

# BEER – CERVEZA

## DRAFT BEER

Dos Equis Lager, Mexico.....	4
Negra Modelo, Mexico .....	5
Lone Pint Yellow Rose IPA, Texas .....	6
Craft Beer of the Moment .....	6

## BOTTLED AND CANNED BEER

Bohemia, Mexico.....	5
Corona Extra, Mexico .....	5
Modelo Especial, Mexico (can).....	5
Pacifico, Mexico .....	5
Tecate, Mexico (can) .....	4
Eureka Heights Buckle Bunny Cream Ale, Texas (can) .....	6
8th Wonder Hopston IPA, Texas (can) .....	6
Buffalo Bayou Great White Buffalo, Texas (can).....	6
Legal Draft Free and Clear, “Gluten Removed” Lager, Texas (can)....	6
Lone Star long neck, Texas .....	4
Nine Band Cactus Cat Kolsch, Texas (can) .....	6
Shiner Bock, Texas.....	5
Southern Star Bombshell Blonde, Texas (can).....	6
Sweetwater 420, Pale Ale, Georgia.....	6

# REFRESHING DRINKS

Fanta Orange.....	3
Mexican Coke .....	3
Dr. Pepper w/ cane sugar .....	3
Topo Chico .....	3
Squirt .....	3
Acqua Panna .....	3
Horchata .....	4
Agua del Dia .....	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  
Whooah I love sangria wine*



# W I N E

# VINO

## SPARKLING

Cava Brut .....	9/36
<b>Poema</b> , Penedes, Spain N/V	
Cava Brut Rosé .....	9/36
<b>Casteller</b> , Penedes, Spain N/V	

## WHITE

Sauvignon Blanc .....	9/36
<b>Leyda</b> , Leyda Valley, Chile 2018	
Albariño.....	10/40
<b>Marques de Caceres</b> , Rias Baixas Spain 2017	
Chardonnay.....	10/40
<b>Beckon</b> , Central Coast, California 2016	

## ROSÉ

Tempranillo .....	9/36
<b>Marques de Caceres</b> , Rioja, Spain 2018	

## RED

Pinot Noir .....	9/36
<b>Emiliana Natura</b> , Chile 2018	
Malbec .....	10/40
<b>Zolo</b> , Mendoza, Argentina 2018	
Cabernet Sauvignon.....	10/40
<b>Hayes</b> , California, USA 2017	

## MARGARITAS Y MÁS

<b>EL FRIO</b> .....	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
<b>THE O.G.</b> .....	9
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime	
<b>SUPERITA!</b> .....	14
Herradura Double Barrel Reposado, Combier, lime, orange, olive brine	
<b>BLOOD ORANGE MARGARITA</b> .....	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
<b>TEXAS STAR</b> .....	13
El Jimador Reposado, St. Germain, grapefruit, lime, hibiscus agave syrup	
<b>MATADOR</b> .....	12
El Jimador Blanco, pineapple, lime, cilantro	
<b>LA PARILLA</b> .....	11
Serrano-infused El Jimador Reposado, grilled lime juice, triple sec, morita chile salt, mezcal floater	
<b>THE WARRIOR</b> .....	14
Pasote blanco, Grand Marnier, lime, orange	

## COCKTAILS Y CLÁSICOS

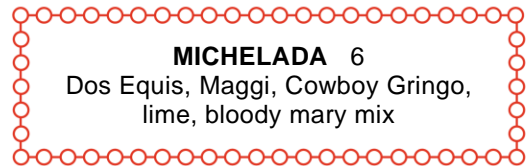
<b>LA PALOMA</b> .....	12
El Jimador Blanco, lime, Squirt	
<b>MEZCAL SMASH</b> .....	9
Banhez Mezcal, agave nectar, orange, mint,	
<b>LITTLE BROWN SOUR</b> .....	11
Bourbon, brown sugar syrup, lime, fresh tamarind juice	
<b>THE HIGHWAYMAN</b> .....	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>RED HEADED STRANGER</b> .....	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
<b>HOT HOUSE</b> .....	10
El Jimador Blanco, cucumber, lime, topped w/ Poema Cava	
<b>UNDER THE VOLCANO</b> .....	12
Banhez Mezcal, grapefruit, lime, Luxardo Maraschino, habanero tincture	
<b>LITTLE HAVANNA</b> .....	11
Bacardi Rum, lime, Luxardo Maraschino, fresh strawberries	

*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



**MICHELADA 6**  
Dos Equis, Maggi, Cowboy Gringo,  
lime, bloody mary mix

## 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.