

APPETIZERS

Chips & Salsa.....	\$4
2 Taquitos Dorados.....	\$6
Crispy rolled tacos filled with shredded chicken, topped with lettuce, cheese, sour cream, onions, and tomatoes. Dipped in green sauce.	
Guacamole.....	\$8
Guacamole La Pura Vida (Chicharrón)	\$14
Fresh guacamole topped with crispy pork Chicharron. Served with tortilla chips.	
2 Mini tostadas de tinga	\$7
Two crispy mini tostadas topped with shredded chicken in chipotle tomato sauce, lettuce, sour cream, cheese, and onions.	
Queso Dip	\$7
Esquites.....	\$8
Mexican street corn in a cup, made with corn kernels sautéed in butter and topped with mayonnaise, lime, chili powder, and cheese.	
Street Corn (2).....	\$14
Two grilled street corns served elotero-style on a mini street cart. Topped with mayonnaise, cheese, chili powder, and lime	
Trio (Salsa, Guacamole & Cheese Dip).....	\$16

TACOS Y MAS

Taco de asada (steak).....	\$5
Topped with onions & cilantro	
*Taco de camarón.....	\$5
Grilled shrimp taco topped with fresh pico de gallo.	
*Taco arrachera (skirt steak).....	\$7
Topped with onion, cilantro & avocado	
TACO AL PASTOR (MARINATED PORK)	\$5
Topped with onions, cilantro, pineapple & Mozzarella	
Taco de carnitas (Fried pork).....	\$4
Served with pico de gallo	
Taco de barbacoa (steam beef).....	\$5
Topped With onions and cilantro	
Taco de pollo (grilled chicken).....	\$4
Topped with onion & Cilantro	



Street Corn (2

Taco campechano (steak & chorizo).....	\$4
Topped with onion and cilantro	
Tostada de tinga	\$6
Crispy tostada topped with shredded chicken cooked in a chipotle tomato sauce, lettuce, sour cream, cheese, and onions.	
*Taco tropical (tilapia).....	\$14
Order of three tilapia fish tacos topped with fresh mango, onions, cilantro, and jalapeño.	
Quesabirrias (beef).....	\$15
Three cheesy birria tacos served with consommé, topped with onions and cilantro.	
Quesadilla especial	
Flour tortilla filled with your choice of meat, served with pico de gallo, guacamole, and sour cream.	
Chicken or Al Pastor	\$15
Steak or Shrimp.....	\$18
Alitas (10 hot wings)	\$15
Mild, Hot, Mango Habanero or lemon pepper. Served W/ Fries.	
*Hamburguesa (hamburger).....	\$17
Juicy beef patty with lettuce, tomato, onions, avocado, American cheese, ham, and pineapple. Served with French fries.	
Torta.....	\$13
Mexican sandwich with your choice of meat, lettuce, tomato, avocado, beans, and mayo. Served with a side of fries.	
Ramen birria.....	\$14
Birria served in ramen soup, accompanied by a side of cilantro, onion, jalapeño, and tostadas.	
Burrito.....	\$14
Flour tortilla stuffed with your choice of protein. Served with a side of fries.	



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BOTANAS

*Botana Gobernador\$16

Corn tortilla with shrimp, sautéed onions, and melted mozzarella cheese. Served with our house-made black soy onion sauce.

*Aguachile Flight\$28

Trio of shrimp aguachiles: green, black, and mango habanero.

*Aguachile de Ribeye.....\$32

Grilled skirt steak served over cucumbers, red onions, and avocado, marinated in a bold black aguachile sauce.

*Camarones La Pura Vida.....\$28

Shrimp appetizer with mango and jicama, dipped in our house-made sauce



Camarones La Pura Vida



Aguachile Flight

FAJITAS

ALL FAJITAS ARE SERVED WITH RICE, BEANS, SALAD, AND TORTILLAS.

