

# BEER – CERVEZA

## DRAFT BEER

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

## BOTTLED AND CANNED BEER

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
Scofflaw Basement IPA, Atlanta.....	7
Mother Earth Brewing Co. Tierra Madre Lager, San Diego, CA .....	6
Three Taverns Rapturous Raspberry Sour Ale, Decatur .....	6
Mother Earth Brewing Co. Milk Truck Latte Stout, San Diego, CA 10	
Gate City Copperhead Amber Ale, Roswell, GA .....	6
Atlanta Hard Crisp Apple Cider, Marietta .....	7
Craft Beer of the Moment.....	AQ

# REFRESCANTE

Topo Chico .....	4
Mexican Coke .....	4
Fanta Orange .....	4
Mexican Sprite .....	4
Squirt .....	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
<b>Anna de Codorniu</b> , Spain	

## WHITE

Alvarinho.....	10/40
<b>Nortico</b> , Vinho Minho 2020	
Sauvignon Blanc .....	10/40
<b>Casas del Bosque</b> , Casablanca Valley 2019	
Pinot Gris.....	10/40
<b>Firesteed</b> , Willamette Valley 2019	
Chardonnay .....	10/40
<b>Goldschmidt "Singing Tree"</b> , Russian River Valley 2020	

## ROSÉ

Mencia .....	10/40
<b>Liquid Geography</b> , Bierzo 2021	

## RED

Pinot Noir .....	12/48
<b>Straight Shooter</b> , Willamette Valley 2020	
Malbec .....	12/48
<b>Altos las Hormigas 'Terroir,'</b> Uco Valley 2018	
Red Blend .....	9/36
<b>Ludovicus Tinto</b> , Spain 2019	
Cabernet Sauvignon.....	10/40
<b>Shannon Ridge 'High Elevation,'</b> Lake County 2020	

**SANGRIA** Red wine, brandy, marinated fruit.....9

# 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  
*Make it top shelf with Herradura Double Barrel*.....14

**SUPERITA**.....15  
Herradura Double Reposado Superica barrel, Combier, lime, orange, olive brine.

**GINGER MARGARITA**.....10  
El Jimador Blanco, fresh lime, spicy ginger syrup

**MATADOR**.....10  
El Jimador Blanco, pineapple, lime, cilantro

**MEZCAL MARGARITA**.....10  
Banhez mezcal, Stirrings triple sec, fresh lime

**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

**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

**ALL AROUND HOO**.....10  
Bourbon, Hoodoo Chicory Liqueur, Ancho Reyes, and mole bitters

**¿QUE PASA GUANABANA?**.....10  
Uruapan Oaxacan rum, lime juice, Huana Guanabana liqueur, served up

**THE HIGHWAYMAN**.....13  
A mezcal old-fashioned with honey-agave syrup and Mexican Mole bitters.

**ROUGH RIDER**.....10  
Vanilla-infused rum, velvet falernum, glass bottle Mexican Coca-Cola

**RANCH WATER**.....11  
El Jimador Blanco, lime, glass bottle Topo Chico  
*Or why not try it with Deep Eddy Ruby Red Vodka? ...* 11

## “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

