

BEER – CERVEZA

DRAFT BEER

Dos XX Ambar, Mexico	5
Pacifico, Mexico	5
Legion Juicy Jay IPA, Charlotte NC	6
Craft Beer of the Moment	AQ

BOTTLED AND CANNED BEER

Corona Extra, Mexico	5
Modelo Especial, Mexico	5
Negra Modelo, Mexico	5
Tecate, Mexico	4
Tecate Light, Mexico	4
Shiner Bock, Texas	5
Catawba White Zombie White Ale, Morganton NC	6
NoDa Brewing O.G. Kolsch, Charlotte NC (16 oz.)	8
Sycamore Brewing Rotating IPA, Charlotte NC (16 oz.)	AQ
Wicked Weed Coastal Love Hazy IPA, Asheville NC	6
7 Clans Hop Rooted IPA, Cherokee NC	6
Birdsong Jalapeno Pale Ale, Charlotte NC (16 oz.)	8
Sugar Creek Pale Ale, Charlotte NC (16 oz.)	8
Birdsong Lazy Bird Brown Ale, Charlotte NC (16 oz.)	8
Olde Mecklenburg Brewery Copper Altbier, Charlotte NC	6
Birdsong Mexicali Stout, Charlotte NC (16 oz.)	8

REFRESHING DRINKS

Fanta Orange	4
Mexican Coke	4
Squirt	4
Topo Chico	4
Acqua Panna	4
Jamaica Tea	3
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

Whoooah I love sangria wine



W I N E

VINO

SPARKLING

Cava Brut	9/36
Cuné, Penedes NV	
Brut Rosé	12/48
Caves Sao Joao, Bairrada 2018	

WHITE

Alvarinho	10/40
Nortico, Vinho Minho 2018	
White Blend	8/32
Tarima Blanco by Bodegas Volver, Alicante 2019	
Sauvignon Blanc	10/40
Slingshot, Napa Valley 2019	
Chardonnay	11/44
Felino by Viña Cobos, Mendoza 2018	

ROSÉ

Garnacha	9/36
Campo Viejo, Spain 2019	

RED

Pinot Noir	9/36
Tortoise Creek, "Mission Grove," California 2018	
Tempranillo	10/40
Torremóron, Ribera del Duero 2018	
Malbec	9/36
Finca las Moras, "Barrel Select," San Juan 2019	
Cabernet Sauvignon	10/40
Allston Estates, Paso Robles 2017	

RED SANGRIA	9
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MARGARITAS Y MÁS

THE O.G.	10
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings Triple Sec, fresh lime	
EL FRIO	10
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
TOMMY'S MARGARITA	11
Lunazul Reposado, fresh lime, agave nectar	
BLOOD ORANGE MARGARITA	15
Lunazul Reposado, Solerno Blood Orange liqueur, Ancho Reyes, fresh lime, orange	
HIBISCUS MARGARITA	11
El Jimador Reposado, hibiscus-morita syrup, fresh lime, Pama	
FIVE SPICE MARGARITA	12
El Jimador Añejo, triple sec, passionfruit, lime, Texas Five Spice powder	
THE SMOKIN' HERB	15
Banhez Mezcal, Ancho Reyes, grilled lemon juice, rosemary syrup, served up	
MATADOR	10
El Jimador Blanco, pineapple, fresh lime, cilantro	

COCKTAILS Y CLÁSICOS

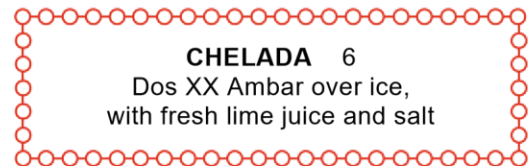
SLUSHIE DEL DIA	A.Q.
Ask your server or bartender for today's frozen treat.	
SOUTH END SOUR	16
Espolon Añejo, agave nectar, egg white, lime, bitters, served up	
THE HOODOO GURU	10
Cathead Pecan Vodka, Hoodoo liqueur, apple cider, brown sugar, Bitterman's Xocolatl Mole bitters	
LA PALOMA	12
El Jimador Blanco, fresh lime, glass bottle Squirt	
TEQUILA Y TONIC	12
Lunazul Blanco, Fever Tree Mediterranean Tonic, fresh fruit, rosemary	
REVOLVER	12
Old Overholt rye whiskey, Kahlua, orange bitters	
VAMPIRE WEEKEND	11
House made horchata, Kraken Spiced Rum, cinnamon	
EL BARRIO	18
A barrel-aged tequila Manhattan made with Herradura Añejo, sweet vermouth and Bitterman's Xocolatl Mole bitters	

Curios on display are for sale



TEX-MEX COOKBOOK
by Ford Fry – \$29.99

Tiger T-shirt \$20 Cowboy T-shirt \$20
"Tex-Mex" Hat \$20 "Enjoy Superica" Hat \$20



CHELADA 6
Dos XX Ambar 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.