

BEER – CERVEZA

DRAFT BEER

Tecate Light, Mexico.....	5
Dos Equis Ambar, Mexico.....	5
Gate City of the Moment, Georgia.....	AQ
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.....	AQ

W I N E

SPARKLING

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

WHITE

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

Sangria.....9
Rotating wine, seasonal flavors

REFRESHING DRINKS

Fanta Orange.....	4
Mexican Coke.....	4
Topo Chico.....	3
Squirt.....	4
Horchata.....	4
Jamaica Agua Fresca.....	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
Whooooah I love sangria wine*



VINO

ROSÉ

Rosé.....	8/32
Liquid Geography, Bierzo, Spain, 2018	

RED

Tempranillo.....	8/32
Finca Del Castillo, Castillo-La Mancha, Spain, 2018	
Red Blend.....	9/36
Los Dos, Campo de Borja, Spain, 2017	
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	

MARGARITAS Y MÁS

THE O.G.	9
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings triple sec, fresh lime	
EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings triple sec, fresh lime	
PERFECT MARGARITA	9
Lunazul Blanco, triple sec, fresh lime, agave	
THE ATL	11
Atlanta's hometown margarita, featuring Goza Reposado, 18.21 lime/jalapeno/cilantro syrup, Stirrings triple sec and fresh lime	
TEXAS STAR	12
Lunazul Reposado, St. Germain, ruby red grapefruit, lime, hibiscus and port wine infused agave syrup	
BLOOD ORANGE MARGARITA	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime juice, orange	
SUPERITA!	15
Herradura Double Reposado Superica barrel, Combier, lime, orange, olive brine	

COCKTAILS Y CLÁSICOS

RED HEADED STRANGER	11
Deep Eddy Ruby Red, Campari, ruby red grapefruit juice	
ULTIMA PALABRA	11
Bahnez Mezcal, Luxardo Maraschino, Arrogante Damiana, lime	
VAMPIRE WEEKEND	11
House made horchata, The Kraken spiced rum, cinnamon	
BRIAR PATCH	12
Tito's, St. Germain, blackberry, lemon	
EXTRA FRESCA	12
Flor de Cana Platinum rum, honey, lime, Jamaica agua fresca	
LA PALOMA	12
El Jimador Blanco, lime, glass bottle Squirt	
MATADOR	12
El Jimador Blanco, pineapple, lime, jalapeño	
RANCH WATER	12
El Jimador Blanco, lime, glass bottle topo chico	
SLUSHIE DEL DIA	AQ

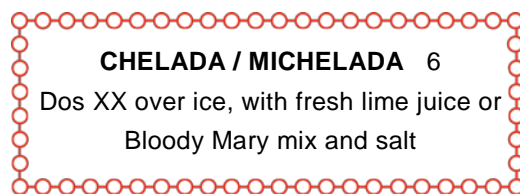
Curios on display are for sale



TEX-MEX COOKBOOK
by Ford Fry – \$29.99

Tortilla Warmer \$10 Chili Powder 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.