

# BEER – CERVEZA

## DRAFT BEER

<b>Modelo Especial</b> , Mexico .....	5
<b>Dos XX Ambar</b> , Mexico.....	5
<b>Birdsong Higher Ground IPA</b> , Charlotte, NC.....	6
<b>Craft Beer of the Moment</b> .....	A.Q.

## BOTTLED AND CANNED BEER

<b>Pacifico</b> , Mexico .....	5
<b>Corona Extra</b> , Mexico .....	5
<b>Negra Modelo</b> , Mexico .....	5
<b>Shiner Bock</b> , Texas .....	5
<b>Tecate</b> , Mexico.....	5
<b>Tecate Light</b> , Mexico.....	5
<b>Estrella Jalisco</b> , Mexico.....	5
<b>Wicked Weed Coastal Love Hazy IPA</b> , Asheville, NC.....	6
<b>NoDa Brewing Hop Drop ‘n Roll IPA</b> , Charlotte, NC.....	7
<b>Wicked Weed Pernicious IPA</b> , Asheville, NC.....	7
<b>Founders Más Agave Hard Seltzer</b> , Michigan .....	5
<b>Bold Rock Hard Cider Carolina Apple</b> , Mills River, NC.....	6
<b>Blake’s “El Chavo” Mango Habanero Hard Cider</b> , Michigan.....	6
<b>Sycamore Brewing Rotating Selection</b> , Charlotte, NC.....	7
<b>OMB Rotating Selection</b> , Charlotte, NC .....	6
<b>Craft Beer of the Moment</b> .....	A.Q.

# REFRESHING DRINKS

<b>Fanta Orange</b> .....	4
<b>Mexican Coke</b> .....	4
<b>Topo Chico Mineral Water</b> .....	3
<b>Squirt</b> .....	4
<b>Panna</b> .....	4
<b>Jamaica Tea</b> .....	3
<b>Horchata</b> .....	4
<b>Agua Fresca del Dia</b> .....	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

## SPARKLING

<b>Cava Brut</b> .....	9/36
<b>Cuné</b> , Penedes NV	
<b>Brut Rosé</b> .....	11/44
<b>Juvé Y Camps Cava</b> , Penedes NV	

## WHITE

<b>Riesling</b> .....	8/32
<b>Firestone</b> , Santa Barbara County 2019	
<b>Sauvignon Blanc</b> .....	8/32
<b>Portillo</b> , Mendoza 2019	
<b>Chardonnay</b> .....	8/32
<b>Cousino-Macul Unoaked</b> , Maipo Valley 2019	
<b>Chardonnay</b> .....	10/40
<b>Annabella</b> , Napa 2018	

# VINO

## ROSÉ

<b>Mencia</b> .....	8/32
<b>Liquid Geography</b> , Bierzo 2019	

## RED

<b>Pinot Noir</b> .....	12/48
<b>Leyda “Las Brisas”</b> , Leyda Valley 2018	
<b>Cabernet</b> .....	9/36
<b>Pascual Toso</b> , Mendoza 2018	
<b>Malbec</b> .....	10/40
<b>Catena “Vista Flores,”</b> Mendoza 2017	
<b>Tempranillo</b> .....	9/36
<b>Cortijo</b> , Rioja 2016	

<b>RED SANGRIA</b> .....	9
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## MARGARITAS Y MÁS

<b>EL FRIO</b> .....	10
Our house margarita served frozen...El Jimador Blanco, Stirrings triple sec, fresh lime	
<b>THE O.G</b> .....	10
The classic margarita, served on the rocks, short and strong...El Jimador Reposado, Stirrings triple sec, fresh lime	
<b>TOMMY'S MARGARITA</b> .....	11
Lunazul Reposado, fresh lime, agave	
<b>BLOOD ORANGE MARGARITA</b> .....	15
Lunazul Reposado, Solerno Blood Orange Liqueur, Ancho Reyes Chile Liqueur, citrus	
<b>MEZCAL MARGARITA</b> .....	14
Mezcal, Stirrings triple sec, fresh lime	
<b>MATADOR</b> .....	10
El Jimador Blanco, pineapple, lime, cilantro, served up	
<b>LA PARILLA</b> .....	13
Serrano pepper-infused reposado tequila, Stirrings triple sec, grilled lime juice, float of mezcal, smoked salt rim	

## COCKTAILS Y CLÁSICOS

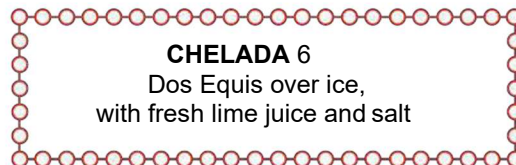
<b>LIGHT RAIL</b> .....	13
Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili bitters	
<b>RED HEADED STRANGER</b> .....	11
Deep Eddy Ruby Red Vodka, Campari, fresh grapefruit	
<b>LA PALOMA</b> .....	12
El Jimador Blanco, fresh lime, glass bottle Squirt, salted rim	
<b>EXTRA FRESCA</b> .....	9
Bacardi rum, honey, lime, Jamaica agua fresca	
<b>THE HIGHWAYMAN</b> .....	14
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>TEQUILA Y TONIC</b> .....	12
Lunazul Blanco, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
<b>RANCH WATER</b> .....	11
Lunazul Blanco, fresh lime, glass bottle Topo Chico	
<b>SLUSHIE DEL DIA</b> .....	A.Q.

*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



**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.