

BEER – CERVEZA

DRAFT BEER

Tecate Light , Mexico.....	5
Dos XX Ambar , Mexico.....	5
Arches Lo-Viz IPA , Atlanta.....	6
Craft Beer of the Moment	AQ

BOTTLED AND CANNED BEER

Corona Extra , Mexico.....	5
Negra Modelo , Mexico.....	5
Bohemia , Mexico.....	5
Tecate , Mexico (16 oz. can).....	5
Lone Star long neck , Texas.....	5
Shiner Bock , Texas.....	5
Red Hare Gem City Classic Light Lager , Marietta.....	5
Southbound Scattered Sun Belgian Wit , Savannah.....	6
Arches Mexican Empire Vienna Lager , Atlanta.....	6
Terrapin Golden Ale , Athens.....	5
Atlanta Brewing Co. Hartsfield IPA , Atlanta.....	6
Steady Hand Cloudland IPA , Atlanta.....	6
Ace Pineapple Cider , California.....	6
Wild Heavan White Blackbird Saison , Decatur.....	6
Second Self Mole Porter , Atlanta.....	6

REFRESHING DRINKS

Fanta Orange	3
Mexican Coke	3
Squirt	3
Topo Chico	3
Acqua Panna	3

*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*



W I N E

SPARKLING

Cava Brut.....	8/40
La Monteros , Spain N/V	

WHITE

Sauvignon Blanc.....	10/40
Leyda , Leyda Valley, Chile	
Pinot Grigio.....	10/40
MooBuzz , Paso Robles, California	
Chardonnay.....	10/40
Kunde , Sonoma County, California	

Sangria.....9

VINO

ROSÉ

Grenache/Cabernet Sauvignon.....	9/36
Los Dos , Campo de Borja, Spain	

RED

Pinot Noir.....	9/36
Apaltagua , San Antonio Valley, Chile	
Tempranillo.....	8/32
Finca del Castillo , La Mancha, Spain	
Malbec.....	8/32
Andeluna , Mendoza, Argentina	
Cabernet Sauvignon.....	8/32
Flaco , Madrid, Spain	

MARGARITAS Y MÁS

COCKTAILS Y CLÁSICOS

THE O.G.	9
The classic margarita, served on the rocks – short and strong... Lunazul Reposado, Stirrings triple sec, lime	
EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings triple sec, lime	
THE ATL	11
Goza Reposado Tequila, 18:21 Lime-Jalapeno-Cilantro syrup, Stirrings triple sec, lime	
THE WARRIOR	14
Pasote blanco, Grand Marnier, lime, orange	
SUPERITA!	14
Herradura Double Barrel Reposado, Combier, lime, orange, olive brine	
BLOOD ORANGE MARGARITA	13
Lunazul Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
TOMMY'S MARGARITA	9
Lunazul Reposado, agave, lime	

SPARKLE MULE	11
Banhez Mezcal, Sparkle Donkey Reposado, 18:21 Ginger Beer, cucumber, lime, agave, Tajin	
RED HEADED STRANGER	10
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
LA PALOMA	10
Lunazul Blanco, lime, Squirt	
MATADOR	11
El Jimador Blanco, pineapple, lime, jalapeno, cilantro	
TEQUILA Y TONIC	13
El Jimador Blanco, orange, lime, rosemary and a bottle of Fever Tree Mediterranean Tonic	
EL DIABLO	9
El Jimador Reposado, crème de cassis, lime, 18:21 Ginger Beer	
TEXAS STAR	12
Lunazul Rosangel, St. Germain, ruby red grapefruit, lime, hibiscus infused agave syrup	

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 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.