

BEER – CERVEZA

DRAFT BEER

Tecate Light, Mexico.....	5
Dos Equis Ambar, Mexico.....	5
Sweetwater 420, Georgia.....	6
Craft 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
Negra Modelo, Mexico	5
Lone Star long neck, Texas	5
Shiner Bock, Texas	5
Gate City Terminus Porter, Georgia (can)	7
Wicked Weed Pernicious IPA, North Carolina (can).....	6
Scofflaw Hooligan IPA, Georgia (can)	7
Creature Comforts Athena, Georgia (can).....	7
Wild Heaven White Blackbird, Georgia (can)	7
Eventide “The A” IPA, Georgia (can)	7
Treehorn Cider Hoppy Little Trees, Georgia (can).....	7
Dos Equis Lager, Mexico (16oz can).....	7
Craft Beer of the Moment	7

W I N E

SPARKLING

Cava Brut.....	10/40
Mont Marcal, Catalonia, Spain, 2016	

WHITE

Sauvignon Blanc	10/40
Flint + Steel, Napa Valley, California, 2017	
Albariño.....	11/44
Burgans, Galicia, Spain, 2017	
Chardonnay	9/36
Sierra Batuco, Central Valley, Chile, 2017	
Chardonnay	11/44
Beckon, Central Coast, California, 2018	
Pinot Gris	10/40
Piedra Negra,” Uco Valley, Argentina, 2018	

Sangria..... 9

Rotating wine, seasonal flavors

REFRESHING DRINKS

Fanta Orange	4
Mexican Coke.....	4
Topo Chico	3
Squirt	4
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

Whoooah I love sangria wine



VINO

ROSÉ

Tempranillo	8/32
Finca Del Castillo, Castillo-La Mancha, Spain, 2018	
Rosé	8/32
Liquid Geography, Bierzo, Spain, 2018	

RED

Pinot Noir.....	10/40
Leyda, Leyda Valley, Chile, 2018	
Malbec	11/44
Pulenta La Flor, Mendoza, Argentina, 2017	
Cabernet Sauvignon	13/52
Kunde, Sonoma County, California, 2015	
Red Blend	9/36
Los Dos, Campo de Borja, Spain, 2017	

MARGARITAS Y MÁS

THE O.G.	9
The classic margarita, served on the rocks – short and strong...El Jimador Reposado tequila, Stirrings triple sec, fresh lime	
EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings triple sec, fresh lime	
SUPERITA!	15
Herradura Double Reposado Superica barrel, Combier, lime, orange, olive brine	
THE ATL	11
Atlanta's hometown margarita, featuring Goza Reposado, 18.21 lime/jalapeno/cilantro syrup, Stirrings triple sec and fresh lime, on the rocks	
PERFECT MARGARITA	9
Lunazul Blanco, triple sec, fresh lime, agave	
BLOOD ORANGE MARGARITA	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime juice, orange	
MEZCAL MARGARITA	10
Banhez mezcal, Stirrings triple sec, fresh lime	

COCKTAILS Y CLÁSICOS

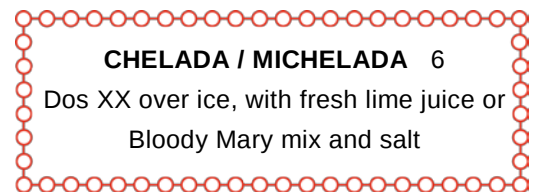
MATADOR	12
El Jimador Blanco, pineapple, lime, jalapeno	
MEZCAL SMASH	9
Banhez mezcal, orange, mint, crushed ice	
BULEVAR	12
El Jimador Reposado, Campari, Cocchi Vermouth di Torino, flamed orange peel	
RED HEADED STRANGER	11
Deep Eddy Ruby Red vodka, Campari, ruby red grapefruit juice	
VAMPIRE WEEKEND	11
House made horchata, The Kraken spiced rum, cinnamon	
LA PALOMA	12
El Jimador Blanco, lime, glass bottle Squirt	
EL DIABLO	11
El Jimador Reposado, crème de cassis, lime, 18:21 ginger beer	
TEXAS STAR	12
Lunazul Reposado, St. Germain, ruby red grapefruit, lime, hibiscus infused agave syrup	
SLUSHIE DEL DIA	AQ

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 / MICHELADA 6

Dos XX over ice, with fresh lime juice or
Bloody Mary mix 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.