

BEER – CERVEZA

DRAFT BEER

Dos Equis Lager, Mexico.....	5
Negra Modelo, Mexico	5
Lone Pint Yellow Rose IPA, Texas	6
Karbach Yule Shoot Your Eye Out Red Ale, Texas	6

BOTTLED AND CANNED BEER

Bohemia, Mexico.....	5
Corona Extra, Mexico	5
Corona Light, Mexico.....	5
Modelo Especial, Mexico (can).....	5
Pacifico, Mexico	5
Tecate, Mexico (can)	5
Eureka Heights Buckle Bunny Cream Ale, Texas (can)	6
8th Wonder Hopston IPA, Texas (can)	6
Buffalo Bayou Great White Buffalo, Texas (can)	6
Lone Star Long Neck, Texas.....	4
Shiner Bock, Texas.....	5
Southern Star Bombshell Blonde, Texas (can).....	6
Sweetwater 420 Pale Ale, Georgia	6

REFRESHING DRINKS

Fanta Orange.....	3
Mexican Coke	3
Dr. Pepper w/ cane sugar	3
Topo Chico	3
Squirt	3
Acqua Panna	3
Horchata	4
Agua 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
Poema , Penedes, Spain N/V	

ROSÉ

Tempranillo	9/36
Marques de Caceres , Rioja, Spain 2018	

WHITE

Sauvignon Blanc	9/36
Leyda , Leyda Valley, Chile 2018	
Albariño.....	10/40
Marques de Caceres , Rias Baixas Spain 2017	
Chardonnay.....	10/40
Beckon , Central Coast, California 2016	

RED

Pinot Noir	9/36
Emiliana Natura , Chile 2018	
Malbec	10/40
Zolo , Mendoza, Argentina 2018	
Cabernet Sauvignon.....	10/40
Hayes , California, USA 2017	

MARGARITAS Y MÁS

EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
THE O.G.	9
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime	
SUPERITA!	14
Herradura Double Barrel Reposado, Combier, lime, orange, olive brine	
BLOOD ORANGE MARGARITA	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
TEXAS STAR	13
Lunazul Reposado, St. Germain, grapefruit, lime, hibiscus agave syrup	
POMEGRANATE MARGARITA	10
El Jimador Reposado, Stirrings Triple Sec, Pama pomegranate liqueur, fresh lime	
LA PARILLA	11
Serrano-infused El Jimador Reposado, grilled lime juice, triple sec, morita chile salt, mezcal floater	
THE WARRIOR	14
Pasote blanco, Grand Marnier, lime, orange	

Curios on display are for sale

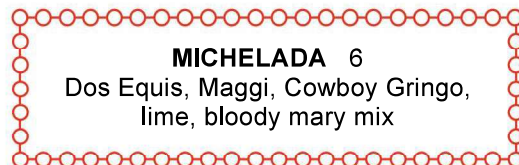


TEX-MEX COOKBOOK
by Ford Fry — \$29.99

Tortilla Warmer \$10 Tiger T-shirt \$20 Cowboy T-shirt \$20
"Tex-Mex" Hat \$20 "Enjoy Superica" Hat \$20

COCKTAILS Y CLÁSICOS

LA PALOMA	12
El Jimador Blanco, lime, glass bottle Squirt	
MEZCAL SMASH	9
Banhez Mezcal, agave nectar, orange, mint, crushed ice	
REVOLVER	13
Rittenhouse rye, Kahlua, Regan's orange bitters	
THE HIGHWAYMAN	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
HOODOO GURU	10
Cathead Pecan Vodka, Hoodoo liqueur, apple cider, brown sugar, mole bitters	
THE FRIDA	12
A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus syrup	
UNDER THE VOLCANO	12
Banhez Mezcal, grapefruit, lime, Luxardo Maraschino, habanero tincture	
ROUGH RIDER	10
Vanilla-infused rum, velvet falernum, Mexican Coca-Cola	



MICHELADA 6
Dos Equis, Maggi, Cowboy Gringo,
lime, bloody mary mix

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.