

BEER – CERVEZA

DRAFT BEER

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

BOTTLED AND CANNED BEER

Bohemia, Mexico	5
Corona Extra, Mexico	5
Modelo Especial, Mexico (can)	5
Negra Modelo, Mexico	5
Shiner Bock, Texas (can)	5
Tecate, Mexico (can)	5
Bold Rock Hard Cider, Rose, Mills River	6
Green Man Brewery ESB, Amber Ale, Asheville	6
Highland Brewing Daycation IPA, Asheville (can)	6
OMB Hornet's Nest, Hefeweizen, Charlotte	6
Sierra Nevada Otra Vez, Gose, California	6
Sugar Creek Pale Ale, Charlotte NC	6
Wicked Weed Brewing Pernicious, IPA, Asheville (can)	7
Kaliber Toasted Lager, NAB	5

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

Cava Brut	9/36
Naveran , Penendes, 2015	

ROSÉ

Mencia	8/32
Liquid Geography , Bierzo 2016	

WHITE

Albarino	10/40
Lagar De Cervera , Rias Baixas	
Sauvignon Blanc	8/32
Portillo , Mendoza 2017	
Vinho Verde	8/32
Vera , Lisbon 2016	
Chardonnay	8/32
Cousino Classico , Chile 2017	

RED

Pinot Noir	11/42
Calista , California 2016	
Malbec	8/32
Bodega Catena Zapata , Vista Flores Series, Mendoza 2015	
Garnacha	10/40
Ludovicus Tinto , Terra Alta 2013	
Cabernet	12/48
BR Cohn , North Coast 2016	

MARGARITAS Y MÁS

EL FRIO	9
El Jimador Blanco, Stirrings triple sec, fresh lime, served frozen	
THE O.G.	9
El Jimador Reposado, Stirrings triple sec, fresh lime, short and strong, served up or on the rocks	
TOMMY'S MARGARITA	10
Lunazul reposado, fresh lime, agave	
MEZCAL MARGARITA	14
Sombra, Stirrings triple sec, fresh lime	
MATADOR	10
El Jimador Blanco, pineapple, lime, cilantro, served up	
LA PALOMA	12
El Jimador Blanco, fresh lime, glass bottle of Squirt, salt	
EL DIABLO	11
El Jimador reposado, crème de cassis, lime, ginger beer	
UNDER THE VOLCANO	14
Sombra Mezcal, grapefruit, lime, Luxardo maraschino, habanero tincture	

COCKTAILS Y CLÁSICOS

LIGHT RAIL	13
Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili bitters	
RED HEADED STRANGER	11
Deep Eddy Ruby Red Vodka, Campari, fresh grapefruit	
EXTRA FRESCA	9
Platinum rum, honey, lime, Jamaica agua fresca	
HOT HOUSE	11
El Jimador Blanco, lime, cucumber, Cava	
THE HIGHWAYMAN	14
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
TEQUILA Y TONIC	12
El Jimador Blanco, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
VAMPIRE WEEKEND	10
Housemade horchata, The Kraken spiced rum, cinnamon	
SLUSHIE DEL DIA	MKT
Ask your server or bartender	

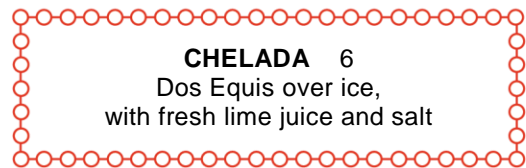
Curios on display are for sale

Tiger T-shirt \$20

Cowboy T-shirt \$20

"Tex-Mex" Hat \$20

"Enjoy Superica" Hat \$20



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.