

BEER – CERVEZA

DRAFT BEER

Dos XX Ambar, Mexico	5
Pacifico, Mexico	5
Blowing Rock Brewing Cloud Rise IPA, Blowing Rock, NC	6
Craft Beer of the Moment	AQ

BOTTLED AND CANNED BEER

Corona Extra, Mexico	5
Modelo Especial, Mexico	5
Negra Modelo, Mexico	5
Tecate, Mexico	5
Corona Light, Mexico	5
Raleigh Brewing The First Squeeze Wheat, Raleigh, NC	6
Blowing Rock Brewing Kolsch, Blowing Rock, NC	6
7 Clans Blonde Ale, Asheville, NC	6
Southern Pines Man of Law IPA, Southern Pines, NC	6
Shiner Bock, Texas	5
Topo Chico Hard Seltzer, Mexico	5
Austin East Ciders Original Hard Cider, Austin, TX	6
Brooklyn Special Effects N/A IPA, Brooklyn	5

CHELADA / MICHELADA 6

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

W I N E

SPARKLING

Cava Brut	8/32
Proa , Penedes NV	
<i>Pineapple, golden apples, persistent bubbles, celebrate!</i>	

WHITE

Sauvignon Blanc	9/36
Los Vascos , Valle de Colchagua 2020	
<i>Owned by the Rothschild family, drinks like Bordeaux Blanc, passion fruit, minerals</i>	
Chardonnay	13/52
Raeburn , Russian River Valley 2020	
<i>Pear, nectarine, crème brulee, classic</i>	

REFRESCANTE

Fanta Orange	5
Mexican Coke	5
Topo Chico Mineral Water	5
Squirt	5
Acqua Panna	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
Whoooh I love sangria wine*



VINO

ROSÉ

Grenache/Syrah/Carignan	11/44
Angels & Cowboys , Sonoma County 2021	
<i>Mandarin orange, Rainier cherry, Herbs de Provence</i>	

RED

Pinot Noir	11/44
Saurus Select , Patagonia 2019	
<i>Velvety, elegant, bright berries, dinosaur bones</i>	
Cabernet Sauvignon	10/40
Fabre Montmayou Reserva , Mendoza 2018	
<i>Owned by a winemaker from Bordeaux, herbal, dark, cassis, black plum, grippy</i>	

Margaritas y Más

THE O.G.	12
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings Triple Sec, fresh lime	
EL FRIO	12
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
TOMMY'S MARGARITA	12
Lunazul Reposado, fresh lime, agave nectar	
GINGER MARGARITA	10
El Jimador Reposado, spicy ginger syrup, fresh lime	
THE TEMPEST	12
Tequila, mezcal, triple sec, agave nectar, fresh lime juice, Cowboy Gringo hot sauce...fiesty!	
HIBISCUS MARGARITA	12
El Jimador Reposado, hibiscus-morita syrup, fresh lime, Pama	

COCKTAILS Y CLÁSICOS

LA PALOMA	15
El Jimador blanco, lime, glass bottle Squirt	
REVOLVER	13
Old Overholt rye whiskey, Kahlua, Regan's Orange bitters, flamed Orange peel	
RED HEADED STRANGER	12
Deep Eddy Ruby Red vodka, Campari, ruby red grapefruit juice	
BRIAR PATCH	13
Vodka, St. Germaine, blackberry, lemon, served up	
MATADOR	12
El Jimador Blanco, pineapple, fresh lime, cilantro (Like it spicy? Ask for it <i>El Felix style</i> , with jalapeño!)	
SLUSHIE DEL DIA	A.Q.
Ask your server or bartender for today's frozen treat!	

"TEX-MEX COOKBOOK"

by Ford Fry — \$29.99

Tiger T-shirt \$20

Cowboy T-shirt \$20

"Tex-Mex" Hat \$25

"Enjoy Superica" Hat \$25

We feature only 100% blue weber agave tequilas! All cocktails made with fresh squeezed juice.



BRUNCH



Aguas Frescas

Horchata, sweet almond & rice milk 4

Naranja, valencia orange 4

Pomelo, ruby red grapefruit 4

Agua Fresca Del Dia, seasonal selection 4

Cocktails

Classic Mimosa/ Mimosa Fresca 9

Vampire Weekend Kraken spiced rum, housemade horchata, cinnamon 11

Sangria Red wine, brandy, macerated fruit 9

Bloody Maria 9

TEX-MEX BREAKFAST

HUEVOS RANCHEROS* 14
house tortilla, 2x fried beans, ranchero sauce, 2 eggs sunny-side up, avocado, & bacon

CHILAQUILES DIVORCIADOS* 14
crispy tortilla strips, red and green chile sauce, 2 sunny-side up eggs, queso fresco, avocado

TAMALES & EGGS* 14
2 pork tamales with chili gravy, cheese, 2 eggs sunny-side up

served with fresh flour tortillas

HUEVOS MEXICANOS 13
scrambled eggs with jalapeños, tomatoes, onions, cheese and 2x fried frijoles

MIGAS PLATE 15
two eggs scrambled with crispy corn tortillas, chorizo, jalapeños, cheese and 2x fried frijoles

CHORIZO, POTATO & EGGS 15
2 eggs scrambled with chorizo, potatoes, cheese and 2x fried frijoles

STEAK & EGGS* 33
wood-grilled skirt steak, 2 eggs sunny-side up, served with all the fixin's

Otras

HOT CAKES double stack 10 / triple stack 13
whipped butter, buttermilk syrup

TROPICAL FRUIT SALAD 11
seasonal tropical fruit, cucumber, jicama, lime & chile de arbol

Sides

Jalapeño cheddar sausage (2) 7

Applewood smoked bacon 7

Two eggs* 3

Black or 2x fried frijoles 4

Fresh Flour or Corn tortillas NC

Drinks

Coffee (regular or decaf) 3²⁵

Cold Brew 4

Black and White (cold brew & horchata) 5

Iced tea 3²⁵

Topo Chico 5

Mexican Coke, Squirt, Fanta Orange 5

*ITEMS DENOTED WITH AN ASTERISK MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.