Pollo (Chicken).....\$17

Asada (Steak).....\$20

Camarón (Shrimp)\$22

Texas (Steak, Shrimp, and Chicken)\$24

Fajitas a la Piña.....\$27

Steak, chicken, and shrimp mixed with sautéed bell peppers and pineapple, served in a half pineapple shell with rice, beans, and tortillas.



Fajitas a la Piña

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TRADICIONALES

Carne Asada.....\$17

Grilled steak served with grilled onions, chile toreado, rice, beans, salad, and tortillas.

Alambre.....\$19

A savory blend of steak, chorizo, chicken, and bacon, sautéed with bell peppers and topped with melted mozzarella cheese. Served with rice, beans, a fresh salad, and warm tortillas.

*Chilaquiles Divorciados.....\$19

Tortilla chips topped with green and red salsa, cheese, sour cream, and onions. Served with two sunny side up eggs, choice of meat, and refried beans.

*Chilaquiles La Pura Vida.....\$27

Green chilaquiles with carne asada, chicken, sausage, chile toreado, bacon, and two sunny side up eggs, served in a traditional molcajete.

Mini pambazos de Birria (2) Con consome.....\$14

Two mini pambazos filled with birria, dipped and grilled, served with a side of consomé.

Plato de Carnitas.....\$16

Tender, slow-cooked carnitas wrapped in banana leaves. Served with rice, charro beans, and fresh pico de gallo.

Enchiladas Verdes.....\$16

Four corn tortillas filled with chicken, topped with green sauce, sour cream, and cheese. Served with rice and salad.

Enchiladas de Mole.....\$17

Four corn tortillas filled with chicken, topped with traditional Mexican mole sauce, sour cream, and cheese. Served with rice and salad.

Nachos Panchito

Topped with beans, cheese, lettuce, tomatoes, onions, sour cream, and jalapeños.

• Chicken.....\$14

• Steak or Shrimp.....\$16

• Mixed.....\$18

Enchiladas Mixtas.....\$21

Two mole and two green chicken enchiladas, topped with cheese and sour cream. Served with a side of steak, rice, and salad.



*Chilaquiles La Pura Vida

Tacos Dorados with Consomé.....\$14

Four fried tacos filled with shredded chicken, topped with lettuce, cheese, sour cream, onions, and tomatoes. Served with a side of chicken consomé

Mole.....\$18

Traditional mole sauce with stewed chicken. Served with rice, beans, fresco cheese, and tortillas.

Molcajete.....\$26

Grilled steak, chicken, shrimp, sausage, cactus, and cheese served in a homemade green sauce with chorizo. Accompanied by rice, charro beans, and tortillas.

Trompito de Pastor.....\$48

(Serves Two)

Marinated pork with pineapple, queso fresco, four cheese quesadillas, guacamole, onions, cilantro, chile toreado, and tortillas. Presented on a mini trompo.



Plato de Carnitas

CORTES DE CARNES

*Filet mignon & shrimp.....	\$45
8 oz filet mignon paired with grilled shrimp, served with sautéed cherry tomatoes, mashed potatoes, and grilled asparagus.	
*Rib eye.....	\$38
12 oz Juicy ribeye steak served with mashed potatoes and grilled asparagus.	
*Arrachera	\$27
10 oz skirt steak served with charro beans, grilled corn, grilled cambray onion, guacamole, grilled cheese, chile toreado, and tortillas.	

CALDOS

Menudo.....	\$15
Traditional Mexican beef tripe soup.	
Pozole	
Rojo: de puerco	\$16
Verde: de pollo.....	\$18
Caldo de Pollo.....	\$14
Chicken soup with vegetables.	
Very Mucho Mexican Trio.....	\$20
Birria soup, menudo, and Red pozole	
Caldo de Mariscos "La Pura Vida"	\$21
Spicy Seafood soup with tilapia, crab, fish fillet, and seafood mix, all simmered in a rich, flavorful broth. Served with tortillas.	



