

# BEER – CERVEZA

## DRAFT BEER

Pacifico, Mexico .....	5
Dos XX Ambar, Mexico .....	5
Tennessee Brew Works 1927 IPA, Nashville .....	8
Craft Beer of the Moment .....	MKT

## BOTTLED AND CANNED BEER

Modelo Especial, Mexico .....	5
Tecate, Mexico .....	5
Tecate Light, Mexico .....	5
Pacifico, Mexico (24 oz can) .....	9
Victoria, Mexico .....	5
Corona Extra, Mexico .....	5
Negra Modelo, Mexico .....	5
Shiner Bock, Texas .....	5
Yazoo Daddy-O Pilsner, Nashville .....	6
TailGate Lager, Nashville .....	6
Good People Muchacho Mexican Lager, Alabama .....	6
Yazoo Hoppy Hazy IPA, Nashville .....	7
Sweetwater G13 IPA, Georgia .....	6
Bearded Iris Homestyle IPA, Nashville (16 oz can) .....	9
Jackalope Bearwalker Honey Brown Ale, Nashville .....	6
WeHo Diskin Cider, Nashville (16 oz can) .....	8
RAHR Mango Lime Kolsch, Texas .....	7

# W I N E

# VINO

## SPARKLING

Cava Brut .....	10/40
<b>Naveran</b> , Penedes 2018	

## WHITE

Vinho Verde .....	8/32
<b>Vera</b> , Portugal 2019	
Albarino .....	10/40
<b>Fillaboa</b> , Rias Baixas 2018	
Sauvignon Blanc .....	9/36
<b>Gryphus</b> , Chile 2018	
Chardonnay .....	9/36
<b>Tapiz</b> , "Alta" Mendoza 2018	

## ROSÉ

Mencia .....	9/36
<b>Liquid Geography</b> , Bierzo 2019	

## RED

Pinot Noir .....	11/44
<b>Leyda</b> , Chile 2018	
Grenache Syrah .....	8/32
<b>Los Dos</b> , Spain 2018	
Cabernet Sauvignon .....	10/40
<b>Zolo</b> , Mendoza 2017	
Malbec .....	12/48
<b>Altos Los Hormigas</b> , Uco Valley 2014	

# REFRESHING DRINKS

Fanta Orange .....	4
Mexican Coke .....	4
Squirt .....	4
Topo Chico .....	4
Acqua Panna .....	4
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*

*Whooooah I love sangria wine*



## MARGARITAS Y MÁS

<b>EL FRIO</b> .....	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
<b>THE O.G.</b> .....	9
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings Triple Sec, fresh lime	
<b>SUPERITA!</b> .....	15
Herradura Double Barrel Reposado, Combier, fresh lime, orange, olive brine	
<b>THE BADA\$\$</b> .....	14
Pasote blanco, Grand Marnier, lime, orange, jalapeno garnish	
<b>HIBISCUS MARGARITA</b> .....	12
El Jimador Reposado, hibiscus-morita chile syrup, lime juice, Pama	
<b>MEZCAL MARGARITA</b> .....	10
Bahnez Mezcal, Stirrings Triple Sec, fresh lime	
<b>JALAPENO MARGARITA</b> .....	12
Tanteo jalapeno tequila, Stirrings Triple Sec, Ancho Reyes Verde, fresh lime	

## COCKTAILS Y CLÁSICOS

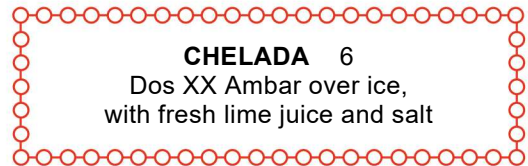
<b>THE HIGHWAYMAN</b> .....	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>BRIAR PATCH</b> .....	13
Tito's vodka, St. Germain, blackberry, lemon	
<b>TEQUILA Y TONIC</b> .....	11
El Jimador Blanco, Fever Tree Mediterranean Tonic, fresh fruit, rosemary	
<b>LA PALOMA</b> .....	12
El Jimador Blanco, lime, glass bottle Squirt	
<b>RANCH WATER</b> .....	12
Blanco tequila, lime, glass bottle Topo Chico	
<b>MEZCAL SMASH</b> .....	11
Bahnez Mezcal, orange, mint, crushed ice	
<b>FRESA FRESCA</b> .....	11
Strawberry/mint agua fresca with your choice of Jack Daniels or Goslings Black Seal rum	
<b>GRAPEFRUIT MOJITO</b> .....	11
Platinum rum, mint, lime, house made grapefruit cordial	
<b>SLUSHIE DEL DIA</b> .....	MKT
Ask your server or bartender for today's frozen treat!	

*Curios on display are for sale*



**TEX-MEX COOKBOOK**  
by Ford Fry – \$29.99

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



**CHELADA** 6  
Dos XX Ambar 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.