

BEER – CERVEZA

DRAFT BEER

Tecate Light , Mexico.....	5
Dos XX Ambar , Mexico.....	5
Creature Comforts Tropicália IPA , Athens.....	6
Craft Beer of the Moment	AQ

BOTTLED AND CANNED BEER

Corona Extra , Mexico.....	5
Negra Modelo , Mexico.....	5
Estrella Jalisco , Mexico.....	5
Tecate , Mexico (16 oz. can).....	5
Lone Star long neck , Texas.....	5
Shiner Bock , Texas.....	5
Southbound Scattered Sun Belgian Wit , Savannah.....	6
Creature Comforts Classic City Lager , Atlanta.....	6
Terrapin Golden Ale , Athens.....	5
Atlanta Brewing Co. Hartsfield IPA , Atlanta.....	6
Wild Heaven Wise Blood IPA , Decatur.....	6
Steady Hand Cloudland Hazy IPA , Atlanta.....	6
Highland Gaelic Ale , Asheville.....	6
Ace Pineapple Cider , California.....	6
Craft Beer of the Moment	AQ

REFRESHING DRINKS

Fanta Orange	4
Mexican Coke	4
Squirt	4
Topo Chico	4
Acqua Panna	4
Horchata	4
Agua Fresca de 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.....	8/40
La Monteros , Spain N/V	

WHITE

Chardonnay.....	10/40
Beckon , Central Coast	
White Wine of the Moment.....	AQ

ROSÉ

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

RED

Pinot Noir.....	9/36
Apaltagua , San Antonio Valley	
Red Wine of the Moment.....	AQ

Sangria	9
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MARGARITAS Y MÁS

THE O.G.	9
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings triple sec, lime <i>Or try it 'top-shelf' with Herradura Double-Barrel Reposado.....</i> 15	
EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings triple sec, lime	
THE ATL	11
Atlanta's hometown margarita featuring Goza Reposado, 18.21 lime/jalapeño/cilantro syrup, Stirrings triple sec and fresh lime, on the rocks	
TOMMY'S MARGARITA	9
Lunazul Reposado, lime, agave nectar	
BLOOD ORANGE MARGARITA	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
JALAPENO MARGARITA	11
Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, lime	
MEZCAL MARGARITA	9
Banhez mezcal, Stirrings triple sec, lime	

COCKTAILS Y CLÁSICOS

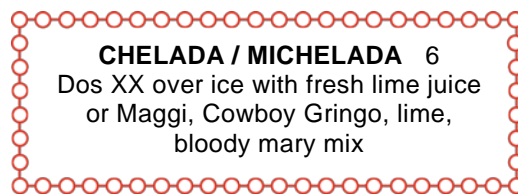
SPARKLE MULE	11
Banhez mezcal, Sparkle Donkey Reposado, 18:21 Ginger Beer, cucumber, lime, agave, Tajin	
LA PALOMA	12
El Jimador Blanco, lime, glass bottle Squirt	
TEXAS STAR	12
Lunazul Reposado, St. Germain, ruby red grapefruit, lime, hibiscus-infused agave syrup	
THE SMOKIN' HERB	10
Banhez Mezcal, Ancho Reyes, grilled lemon juice, rosemary syrup, served up	
VAMPIRE WEEKEND	11
House made horchata, Kraken spiced rum, cinnamon	
RANCH WATER	10
A Texas staple, with El Jimador Blanco tequila, lime, glass bottle Topo Chico <i>Or try it with Deep Eddy Ruby Red vodka.....</i> 10	
SLUSHIE DEL DIA	A.Q.

Curios on display are for sale



TEX-MEX COOKBOOK
by Ford Fry – \$29.99

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 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.