*Cóctel de Camarón

DEL MAR

*Camarones a la Diabla o Empanizados.....	\$17
Choose between spicy shrimp cooked in a bold, fiery sauce (Camarones a la Diabla) or crispy, breaded shrimp fried to golden perfection (Camarones Empanizados). Both options are served with rice, fresh salad, fries, and tortillas.	
*Mojarra Frita	\$16
a la Diabla.....	\$18
Choose between a whole fish cooked in a spicy, tangy diabla sauce (Mojarra a la Diabla) or fried to a crispy golden perfection (Mojarra Frita). Both options are served with rice, salad, fries, and tortillas.	
*Mojarra Empapelada.....	\$19
A whole mojarra cooked in its own delicious broth with shrimp inside, steamed to perfection in parchment paper.	
*Cóctel de Camarón.....	\$15
Chilled shrimp cocktail with tomatoes, onions, cilantro, avocado, and a tomato-lime sauce.	
*Ceviche de Camarón.....	\$19
Shrimp marinated in lime juice with tomatoes, onions, cilantro, jalapeño, and avocado. Served with crackers.	
*Ceviche Mixto.....	\$24
A mix of shrimp, fish, and octopus with the same fresh ingredients.	
*Aguachiles.....	\$25
(Verde, Salsa Negra o Mango Habanero)	
*Vuelve a la Vida.....	\$18
Traditional Mexican seafood cocktail with shrimp, octopus, and oysters in a tangy blend of tomato, ketchup, orange, and lime juice, mixed with chopped tomatoes, jalapeños, and cilantro. Served chilled.	
*Ostiones Sencillos	
½ Docena	\$14
1 Docena	\$26
*Ostiones Preparados	
½ Docena	\$17
1 Docena.....	\$30
Fresh oysters topped with pico de gallo, chopped shrimp, octopus, and a splash of soy sauce. Served chilled.	
*Ostiones Rockefeller	
½ Docena	\$19
1 Docena	\$34
Baked oysters topped with spinach, creamy cheese sauce	
*Filete Empanizado	\$17
Crispy breaded fish fillet, served with a side of salad, fries, and rice.	
*Salmon a la Pura Vida.....	\$27
Grilled salmon fillet topped with shrimp and bell peppers in a creamy Alfredo sauce. Served with steamed vegetables and rice.	

SALAD

House Salad..... \$15

Crisp lettuce, chopped cucumber, and tomatoes, topped with crispy breaded chicken strips, fresh apple slices, and sweet blueberries.

Grilled Chicken & Egg Salad..... \$16

Fresh lettuce and mini tomatoes, topped with grilled chicken strips, two boiled eggs, and sweet strawberries.



MEXICAN PIZZAS

(One Size)

All Meat Pizza

Asada, Pastor, Chorizo, Alambre, and Birria pizzas are topped with cheese, cilantro, onions, and chile toreado.

Asada
\$22.99

Pepperoni
\$18.00

Pastor
\$22.99

Hawaiana
\$20.00

Chorizo
\$22.99

Queso
\$15.00

Alambre
\$27.99

Birria
\$27.99

Pizza
Especial Familiar Large
Includes 3 meats
of your choice.

\$32.99

ADD COSTRA DE QUESO

Regular Pizza \$3.99.....Family Pizza \$5.99

Toppings \$4.00 EACH

Pepperoni,
grilled onions,
mushrooms,
bacon,
ham,
corn,
black olives,
avocado,
tomato slices
Pineapple



POSTRES

Flan	\$6.99
3 Leches	\$6.99
Cheesecake.....	\$6.99
Churros con Nieve	\$7.99
Carrito de Nieve Familiar	\$26.00

RASPADITOS

Shaved ice with your choice of flavor:

Tamarindo
Limón
Grosella
Chicle

\$5



AGUAS FRESCAS

Mexican style fresh water

Piña (Pineapple)
Pepino y Limón (Cucumber & Lime)
Limón (Lime)
Horchata
Jamaica

\$4

NO REFILLS

Kids Menu

\$6.99

All kids' meals are served
with French fries.

Chicken Nuggets

(1) Hot Dog

Quesadilla (Cheese or Chicken)

Mini Cheeseburger

BEBIDAS.

