

BEER – CERVEZA

DRAFT BEER

Tecate Light, Mexico	5
Dos Equis Ambar, Mexico	5
Wild Leap Chance IPA, LaGrange, GA	6
Draft Beer of the Moment	AQ

BOTTLED AND CANNED BEER

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

REFRESHING DRINKS

Fanta Orange	4
Mexican Coke	4
Topo Chico Mineral Water	4
Squirt	4
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

Whoooh I love sangria wine



W I N E

VINO

SPARKLING

Cava Brut	9/36
Dibon, Spain NV	

WHITE

Chardonnay	10/40
Aerena Chardonnay, Sonoma County 2018	
Sauvignon Blanc	10/40
Casas del Bosque, Casablanca Valley 2019	
Pinot Gris	10/40
Piedra Negra, Mendoza 2017	

ROSÉ

Blend	10/40
Nortico, Portugal 2019	

RED

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

Sangria	9
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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!	15
Herradura Double Reposado Superica barrel, Combier, lime, orange, olive brine	
BLOOD ORANGE MARGARITA	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
MATADOR	9
El Jimador Blanco, pineapple, lime, cilantro	
THE FRIDA	12
A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus syrup	
HABANERO MARGARITA	13
Tanteo Habanero tequila, Brovo Curacao, fresh lime	
SLUSHIE DEL DIA	AQ
Seasonal cocktail crafted by one of our own. Ask your server for details	

COCKTAILS Y CLÁSICOS

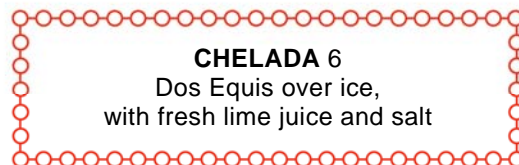
MEZCAL MULE	11
Banhez mezcal, Sparkle Donkey Reposado, lime, ginger beer, cucumber	
RED HEADED STRANGER	10
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
UNDER THE VOLCANO	12
Mezcal, grapefruit, fresh lime, Luxardo maraschino, habanero tincture	
THE DAHLIA	13
Tanteo jalapeño tequila, Aperol, crème de cassis, fresh lime, pineapple	
THE HIGHWAYMAN	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
ULTIMA PALABRA	11
Mezcal, Damiana, Luxardo Maraschino, fresh lime	
EL CHAPO	11
Mezcal, Ancho Reyes, Caffè Mokka, Kahlua Especial, cold brew	
VAMPIRE WEEKEND	11
House made horchata, The Kraken spiced rum, cinnamon	

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



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.