

BEER – CERVEZA

DRAFT BEER

Tecate Light , Mexico.....	5
Dos XX Ambar , Mexico.....	5
Craft IPA of the Moment	A.Q.
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
Arches Brewing Black Gold Schwarzbier Lager , Hapeville.....	6
Second Self Mole Porter , Atlanta.....	6
Printer's Ale Everyday Magenta Amber Ale , Carrollton.....	6
Reformation Cadence Belgian-Style Ale , Atlanta.....	6
Fire Maker Perfect Match IPA , Atlanta.....	6
Urban Tree Harvest Apple Hard Cider , Atlanta.....	6
Southern Brewing Co. Red and Black Berliner Weisse , Athens.....	7
Burnt Hickory Big Shanty Graham Cracker Stout , Kennesaw.....	7
Wild Leap Brew Co. Alpha Abstraction Imperial IPA , LaGrange.....	7
Creature Comforts Tropicália IPA , Athens (16 oz. can).....	8
Craft Beer of the Moment	A.Q.

REFRESHING DRINKS

Mexican Coke	4
Fanta Orange	4
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

Whoooah I love sangria wine



W I N E

VINO

SPARKLING

Cava Brut.....	9/36
Casteller , Spain NV	

WHITE

Sauvignon Blanc.....	8/32
Emiliana Natura , Chile	

Chardonnay.....	10/40
Beckon , Central Coast	

ROSÉ

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

RED

Temprenillo.....	9/36
Cortijo , Rioja	

Cabernet Sauvignon.....	11/44
Luigi Bosca , Mendoza	

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 <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	
GINGER MARGARITA	9
El Jimador blanco, fresh lime juice, spicy ginger syrup	
THE FRIDA	12
A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus morita syrup	

COCKTAILS Y CLÁSICOS

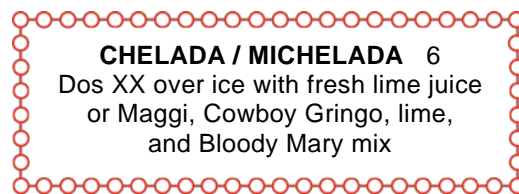
THE TEMPEST	9
Tequila, mezcal, triple sec, lime juice, agave nectar, Cowboy Gringo hot sauce...feisty!	
EL CHAPO	11
Mezcal, Ancho Reyes, Caffe Mokka, Kahlua Especial, cold brew	
ORCHARD OUTLAW	13
ASW Fiddler Bourbon, Blended Family peach liqueur, lemon juice, autumn spices	
RIO ESTRELLA	12
ASW Bustletown Vodka, Combier Crème de Pamplemousse Rose, cinnamon syrup, Ruby Red grapefruit, lime, Boston Bittahs, sugar rim	
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.