (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 14.30

shredded chipotle chicken, guacamole, lettuce mexican crema, tostada, queso fresco

### TAQUITOS DE POLLO 13.70

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\* 15.50

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

### CAMARÓN O PESCADO 12.90 | 16.30

fried shrimp or wild grouper, chipotle mayo, citrus slaw

### PESCADO A LA PARRILLA 15.90 | 18.90 (gf)

grilled redfish, guacamole, mango salsa

### POLLO 9.90 | 12.90 (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 13.70 | carne del dia 14.90 angus steak 17.80

### CAZUELA\* (v | gf)

rice, black beans, cilantro, fajita veggies, pico de gallo, cilantro-lime yogurt, avocado, charred tomatillo salsa portobello 11.40 | shrimp 16.40 chicken 14.90 | steak 18.90

### FAJITAS\* (v | gf)

portobello 19.90 | shrimp 19.90 | chicken 15.90 | angus steak 28.50

MAKE IT PREMIUM: +3

*fresh artisan bread*

### TORTA DE CARNE Y CHORIZO\* 17.40

angus steak, chorizo, ham, avocado, jalapeño, tomato, green peppers, 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

*when you're craving something extra special*

### 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 21.90 (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

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

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.

C SPRING 2024

## margaritas

### REGULAR *pure's house margarita*

lunazul silver, lime, agave nectar  
rocks 8.90 | frozen 9.90

### PLUS

the 'regular' + gran gala floater  
rocks 10.99 | frozen 11.99

### PREMIUM

el cristiano silver, agave nectar, lime  
rocks 13.49

### PURE FIREBIRD

the 'plus' + lunazul reposado floater  
rocks 11.99 | frozen 12.99

### DOUBLE BARREL

herradura double barrel reposado, cointreau,  
lime, agave nectar  
rocks 13.99

### PEPINO DIABLO

tanteo jalapeño tequila, cucumber, cilantro, lime  
rocks 11.99

### SKINNY LOVE

lunazul silver, lime juice, agave nectar,  
fresh strawberries, muddled basil  
rocks 10.99 | frozen 11.99

### PAMA SKINNY

the 'regular' + pama pomegranate liqueur  
rocks 10.99 | frozen 11.99

### MEZCHELE *michèle's favorite*

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

### SEASONAL MARGARITA

ask your server for more details | price varies

## cocktails

### GINGER MOJITO

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

### PINEAPPLE SHOT

pineapple infused silver tequila 4.49

## agua frescas

### LIMONADA

lime, agave, topo chico 5.99

### AGUA DE FRESA Y ALBAHACA

strawberries, basil, lime, agave, topo chico 6.49

### 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 9.50 | 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

### REFORMATION

cadence, belgian style ale 6.49

### SWEETWATER

420, extra pale ale 6.49

### SCOFFLAW

basement, ipa 6.49

### TERRAPIN

hopsecutioner, ipa 6.29

### CREATURE COMFORTS

tropicália, american ipa 6.79

### ATLANTA HARD CIDER

slightly sweet, crisp apple 6.99

## mexican beer

bohemia 5.49

corona 5.99

corona light 5.99

corona premier 5.49

dos xx amber 5.99

dos xx especial 5.99

modelo especial 5.99

modelo negra 5.99

pacífico clara 5.99

tecate 4.49

sol 5.49

victoria 5.99

## domestic beer

bud light 4.99

miller lite 4.49

michelob ultra 5.99

coors light 4.49

