

# BEER – CERVEZA

## DRAFT BEER

Dos XX Ambar, Mexico .....	5
Pacifico, Mexico .....	5
Gate City Brewing OTP Double IPA, Roswell .....	7
Craft Beer of the Moment .....	AQ

## BOTTLED AND CANNED BEER

Corona Extra, Mexico .....	6
Modelo Especial, Mexico .....	5
Tecate, Mexico .....	5
Dos XX Lager, Mexico .....	6
Negra Modelo, Mexico .....	5
Lone Star Long Neck, Texas .....	5
Shiner Bock, Texas .....	6
Scofflaw Hooligan IPA, Atlanta .....	8
Creature Comforts Tropicália IPA, Athens (16 oz. can) .....	8
Monday Night Brewing Blind Pirate Blood Orange IPA, Atlanta .....	6
Gate City Lager, Roswell .....	6
Atlanta Hard Cider Seasonal, Marietta .....	7

## CHELADA / MICHELADA 6

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

# W I N E

## SPARKLING

Cava Brut .....	9/36
<b>Poema</b> , Penedés NV	
<i>Traditional method sparkling, Granny Smith apple, toasted bread</i>	

## WHITE

Pinot Grigio .....	9/36
<b>Graffigna</b> , Tullum Valley 2018	
<i>Floral, white peach, apricot, patio pounder</i>	
Chardonnay .....	16/64
<b>Marques de Casa Concha</b> , Valle Central 2021	
<i>Drinks like white Burgundy, pear, white flowers, hazelnut</i>	

# REFRESCANTE

Fanta Orange .....	5
Mexican Coke .....	5
Mexican Sprite .....	5
Squirt .....	5
Topo Chico Mineral Water .....	5
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  
Whooah I love sangria wine*



# VINO

## ROSÉ

Mencia .....	10/40
<b>Liquid Geography</b> , Bierzo 2021	
<i>50% of profits for this wine are donated to cancer research. Strawberry, mineral, energetic.</i>	

## RED

Pinot Noir .....	10/40
<b>Cono Sur</b> , Chile 2019	
<i>Organic, sweet wild fruit, cherries, berries, toasty oak</i>	
Cabernet Sauvignon .....	12/48
<b>Casillero del Diablo</b> , Reserva Privada, Valle del Maipo 2018	
<i>The devil's private reserve...perfectly balanced, toasty</i>	

# Margaritas y Más

# COCKTAILS Y CLÁSICOS

**THE O.G.**..... 11  
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings triple sec, fresh lime  
*Make it “Top Shelf” with Herradura Ultra*..... 18

**EL FRIO** ..... 11  
Our house margarita, served frozen with El Jimador Blanco, Stirrings triple sec, fresh lime

**TOMMY’S MARGARITA**..... 12  
Lunazul Reposado, fresh lime, agave nectar

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

**PINK CADILLAC**..... 18  
Take a cruise in this top-of-the-line beauty! Featuring Don Julio blanco, Grand Marnier, hibiscus, lime

**THE TEMPEST**..... 11  
Tequila, mezcal, triple sec, fresh lime, agave nectar, Cowboy Gringo hot sauce...feisty!

**SUGAR SKULL**..... 12  
El Jimador blanco, lemon juice, Cointreau and a sugar rim, served up

**REVOLVER**..... 12  
Rittenhouse rye, Kahlua, Regan’s orange bitters

**GRAPEFRUIT MOJITO**..... 12  
Platinum rum, mint, lime, house made grapefruit cordial

**MATADOR**..... 10  
El Jimador blanco tequila, pineapple, lime, cilantro  
*(Like it spicy? Ask for it “El Felix style” with jalapeño!)*

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

**SLUSHIE DEL DIA**.....A.Q.  
Ask your server or bartender for today's frozen treat

## “TEX-MEX COOKBOOK”

by Ford Fry — \$29.99

Chile Powder T-shirt \$20

Cowboy T-shirt \$20

“Tex-Mex” Hat \$25

“Enjoy Superica” Hat \$25

Tortilla Warmer \$5

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

