

BEER – CERVEZA

DRAFT BEER

Corona Light, Mexico	5
Negra Modelo, Mexico	5
Jekyll, Hop Dang Diggity Southern IPA, Georgia	6
New Holland Sun Dog Amber, Michigan	5

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
Breckenridge Agave Wheat, Colorado (can)	5
Lazy Magnolia Southern Pecan, Mississippi	6
Red Hare Cotton Tail Pale Ale, Georgia	6
Terrapin Recreation Ale, Georgia (can)	6
Second Self Mole Porter, Georgia (can)	6
Lonerider Hoppy Ki Yay IPA, Georgia (can)	6
Avery Brewing Company El Gose, Colorado (can)	6
Shiner Bock, Texas	5
Ballast Point Habanero Sculpin IPA, California	8
Ballast Point Grapefruit Sculpin IPA, California (can)	8
Featured Craft Beer of the Moment	AQ

Refreshing Drinks

Fanta Orange	3
Mexican Coke	3
Topo Chico Mineral Water	3
Squirt	3
Panna	3.75
Jamaica Agua Fresca	2.5
Horchata	3
Agua Fresca OTD	MKT

*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
Whoooah I love sangria wine*



W I N E

VINO

SPARKLING

Cava Brut	10/40
Naveran , Penedes 2013	

WHITE

Vinho Verde	7/28
Quinta da Aveleda , Portugal 2014	
Albarino	10/40
Fillaboa , Rias Baixas 2013	
Sauvignon Blanc	10/40
Flint & Steel , Napa Valley 2014	
Torrantes	9/36
Crios de Susana Balbo , Argentina 2014	
Chardonnay	9/36
Matthew Fritz , Alexander Valley 2014	
Chardonnay	10/40
Ventana , Arroyo Seco 2013	

ROSÉ

Mencia	7/28
Liquid Geography , Bierzo 2015	

RED

Pinot Noir	8/32
The Monterey Vineyard , Monterey County 2014	
Tempranillo	9/36
Montaña Crianza , Rioja 2012	
Red Blend	11/44
Locations E , Spain NV	
Zinfandel Blend	11/44
"Purple Paradise" , Paso Robles 2013	
Malbec	8/32
Black Cabra , Mendoza 2014	
Cabernet Sauvignon	10/40
Concha y Toro , Gran Reserva, Marchigüe 2013	

COCKTAILS

VAMPIRE WEEKEND	10
Housemade horchata, The Kraken spiced rum, grated cinnamon and nutmeg, pineapple garnish	
THE HIGHWAYMAN	13
A mezcal Old-Fashioned with agave nectar and Bittermens Xocolatl Mole bitters	
RED HEADED STRANGER	10
Deep Eddy Ruby Red Vodka, Campari, fresh grapefruit juice, on the rocks	
EL CHAPO	12
Peleton de la Muerta, Caffè Moka, Ancho Reyes chile liqueur, Khalua Especial, Stumptown coffee	
SOUR LAKE SPRINGS	10
El Jimador Blanco, celery tincture, pineapple, lemon, egg white	
THE DAHLIA	12
Tanteo jalapeno tequila, Aperol, cassis, lime, pineapple	
UNDER THE VOLCANO	12
Sombra Joven Mezcal, Luxardo Maraschino, Habanero tincture, grapefruit and lime	

Curios on display are...

Tiger T-shirt \$20

Cowboy T-shirt \$20

“Tex-Mex” Hat \$20

“Enjoy Superica” Hat \$20



CLASSICS

MARGARITA DE LA CASA	8 / 36
El Jimador Reposado, triple sec, fresh lime, sugar, frothed and slushy on the rocks	
THE O.G.	8
El Jimador Reposado, triple sec, fresh lime. Short and strong, up or on the rocks	
SUPERITA!	15
Herradura Double Reposado, Combier, lime juice, orange, brine, citrus marinated olives, served up Austin-style	
TEXAS STAR	12
Gran Centenario Rosangel tequila, St. Germain, ruby red grapefruit, lime	
MATADOR	9
El Jimador Blanco, pineapple, lime, cilantro, served up	
BATANGA	10
El Jimador Blanco, Mexican Coke, fresh lime, salted rim	
LA PALOMA	10
El Jimador Blanco, Squirt soda, fresh lime, salt rim	
EL DIABLO	9
El Jimador Reposado, crème de cassis, lime, ginger beer, crushed ice	

CHELADA 5

Negra Modelo over ice, with fresh lime juice and salt



A Traveler's History

You have come to one of the most remote and wildly beautiful deserts in the world, home to the original famous ‘Atlanta Stove Works’ factory. In 1889, the year that Benjamin Harris took office as President of the United States, the Atlanta Stove Works brought to Atlanta a revolutionary idea in the field of cooking, the Barrett Range, made of cast iron. A brand new plant on Krog Street was built the first year in the business. 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.

‘Superica,’ located now in the fully restored factory, 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.