



**MEXICAN**  
RESTAURANT



**PURA  BRASA**  
**PRIME STEAK & GRILL**

**253 826 7618**

**PURABRASAPRIMESTEAKANDGRILL.COM**

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE



## RED WINES

**Ruby Porto** 14/48  
From Portugal.

**Centenario Lambrusco** 12/42  
Italy.

**Vietti Barbera D'Alba** 16/60  
2021. Italy.

**Faustino Reserva 2017** 16/60  
Rioja Spain.

**M100 2022 Carbenet  
Sauvignon** 16/60  
Benton City, WA.

**El Enemigo Malbec 2020** 18/65  
Argentina.

**Tres Picos 2020** 14/50  
Spain.

## BEER BOTTLE

**Modelo Especial** \$6

**Corona** \$6

**Pacifico** \$6

**Heineken** \$6

**Victoria** \$6

## WHITE WINES

**Centorri Moscato D'  
Pavia** 10/32  
2023. Italy.

**Vietti Moscato D' Asti** 13/48  
**2023**  
Italy.

**Dr. Loosen, Mosel** 11/34  
**Riesling 2022**  
Germany.

**Barnard Griffin 2022** 13/48  
Orange Muscat. Richland, WA.

**Limestone Hill** 14/52  
**Chardonnay 2022**  
South Africa.

**Seapearl** 10/32  
Sauvignon Blanc Marlborough. 2023. New Zeland

**Pinot Noir Rosé** 9/30  
2022. Villa Wolf Germany.

## DRAFT BEER

**Manny's Pale Ale 16 Oz** \$8

**Gorgetown Boati Fitop 16 Oz** \$8

**Pfriem Pilsner 16 Oz** \$8

## COCKTAILS

### Lime Drop Martini \$12

Vodka, orange liqueur, agave and fresh squeezed lime juice. Garnish with wheel lime.

### Mojito Blue \$15

White rum, blue curacao, fresh mint, fresh squeezed lime juice and sparkling water.

### Piña Colada \$15

Tequila, spiced rum, coconut milk, orange curacao, fresh pineapples, lime juice and vanilla.

### Cazuelita \$18

Tequila, mexican grape fruit soda, fresh squeezed orange, grapefruit and lime juice. Lime, grapefruit, orange wheels as a garnish and mexican tamarind candy.

### Mangonada \$15

Tequila, cointreau, fresh squeezed lime juice, mango puree handmade. Garnished with mexican tamarind candy tajin and chamoy rim.

### Pineapple Bourbon Margarita \$15

Orange liqueur, bourbon, pineapple juice, fresh squeezed lime juices, agave, jalapeño slices and sparkling water. Tajin and chamoy rim.

### Cinnamon-Vanilla Rom Chata \$15

Vodka, coffee liqueur, romchata and vanilla drops.

### Kiwi Fizz \$15

Gin, St. Jermain, fresh squeezed lime juice, agave, fresh kiwi and S. Pellegrino mineral water.

### Mojito Fresa \$15

White rum, fresh mint, fresh squeezed lime juice, fresh strawberries and sparkling water.

### Michelada \$14

Beer of your choice with special clamato of the house. Garnish with mexican tamarind candy.

### Cuba \$12

Bacardi rom, coca-cola and fresh squeezed lime.

### Spicy Mango Margarita \$15

Tequila, cointreau, nectar mango handmade, jalapeño, fresh squeezed lime juice, coconut water and sparkling water. Tajin and chamoy rim.

### Honey Chamoy Guava \$14

Tequila, cointreau, guava puree, chamoy, fresh squeezed lime juice and sparkling water. Tajin and chamoy rim.

### Mezcalita De Jamaica \$14

Hibiscus flower handmade puree, mezcal, agave syrup, and sparkling water. Chamoy and tajin rim.

