



EVENTS MENU

FOOD & SERVICE PROVIDED
BY PURE ALPHARETTA



119 ROSWELL ST. ALPHARETTA, GA 30009
770.676.0911 | NEXTTOPURE.COM

VELADA

HORS D'OEUVRES - \$20 PER PERSON

includes chips and salsa. please choose up to five:

LAMB EMPANADAS rosemary dough, ground lamb, onion, cabbage, red peppers, carrots, black beans

CHORIZO EMPANADAS chipotle dough, chorizo, tomato, jalapeño, onions, potatoes

CHICKEN EMPANADAS rosemary dough, grilled chicken, poblano peppers, jalapeño corn, cheese

MEXICAN MEATBALLS all-natural beef, spicy chipotle sauce, queso fresco, cilantro

GUACAMOLE AND QUESO GRINGO fresh avocado, cilantro, onions, pico de gallo and cheese dip served with pickled jalapenos

CRAB AND SMOKED CAVIAR MINI TACOS blue crab, chipotle mayo, red onion, cilantro, chives, smoked trout caviar **+\$1 per person**

MINI VEGGIE QUESADILLAS fried corn-masa turnovers; black bean, goat cheese, spinach, mushroom, morita salsa

MINI CHICKEN QUESADILLAS fried corn-masa turnovers; chipotle chicken, fundido cheese, salsa verde

CHICKEN TAQUITOS fried taquitos, chipotle chicken, fundido cheese, salsa verde

SMOKED SALMON TOTOPOS smoked salmon, habanero-avocado mayo, chimichurri, chipotle mayo, queso fresco

CRUDITÉ CUPS seasonal vegetables, roasted red pepper hummus, tajin

AHI TUNA TOSTADA seared ahi tuna, avocado, tomatillo salad, pineapple salsa, pico de gallo **+\$1 per person**

CRAB FRITTERS habanero-avocado mayo, chipotle mayo, queso fresco, sweet & sour chili sauce **+\$1 per person**

CRABCAKE CROSTINI toasted ciabatta, chipotle mayo, pineapple salsa **+\$3 per person**

GRILLED OYSTERS IN THE HALF SHELL cotija cheese, herb butter, lemon zest **+\$1 per person**

CHEESE AND FRUIT BOARD artisan cheeses, seasonal fruit **+\$3 per person**

CANTINA

BUFFET (ENTREES OR TACOS) - \$29 PER PERSON

Includes rice, choice of charros, black or refried beans, guacamole, queso gringo, chips, salsa and dessert

ENTREES

please choose two:

CHICKEN OR PORK BURRITO roasted pork or chipotle chicken, queso gringo, rice, refried beans, guacamole, sour cream, shredded lettuce, salsa verde

STEAK BURRITO all-natural grilled steak, queso gringo, rice, refried beans, guacamole, sour cream, shredded lettuce, salsa verde **+\$1 per person**

SPICY MEXICAN MEATBALLS all-natural beef, chipotle tomato sauce

GORDITAS crispy corn masa, queso fundido, braised pork, salsa verde, shredded lettuce, sour cream, guacamole

VEGGIE QUESADILLAS black bean, goat cheese, spinach, mushroom corn-masa turnovers, guacamole, tomatillo salad, morita salsa

CHICKEN TAQUITOS fried taquitos, chipotle chicken, fundido cheese, salsa verde, sour cream, guacamole, lettuce

ENCHILADAS DE POLLO corn tortillas, chicken, queso fundido, choice of sauce: creamy mexicana salsa, mole, creamy salsa verde

OR

TACOS

please choose three:

BARBACOA TACOS braised beef, onions, cilantro, aguacate salsa

TACOS DE CARNITAS braised pork, tomatillo-avocado salsa, pico de gallo

CHICKEN TACOS chipotle chicken, diced onion, cilantro, mexicana salsa

FISH TACOS fried fish, citrus slaw, chipotle mayo, cruda tomatillo salsa

PUERCO AL PASTOR marinated & sauteed pork, pineapple, cheese, onion, cilantro, chile de arbol salsa

CARNE ASADA all-natural marinated & grilled steak, diced onion, cilantro, guajillo salsa

ALBONDIGAS spicy mexican-style meatballs, chipotle, queso fresco, cilantro

COLIFLOR cumin & turmeric roasted cauliflower, pumpkin seed pesto, smoked cashew salsa

VEGGIE sauteed zucchini, peppers, portobello mushrooms, onions, spinach

DESSERT

please choose one:

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

CHOCOLATE FLAN chocolate custard

ETIQUETA

SEATED DINNER

(price includes appetizer, entrée and dessert | up to 22 guests)

