

# BEER – CERVEZA

## DRAFT BEER

Tecate Light, Mexico.....	5
Dos XX Ambar, Mexico.....	5
Gate City OTP Double IPA, Roswell.....	7
Craft Beer of the Moment .....	AQ

## BOTTLED AND CANNED BEER

Corona Extra, Mexico .....	5
Modelo Especial, Mexico.....	5
Tecate, Mexico .....	5
Dos XX Lager, Mexico .....	5
Negra Modelo, Mexico .....	5
Lone Star Long Neck, Texas.....	5
Shiner Bock, Texas .....	5
Atlanta Hard Cider Cherry Pie, Georgia (16 oz. can) .....	9
Service Brewing Rally Point Pilsner, Georgia .....	6
Six Bridges Medlock IPA, Georgia.....	6
Three Taverns Tango on Ponce IPA, Georgia .....	6
Scofflaw Basement IPA, Georgia (16 oz. can).....	8
Creature Comforts Tropicália IPA, Georgia (16 oz. can) .....	8
Bell's Amber Ale, Michigan .....	6
Highland Brewing Oatmeal Porter, North Carolina .....	6
Craft Beer of the Moment .....	AQ

# W I N E

## SPARKLING

Cava Brut.....	9/36
<b>Castellar</b> , Penedés NV	

## WHITE

Sauvignon Blanc.....	8/32
<b>Los Cardos</b> , Uco Valley 2017	
Pinot Grigio .....	8/32
<b>Graffigna</b> , Tullum Valley 2018	
Alvarinho.....	10/40
<b>Nortico</b> , Vinho Minho 2020	
Chardonnay .....	11/44
<b>Beckon</b> , Central Coast 2018	

# REFRESHING DRINKS

Topo Chico.....	3
Mexican Coke.....	4
Mexican Sprite .....	4
Fanta Orange .....	4
Squirt.....	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*



# VINO

## ROSÉ

Blend.....	9/36
<b>Natura</b> , Chile 2020	

## RED

Red Blend.....	8/32
<b>Los Dos</b> , Campo de Borja 2018	
Pinot Noir .....	10/40
<b>The Maverick</b> , Edna Valley 2018	
Malbec.....	10/40
<b>Luigi Bosca</b> , Mendoza 2018	
Cabernet Sauvignon.....	11/44
<b>Concha y Toro Gran Reserva</b> , Maipo Valley 2018	

RED SANGRIA .....	9
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## MARGARITAS Y MÁS

<b>THE O.G.</b> .....	9
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings triple sec, fresh lime	
<i>Or try it "top-shelf" with Herradura Double-Barrel Reposado ..</i>	
<b>EL FRIO</b> .....	9
Our house margarita, served frozen with El Jimador Blanco, Stirrings triple sec, fresh lime	
<b>TOMMY'S MARGARITA</b> .....	9
Lunazul Reposado, fresh lime, agave	
<b>THE WARRIOR</b> .....	15
Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish	
<b>THE TEMPEST</b> .....	9
Tequila, mezcal, triple sec, fresh lime, agave nectar, Cowboy Gringo hot sauce...feisty!	
<b>EL DIABLO</b> .....	11
Reposado tequila, crème de cassis, lime, ginger beer	
<b>GRAPEFRUIT MOJITO</b> .....	11
Platinum rum, mint, lime juice, house made grapefruit cordial	

## COCKTAILS Y CLÁSICOS

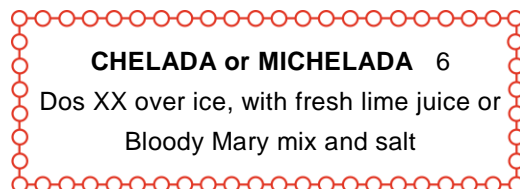
<b>RIO ESTRELLA</b> .....	12
ASW Bustletown Vodka, Combier Crème de Pamplemousse Rose, cinnamon syrup, Ruby Red grapefruit, lime, Boston Bittahs, sugar rim	
<b>ORCHARD OUTLAW</b> .....	13
ASW Fiddler Bourbon, peach liqueur, lemon juice, autumn spices	
<b>THE DAHLIA</b> .....	13
Tanteo Jalapeño tequila, Aperol, creme de cassis, lime, pineapple, morita chile salt	
<b>BATANGA</b> .....	10
Blanco tequila, fresh lime, glass bottle Mexican Coke	
<b>TEQUILA y TONIC</b> .....	11
Blanco tequila, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
<b>BASTARDOS SIN GLORIA</b> .....	16
Casamigos mezcal, Gran Marnier, Bittermens Mexican Mole Bitters, flamed orange peel	
<b>MOLEGRONI</b> .....	15
A Tex Mex Negroni with Del Maguey Vida mezcal, Campari, walnut liqueur and Ancho Reyes	
<b>SLUSHIE DEL DIA</b> .....	A.Q.
Ask your server or bartender for today's frozen treat	

*Curios on display are for sale*



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

Tortilla Warmer \$5 Chili Powder T-Shirt \$20 Cowboy T-shirt \$20  
Hat \$25 Cook Book \$29.99



**CHELADA or MICHELADA** 6

Dos XX over ice, with fresh lime juice or  
Bloody Mary mix 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.