

BEER – CERVEZA

DRAFT BEER

Tecate Light , Mexico.....	5
Dos XX Ambar , Mexico	5
Creature Comforts Tropicália IPA , Athens	6
Craft Beer of the Moment	A.Q.

BOTTLED AND CANNED BEER

Corona Extra , Mexico.....	5
Negra Modelo , Mexico	5
Estrella Jalisco , Mexico.....	5
Tecate , Mexico (16 oz. can).....	5
Lone Star long neck , Texas.....	5
Shiner Bock , Texas.....	5
Three Taverns Rapturous Raspberry Sour , Atlanta	6
Southbound Scattered Sun Belgian Wit , Savannah.....	6
Creature Comforts Classic City Lager , Athens.....	6
Arches Brewing Queen's Weiss Hefeweizen , Hapeville	6
Fire Maker Perfect Match IPA , Atlanta	6
Wild Heaven Wise Blood IPA , Decatur	6
Steady Hand Cloudland Hazy IPA , Atlanta	6
Monday Night Brewing Slap Fight IPA , Atlanta.....	6
Urban Tree Harvest Apple Hard Cider , Atlanta.....	6
Craft Beer of the Moment	A.Q.

REFRESHING DRINKS

Fanta Orange	4
Mexican Coke	4
Squirt	4
Topo Chico	4
Acqua Panna	4
Horchata	4
Agua Fresca de 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
Whooah I love sangria wine*



W I N E

VINO

SPARKLING

Cava Brut	8/40
La Monteros , Spain N/V	

WHITE

Sauvignon Blanc	10/40
Leyda , Leyda Valley	
Chardonnay	10/40
Beckon , Central Coast	

ROSÉ

Garnacha/Cabernet Sauvignon.....	9/36
Los Dos , Campo de Borja	

RED

Pinot Noir.....	9/36
Ventisquero , Casablanca Valley	
Cabernet Sauvignon.....	12/48
Aerena , North Coast California	

Sangria	9
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MARGARITAS Y MÁS

THE O.G.9	The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings triple sec, lime <i>Try it 'top-shelf' with Herradura Double-Barrel Reposado...</i> 15
EL FRIO9	Our house margarita, served frozen...El Jimador Blanco, Stirrings triple sec, lime
TOMMY'S MARGARITA9	Lunazul Reposado, lime, agave nectar
JALAPENO MARGARITA11	Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, lime
POMEGRANATE MARGARITA12	El Jimador Reposado, Stirrings triple sec, Pama pomegranate liqueur, fresh lime
THE WARRIOR15	Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish
THE FRIDA12	A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus morita syrup

COCKTAILS Y CLÁSICOS

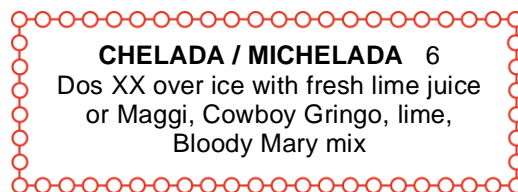
BRIAR PATCH11	Tito's vodka, St. Germaine, blackberry, lemon
FRESA FRESCA10	Strawberry/mint agua fresca with your choice of Jack Daniels whiskey or Blackwell rum
SPARKLE MULE11	Banhez mezcal, Sparkle Donkey Reposado, ginger beer, cucumber, lime, agave, Tajin
LA PALOMA12	El Jimador Blanco, lime, glass bottle Squirt
RANCH WATER10	A Texas staple, with El Jimador Blanco tequila, lime, glass bottle Topo Chico <i>Try it with Deep Eddy Ruby Red vodka</i>10
VAMPIRE WEEKEND11	House made horchata, Kraken spiced rum, cinnamon
SLUSHIE DEL DIAA.Q.	Ask your server or bartender about today's frozen treat!

Curios on display are for sale



TEX-MEX COOKBOOK
by Ford Fry – \$29.99

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



CHELADA / MICHELADA 6
Dos XX over ice with fresh lime juice
or 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.