

# BEER – CERVEZA

## DRAFT BEER

<b>Tecate Light</b> , Mexico.....	5
<b>Dos XX Ambar</b> , Mexico .....	5
<b>Cerveza Super Rica by Wild Heaven</b> , Atlanta .....	6
<b>Craft Beer of the Moment</b> .....	AQ

## BOTTLED AND CANNED BEER

<b>Corona Extra</b> , Mexico .....	5
<b>Negra Modelo</b> , Mexico .....	5
<b>Bohemia</b> , Mexico.....	5
<b>Tecate</b> , Mexico (16 oz. can).....	5
<b>Lone Star long neck</b> , Texas .....	5
<b>Shiner Bock</b> , Texas.....	5
<b>Reformation JOGR Juicy Lager</b> , Smyrna .....	6
<b>Southbound Scattered Sun Belgian Wit</b> , Savannah.....	6
<b>Creature Comforts Classic City Lager</b> , Atlanta.....	6
<b>Terrapin Golden Ale</b> , Athens.....	5
<b>Atlanta Brewing Co. Hartsfield IPA</b> , Atlanta.....	6
<b>Steady Hand Cloudland IPA</b> , Atlanta .....	6
<b>Ace Pineapple Cider</b> , California .....	6
<b>Wild Heaven ATL Easy Ale</b> , Decatur.....	6
<b>Second Self Maverick &amp; Gose 2.0</b> , Atlanta.....	6

# REFRESHING DRINKS

<b>Fanta Orange</b> .....	3
<b>Mexican Coke</b> .....	3
<b>Squirt</b> .....	3
<b>Topo Chico</b> .....	3
<b>Acqua Panna</b> .....	3
<b>Horchata</b> .....	4
<b>Agua Fresca de Dia</b> .....	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

## SPARKLING

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

## WHITE

Sauvignon Blanc .....	10/40
<b>Leyda</b> , Leyda Valley	
Pinot Grigio .....	10/40
<b>MooBuzz</b> , Paso Robles	
Chardonnay.....	10/40
<b>Kunde</b> , Sonoma County	
Albarino .....	13/52
<b>Gotas de Mar</b> , Rias Biaxas	

**Sangria** .....9

# VINO

## ROSÉ

Garnacha/Cabernet Sauvignon .....	9/36
<b>Los Dos</b> , Campo de Borja	

## RED

Pinot Noir .....	9/36
<b>Apaltagua</b> , San Antonio Valley	
Red Blend .....	7/28
<b>Aplanta</b> , Alentejo	
Malbec .....	10/40
<b>Achavel Ferrer</b> , Mendoza	
Cabernet Sauvignon.....	12/48
<b>Aerena</b> , Napa	

## MARGARITAS Y MÁS

<b>THE O.G.</b> .....	9
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings triple sec, lime	
<b>EL FRIO</b> .....	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings triple sec, lime	
<b>THE ATL</b> .....	11
Goza Reposado Tequila, 18:21 Lime-Jalapeno-Cilantro syrup, Stirrings triple sec, lime	
<b>THE WARRIOR</b> .....	15
Pasote blanco, Grand Marnier, lime, orange	
<b>TOMMY'S MARGARITA</b> .....	9
Lunazul Reposado, lime, agave	
<b>BLOOD ORANGE MARGARITA</b> .....	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
<b>JALAPENO MARGARITA</b> .....	11
Tanteo Jalapeno Tequila, Ancho Verde, Stirrings triple sec, lime	

## COCKTAILS Y CLÁSICOS

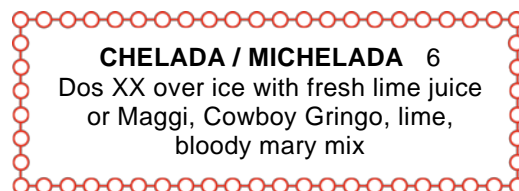
<b>SPARKLE MULE</b> .....	11
Banhez Mezcal, Sparkle Donkey Reposado, 18:21 Ginger Beer, cucumber, lime, agave, Tajin	
<b>RED HEADED STRANGER</b> .....	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
<b>MATADOR</b> .....	12
El Jimador Blanco, pineapple, lime, jalapeno, cilantro	
<b>LA PALOMA</b> .....	12
El Jimador Blanco, lime, Squirt	
<b>TEXAS STAR</b> .....	12
Lunazul Reposado, St. Germain, ruby red grapefruit, lime, hibiscus infused agave syrup	
<b>SUPERITA!</b> .....	15
Herradura Double Barrel Reposado, Combier, lime, orange, olive brine	
<b>VAMPIRE WEEKEND</b> .....	11
House made horchata, The Kraken spiced rum, cinnamon	

*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.