

# BEER – CERVEZA

## DRAFT BEER

<b>Dos XX Lager, Mexico</b>	5
<b>Pacifico, Mexico</b>	5
<b>Lone Pint Brewery Yellow Rose IPA, Magnolia</b>	6
<b>Craft Beer of the Moment</b>	6

## BOTTLED AND CANNED BEER

<b>Tecate, Mexico</b>	5
<b>Tecate Light, Mexico</b>	5
<b>Carta Blanca, Mexico</b>	5
<b>Modelo Especial, Mexico</b>	5
<b>Corona, Mexico</b>	6
<b>Corona Light, Mexico</b>	6
<b>Bohemia, Mexico</b>	6
<b>Lone Star Long Neck, Texas</b>	5
<b>Shiner Bock, Texas</b>	6
<b>Yuengling Lager, Tampa</b>	5
<b>11 Below Brewing Oso Bueno Amber, Houston</b>	6
<b>No Label Don Jalapeno, Houston</b>	6
<b>Karbach Light Circus, Houston</b>	6
<b>11 Below Brewing Hipster Sauce IPA, Houston</b>	6
<b>Craft Beer of the Moment</b>	6

# REFRESCANTE

<b>Topo Chico</b>	4
<b>Dr Pepper w/ Cane Sugar</b>	4
<b>Mexican Coke</b>	4
<b>Fanta</b>	4
<b>Acqua Panna</b>	4
<b>Horchata</b>	4
<b>Agua Fresca del Dia</b>	4
<b>Strawberry Mint Fresca</b>	5
<b>Jamaica Iced Tea</b>	3

*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*

*Whoooaah I love sangria wine*



# WINE

# VINO

## SPARKLING

<b>Cava Brut</b>	9/36
<b>Poema, Penedes N/V</b>	

## WHITE

<b>Sauvignon Blanc</b>	9/36
<b>Concha y Toro, Grand Reserva, Chile 2021</b>	
<b>Alvarinho</b>	10/40
<b>Nortico, Vinho Minho 2021</b>	

<b>Chardonnay</b>	9/36
<b>Cono Sur, Valle de San Antonio 2021</b>	

## ROSÉ

<b>Syrah</b>	8/32
<b>Casillero del Diablo, Reserva, Chile 2021</b>	

## RED

<b>Pinot Noir</b>	9/36
<b>Emiliana Natura, Chile 2021</b>	
<b>Garnacha</b>	10/40
<b>Ludovicus, Terra Alta 2017</b>	
<b>Malbec</b>	8/32
<b>Trivento, Reserva, Mendoza 2021</b>	
<b>Cabernet Sauvignon</b>	10/40
<b>Hayes, California 2020</b>	

# Margaritas y Más

<b>EL FRIO</b>	10
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
<b>THE O.G.</b>	10
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime	
Try it 'top-shelf' with Herradura Double-Barrel Reposado	18
<b>TOMMY'S MARGARITA</b>	10
Lunazul Reposado, fresh lime, agave nectar	
<b>SUPERITA!</b>	18
Herradura Double Barrel Reposado, Combier, lime, orange, olive brine	
<b>HIBISCUS MARGARITA</b>	13
El Jimador reposado, hibiscus-morita syrup, lime juice, Pama	
<b>MEZCAL MARGARITA</b>	10
Banhez mezcal, Stirrings triple sec, fresh lime	
<b>JALAPENO MARGARITA</b>	14
Tanteo Jalapeno tequila, Ancho Reyes Verde, triple sec, lime	

## "TEX-MEX COOKBOOK"

by Ford Fry — \$29.99

**Tiger T-shirt** \$20

**Cowboy T-shirt** \$20

**"Tex-Mex" Hat** \$20

**"Enjoy Superica" Hat** \$20

# COCKTAILS Y CLÁSICOS

<b>MIDNIGHT BOUQUET</b>	15
Añejo tequila, mezcal, amaro, st. Germaine, served up	
<b>ELCHAPO</b>	14
Mezcal, Ancho Reyes, Caffe Mokka, Kahlua Especial, cold brew	
<b>FRESA FRESCA</b>	13
Strawberry/mint agua fresca with Jack Daniels	
<b>ANCHO SOUR</b>	14
Ancho Reyes, lemon, sugar	
<b>MATADOR</b>	12
El Jimador blanco, pineapple, lime, cilantro, served up (Like it spicy? Ask for it <i>El Felix style</i> , with jalapeño!)	
<b>RED HEADED STRANGER</b>	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
<b>VAMPIRE WEEKEND</b>	11
House made horchata, Kraken spiced rum, cinnamon	
<b>Batanga</b>	15
Blanco tequila, fresh lime, Mexican Coke	

## Chelada / Michelada

Dos XX over ice, with fresh lime juice or Bloody Mary mix and salt  
\$6

