



Meat & Cheese Boards

* ask us about our vegetarian board and current seasonal cheeses *

all boards are served with crackers, nuts, seasonal fruit, and garnishments

Small Board

choose 4

32

Medium Board

choose 6

48

Large Board

choose 8

65

Meats

prociutto black pepper coated italian dry salami
dry coppa italian dry salami pate

Cheeses

smoked gouda goat merlot cheese
sharp cheddar brie blueberry goat cheese
manchego

Board Add-ons

olives / cornichons / pate (additional serving) / fige bread / honeycomb /

Small Plates

Hummus

12

served with rosemary olive oil, veggies and bread
wine pairing: Pinot Noir

Cedar Plank Salmon

18

topped with brown sugar glaze
wine pairing: Chardonnay

Jerk Shrimp

15

sauteed to perfection with sweet and smokey kick
wine pairing: Chardonnay

Brussels Sprouts

12

served crispy with bacon bits and balsamic glaze
wine pairing: Pinot Noir

Baked Brie

14

served with bread and wine soaked mixed berries
wine pairing: Merlot

NY Strip Steak

18

pan-fried perfected with a house blend
wine pairing: Cabernets, Malbec, Shiraz, Zinfandel

Parmesan Truffle Fries

12

truffle oil, Parmesan cheese
wine pairing: White Burgundy

Fruit Bowl

7

fresh daily fruit

Grit Cakes

10

pepper jack cheese grits golden fried topped creamy herb sauce with a choice of:
sauteed shrimp | salmon bite

wine pairing: Chardonnay

Jumbo Fried Shrimp

15

jumbo shrimp with rumoulade sauce
wine pairing: Chardonnay

Portobello Steak

15

baked portobello mushroom with our house blend seasoning
wine pairing: Chardonnay

Salads

PÜR Zen Salad

13

fresh mixed greens, feta cheese, apple slices, cucumber, glazed pecans, drizzled with our house peach vinaigrette.

add grilled chicken 6 add grilled shrimp 8
add salmon 8

wine pairing: Sauvignon Blanc

Tomato Caprese Salad

12

mixed greens, mozzarella, tomatoes, and fresh basil
wine pairing: Sauvignon Blanc, Pinto Grigio, Sparkling Rose

Wedged Salad

11

fresh salad, grapes, red onion, smoked bacon and blue cheese crumbles

wine pairing: Sauvignon Blanc

Strawberry & Spinach Salad

11

spinach, fresh strawberries, feta cheese, red onion, served with raspberry vinaigrette, glazed house nuts

wine pairing: Pinot Noir

W W W . P U R Z E N B A R . C O M

1931 JONESBORO RD. MCDONOUGH, GA 30253

A 3% LIQUOR TAX FOR ALL ALCOHOL AND AN 18% SERVICE CHARGE WILL
WILL BE ADDED TO ALL CHECKS

Consumer Advisory

Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of food borne illness especially if you have certain medical conditions



Panini/Wraps

- PÜR Zen Chicken Panini** 13
 mixed greens , apples, dried cranberries, pecans, green onions
wine pairing: Pinot Noir
- Chicken Pesto** 13
 grilled chicken, tomato, arugula, pesto aioli, house vinaigrette
wine pairing: Chardonnay
- Tomato Caprese** 13
 creamy basil sauce, balsamic vinegar, arugula, mozzarella, ripe tomatoes.
wine pairing: Sauvignon Blanc

Stone Oven Flatbreads

- Margherita** 14
 sun dried tomatos, fresh mozzarella, fresh basil, balsamic glaze and garlic tomato sauce
wine pairing: Sauvignon Blanc, Pinto Grigio, Sparkling Rose
- Pepperoni** 14
 italian pepperoni, tomatoes, mozzarella, pepperoni, garlic tomato sauce,
wine pairing: Cabernet
- Pesto w/ Tomatos & Arugula** 14
 pesto aioli, tomatos, arugula and mozzarella
wine pairing: Chardonnay
- Mediterranean Prosciutto** 14
 creamy basil sauce, balsamic vinegar, arugula, mozzarella and ripe tomatoes.
wine pairing: Sauvignon Blanc

Desserts

- Cheesecakes** 9
- Dolce De Leche Cheesecake
 - PurZen Peach Mint Cheesecake
 - Blueberry Cobbler Cheesecake
 - Chocolate Chip Brûlée Cheesecake
 - Raspberry White Chocolate Cheesecake
 - Crème Brûlée Cheesecake

Cakes

- Salted Caramel Vanilla Crunch** 6
 buttery vanilla cake, salted caramel crunch and a creamy custard layer
- Chocolate Lava Cake** 6
 chocolate cake with a molten center
- Olive Oil Citrus Cake** 6
 servered with a berry compote
- Make It Boozy** 5
 add a shot of wine-based irish cream

Beverages

- Pepsi Products** 3
- Coffee** 4
- Sweet Tea** 3
- Hot Tea** 3
- Fresh Squeezed Juice** 5

Wine Tasting & Flights

** ask the server about available mimosas, vodkas and wines **

Wine Tasting
13

Mimosa Flight
24

Vodka Flight
30

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PÜR Zen

MIMOSA WINE BAR

Brunch

** we serve brunch 11am - 4pm on Saturdays and Sundays **

Breakfast Platter 16

pancakes, crispy bacon or sausage, 2 eggs

Shrimp and Grits 15

gulf shrimp , mixed peppers, feta cheese , fried onions
in a creamy sauce | add fried egg 3

Oxtail & Grits 25

braised oxtails, house cheddar grits

Peach Cobbler French Toast 10

served with house peach syrup and biscotti cookie crumbles

House Omelet 12

3 eggs, cheddar cheese, green onions, tomatoes,
bell pepper

meat lover's 14 mushroom and spinach 13

Waffle Mixed Fruit 10

fresh fruit w/ whipped cream

Avocado Toast 10

smashed avocado, tomatoes and a fried egg on
toasted bread.

Hummus Toast 10

hummus, tomatoes and a fried egg on
toasted bread

Brunch Board 40

choice of mini pancakes or waffles, assorted fruit, sausages
goat & gouda cheese & quiche with french toast

A La Carte

Pancakes 6 Eggs 4 Bacon 4

Turkey/Pork Sausage 4 Toast 4

Bottomless Mimosas 19

served all day

WWW.PURZENBAR.COM

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