## DRINKS

Mexican Coca Cola \$5

S. Pellegrino \$8

Mexican Squirt \$5

Horchata \$8

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\* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

## PRIME TACOS AND MORE

Every order of tacos served with fresh guacamole, melted chihuahua cheese and handmade tortillas. Includes a fire roasted long bone marrow.

### American Wagyu Tacos \$29

Three American wagyu top sirloin tacos.

### Prime Zabuton Tacos \$29

Three prime zabuton tacos.

### Vacio Prime Tacos \$27

Three vacio prime skirt meat tacos.

### Chorizo Tacos \$18

Three chorizo tacos.

### Chilaca Tacos \$22

Two fire roasted Anaheim Peppers stuffed with melted cheese and vacio prime meat.

### Tacos de Lengua \$27

#### Wagyu Tongue Beef Tacos

3 wagyu lengua tacos deep in roasted green sauce, with handmade corn tortillas. Served with cilantro, onions, frijoles puercos and crispy chicharron.

### Gorditas y Tuetano \$29

Three small gorditas, fluffy shell made from masa layered with frijoles puercos, prime zabuton meat and cotija cheese

### Doraditas de Huitlacoche \$16

(Corn truffle Doraditas) Three Doraditas made of prepared huitlacoche (corn truffle), onions, jalapeños, guacamole, epazote and melted cheese.

### Papa Prime Pira \$18

Seasoned baked potato. Topped with vacio prime meat, bacon, chihuahua melted cheese, green onions and Mexican cream.

### Quesadilla con Carne \$25

Large corn quesadilla with prime flap meat, chihuahua cheese and fresh handmade guacamole.

### Vampiros \$27

Three handmade Doraditas with chihuahua melted cheese, guacamole casero and vacio prime meat.

## MAINS

### CHILAQUILES PRIME \$39

A classic Mexican Dish. Vacio Prime meat, tortilla chips, deep red and green creamy sauce. Fresh onions, cotija cheese, crema mexicana and epazote. Served with frijoles puercos and 2 eggs as you like.

### CHILAQUILES DE MOLE \$22

Tortilla chips deep in mole sauce, fresh onions, cotija cheese, mexican cream and toasted sesame seeds. Served with arroz de la casa and eggs as you like.

### MOLE POBLANO \$25

Mole is a dish that is very savory, sweet, spicy and delicious. Organic chicken and arroz de la casa.

### FAJITAS PRIME \$25

Vacio Prime meat and bell peppers, mushrooms, onions with arroz de la casa.

### GUISADO \$28

100% American Wagyu braised morita sauce. Served with arroz de la casa and beans.

# ASADOS AL CARBÓN

Turn your steak into a platter using "ADD ON SIDES"

## A5 JAPANESE WAGYU

With a hot stone to cook at your table.

\*8 Oz 100% A5 Miyazaki Perfection ( Tenderloin) **\$120**

\*8 Oz Ribeye **\$110**

\*8 Oz New York **\$110**

## AMERICAN WAGYU

\*8 Oz Ribeye **\$78**

\*16 Oz Top Sirloin **\$58**

\*8 Oz Tenderloin **\$59**

### DESSERT

Ask your server for today's selection

## PRIME USDA PRIME GRADE

\*16 Oz Dry Aged Ribeye **\$65**

\*16 Oz Flap Meat **\$48**

\*8 Oz Ribeye **\$55**

\*12 Oz Zabuton **\$39**

\*8 Oz Filet Mignon **\$67**

\*20 Oz Porterhouse Bone (Bone In Prime Grade) **\$86**

\*32 Oz Tomahawk Steak **\$190**

## AMERICAN WAGYU BURGER

8 oz 100% American Wagyu Juicy Patty. Served with micro greens, tomato, beer onions, fresh guacamole, ketchup, bacon sauce, gouda cheese and handmade dressing. Accompanied by french fries.

**\$20**

## PHILLY CHEESE STEAK

Baguette sandwich made with sliced vacio prime steak, caramelized onions, bell peppers, chimichurri, melted chihuahua cheese and handmade dressing. Accompanied by french fries.