SOFT DRINKS

•Agua Botella (Bottled Water).....	\$3
•Lata / Can Soda (Coke, Diet Coke, Sprite).....	\$3
•Soda Botella.....	\$4
Mexican Coke, Jarritos, Grapefruit, Sidral, Orange, Sangria, Agua Mineral	
•Sweet Tea.....	\$4
•Sparkling Water (Perrier).....	\$5
•CAFE REGULAR.....	\$3
•CAFE DE OLLA.....	\$4
Traditional Mexican coffee	
•Arnold Palmer (Half Sweet Tea, Half Lemonade).....	\$4

BRUNCH

Para Iniciar El Día

BRUNCH AND LUNCH MENU

AVAILABLE EVERY DAY ONLY FROM 11 AM – 3 PM

***CHICKEN & WAFFLES**.....\$12
Crispy chicken tenders served with a waffle and bacon

***HUEVOS ESTRELLADOS CON FRUTA Y WAFFLES**.....\$13
Fried eggs served with a bowl of mixed fruit, waffles.

***HUEVOS A LA MEXICANA**.....\$13
Scrambled eggs cooked with tomatoes, onions, and jalapeños. Served with rice, beans, and tortillas.

***HUEVOS CON JAMÓN**.....\$13
Scrambled eggs with ham, served with rice, beans, and tortillas.

***¡AY JALISCO NO TE RAJES!**.....\$13
Fried eggs topped with your choice of red or green salsa, served with steak strips, beans, and tortillas.

***HUEVOS COMO EN EL RANCHO**.....\$14
Fried eggs with beans, queso fresco, and molcajete salsa. Served with tortillas.

***¡ARRE! HUEVOS RANCHEROS**.....\$14
Two fried tortillas topped with sunny-side-up eggs (one on each), sautéed pico de gallo, sour cream, onions, cotija cheese, and avocado. Served with rice and beans on the side.

***HUEVOS LA PURA VIDA**.....\$16
Fried eggs with steak and roasted potatoes, topped with roasted bell peppers. Served with tortillas.

***FRENCH TOAST**.....\$15
Thick-cut toast dipped in cinnamon-vanilla batter, grilled to golden brown, and topped with fresh strawberries and blueberries. Served with syrup.

Pura Vida A.M.....\$14
Eggs any style, crispy bacon, roasted potatoes, and sweet corn waffles.

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HUEVOS LA PURA VIDA

OMELETTE

Served with roasted potatoes

***MEXICAN OMELETTE**.....\$13
Mexican sausage, pico de gallo, Jack pepper cheese, topped with salsa verde and roja.

***VEGGI OMELETTE (LA FLAKA)**.....\$13
Mushroom, spinach, red onions, with American cheese

MIMOSAS

CLASSIC (ORANGE).....\$8

MIMOSA FLAVORS.....\$9
Strawberry, peach & mango

MIMOSA PURSE.....\$25
With your choice of flavor



MIMOSA PURSE

LUNCH SPECIAL

COMBO 1.....\$11

One green enchilada and one steak taco.
Served with rice and beans.

COMBO 2.....\$10

One green and one red chicken enchilada.
Served with rice and beans.

COMBO 3.....\$12

Quesadilla with your choice of meat: al pastor, steak, or chicken. Served with rice and beans.
Add fries +\$1.00

COMBO 4.....\$12

Chicken and waffles with bacon

CHILAQUILES - AY WEY!\$11

Fried corn tortilla sauteed with green or red salsa and topped with cheese, cream, onions & eggs.

BOWL.....\$14

A hearty bowl with your choice of protein, served over rice and beans, topped with lettuce, pico de gallo, avocado, cheese, and sour cream.

