

BEER – CERVEZA

DRAFT BEER

Tecate Light, Mexico.....	5
Dos Equis Ambar, Mexico.....	5
Creature Comforts Tropicália, Athens, GA.....	7
Draft Beer of the Moment.....	AQ

BOTTLED AND CANNED BEER

Bohemia, Mexico.....	5
Corona Extra, Mexico.....	5
Dos Equis Lager, Mexico (16 oz can).....	7
Modelo Especial, Mexico.....	5
Pacifico, Mexico.....	5
Tecate, Mexico.....	5
Lone Star long neck, Texas.....	5
Shiner Bock, Texas.....	5
Atlanta Brewing Co. Soul of the City Pale Ale, Atlanta.....	6
Dry County High Branch Cider, Kennesaw.....	6
Omission Pale Ale (Gluten Free), Oregon.....	6
Red Hare 2Hazy5 IPA, Marietta.....	7
Reformation Stark Porter, Woodstock.....	6
Scofflaw Basement IPA, Atlanta.....	7
Three Taverns Prince of Pilsen, Decatur.....	6
Sweetwater IPA, Atlanta.....	6
Jekyll Brewing Cooter Brown Ale, Alpharetta.....	7
Craft Beer of the Moment.....	AQ

REFRESHING DRINKS

Topo Chico Mineral Water.....	4
Mexican Coke.....	4
Fanta Orange.....	4
Squirt.....	4
Panna.....	4
Jamaica Tea.....	3
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

Whooah I love sangria wine



W I N E

VINO

SPARKLING

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

WHITE

Alvarinho.....	10/40
Nortico , Vinho Minho 2020	
Sauvignon Blanc.....	10/40
Casas del Bosque , Casablanca Valley 2019	
Pinot Gris.....	9/36
Firesteed , Oregon 2019	
Chardonnay.....	10/40
Aerena Chardonnay , Sonoma County 2018	

ROSÉ

Mecia.....	9/36
Liquid Geography , Bierzo 2020	

RED

Cabernet Sauvignon.....	9/36
Robert Hall , California 2019	
Malbec.....	7/28
Trivento , Mendoza 2019	
Pinot Noir.....	8/32
Emiliana Natura , Chile 2020	
Tempranillo.....	10/40
Torremorón , Ribera del Duero 2019	

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 Reposado Superica barrel, Combier, lime, orange, olive brine	
GINGER MARGARITA	9
El Jimador Blanco, fresh lime, spicy ginger syrup	
MATADOR	9
El Jimador Blanco, pineapple, lime, cilantro	
TEQUILA Y TONIC	10
El Jimador Blanco, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
HABANERO MARGARITA	13
Tanteo Habanero tequila, Brovo Curaçao, fresh lime	
SLUSHIE DEL DIA	AQ
Seasonal cocktail crafted by one of our own. Ask your server for details.	

COCKTAILS Y CLÁSICOS

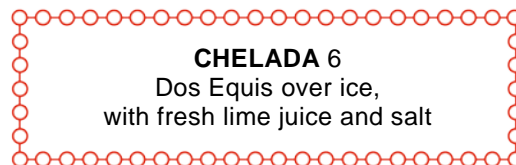
EL DIABLO	11
Reposado tequila, crème de cassis, lime, ginger beer	
RED HEADED STRANGER	10
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
UNDER THE VOLCANO	12
Banhez mezcal, grapefruit, fresh lime, Luxardo maraschino, habanero tincture	
THE DAHLIA	13
Tanteo jalapeño tequila, Aperol, crème de cassis, fresh lime, pineapple	
MIDNIGHT BOUQUET	16
El Jimador anejo tequila, Banhez mezcal, Averna, St. Germaine, served up	
SANGRIA	9
Red wine, brandy, fresh fruit	
COCK N' BULL SPECIAL	16
Yellow Rose Rye, Benedictine, Cognac, Combier, Angostura bitters	
ROUGH RIDER	10
Vanilla-infused rum, velvet falernum, glass bottle Mexican Coca-Cola	

Curios on display are for sale



TEX-MEX COOKBOOK
by Ford Fry – \$29.99

Tortilla Warmer \$20 Tiger T-shirt \$20 Cowboy T-shirt \$20
"Tex-Mex" Hat \$33.50 "Enjoy Superica" Hat \$33.50



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.