APPETIZER please choose two:

MIXED GREEN SALAD honey gem lettuce, spinach, jicama, queso fresco, red onion-lime vinaigrette

POBLANO SOUP puree of poblano peppers, chicken broth and cheese, pico de gallo, poblano garnish

LENTIL SOUP lentils, bacon, chicken broth, pico de gallo

CAULIFLOWER SOUP cauliflower, chipotle chicken broth, croutons, queso fresco, cilantro

CHICKEN LIME SOUP chicken broth, chipotle chicken, totopos, rice, avocado, queso fresco, pico de gallo, lime

CHICKEN POZOLE chicken, hominy, cabbage, cilantro, radish, avocado, spicy roasted chile de arbol salsa

PORK POZOLE pork, hominy, lettuce, cilantro, radish, cruda tomatillo salsa

ENTREE please choose up to three:

BRAISED LAMB SHANK chipotle mashed potatoes, caramelized onions, chile morita salsa, grilled scallions \$33

SEAFOOD STEW red snapper, shrimp, mussels, celery, onion, potato, chipotle chicken broth \$34

GRILLED CHILI-CRUSTED SHRIMP corn masa cakes, guacamole, pico de gallo, charred tomatillo salsa \$33

GRILLED HANGER STEAK corn, jalapeño, red onions, chimichurri, jalapeño mac & cheese \$40

BRAISED ANNATO-ORANGE PORK pork shoulder, annato orange sauce, pickled onions \$29

BRAISED SHORT RIBS caramelized onion, chipotle mashed potatoes, grilled scallions, chile morita salsa \$44

ROASTED DUCK fingerling potatoes, roasted corn, sweet & sour chili glaze \$47

PAN SEARED CHILI-CRUSTED SNAPPER tomatillo salad, cilantro, pico de gallo \$40

PAN SEARED SNAPPER fingerling potatoes, spinach, mushrooms, onion, corn, avocado, chipotle tomato sauce \$40

TEQUILA LIME CHICKEN grilled chicken breast, tequila-lime cream sauce, roasted poblano and red peppers \$29

SEARED SCALLOPS fingerling potatoes, spinach, mushrooms, onion, corn, avocado, chipotle tomato sauce \$40

SURF & TURF grilled hanger steak, citrus-grilled lobster, jalapeño spinach, chipotle mashed potatoes, jalapeno corn, chipotle butter \$MP

AHI TUNA TOSTADA seared ahi tuna, avocado, tomatillo salad, mixed greens, pineapple salsa, pico de gallo, plantains \$32

DESSERT please choose two:

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

CHOCOLATE FLAN chocolate custard

SOPAPILLAS fried pastry, cinnamon-sugar, chocolate pudding

KEY LIME PIE strawberries, fresh cream

BAR MENU

OPEN BAR

EACH BEVERAGE SERVED FROM THE BAR IS CHARGED AS ORDERED TO ONE TAB AND ADDED TO THE MASTER BILL. PRICE IS DETERMINED BY THE QUANTITY OF EACH BEVERAGE SERVED.

CASH BAR

EACH BEVERAGE SERVED FROM THE THE BAR IS CHARGED AS ORDERED TO THE INDIVIDUAL GUEST. NOTHING IS ADDED TO THE MASTER BILL.

MARGARITAS

(all margaritas served on the rocks)

REGULAR

pure's house margarita
lunazul silver, lime, agave nectar
rocks 9.49

PLUS

the 'regular' + gran gala floater
rocks 10.49

PREMIUM

herradura silver, agave nectar, lime
rocks 11.49

PURE FIREBIRD

the 'plus' + lunazul reposado floater
rocks 11.49

DOUBLE BARREL

herradura double barrel reposado,
combi orange liqueur, lime, agave nectar
rocks 12.99

PEPINO DIABLO

tanteo jalapeño tequila,
cucumber, cilantro, lime
rocks 11.99

SEASONAL MARGARITA

ask your server for more details
price varies

SKINNY LOVE

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

PAMA SKINNY

the 'regular' + pama pomegranate liqueur
rocks 10.99

MEZCHELE

michele's new favorite
la luna cupreata mezcal,
grapefruit, lime, agave
rocks 12.49

THE DOUBLE BARREL
MARGARITA IS MY
FAVORITE!



