

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.

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SPARKLING

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

WHITE

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

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

Whoooh I love sangria wine



VINO

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	
Try it 'top-shelf' with Herradura Double-Barrel Reposado...15	
EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings triple sec, lime	
TOMMY'S MARGARITA	9
Lunazul Reposado, lime, agave nectar	
JALAPENO MARGARITA	11
Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, lime	
POMEGRANATE MARGARITA	12
El Jimador Reposado, Stirrings triple sec, Pama pomegranate liquor, fresh lime	
THE WARRIOR	15
Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish	
THE FRIDA	12
A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus morita syrup	

Curiós 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

COCKTAILS Y CLÁSICOS

BRIAR PATCH	11
Tito's vodka, St. Germaine, blackberry, lemon	
FRESA FRESCA	10
Strawberry/mint agua fresca with your choice of Jack Daniels whiskey or Blackwell rum	
SPARKLE MULE	11
Banhez mezcal, Sparkle Donkey Reposado, ginger beer, cucumber, lime, agave, Tajin	
LA PALOMA	12
El Jimador Blanco, lime, glass bottle Squirt	
RANCH WATER	10
A Texas staple, with El Jimador Blanco tequila, lime, glass bottle Topo Chico	
Try it with Deep Eddy Ruby Red vodka.....10	
VAMPIRE WEEKEND	11
House made horchata, Kraken spiced rum, cinnamon	
SLUSHIE DEL DIA	A.Q.
Ask your server or bartender about today's frozen treat!	

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.