**\$20**

## MOLLETES

A traditional mexican open-faced toasted sandwich baguette. Refried beans, melted chihuahua cheese, pico de gallo and chorizo. Served with Mexican salsa.

**\$16**

## ADD ON SIDES

### Quesadillas

Three cheese freshly made quesadillas, corn tortillas and frijoles puercos.

**\$10**

### Chiles Con Cebolla

Fire roasted Jalapeño Peppers, and onions.

**\$5**

### Anaheim Con Queso

Three fire roasted Anaheim Peppers. Stuffed with chihuahua melted cheese.

**\$8**

### Doraditas

Three Doraditas toasted a las brasas in our Pira charcoal oven with frijoles puercos and chihuahua melted cheese.

**\$8**

### Multas De Queso

Two corn handmade tortillas. Stuffed with frijoles puercos and melting creamy cheese.

**\$10**

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## APPETIZERS

### Texas Smoked Sausage \$13

Cooked with the flavor of charcoal. Three melted cheeses and Mexican salsa on the side. The perfect mix. Served with handmade corn tortillas.

### Tuetano \$14

One fire roasted long bone marrow canoe with cotija cheese. Served with crostini.

### Guacamole Casero \$11

Fresh guacamole. Served with handmade Doraditas baked in our pira charcoal oven and crostini.

### Anaheim Peppers \$15

Two fire roasted anaheim peppers stuffed with vacio prime flap meat and chihuahua melted cheese.

### Chori-Queso \$13

Three melted cheeses, topped with Mexican chorizo. Served with handmade corn tortillas.

### Chori-Asada \$16

Three melted cheeses, topped with vacio prime flap meat. Served with handmade corn tortillas.

## SOUP & SALAD

### Caldo de Papa \$8

A delicious Mexican potato soup from Sinaloa. Made with seasoned bite size potatoes, tomato broth, onions, garlic, queso fresco and fresh cilantro.

### Salad Primavera \$13

Spring mix, shaved onion, grape tomatoes, micro greens, oranges, cranberries, cucumber, watermelon radish, cashew and our sesame - orange vinaigrette. Add vacio prime steak +\$12

### Frijoles Puercos \$10

Refried beans mixed with cooked chorizo, melted cheese and smoked pepper. Frijoles puercos are a creamy, savory and delicious Mexican dish.

## SEAFOOD

### Shrimp Tacos \$22

Three tacos with handmade corn tortillas. Served with cabbage, onions, pico de gallo, carrots, caviar and chipotle mayo.

### Fish Tacos \$22

Three tacos with handmade corn tortillas. Served with cabbage, onions, pico de gallo, caviar, carrots and chipotle mayo.

### Octopus Tacos \$22

Two octopus tacos a las brasas with handmade corn tortillas. Marinated in guajillo sauce and grilled in our charcoal oven. With melted cheese, guacamole and micro greens.

### Camarones a Las Brasas \$20

Six head on shrimp a las brasas. Marinated in our guajillo sauce. Served with caviar and micro greens. Accompanied with fresh cucumber salad, orange slices, julienne onions, watermelon radish and tajin.

## SIDES

### Arroz de la Casa \$8

A classic rice dish from the north side of México. Creamy seasoned rice with fire roasted anaheim pepper & corn.

### Potato Pura Brasa \$13

Seasoned baked potato, topped with chopped bacon, chihuahua melted cheese, green onions and mexican cream. Baked in our charcoal oven.

### Rajas en Crema \$12

Fire roasted Anaheim peppers, corn, onions, shredded cheese and mexican cream. A classic dish full of mexican flavors!

### Esquite \$9

Roasted corn with tajin, mexican cheese, sour cream, fresh lime and chipotle mayo.

### Vegetables a Las Brasas \$12

Seasonal vegetables fire roasted in our pira charcoal oven. Ask your server for today's selection.