Add Grilled Chicken\$3 | Add Steak.....\$5



BOWL

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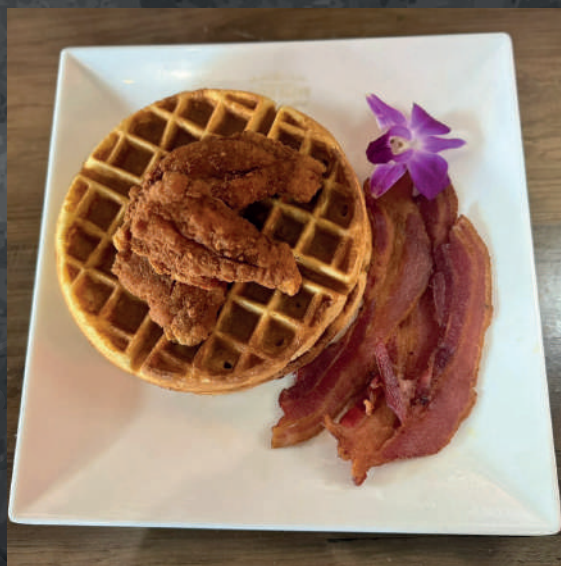
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COMBO 1



COMBO 2



COMBO 4

Mariscos

SEAFOOD

Camarones Roka

Fried shrimp tossed in a spicy-sweet sauce topped with green onions & sesame seeds.

\$18.54

Filete de Pescado en Crema de Hongos

Grilled tilapia fish in a rich and creamy sauce with mushrooms, served with grilled vegetables.

\$25.75

Pasta Alfredo

Delicious creamy Alfredo sauce pasta with your choice of chicken (\$19) or shrimp (\$21).

Empanadas de Camarón

Three empanadas filled with shrimp and mozzarella cheese

\$12.36

Arroz mixto/ mixed rice

seafood mix over seasoned rice

\$24.72

Camarones Cucaracha

Grilled shrimp cooked with butter, garlic, onions, & hot sauce.

Small \$23.69

Large \$46.35

Langostinos en Salsa Kora

Grilled prawns cooked with our spicy sauce.

Small \$25.75

Large \$49.44

Camarones Kora

Fried shrimp cooked with dried spicy pepper sauce.

Small \$25.75

Large \$49.44



Pasta Alfredo



Camarones Kora



Copa la Pura Vida

Camarones Sarandeados

Grilled shrimp cooked with chili hot sauce served with salad, rice, french fries & bread.

\$30.09

***Shots de Miche Ostrones**

Six fresh oysters served with our popular clamato mix.

\$18.54

***Torre de Mariscos**

Delicious tower of fresh raw shrimp, cooked shrimp, octopus, avocado, cucumber with our special black sauce.

\$26.78

Pulpo en Salsa Kora

Grilled octopus cooked in our special hot pepper sauce with grilled onions, served with grilled vegetables, rice & bread.

\$47.38

Piña Rellena de Mariscos

Seafood mix served on half-shell pineapple with rice & side of bread.

\$28.84

Molcajete de Mariscos

Shrimp, fried fish, fried calamari, octopus, crab legs, all served with salsa Kora

\$74.16

Copa Mixta Mi Rey

A mix of prawn & cucaracha style shrimp. (Cucaracha y langostinos)

\$65.92

***Copa La Pura Vida**

A great combination of fresh oysters, raw shrimp, cooked shrimp & cooked octopus.

\$100.94

Langosta en Crema de Hongos

Whole lobster in a rich creamy mushroom sauce, with grilled vegetables, french fries & rice

\$66.95

Charola Mixta Familiar

Big tray of cucaracha shrimp, crab legs, prawns, seafood mix & mussels cooked in our salsa negra

Market Price

***La Botanera**

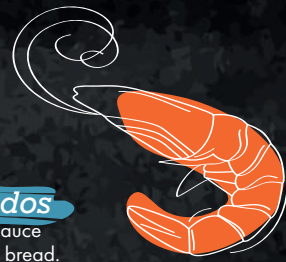
Tuna, octopus, scallop, shrimp (raw & cooked) with onions, mango & avocado, all in our black sauce

Market Price

Patatas de cangrejo/Crab Legs

In Kora Sauce / Cucaracha Sauce / OR Butter

Market Price



*Shots de Miche Ostrones



Copa Mixta Mi rey



Camarones Sarandeados



Charola Mixta Familiar



*La Botanera

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