

# BEER – CERVEZA

## DRAFT BEER

<b>Modelo Especial</b> , Mexico .....	5
<b>Dos XX Ambar</b> , Mexico.....	5
<b>Birdsong Higher Ground IPA</b> , Charlotte, NC.....	6
<b>Craft Beer of the Moment</b> .....	A.Q.

## BOTTLED AND CANNED BEER

<b>Corona Extra</b> , Mexico .....	5
<b>Negra Modelo</b> , Mexico .....	5
<b>Shiner Bock</b> , Texas .....	5
<b>Tecate</b> , Mexico.....	5
<b>Tecate Light</b> , Mexico.....	5
<b>Carolina Brewery Costero Mexican Lager</b> , Chapel Hill, NC .....	6
<b>Birdsong Jalapeño Pale Ale</b> , Charlotte, NC .....	8
<b>Wicked Weed Coastal Love Hazy IPA</b> , Asheville, NC .....	6
<b>NoDa Brewing Hop Drop ‘n Roll IPA</b> , Charlotte, NC.....	10
<b>Wicked Weed Pernicious IPA</b> , Asheville, NC.....	7
<b>Founders Más Agave Hard Seltzer</b> , Michigan .....	5
<b>Green Man Brewery ESB</b> , Asheville, NC.....	6
<b>Bold Rock Hard Cider Carolina Apple</b> , Mills River, NC.....	6
<b>White Street Merideum Belgian Tripel</b> , Wake Forest, NC .....	6
<b>Sycamore Brewing Rotating Selection</b> , Charlotte, NC.....	7
<b>OMB Rotating Selection</b> , Charlotte, NC .....	6
<b>Craft Beer of the Moment</b> .....	A.Q.

# REFRESHING DRINKS

<b>Fanta Orange</b> .....	4
<b>Mexican Coke</b> .....	4
<b>Topo Chico Mineral Water</b> .....	4
<b>Squirt</b> .....	4
<b>Panna</b> .....	4
<b>Jamaica Tea</b> .....	3
<b>Horchata</b> .....	4
<b>Agua Fresca del Dia</b> .....	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 .....	10/40
<b>Cune</b> , Penedés NV	

## WHITE

Riesling .....	8/32
<b>Firestone</b> , Santa Barbara County 2019	
Sauvignon Blanc.....	8/32
<b>Portillo</b> , Mendoza 2019	
Alvarinho.....	10/40
<b>Nortico</b> , Vinho Minho 2019	
Chardonnay .....	10/40
<b>Annabella</b> , Napa 2018	

## ROSÉ

Mencia.....	8/32
<b>Liquid Geography</b> , Bierzo 2020	

## RED

Pinot Noir .....	9/36
<b>Terrapura</b> , Itata Valley 2018	
Cabernet.....	11/44
<b>Robert Hall</b> , Paso Robles 2018	
Malbec .....	10/40
<b>Catena “Vista Flores,”</b> Mendoza 2017	
Tempranillo .....	9/36
<b>Cortijo</b> , Rioja 2018	
Monastrell/ Cabernet.....	11/44
<b>Gordo</b> , Yecla 2018	

<b>RED SANGRIA</b> .....	9
--------------------------	---

## MARGARITAS Y MÁS

<b>EL FRIO</b> .....	12
Our house margarita served frozen...El Jimador Blanco, Stirrings triple sec, fresh lime	
<b>THE O.G</b> .....	10
The classic margarita, served on the rocks, short and strong...El Jimador Reposado, Stirrings triple sec, fresh lime	
<b>TOMMY'S MARGARITA</b> .....	11
Lunazul Reposado, fresh lime, agave	
<b>BLOOD ORANGE MARGARITA</b> .....	16
Lunazul Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
<b>MEZCAL MARGARITA</b> .....	14
Mezcal, Stirrings triple sec, fresh lime	
<b>MATADOR</b> .....	11
El Jimador Blanco, pineapple, lime, cilantro, served up	
<b>GINGER MARGARITA</b> .....	10
El Jimador Blanco, fresh lime juice, spicy ginger syrup	

## COCKTAILS Y CLÁSICOS

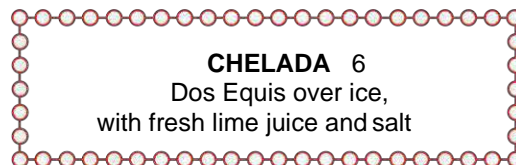
<b>COCK N' BULL SPECIAL</b> .....	13
Rye Whiskey, Benedictine, Cognac, Cointreau, Angostura bitters	
<b>RED HEADED STRANGER</b> .....	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
<b>LA PALOMA</b> .....	12
El Jimador Blanco, fresh lime, glass bottle Squirt, salted rim	
<b>VAMPIRE WEEKEND</b> .....	11
House made horchata, Kraken spiced rum, cinnamon	
<b>THE HIGHWAYMAN</b> .....	14
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>TEQUILA Y TONIC</b> .....	12
Lunazul Blanco, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
<b>RANCH WATER</b> .....	11
Lunazul Blanco, fresh lime, glass bottle Topo Chico	
<b>SLUSHIE DEL DIA</b> .....	A.Q.

*Curios on display are for sale*



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

Tortilla Warmer \$10 Tiger T-shirt \$20 Cowboy T-shirt \$20  
"Tex-Mex" Hat \$20 "Enjoy Superica" Hat \$20



**CHELADA 6**  
Dos Equis 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.