

# BEER – CERVEZA

## DRAFT BEER

Dos XX Lager, Mexico .....	5
Pacifico, Mexico .....	5
Lone Pint Brewery Yellow Rose IPA, Magnolia.....	6
Craft Beer of the Moment .....	MKT

## BOTTLED AND CANNED BEER

Tecate, Mexico .....	5
Tecate Light, Mexico .....	5
Modelo Especial, Mexico .....	5
Corona, Mexico.....	6
Corona Light, Mexico .....	6
Bohemia, Mexico .....	6
Lone Star Long Neck, Texas .....	5
Shiner Bock, Texas .....	6
Shiner Orale Mexican-style Cerveza, Texas .....	6
Deep Ellum Dallas Blonde, Dallas .....	5
Urban South Paradise Park American Lager, New Orleans .....	5
Urban South HTX Hazy Juicy IPA, Houston .....	6
Craft Beer of the Moment .....	MKT

## 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

**Poema**, Penedes N/V

*Traditional method, Granny Smiths, toasted bread*

## WHITE

Sauvignon Blanc..... 9/36

**Concha y Toro**, Grand Reserva, Chile 2021

*From ravine-side vineyards overlooking the ocean, herbal, minerally*

Chardonnay..... 9/36

**Cono Sur**, Valle de San Antonio 2021

*Organic, golden, orange blossoms and pineapple*

Alvarinho ..... 40

**Nortico**, Vinho Minho 2021

*Coastal, saline, floral, patio sipper*

# REFRESCANTE

Topo Chico.....	5
Dr Pepper w/ Cane Sugar .....	5
Mexican Coke.....	5
Fanta Orange .....	5
Acqua Panna.....	5
Jarritos Guava .....	5
Jarritos Tamarind .....	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*

*Whoohah I love sangria wine*



# VINO

## ROSÉ

Syrah..... 8/32

**Casillero del Diablo**, Reserva, Chile 2021

*Rosé from an historic wine cellar protected by the devil himself ... bright, fresh, mysterious.*

## RED

Garnacha ..... 10/40

**Ludovicus**, Terra Alta 2017

*Red berries, candied rose, peppery spice. An old world wine for new world wine lovers.*

Cabernet Sauvignon..... 10/40

**Hayes Ranch**, California 2020

*Out here having fun in the warm California sun...*

Pinot Noir ..... 36

**Emiliana Natura**, Chile 2021

*Organic, fresh summer berries and just-baked pie*

Malbec..... 32

**Trivento**, Reserva, Mendoza 2021

*Malbec from Mendoza is all about the meat. Dark, intense, serious.*

# 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  
*(Or why not try it ‘top-shelf’ with Herradura Double-Barrel Reposado?)* ..... 18

**EL FRIO** .....11  
 Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime

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

**BLOOD ORANGE MARGARITA** .....15  
 Lunazul Reposado tequila, Solerno Blood Orange, Ancho Reyes, lime, orange

**MEZCAL MARGARITA** .....11  
 Banhez mezcal, Stirrings triple sec, fresh lime

**JALAPEÑO MARGARITA** .....16  
 Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, fresh lime

**RANCH WATER** ..... 12  
 Blanco tequila, lime, glass bottle Topo Chico  
*(Or why not try it with Deep Eddy Ruby Red vodka?)*

**THE WARRIOR**..... 16  
 Pasote blanco, Grand Marnier, fresh lime, orange

**THE HIGHWAYMAN** ..... 13  
 A mezcal old-fashioned with agave néctar and The Bitter End Mexican Mole Bitters

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

**REVOLVER** ..... 12  
 Rye, Kahlua, Regan’s Orange Bitters

**SLUSHIE DEL DIA** .....MKT  
 Ask your bartender about 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.*

