

# BEER – CERVEZA

## DRAFT BEER

<b>Dos XX Ambar, Mexico</b>	5
<b>Modelo Especial, Mexico</b>	5
<b>Wicked Weed Pernicious Haze IPA, Asheville, NC</b>	7
<b>Craft Beer of the Moment</b>	AQ

## BOTTLED AND CANNED BEER

<b>Corona Extra, Mexico</b>	5
<b>Pacifico, Mexico</b>	5
<b>Tecate, Mexico</b>	5
<b>Tecate Light, Mexico</b>	5
<b>Lone Star long neck, Texas</b>	5
<b>Negra Modelo, Mexico</b>	5
<b>Shiner Bock, Texas</b>	5
<b>Gate City Citrus Maximus IPL, Roswell</b>	6
<b>Mother Earth Brewing Co. Tierra Madre Lager, San Diego</b>	6
<b>Scofflaw Basement IPA, Atlanta</b>	7
<b>Atlanta Hard Crisp Apple Cider, Marietta</b>	7
<b>Craft Beer of the Moment</b>	AQ

## CHELADA / MICHELADA 6

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

W I N E

## SPARKLING

<b>Cava Brut</b>	9/36
<b>Gran Castillo Rocio, Catalonia NV</b>	

*Party starter, fresh, fruity, fun, complex*

## WHITE

<b>Sauvignon Blanc</b>	10/40
<b>Cono Sur, Valle de San Antonio 2022</b>	

*Organic, white flowers, melon, juicy*

<b>Chardonnay</b>	13/52
<b>Goldschmidt “Singing Tree”, Russian River 2021</b>	

*Think apple orchards full of song birds...Lychee, star fruit, Asian pear, nutty brioche.*

# REFRESCANTE

<b>Fanta Orange.....</b>	5
<b>Mexican Coke.....</b>	5
<b>Mexican Sprite .....</b>	5
<i>Make it a Shirley Temple ... +1</i>	
<b>Topo Chico Mineral Water .....</b>	5
<b>Acqua Panna .....</b>	5
<b>Squirt .....</b>	5
<b>Agua Fresca del Dia.....</b>	4

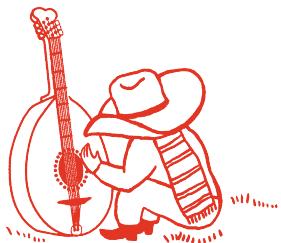
*In Texas on a Saturday night*

*Everclear is added to the wine sometimes*

*Nachos, burritos, and tacos who knows*

*How it usually goes, it goes*

*Whoooah I love sangria wine*



VINO

## ROSÉ

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

*50% of profits for this wine are donated to cancer research. Strawberry, minerally, energetic.*

## RED

<b>Pinot Noir.....</b>	8/32
<b>Emiliana, “Natura”, Casablanca Valley 2022</b>	

*Organic, fresh berries, pie spices.*

<b>Cabernet Sauvignon .....</b>	12/48
<b>Casillero del Diablo Rsva Privada, Chile 2020</b>	

*From a cellar protected by the devil himself. Cherry, subtle vanilla, pronounced tannins.*

# 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	
<i>Make it top shelf with Herradura Ultra</i> ..... 16	
<b>NEW YORK MARGARITA</b>	11
Lunazul Reposado, agave nectar and lime juice with a red wine floater	
<b>GINGER MARGARITA</b>	10
El Jimador Blanco, fresh lime, spicy ginger syrup	
<b>HABANERO MARGARITA</b>	13
Tanteo Habanero tequila, Brovo Curaçao, fresh lime	
<b>MATADOR</b>	10
El Jimador Blanco, pineapple, fresh lime, cilantro (Like it spicy? Ask for it <i>El Felix Style</i> , with jalapeño)	

## "TEX-MEX COOKBOOK"

by Ford Fry — \$29.99

Tiger T-shirt \$20

Cowboy T-shirt \$20

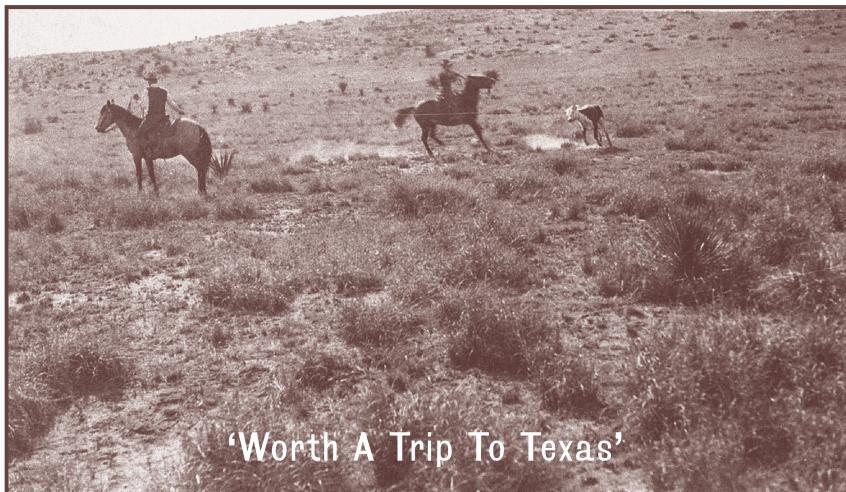
"Tex-Mex" Hat \$25

"Enjoy Superica" Hat \$25

# COCKTAILS Y CLÁSICOS

<b>SLUSHIE DEL DIA</b>	AQ
Seasonal cocktail crafted by one of our own. Ask your server for details.	
<b>UNDER THE VOLCANO</b>	12
Banhez mezcal, grapefruit, fresh lime, Luxardo maraschino, habanero tincture	
<b>COCK N BULL SPECIAL</b>	14
Texas whiskey, Benedictine, Cognac, Cointreau, bitters	
<b>RED HEADED STRANGER</b>	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
<b>THE HIGHWAYMAN</b>	13
A mezcal old-fashioned with honey-agave syrup and Mexican Mole bitters	
<b>RANCH WATER</b>	12
El Jimador Blanco, lime, glass bottle Topo Chico <i>Or why not try it with Deep Eddy Ruby Red Vodka?</i> ... 12	

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



'Worth A Trip To Texas'