

# BEER – CERVEZA

## DRAFT BEER

Tecate Light, Mexico.....	5
Dos XX Ambar, Mexico.....	5
Creature Comforts Tropicalia IPA, Athens.....	6
Craft Beer of the Moment.....	A.Q.

## BOTTLED AND CANNED BEER

Bohemia, Mexico.....	5
Corona Extra, Mexico.....	5
Modelo Especial, Mexico (can).....	5
Tecate, Mexico (can).....	5
Dos XX Lager, Mexico.....	5
Pacifico, Mexico.....	5
Lone Star Long Neck, Texas.....	5
Negra Modelo, Mexico.....	5
21 <sup>st</sup> Amendment Brewing Cerveza El Sully, California (can).....	6
East Siders Pineapple Cider, Texas (can).....	6
Wicked Weed Coastal Love Hazy IPA, Asheville (can).....	6
Three Taverns A Night on Ponce IPA, Decatur (can).....	6
Scofflaw Hooligan IPA, Atlanta.....	6
Sweetwater 420 Extra Pale Ale, Atlanta.....	5
Shiner Bock, Texas.....	5
New Belgium Fat Tire Amber, Colorado.....	6
Craft Beer of the Moment (can).....	AQ

# REFRESHING DRINKS

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

*Whoohah I love sangria wine*



# W I N E

# VINO

## SPARKLING

Brut Nature.....	11/44
<b>Juve Y Camps</b> , Reserva de la Familia, Cava 2016	

## WHITE

Pinot Gris.....	8/32
<b>Piedra Negra</b> , Alta Coleccion, Uco Valley 2019	
Sauvignon Blanc.....	9/36
<b>Casas del Bosque</b> , Casablanca Valley 2019	
Chardonnay.....	10/40
<b>Aerena</b> , Sonoma County 2017	

White Wine of the Moment.....	A.Q.
-------------------------------	------

## ROSÉ

Garnacha.....	11/44
<b>Hogwash</b> , Napa Valley, California 2019	

## RED

Pinot Noir.....	11/44
<b>Higher Ground</b> , Monterey County 2017	
Malbec.....	10/40
<b>Achaval Ferrer</b> , Mendoza, Argentina 2017	
Cabernet.....	11/44
<b>Pascual Toso</b> , Mendoza, Argentina 2016	

Red Wine of the Moment.....	A.Q.
-----------------------------	------

Sangria.....	9
--------------	---

## MARGARITAS Y MÁS

<b>EL FRIO</b> .....	9
El Jimador Blanco, Stirrings triple sec, fresh lime, served frozen	
<b>THE O.G.</b> .....	9
El Jimador Reposado, Stirrings triple sec, fresh lime, short and strong, served up or on the rocks	
<b>SUPERITA!</b> .....	15
Herradura Double Reposado, Combier, lime juice, orange, brine, citrus-marinated olive Served up Austin-style	
<b>THE WARRIOR</b> .....	15
Pasote Blanco, Grand Marnier, fresh lime, jalapeno	
<b>THE ATL</b> .....	11
Atlanta's hometown margarita featuring Goza Reposado, 18.21 lime/jalapeno/cilantro syrup, Stirrings triple sec and fresh lime, on the rocks	
<b>BLOOD ORANGE MARGARITA</b> .....	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, orange, and fresh lime	
<b>TOMMY'S MARGARITA</b> .....	10
Lunazul reposado, fresh lime, agave	

## COCKTAILS Y CLÁSICOS

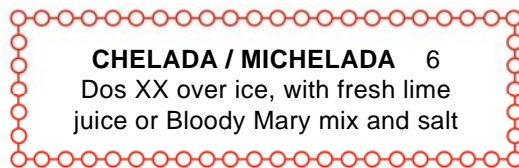
<b>SLUSHIE DEL DIA</b> .....	A.Q.
Ask your server or bartender for today's frozen treat	
<b>TAHONA SUNDOWN</b> .....	10
Bahnez Mezcal, grapefruit, triple sec, honey, jalapeño	
<b>MATADOR</b> .....	12
El Jimador Blanco, pineapple, lime, cilantro, served up	
<b>TEQUILA Y TONIC</b> .....	11
El Jimador Blanco with orange, lime, rosemary, and a bottle of Fever Tree Mediterranean tonic	
<b>LA PALOMA</b> .....	12
El Jimador Blanco, fresh lime, glass bottle Squirt	
<b>LIGHT RAIL</b> .....	9
Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili Bitters	
<b>SPARKLE MULE</b> .....	11
Banhez mezcal, Sparkle Donkey Reposado, 18:21 Ginger Beer, cucumber, lime, agave, Tajin	
<b>VAMPIRE WEEKEND</b> .....	11
House made horchata, Kraken spiced rum, cinnamon	

*Curios on display are for sale*



**TEX-MEX COOKBOOK**  
by Ford Fry — \$29.99

Tortilla Warmer \$20 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 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.

Follow us: @supericatexmex @fordfry — www.superica.com