

BEER – CERVEZA

DRAFT BEER

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|---|------|
| 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

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| 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 |
| Fall Line Daily Rind Tangerine Wheat Ale, Macon..... | 6 |
| Creature Comforts Bibo Pilsner, Athens..... | 6 |
| Wild Heaven ATL Easy Ale, Decatur..... | 6 |
| Printer's Ale Everyday Magenta Amber Ale, Carrollton..... | 6 |
| Reformation Cadence Belgian-Style Ale, Atlanta..... | 6 |
| Fire Maker Perfect Match IPA, Atlanta..... | 6 |
| Three Taverns Bright Day Coming Hazy IPA, Atlanta..... | 6 |
| Urban Tree Harvest Apple Hard Cider, Atlanta..... | 6 |
| Southern Brewing Co. Red and Black Berliner Weisse, Athens..... | 7 |
| Craft Beer of the Moment..... | A.Q. |

REFRESHING DRINKS

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| Squirt..... | 4 |
| Topo Chico..... | 4 |
| Acqua Panna..... | 4 |
| 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..... | 8/40 |
| La Monteros , Spain N/V | |

WHITE

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| Albariño..... | 13/52 |
| La Caña , Rias Baixas | |
| Chardonnay..... | 10/40 |
| Beckon , Central Coast | |

ROSÉ

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| Garnacha..... | 9/36 |
| Sedosa , Castilla | |

RED

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

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| Sangria..... | 9 |
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MARGARITAS Y MÁS

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| 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> | |
| 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 | |
| BLOOD ORANGE MARGARITA | 13 |
| Lunazul reposado, Solerno Blood Orange, Ancho Reyes, fresh lime, orange juice | |
| THE TEMPEST | 9 |
| Tequila, mezcal, triple sec, lime juice, agave nectar, Cowboy Gringo hot sauce....fiesty! | |
| THE FRIDA | 12 |
| A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus morita syrup | |

COCKTAILS Y CLÁSICOS

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| RED HEADED STRANGER | 11 |
| Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice | |
| GEORGIA BELLE | 11 |
| Cimarrón blanco tequila, Blended Family peach liqueur, Georgia peach and cucumber lemonade | |
| LIGHT RAIL | 10 |
| Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili Bitters | |
| EL DIABLO | 11 |
| El Jimador reposado, crème de cassis, lime, ginger beer | |
| VAMPIRE WEEKEND | 11 |
| House made horchata, Kraken spiced rum, cinnamon | |
| LA PALOMA | 12 |
| El Jimador blanco, lime, glass bottle Squirt | |
| RANCH WATER | 10 |
| A Texas staple, with El Jimador blanco, lime, glass bottle Topo Chico | |
| <i>Try it with Deep Eddy Ruby Red vodka</i> | |

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,
and 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.