WINES

BONNY DOON VIN GRIS DE CIGARE ROSE
glass 10.50 | bottle 40.00

LIQUID GEOGRAPHY ROSE
glass 9.49/bottle 36.99

RICKSHAW CABERNET SAUVIGNON
glass 8.50 | bottle 34.00

PRIMARIUS PINOT NOIR
glass 11.00 | bottle 42.00

ASPENS CABERNET SAUVIGNON
glass 10.90/ bottle 42.00

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

ASPENS CHARDONNAY
glass 9.50/ bottle 38.00

SPIRITS

TITOS VODKA 8.50

GREY GOOSE 9.50

JACK DANIEL'S WHISKEY 8.99

BOMBAY GIN 7.99

TANQUERAY 8.25

BACARDI RUM 7.00

DEWAR'S SCOTCH 8.99

CROWN ROYAL 8.99

MAKERS MARK 9.25

JAMESON 8.75

BEER

BOHEMIA 5.49

CORONA 5.99

CORONA LIGHT 5.99

DOS XX AMBER 5.49

DOS XX ESPECIAL 5.99

MODELO ESPECIAL 5.99

MODELO NEGRA 5.99

PACIFICO CLARA 5.69

SOL 5.29

TECATE 4.49

VICTORIA 5.49

COORS NON-ALCOHOLIC 3.99

BUD LIGHT 4.99

MILLER LITE 4.49

MICHELOB ULTRA 4.99

LOCAL BEER

*available upon request

REFORMATION

cadence, belgian style ale 6.49

SWEETWATER

420, extra pale ale 6.29

SCOFFLAW

dirty beaches, wheat pale ale 6.49

TERRAPIN

hopsecutioner, ipa 6.29

CREATURE COMFORTS

tropicalia, american ipa 6.79

ATLANTA HARD CIDER

slightly sweet, crisp apple 6.49

NON-ALCOHOLIC

ICED TEA 2.49

SODA 2.49

coke, diet coke, sprite

BOTTLED WATER 2.49

JARRITOS 3.49

mandarin, lime, grapefruit, or pineapple

ANTOJITOS

HORS D'OEUVRE A LA CARTE

Prices per piece. Minimum of 20 pieces.
(to accompany cantina)

LAMB EMPANADAS rosemary dough, ground lamb, onion, cabbage, red peppers, carrots, black beans \$3

CHORIZO EMPANADAS chipotle dough, chorizo, tomato, jalapeño, onions, potatoes \$3

CHICKEN EMPANADAS rosemary dough, grilled chicken, poblano peppers, jalapeño corn, cheese \$3

MEXICAN MEATBALLS all-natural beef, spicy chipotle sauce, queso fresco, cilantro \$2.50

GUACAMOLE AND QUESO GRINGO fresh avocado, cilantro, onions, pico de gallo and cheese dip served with pickled jalapenos \$3.75 per person

CRAB AND SMOKED CAVIAR MINI TACOS blue crab, chipotle mayo, red onion, cilantro, chives, smoked trout caviar \$4.50

MINI VEGGIE QUESADILLAS fried corn-masa turnovers, black bean, goat cheese, spinach, mushroom, morita salsa \$3

MINI CHICKEN QUESADILLAS fried corn-masa turnovers, chipotle chicken, fundido cheese, salsa verde \$2.75

CHICKEN TAQUITOS fried taquitos, chipotle chicken, fundido cheese, salsa verde \$2.75

SMOKED SALMON TOTOPOS smoked salmon, habanero-avocado mayo, chimichurri, chipotle mayo, queso fresco \$3

AHI TUNA TOSTADA seared ahi tuna, avocado, tomatillo salad, pineapple salsa, pico de gallo \$4

CRAB FRITTERS habanero-avocado mayo, chipotle mayo, queso fresco, sweet & sour chili sauce \$4

SMALL CRABCAKE CROSTINI toasted ciabatta, chipotle mayo, pineapple salsa \$4.95

GRILLED OYSTERS IN THE HALF SHELL cotija cheese, herb butter, lemon zest \$MP

CHEESE AND FRUIT BOARD artisan cheeses, seasonal fruit \$8 per person

CRUDITÉ CUPS seasonal vegetables, roasted red pepper hummus, tajin \$4 per person



EVENT NAME:

EVENT DATE:

VELADA - HORS D'OEUVRES

- 1.
- 2.
- 3.
- 4.
- 5.

CATINA - BUFFET

ENTREES:

- 1.
- 2.

OR TACOS:

- 1.
- 2.
- 3.

corn tortillas flour tortillas beans: black, charro, refried

DESSERT:

- 1.

ETIQUETA - SEATED DINNER

APPETIZER:

- 1.
- 2.

ENTREE:

- 1.
- 2.
- 3.

DESSERT:

- 1.
- 2.

BAR: Open Bar Limited Bar Cash Bar

(PLEASE SELECT 2-3 FROM EACH CATEGORY)

WINE SELECTIONS:

BEER SELECTIONS:

MARGARITA SELECTIONS:

