

The phone rings during the rush. Nobody counts the walk-in.

Pureblue builds AI teammates for both halves of a restaurant: Guest answers the questions, runs the waitlist and remembers every regular, while Pantry counts what is on the shelf and tells you what to order before you run out. Built for independents and small groups, not enterprise chains.

Front of house — Pureblue Guest

One assistant your guests can text, scan or call

Guest Host — Answers what is gluten free and where the fish comes from, runs the waitlist with a predicted wait, books or relays reservations, takes table requests from a QR code, and remembers every guest's allergies and favorites by phone number.

Answers Every Question, On Every Channel

Guest answers by chat, SMS or phone from your own menu, spec sheets and house standards — sourcing, prep, allergens, hours — and hands off to a person the moment someone asks for one.

Waitlist And Reservations That Hold

Waits are predicted from your own table-turn history. Guests hold their spot by text, reply when they are running late, and get a table-ready message — with reservations booked into your system, or relayed to the host by SMS if you do not run one.

Allergies Handled, Complaints Caught Early

Saved allergies filter the menu and print on the server's ticket. Ninety minutes after close-out a text asks how it went — complaints reach the manager in minutes with a one-tap comp, and happy guests get the review link.

Back of house — Pureblue Pantry

Count by photo. Get told what to order.

Inventory Teammate — Builds the count sheet in the order you actually walk the walk-in, reads shelves and bottles from a photo, parses supplier invoices forwarded by email, and turns all of it into an order guide, a spoilage log and a ranked list of what you spend the most on.

Counting That Matches The Shelf

The template follows the physical walk, shelf by shelf. Staff snap a photo or say “twelve bottles of Tito’s” and Pantry places it, nets out the tare weight, and flags counts that are arithmetically impossible.

Invoices That Stop Sitting In The Inbox

Forward the invoice to your Pantry address and it is parsed into line items, prices and quantities — then checked against the purchase order and the ninety-day average, so price creep and short ships surface the day they happen.

What To Order, And What Is Eating Your Margin

Pantry writes the order guide from par levels and real usage, sends the PO once you approve it, and ranks your spend with the price trend attached. At the top tier it reads POS sales too, so you see margin down to the individual dish.

Two products that make each other smarter



Run both and Pantry tells Guest what is 86'd in real time, so a guest never falls for a dish the kitchen cannot make



Guest sends dish-level sentiment back to Pantry, so menu engineering sees what a plate costs and what guests think of it side by side



Packaged software with a monthly price, not a fixed-scope build — bilingual by default, and priced for independents rather than enterprise chains

Fixed-scope implementation

We design, build, and deploy your first AI teammate and its workflows — live in weeks, not quarters.

Platform subscription

Hosting, models, monitoring, and continuous improvement included. Priced against a hire, not a software seat.

Augmentation, not replacement

Your people handle judgment calls; the AI teammate handles the repetitive work between them.