

BEER – CERVEZA

DRAFT BEER

Tecate Light, Mexico	5
Dos Equis Ambar, Mexico	5
Creature Comforts Tropicália, Athens	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
Scofflaw Basement IPA, Atlanta	7
Atlanta Brewing Co. Soul of the City Pale Ale, Atlanta	6
Three Taverns Rowdy & Proud IPA, Decatur	7
Arches Brewing Queen's Weiss Hefeweizen, Hapeville	6
Jekyll Brewing Hop Dang Pineapple Habañero IPA, Alpharetta	7
Tucker Brewing Roaring Twenties Radler, Tucker	6
Dry County High Branch Cider, Kennesaw	6
Atlanta Brewing Co. Hoplanta IPA, Atlanta	6
Topo Chico Hard Seltzer of the Moment, Texas	5
Craft Beer of the Moment	AQ

REFRESCANTE

Topo Chico	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

Whoooah I love sangria wine



W I N E

VINO

SPARKLING

Cava Brut	10/40
Anna de Codorniu, Catalonia NV	
Brut Rosé	9/36
Gouguenheim, Mendoza NV	

WHITE

Alvarinho	10/40
Nortico, Vinho Minho 2020	
Sauvignon Blanc	10/40
Casas del Bosque, Casablanca Valley 2019	
Pinot Gris	9/36
Firesteed, Willamette Valley 2019	
Chardonnay	10/40
Matchbook, Dunnigan Hills 2019	

ROSÉ

Mencia	9/36
Liquid Geography, Bierzo 2020	

RED

Pinot Noir	12/48
Straight Shooter, Willamette Valley 2020	
Malbec	12/48
Altos las Hormigas 'Terroir,' Uco Valley 2018	
Red Blend	8/32
Campo Viejo, Spain 2019	
Cabernet Sauvignon	10/40
Shannon Ridge 'High Elevation,' Lake County 2020	

SANGRIA Red wine, brandy, marinated fruit	9
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Margaritas y Más

EL FRIO	10
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
THE O.G.	10
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime	
FIVE SPICE MARGARITA	12
El Jimador Añejo, Stirrings triple sec, passionfruit, lime, “Texas Five Spice” powder	
GINGER MARGARITA	10
El Jimador Blanco, fresh lime, spicy ginger syrup	
MATADOR	10
El Jimador Blanco, pineapple, lime, cilantro	
TEMPEST	10
Tequila, mezcal, triple sec, lime juice, agave nectar, Cowboy gringo hot sauce...feisty!	
HABAÑERO 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	11
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	15
Tanteo jalapeño tequila, Aperol, crème de cassis, fresh lime, pineapple	
MIDNIGHT BOUQUET	16
El Jimador anejo tequila, Banhez mezcal, Avena, St. Germaine, served up	
CROSSFIRE	12
Rittenhouse rye, Novo Fogo cachaça, Aperol, lemon	
COCK N’ BULL SPECIAL	16
Yellow Rose Rye, Benedictine, Cognac, Combier	
ROUGH RIDER	10
Vanilla-infused rum, velvet falernum, glass bottle Mexican Coca-Cola	

“TEX-MEX COOKBOOK”

by Ford Fry — \$29.99

- Tiger T-shirt \$20
- Cowboy T-shirt \$20
- “Tex-Mex” Hat \$20
- “Enjoy Superica” Hat \$20

Chelada / Michelada

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

\$6

