

# BEER – CERVEZA

## DRAFT BEER

<b>Tecate Light</b> , Mexico .....	5
<b>Dos Equis Ambar</b> , Mexico .....	5
<b>Birdsong Higher Ground IPA</b> , Charlotte, NC .....	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>Estrella Jalisco</b> , Lager, Mexico .....	5
<b>Bold Rock Hard Cider Carolina Apple</b> , Mills River, NC (can).....	6
<b>Wicked Weed Coastal Love Hazy IPA</b> , Asheville, NC (can) .....	6
<b>Sugar Creek Big Oh Blood Orange IPA</b> , Charlotte, NC (can).....	7
<b>Sycamore Brewing Juiciness NE IPA</b> , Charlotte, NC (can) .....	7
<b>Noda Brewing Hop Drop ‘n Roll IPA</b> , Charlotte, NC (can).....	7
<b>Wicked Weed Pernicious IPA</b> , Asheville, NC.....	7
<b>Green Man Brewing ESB</b> , Asheville, NC .....	6
<b>Kaliber Non-Alcoholic</b> , England.....	5
<b>OMB Rotating Selection</b> , Charlotte, NC .....	6
<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*

*Whoooah I love sangria wine*



# W I N E

# VINO

## SPARKLING

Cava Brut .....	9/36
<b>Naveran</b> , Penendes, 2017	
Cava Brut Rosé .....	11/44
<b>Juve Y Camps</b> , Penedes NV	

## WHITE

Riesling .....	8/32
<b>Firestone</b> , Santa Barbara County 2018	
Sauvignon Blanc.....	9/36
<b>Portillo</b> , Mendoza 2018	
Chardonnay.....	9/36
<b>Cousino-Macul Unoaked</b> , Maipo Valley 2018	
Chardonnay .....	10/40
<b>Annabella</b> , Napa 2016	

## ROSÉ

Mencia.....	9/36
<b>Liquid Geography</b> , Bierzo 2018	

## RED

Pinot Noir .....	12/48
<b>Starmont</b> , Napa 2014	
Cabernet .....	12/48
<b>Pascual Toso</b> , Mendoza 2018	
Malbec .....	9/36
<b>Catena “Vista Flores,”</b> Mendoza 2017	
Tempranillo .....	9/36
<b>Cortijo</b> , Rioja 2016	
GSM Blend .....	9/36
<b>Hahn</b> , Central Coast 2018	

## MARGARITAS Y MÀS

<b>EL FRIO</b> .....	10
El Jimador Blanco, Stirrings triple sec, fresh lime, served frozen	
<b>THE O.G</b> .....	10
El Jimador Reposado, Stirrings triple sec, fresh lime, short and strong, served up or on the rocks	
<b>TOMMY'S MARGARITA</b> .....	11
Lunazul Reposado, fresh lime, agave	
<b>BLOOD ORANGE MARGARITA</b> .....	15
Lunazul Reposado, Solerno Blood Orange Liqueur, Ancho Reyes Chile Liqueur, citrus	
<b>MEZCAL MARGARITA</b> .....	14
Sombra Mezcal, 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 Squirt, salted rim	
<b>EL DIABLO</b> .....	11
Lunazul Reposado, crème de cassis, lime, ginger beer	

## COCKTAILS Y CLÁSICOS

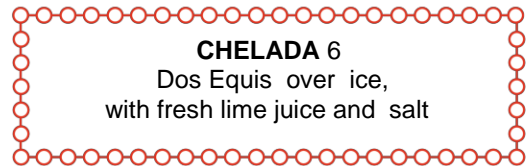
<b>LIGHT RAIL</b> .....	13
Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili bitters	
<b>RED HEADED STRANGER</b> .....	11
Deep Eddy Ruby Red Vodka, Campari, fresh grapefruit	
<b>EXTRA FRESCA</b> .....	9
Bacardi rum, honey, lime, Jamaica agua fresca	
<b>RANCH WATER</b> .....	12
Lunazul Blanco, lime, glass bottle Topo Chico	
<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>TEQUILA SUNRISE</b> .....	10
Lunazul Reposado, orange juice, house made grenadine	
<b>UNDER THE VOLCANO</b> .....	14
Sombra Mezcal, grapefruit, lime, Luxardo maraschino, habanero tincture	

*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.