

BEER – CERVEZA

DRAFT BEER

Dos Equis Ambar, Mexico.....	5
Modelo Especial, 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
Pacifico, Mexico.....	5
Tecate, Mexico	5
Tecate Light, Mexico	5
Lone Star long neck, Texas	5
Negra Modelo, Mexico	5
Shiner Bock, Texas	5
Monday Night Brewing Death Raptor Killer IPA, Atlanta	6
Scofflaw Basement IPA, Atlanta	7
Mother Earth Brewing Co. Tierra Madre Lager, San Diego.....	6
Three Taverns Rapturous Raspberry Sour Ale, Decatur	6
Mother Earth Brewing Co. Milk Truck Latte Stout, San Diego	10
Gate City Copperhead Amber Ale, Roswell	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
Anna de Codorniu , Spain NV	

WHITE

Alvarinho.....	10/40
Nortico , Vinho Minho 2020	
Sauvignon Blanc.....	10/40
Cono Sur , Valle de San Antonio 2019	
Pinot Gris.....	10/40
Firesteed , Willamette Valley 2019	
Chardonnay	13/52
Goldschmidt “Singing Tree” , Russian River Valley 2020	

ROSÉ

Mencia.....	10/40
Liquid Geography , Bierzo 2021	

RED

Pinot Noir	12/48
Straight Shooter , Willamette Valley 2020	
Malbec	9/36
Trivento Reserva , Mendoza 2020	
Red Blend	9/36
Ludovicus Tinto , Terra Alta 2019	
Cabernet Sauvignon	12/48
Casillero del Diablo , Valle Central 2019	

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

Margaritas y Más

COCKTAILS Y CLÁSICOS

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	
<i>Make it top shelf with Herradura Double Barrel</i>	15
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.	

LITTLE BROWN SOUR	11
Bourbon, tamarind, brown sugar, lime	
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	
DESERT ROSE	10
El Jimador Blanco, hibiscus liqueur, rosemary syrup, Dolin Blanc, lemon	
¿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.	
THE SMOKIN' HERB	12
Bahnez Mezcal, Ancho Reyes, grilled lemon juice, rosemary syrup	
RANCH WATER	11
El Jimador Blanco, lime, glass bottle Topo Chico <i>Or why not try it with Deep Eddy Ruby Red Vodka?...</i>	

“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

