

BEER – CERVEZA

DRAFT BEER

Tecate Light, Mexico.....	5
Dos Equis Ambar, Mexico.....	5
Three Taverns Rowdy & Proud 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
Omission Pale Ale (Gluten Free), Oregon.....	6
Jekyll Pineapple Habanero Hop Dang, Alpharetta, GA (can).....	6
Jailhouse Slammer Wheat, Hampton, GA (can)	6
Reformation Nolan, Woodstock, GA (can)	6
Terrapin Recreation Ale, Athens, GA (can).....	6
Treehorn Cider Hoppy Little Trees, Marietta, GA (can)	6
Scofflaw Basement IPA, Atlanta, GA (can)	6
Arches Mexican Empire, Hapeville, GA (can)	6
Wicked Weed Passionfruit Lychee Sour, Asheville, NC (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
Dibon, Spain NV	

WHITE

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

ROSÉ

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

RED

Cabernet Sauvignon.....	10/40
Concha y Toro, Gran Reserva, Marchigüe 2016	
Garnacha	10/40
Ludovicus Tinto, Terra Alta 2014	
Malbec.....	8/32
Black Cabra, Mendoza 2017	
Pinot Noir	9/36
Chime, CA 2016	

Sangria.....	9
--------------	---

MARGARITAS Y MÁS

EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
THE O.G.	9
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime	
SUPERITA!	15
Herradura Double Reposado Superica barrel, Combier, lime, orange, olive brine	
BLOOD ORANGE MARGARITA	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
TEXAS STAR	12
Gran Centenario Rosangel tequila, St. Germain, ruby red grapefruit, fresh lime	
MATADOR	11
El Jimador Blanco, pineapple, lime, cilantro	
LA PALOMA	10
El Jimador Blanco, fresh lime, glass bottle Squirt	
EL DIABLO	10
El Jimador Reposado, crème de cassis, fresh lime, ginger beer, crushed ice	

COCKTAILS Y CLÁSICOS

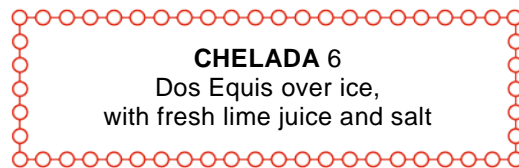
SLUSHIE DEL DIA	Mkt
Ask your server or bartender	
THE HIGHWAYMAN	13
Gracias a Dios old-fashioned with honey/agave syrup and Mexican Mole bitters	
RED HEADED STRANGER	10
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
UNDER THE VOLCANO	12
Mezcal, grapefruit, fresh lime, Luxardo maraschino, habanero tincture	
THE DAHLIA	13
Tanteo jalapeño tequila, Aperol, crème de cassis, fresh lime, pineapple	
ALL AROUND HOO	12
Hoodoo Chicory liqueur, bourbon, Ancho Reyes, mole bitters	
ULTIMA PALABRA	11
Mezcal, Damiana, Luxardo Maraschino, fresh lime	
VAMPIRE WEEKEND	10
House made horchata, The Kraken spiced rum, cinnamon	

Curios on display are for sale



TEX-MEX COOKBOOK
by Ford Fry – \$29.99

Tortilla Warmer \$20 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.