

# BEER – CERVEZA

## DRAFT BEER

Tecate Light, Mexico .....	5
Dos Equis Ambar, Mexico .....	5
Scofflaw POG Basement IPA, Georgia .....	6
Draft Beer of the Moment .....	AQ

## BOTTLED AND CANNED BEER

Bohemia, Mexico .....	5
Corona Extra, Mexico .....	5
Modelo Especial, Mexico (can) .....	5
Tecate, Mexico (can) .....	5
Chela Libre El Tabernario Amber Ale, Mexico .....	8
Lone Star long neck, Texas .....	5
Shiner Bock, Texas .....	5
Bold Rock Hard Cider Rosé, North Carolina .....	6
Lonerider Hoppy Ki Yay IPA, North Carolina (can) .....	6
Jailhouse Slammer Wheat, Georgia (can) .....	6
Red Hare SPF 50/50 Grapefruit Raddler, Georgia (can) .....	6
Terrapin Recreation Ale, Georgia (can) .....	6
Treehorn Cider Hoppy Little Trees, Georgia (can) .....	6
Wild Heaven Wise Blood IPA, Georgia .....	6
Wild Leap Local Gold Blonde Ale, Atlanta (can) .....	6
Craft Beer of the Moment .....	AQ

# REFRESHING DRINKS

Fanta Orange .....	3
Mexican Coke .....	3
Topo Chico Mineral Water .....	3
Squirt .....	3
Panna .....	3
Jamaica Tea .....	3
Horchata .....	4
Agua Fresca 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  
Whoooh I love sangria wine*



# W I N E

# VINO

## SPARKLING

Cava Brut .....	9/36
<b>Los Monteros</b> , Spain NV	

## WHITE

Chardonnay .....	12/48
<b>Catena Tupungato</b> , Argentina 2016	
Pinot Gris .....	10/40
<b>Piedra Negra</b> , Mendoza 2017	
Rioja .....	12/48
<b>Monopole</b> , Spain 2016	
Sauvignon Blanc .....	10/40
<b>Casas del Bosque</b> , Chile 2017	
Vinho Verde .....	8/32
<b>Quinta da Aveleda</b> , Portugal 2017	

## ROSÉ

Mencia .....	7/28
<b>Liquid Geography</b> , Bierzo 2017	
Pinot Noir .....	10/40
<b>Des Amis</b> , Carmel, CA 2017	

## RED

Cabernet Sauvignon .....	10/40
<b>Concha y Toro</b> , Gran Reserva, Marchigüe 2016	
Garnacha .....	10/40
<b>Ludovicus Tinto</b> , Terra Alta 2014	
Malbec .....	8/32
<b>Black Cabra</b> , Mendoza 2017	
Pinot Noir .....	8/32
<b>The Monterey Vineyard</b> , Monterey County 2016	

Sangria.....9

## 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> .....	15
Herradura Double Reposado Superica barrel, 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> .....	12
Gran Centenario Rosangel tequila, St. Germain, ruby red grapefruit, fresh lime	
<b>MEZCAL MARGARITA</b> .....	10
Banhez, triple sec, fresh lime	
<b>MATADOR</b> .....	11
El Jimador Blanco, pineapple, lime, cilantro	
<b>LA PALOMA</b> .....	10
El Jimador Blanco, fresh lime, glass bottle Squirt	

## COCKTAILS Y CLÁSICOS

<b>SLUSHIE DEL DIA</b> .....	Mkt
Ask your server or bartender	
<b>THE HIGHWAYMAN</b> .....	13
Gracias a Dios old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>RED HEADED STRANGER</b> .....	10
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
<b>UNDER THE VOLCANO</b> .....	12
Mezcal, grapefruit, fresh lime, Luxardo maraschino, habanero tincture	
<b>THE DAHLIA</b> .....	13
Tanteo jalapeño tequila, Aperol, crème de cassis, fresh lime, pineapple	
<b>EL DIABLO</b> .....	10
El Jimador Reposado, crème de cassis, fresh lime, ginger beer, crushed ice	
<b>ULTIMA PALABRA</b> .....	11
Mezcal, Damiana, Luxardo Maraschino, fresh lime	
<b>VAMPIRE WEEKEND</b> .....	10
House made horchata, The Kraken spiced rum, cinnamon	

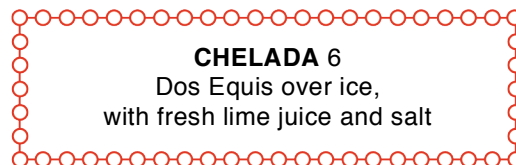
### *Curios on display are for sale*

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.