

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
Graffigna , 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

COCKTAILS Y CLÁSICOS

THE O.G...... 9
 The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings triple sec, fresh lime
Or try it “top-shelf” with Herradura Double-Barrel Reposado .. 15

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

RED HEADED STRANGER.....11
 Deep Eddy Ruby Red vodka, Campari, ruby red grapefruit juice

BASTARDOS SIN GLORIA15
 Del Maguey Vida mezcal, Grand Marnier, Mole Bitters, flamed orange peel

REVOLVER11
 Rittenhouse rye, Kahlua, Regan’s orange bitters

VAMPIRE WEEKEND11
 House made horchata, The Kraken spiced rum, cinnamon

LIGHT RAIL10
 Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili Bitters

THE DAHLIA13
 Tanteo Jalapeño tequila, Aperol, creme de cassis, lime, pineapple, morita chile salt

LA PALOMA.....12
 El Jimador Blanco, lime, glass bottle Squirt

THE HIGHWAYMAN.....13
 A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters

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.