

BEER – CERVEZA

DRAFT BEER

Dos Equis Lager, Mexico.....	4
Negra Modelo, Mexico	5
Lone Pint Yellow Rose IPA, Texas	6
Craft Beer of the Moment,	6

BOTTLED AND CANNED BEER

Bohemia, Mexico.....	5
Corona Extra, Mexico	5
Modelo Especial, Mexico (can).....	5
Pacifico, Mexico	5
Tecate, Mexico (can)	4
8th Wonder Hopston IPA, Texas (can)	6
Buffalo Bayou Great White Buffalo, Texas (can).....	6
Legal Draft Free and Clear, "Gluten Removed" Lager, Texas (can)....	6
Lone Star long neck, Texas	4
Nine Band Cactus Cat Kolsch, Texas (can)	6
Shiner Bock, Texas.....	5
Southern Star Bombshell Blonde, Texas (can).....	6
Oskar Blues Beerito, Mexican Lager, California (can)	6
Sweetwater 420, Pale Ale, Georgia.....	6

REFRESHING DRINKS

Fanta Orange	3
Mexican Coke.....	3
Topo Chico Mineral Water.....	3
Squirt	3
Panna.....	3
Jamaica Tea	3
Horchata	4
Agua 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

Whoooah I love sangria wine



W I N E

VINO

SPARKLING

Cava Brut	9/45
Poema , Penedes N/V	

WHITE

Sauvignon Blanc	9/36
Haras de Pirque , Chile 2016	
Albarino.....	10/40
Marques de Caceres , Spain 2017	
Chardonnay.....	10/40
Beckon , Central Coast, California 2016	

ROSÉ

Pinot Noir	9/36
Des Amis , Carmel, California 2017	

RED

Pinot Noir	8/32
Emiliana Natura , Chile 2015	
Malbec	9/36
Punto Final Clasico , Mendoza, Argentina 2017	
Grenache Syrah	8/32
Los Dos , Spain 2017	
Cabernet	9/36
Santa Julia Reserva , Mendoza, Argentina 2016	

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!	14
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	13
Gran Centenario Rosangel tequila, St. Germain, ruby red grapefruit, lime	
MATADOR	11
El Jimador Blanco, pineapple, lime, cilantro	
LA PARILLA	11
Serrano-infused El Jimador Reposado, grilled lime juice, triple sec, smoked salt, mezcal floater	
LA PALOMA	10
El Jimador Blanco, lime, glass bottle Squirt	

Curios on display are for sale

Tiger T-shirt \$20

Cowboy T-shirt \$20

“Tex-Mex” Hat \$20

“Enjoy Superica” Hat \$20



COCKTAILS Y CLÁSICOS

SLUSHIE DEL DIA	Mkt
Ask your server or bartender	
THE HIGHWAYMAN	13
A mezcal 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, lime, Luxardo maraschino, habanero tincture	
BULEVAR	12
El Jimador Reposado, Campari, Cocchi Vermouth di Torino, flamed orange peel	
EXTRA FRESCA	9
Platinum rum, honey, lime, Jamaica agua fresca	
BATANGA	10
El Jimador Blanco, fresh lime, Mexican Coke	
VAMPIRE WEEKEND	10
House made horchata, The Kraken spiced rum, cinnamon	

CHELADA 6

Negra Modelo 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.