

BEER – CERVEZA

DRAFT BEER

Tecate Light, Mexico.....	5
Dos XX Ambar, Mexico.....	5
Gate City Citrus Maximus IPA Lager, Georgia.....	7
Craft Beer of the Moment	AQ

BOTTLED AND CANNED BEER

Victoria, 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
Dos XX Lager, Mexico (16 oz. can).....	7
Austin Eastciders Blood Orange, Texas (can).....	7
Wicked Weed Pernicious IPA, North Carolina (can).....	6
Terrapin Luau Krunkles POG IPA, Georgia (can)	7
Scofflaw Hooligan IPA, Georgia (can)	7
Creature Comforts Tropicalia IPA, Georgia (16 oz. can)	9
Gate City Terminus Porter, Georgia (can).....	7
Pretoria Fields Walkers Station Stout, Georgia (can).....	7
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W I N E

SPARKLING

Cava Brut.....	10/40
Mont Marcal , Penedes, Spain, 2017	

WHITE

Sauvignon Blanc.....	8/32
Los Cardos , Uco Valley, Argentina, 2017	
Pinot Grigio	8/32
Graffinga , Tullum Valley, Argentina, 2018	
Blanco.....	9/36
Armas De Guerra , Bierzo, Spain, 2018	
Chardonnay	11/44
Beckon , Central Coast, California, 2018	

Sangria	9
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REFRESHING DRINKS

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



VINO

ROSÉ

Rosé.....	9/36
Sedosa , Castilla-La Mancha, Spain, 2019	

RED

Red Blend.....	8/32
Los Dos , Campo de Borja, Spain, 2018	
Garnacha.....	9/36
Zestos Old Vine , Madrid, Spain, 2018	
Malbec.....	11/44
Pulenta La Flor , Mendoza, Argentina, 2018	
Cabernet Sauvignon.....	11/44
Concha y Toro , Maipo Valley, Chile, 2018	

MARGARITAS Y MÁS

THE O.G.	9
The classic margarita, served on the rocks – short and strong with El Jimador Reposado, Stirrings triple sec, fresh lime	
EL FRIO	9
Our house margarita, served frozen with 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/ jalapeño /cilantro syrup, Stirrings triple sec and fresh lime	
MATADOR	12
El Jimador Blanco, pineapple, lime, jalapeño	
THE WARRIOR	15
Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish	
SUPERITA!	15
Herradura Double Reposado Superica barrel, Combier, lime, orange, olive brine	

COCKTAILS Y CLÁSICOS

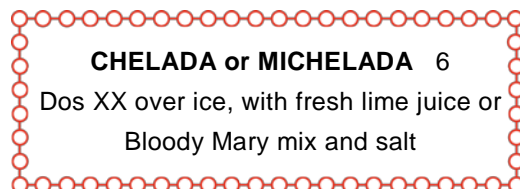
RED HEADED STRANGER	11
Deep Eddy Ruby Red vodka, Campari, ruby red grapefruit juice	
BASTARDOS SIN GLORIA	15
Del Maguey Vida mezcal, Grand Marnier, Mole Bitters, flamed orange peel	
REVOLVER	11
Rittenhouse rye, Kahlua, Regan's orange bitters	
VAMPIRE WEEKEND	11
House made horchata, The Kraken spiced rum, cinnamon	
LIGHT RAIL	10
Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili Bitters	
THE DAHLIA	13
Tanteo Jalapeño tequila, Aperol, creme de cassis, lime, pineapple, morita chile salt	
LA PALOMA	12
El Jimador Blanco, lime, glass bottle Squirt	
THE LUCKY ONE	14
Herradura Double Reposado Superica barrel, white creme de cocoa, lemon, Herbsaint rinse	
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
"Taco" Hat \$20



CHELADA or 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.