

# BEER – CERVEZA

## DRAFT BEER

<b>Tecate Light</b> , Mexico .....	5
<b>Dos Equis Ambar</b> , Mexico.....	5
<b>Birdsong Higher Ground IPA</b> , North Carolina .....	6
<b>Craft Beer of the Moment</b> .....	AQ

## BOTTLED AND CANNED BEER

<b>Bohemia</b> , Mexico .....	5
<b>Corona Extra</b> , Mexico .....	5
<b>Modelo Especial</b> , Mexico (can) .....	5
<b>Negra Modelo</b> , Mexico .....	5
<b>Shiner Bock</b> , Texas (can) .....	5
<b>Tecate</b> , Mexico (can).....	5
<b>Bold Rock Hard Cider Rose</b> , Mills River.....	6
<b>Golden Road Mango Cart</b> , Wheat Ale, Los Angeles, CA.....	6
<b>OMB Hornet’s Nest</b> , Hefeweizen, Charlotte, NC.....	6
<b>Green Man Brewing ESB</b> , Amber Ale, Asheville, .....	6
<b>Sierra Nevada Otra Vez</b> , Gose, Asheville, NC .....	6
<b>Sugar Creek Pale Ale</b> , Charlotte NC .....	6
<b>Sycamore Brewing Juiciness</b> , NE IPA, Charlotte, NC.....	7
<b>Noda Brewing Hop Drop ‘n Roll</b> , Charlotte, NC .....	7
<b>Wicked Weed Brewing Pernicious</b> , IPA, Asheville, NC.....	7
<b>Kaliber Toasted Lager</b> , NAB .....	5
<b>Craft Beer of the Moment</b> .....	AQ

# REFRESHING DRINKS

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

Cava Brut.....	9/36
<b>Naveran</b> , Penendes, 2015	

## ROSÉ

Mencia .....	9/36
<b>Liquid Geography</b> , Bierzo 2016	

## WHITE

Albarino .....	10/40
<b>Gazon</b> , Uruguay 2018	
Sauvignon Blanc.....	9/36
<b>Portillo</b> , Mendoza 2017	
Vinho Verde.....	8/32
<b>Vera</b> , Lisbon 2016	
Chardonnay .....	9/36
<b>Cousino Classico</b> , Chile 2017	

## RED

Pinot Noir.....	12/48
<b>Starmont</b> , Napa, California 2014	
Cabernet.....	12/48
<b>Pascual Toso</b> , Mendoza 2016	
Garnacha.....	9/36
<b>Torres Sangra de Toro</b> , Catalonia 2017	

## 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>TOMMY'S MARGARITA</b> .....	10
El Jimador Reposado, fresh lime, agave	
<b>MEZCAL MARGARITA</b> .....	14
Sombra, Stirrings triple sec, fresh lime	
<b>MATADOR</b> .....	12
El Jimador Blanco, pineapple, lime, cilantro, served up	
<b>LA PALOMA</b> .....	12
El Jimador Blanco, fresh lime, glass bottle of Squirt, salt	
<b>EL DIABLO</b> .....	11
Lunazul reposado, crème de cassis, lime, ginger beer	
<b>UNDER THE VOLCANO</b> .....	14
Sombra Mezcal, grapefruit, lime, Luxardo maraschino, habanero tincture	

## COCKTAILS Y CLÁSICOS

<b>LIGHT RAIL</b> .....	13
Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili bitters	
<b>RED HEADED STRANGER</b> .....	11
Deep Eddy Ruby Red Vodka, Campari, fresh grapefruit	
<b>EXTRA FRESCA</b> .....	9
Bacardi rum, honey, lime, Jamaica agua fresca	
<b>HOT HOUSE</b> .....	11
Lunazul Blanco, lime, cucumber, Cava	
<b>THE HIGHWAYMAN</b> .....	14
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>TEQUILA Y TONIC</b> .....	12
Lunazul Blanco, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
<b>VAMPIRE WEEKEND</b> .....	11
Housemade horchata, The Kraken spiced rum, cinnamon	
<b>SLUSHIE DEL DIA</b> .....	MKT
Ask your server or bartender	

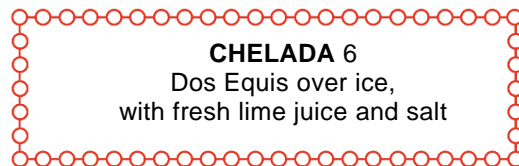
*Curios on display are for sale*



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

Tortilla Warmer \$10 Tiger T-shirt \$20 Cowboy T-shirt \$20

“Tex-Mex” Hat \$20 “Enjoy Superica” Hat \$20



**CHELADA 6**  
Dos Equis over ice,  
with fresh lime juice 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.