

# BEER – CERVEZA

## DRAFT BEER

|  |    |
|--|----|
| <b>Tecate Light</b> , Mexico .....               | 5  |
| <b>Dos Equis Ambar</b> , Mexico .....            | 5  |
| <b>Wild Leap Chance IPA</b> , LaGrange, GA ..... | 6  |
| <b>Draft Beer of the Moment</b> .....            | AQ |

## BOTTLED AND CANNED BEER

|  |    |
|--|----|
| <b>Bohemia</b> , Mexico .....  | 5  |
| <b>Corona Extra</b> , Mexico .....   | 5  |
| <b>Dos Equis Lager</b> , Mexico (16 oz can) .....                          | 7  |
| <b>Modelo Especial</b> , Mexico (can) .....                                | 5  |
| <b>Pacifico</b> , Mexico .....   | 5  |
| <b>Tecate</b> , Mexico (can) .....   | 5  |
| <b>Lone Star</b> long neck, Texas .....                                    | 5  |
| <b>Shiner Bock</b> , Texas .....   | 5  |
| <b>Atlanta Brewing Co. Soul of the City Pale Ale</b> , Atlanta (can) ..... | 6  |
| <b>Bold Rock White Cranberry Cider</b> , NC .....                          | 6  |
| <b>Omission Pale Ale (Gluten Free)</b> , Oregon .....                      | 6  |
| <b>Printer's Magenta Amber Ale</b> , Carrollton, GA (can) .....            | 7  |
| <b>Reformation JOGR Juicy Lager</b> , Woodstock, GA (can) .....            | 6  |
| <b>Scofflaw Basement IPA</b> , Atlanta (can) .....                         | 7  |
| <b>Six Bridges Silent Accord Coconut Milk Stout</b> , Johns Creek (can) .  | 7  |
| <b>Terrapin Recreation Ale Session IPA</b> , Athens, GA (16 oz can) .....  | 7  |
| <b>Wild Heaven Ode to Mercy Nitro Coffee Brown Ale</b> , Decatur (can) .   | 7  |
| <b>Craft Beer of the Moment</b> .....                                      | AQ |

# REFRESHING DRINKS

|                                       |   |
|---------------------------------------|---|
| <b>Fanta Orange</b> .....             | 4 |
| <b>Mexican Coke</b> .....             | 4 |
| <b>Topo Chico Mineral Water</b> ..... | 4 |
| <b>Squirt</b> .....                   | 4 |
| <b>Panna</b> .....                    | 4 |
| <b>Jamaica Tea</b> .....              | 3 |
| <b>Horchata</b> .....                 | 4 |
| <b>Agua Fresca del 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*

*Whoooah I love sangria wine*



# W I N E

# VINO

## SPARKLING

|                         |      |
|-------------------------|------|
| <b>Cava Brut</b> .....  | 9/36 |
| <b>Dibon</b> , Spain NV |      |

## WHITE

|  |       |
|--|-------|
| <b>Chardonnay</b> .....                          | 10/40 |
| <b>Aerena Chardonnay</b> , Sonoma County 2018    |       |
| <b>Sauvignon Blanc</b> .....                     | 10/40 |
| <b>Casas del Bosque</b> , Casablanca Valley 2019 |       |
| <b>Pinot Gris</b> .....                          | 10/40 |
| <b>Piedra Negra</b> , Mendoza 2017               |       |

## ROSÉ

|                                |       |
|--------------------------------|-------|
| <b>Blend</b> .....             | 10/40 |
| <b>Nortico</b> , Portugal 2019 |       |

## RED

|                                    |       |
|------------------------------------|-------|
| <b>Cabernet Sauvignon</b> .....    | 9/36  |
| <b>Pascual Toso</b> , Mendoza 2019 |       |
| <b>Garnacha</b> .....              | 11/44 |
| <b>Ludovicus</b> , Terra Alta 2017 |       |
| <b>Malbec</b> .....                | 8/32  |
| <b>Black Cabra</b> , Mendoza 2018  |       |
| <b>Pinot Noir</b> .....            | 10/40 |
| <b>Formation</b> , Monterey 2016   |       |

|                      |   |
|----------------------|---|
| <b>Sangria</b> ..... | 9 |
|----------------------|---|

## MARGARITAS Y MÁS

|   |    |
|---|----|
| <b>EL FRIO</b> .....  | 9  |
| Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime                              |    |
| <b>THE O.G.</b> .....   | 9  |
| The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime |    |
| <b>SUPERITA!</b> .....  | 15 |
| Herradura Double Reposado Superica barrel, Combier, lime, orange, olive brine   |    |
| <b>BLOOD ORANGE MARGARITA</b> .....   | 13 |
| El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange  |    |
| <b>MATADOR</b> .....  | 9  |
| El Jimador Blanco, pineapple, lime, cilantro  |    |
| <b>THE LUCKY ONE</b> .....  | 15 |
| Herradura Double Reposado Superica barrel, white creme de cocoa, lemon, Herbsaint rinse                               |    |
| <b>WILD CARD</b> .....  | AQ |
| An ace up our sleeve! Ask your server   |    |
| <b>SLUSHIE DEL DIA</b> .....  | AQ |
| Seasonal cocktail crafted by one of our own. Ask your server for details  |    |

*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

## COCKTAILS Y CLÁSICOS

|  |    |
|--|----|
| <b>BULEVAR</b> .....   | 11 |
| Reposado tequila, Campari, Cocchi Vermouth di Torino, flamed orange peel |    |
| <b>RED HEADED STRANGER</b> .....   | 10 |
| Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice             |    |
| <b>UNDER THE VOLCANO</b> .....   | 12 |
| Mezcal, grapefruit, fresh lime, Luxardo maraschino, habanero tincture    |    |
| <b>THE DAHLIA</b> .....  | 13 |
| Tanteo jalapeño tequila, Aperol, crème de cassis, fresh lime, pineapple  |    |
| <b>ALL AROUND HOO</b> .....  | 12 |
| Bourbon, Hoodoo Chicory Liqueur, Ancho Reyes, Mole bitters               |    |
| <b>THE HIGHWAYMAN</b> .....  | 13 |
| A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters   |    |
| <b>ULTIMA PALABRA</b> .....  | 11 |
| Mezcal, Damiana, Luxardo Maraschino, fresh lime                          |    |
| <b>VAMPIRE WEEKEND</b> .....   | 11 |
| House made horchata, The Kraken spiced rum, cinnamon                     |    |

### CHELADA 6

Dos Equis 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.