

# BEER – CERVEZA

## DRAFT BEER

Tecate Light, Mexico.....	5
Dos Equis Ambar, Mexico.....	5
Cloudland Hazy IPA, Steady Hand.....	6
Craft Beer of the Moment.....	AQ

## BOTTLED AND CANNED BEER

Bohemia, Mexico.....	5
Corona Extra, Mexico.....	5
Modelo Especial, Mexico (can).....	5
Tecate, Mexico (can).....	5
Lone Star Long Neck, Texas.....	5
Negra Modelo, Mexico.....	5
21 <sup>st</sup> Amendment Brewing Cerveza El Sully, California (can).....	6
East Siders Pineapple Cider, Texas (can).....	6
Cigar City Florida Cracker, Belgian-style White, Florida (can).....	6
Second Self, Mole Porter, Georgia, (can).....	6
Emergency Drinking Beer, Georgia (can).....	5
Three Taverns "A Night on Ponce" IPA, Georgia.....	6
Sweetwater 420, Pale Ale, Atlanta.....	5
Shiner Bock, Texas.....	5
Back Forty Truck Stop Honey Brown Ale, Alabama (can).....	6
Craft Beer of the Moment (can).....	AQ

# REFRESHING DRINKS

Fanta Orange.....	3
Mexican Coke.....	3
Topo Chico Mineral Water.....	3
Squirt.....	3
Panna.....	3
Jamaica Tea.....	3
Horchata.....	4
Agua Fresca OTD.....	4

*In Texas on a Saturday night*

*Everclear is added to the wine sometimes*

*Nachos, burritos, and tacos who knows*

*How it usually goes, it goes*

*Whoooh I love sangria wine*



# W I N E

# VINO

## SPARKLING

Brut Nature.....	11/44
<b>Juve Y Camps</b> , Reserva de la Familia, Cava 2014	

## WHITE

Pinot Gris.....	8/32
<b>Piedra Negra</b> , Alta Coleccion, Uco Valley 2018	
Sauvignon Blanc.....	9/36
<b>Casas del Bosque</b> , Casablanca Valley 2017	
Albariño.....	9/36
<b>Garzon Reserva</b> , Uruguay 2019	
Verdejo.....	9/36
<b>Ipsum</b> , Rueda 2018	
Chardonnay.....	8/32
<b>Caliterra Reserva</b> , Casablanca Valley 2017	
Chardonnay.....	13/52
<b>Starmont</b> , Carneros 2016	

## ROSÉ

Garnacha.....	13/52
<b>Isabel Mondavi</b> , Napa Valley, California 2017	

## RED

Pinot Noir.....	11/44
<b>Higher Ground</b> , Monterey County 2016	
Malbec.....	10/40
<b>Achaval Ferrer</b> , Mendoza, Argentina 2017	
Zinfandel.....	9/36
<b>Leese Fitch</b> , California 2016	
Tempranillo.....	10/40
<b>Finca Del Castillo</b> , Spain 2018	
Cabernet.....	11/44
<b>Pascual Tosa</b> , Mendoza, Argentina 2016	

<b>Sangria</b> .....	9
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## MARGARITAS Y MÁS

<b>EL FRIO</b> .....	9
El Jimador Blanco, Stirrings triple sec, fresh lime, served frozen	
<b>THE O.G.</b> .....	9
El Jimador Reposado, Stirrings triple sec, fresh lime, short and strong, served up or on the rocks	
<b>SUPERITA!</b> .....	15
Herradura Double Reposado, Combier, lime juice, orange, brine, citrus-marinated olive Served up Austin-style	
<b>TEXAS STAR</b> .....	12
Centenario Rosangel, St. Germaine, ruby red grapefruit, lime	
<b>BLOOD ORANGE MARGARITA</b> .....	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, orange, and fresh lime	
<b>TOMMY'S MARGARITA</b> .....	10
Lunazul reposado, fresh lime, agave	
<b>MEZCAL MARGARITA</b> .....	10
Banhez, triple sec, fresh lime	

## COCKTAILS Y CLÁSICOS

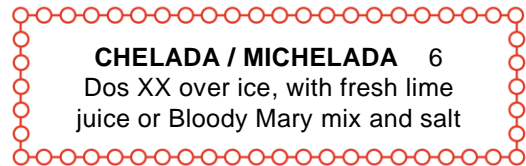
<b>SLUSHIE DEL DIA</b> .....	MKT
Ask your server or bartender	
<b>RED HEADED STRANGER</b> .....	11
Deep Eddy Ruby Red Vodka, Campari, fresh grapefruit juice on the rocks	
<b>MEZCAL MULE</b> .....	10
Bahnez Mezcal, Sparkle Donkey Reposado, spicy ginger beer, cucumber, lime, Tajin salt	
<b>MATADOR</b> .....	12
El Jimador Blanco, pineapple, lime, cilantro, served up	
<b>TEQUILA Y TONIC</b> .....	12
El Jimador Blanco with orange, lime, rosemary, and a bottle of Fever Tree Mediterranean tonic	
<b>LA PALOMA</b> .....	12
El Jimador Blanco, fresh lime, Squirt soda, salt	
<b>VAMPIRE WEEKEND</b> .....	11
Housemade horchata, The Kraken spiced rum, grated nutmeg, pineapple garnish	
<b>THE HIGHWAYMAN</b> .....	13
A mezcal old fashioned with honey/agave syrup and Mexican mole bitters	

*Curios on display are for sale*



**TEX-MEX COOKBOOK**  
by Ford Fry — \$29.99

Tortilla Warmer \$20 Tiger T-shirt \$20 Cowboy T-shirt \$20  
"Tex-Mex" Hat \$20 "Enjoy Superica" Hat \$20



**CHELADA / MICHELADA** 6  
Dos XX over ice, with fresh lime juice or Bloody Mary mix and salt

## A TRAVELER'S HISTORY

You have come to one of the most remote and wildly beautiful places in the world, home to the original famous Superica restaurant and bar. The interior is much the same as the original explorers found it. You can experience anew the thrills they found on your own journey of discovery. The dining room depicts early Texas during the forging of the Western and Southwestern United States. In 1906 a family built the grand old El Tigre building on the east side of the plaza, and until the latter part of the century the building was occupied by diners from all over the region.

Superica, located now in the fully restored building, features a colorful dining room where delicious Mexican and American foods are served. You may know this as 'Tex-Mex' cuisine. Here, authentic products of craftsmanship are displayed along with curios that may be obtained. The atmosphere of the Old West has been preserved for the enjoyment of all guests.

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