

BEER – CERVEZA

DRAFT BEER

Tecate Light, Mexico.....	5
Dos XX Ambar, Mexico	5
Smith & Lentz Mosaic IPA, Nashville	7
Craft Beer of the Moment.....	MKT

BOTTLED AND CANNED BEER

Modelo Especial, Mexico	5
Tecate, Mexico	5
Pacifico, Mexico.....	6
Corona Extra, Mexico	5
Negra Modelo, Mexico	5
Shiner Bock, Texas	5
Yazoo Daddy-O Pilsner, Nashville	6
TailGate Lime Lager, Nashville	6
Good People Muchacho Mexican Lager, Alabama.....	6
Yazoo Hopry 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
Diskin Fruit Tea Cider, Nashville (16 oz. can)	8
RAHR Mango Lime Kolsch, Texas.....	7

REFRESHING DRINKS

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

Whooah I love sangria wine



W I N E

VINO

SPARKLING

Cava Brut	10/40
Naveran, Penedes 2018	

WHITE

Vinho Verde.....	8/32
Vera, Portugal 2019	
Torrentes.....	10/40
Crios, Mendoza 2017	
Sauvignon Blanc.....	9/36
Gryphus, Chile 2018	
Chardonnay	9/36
Sierra Batuco Reserva, Chile 2019	

ROSÉ

Mencia.....	9/36
Liquid Geography, Bierzo 2019	

RED

Pinot Noir.....	11/44
Leyda, Chile 2018	
Grenache Syrah.....	8/32
Los Dos, Spain 2018	
Cabernet Sauvignon.....	10/40
Zolo, Mendoza 2017	
Red Blend.....	13/52
Locations E, Spain 2015	

MARGARITAS Y MÁS

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

COCKTAILS Y CLÁSICOS

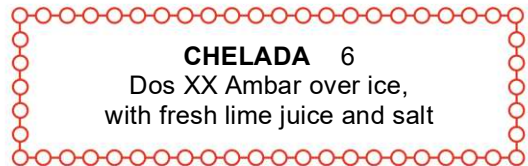
THE HIGHWAYMAN	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
BRIAR PATCH	13
Tito's vodka, St. Germain, blackberry, lemon	
TEQUILA Y TONIC	11
Lunazul Blanco, Fever Tree Mediterranean Tonic, fresh fruit, rosemary	
LA PALOMA	12
El Jimador blanco, lime, glass bottle Squirt	
RANCH WATER	12
Blanco tequila, lime, glass bottle Topo Chico	
MEZCAL SMASH	11
Bahnez Mezcal, orange, mint, crushed ice	
THE MATADOR	12
El Jimador blanco, pineapple, lime, jalapeño garnish	
GRAPEFRUIT MOJITO	11
Platinum rum, mint, lime, house made grapefruit cordial	
SLUSHIE DEL DIA	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 \$25 "Enjoy Superica" Hat \$25



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.