

BEER – CERVEZA

DRAFT BEER

Dos XX Ambar, Mexico.....	5
Pacifico, Mexico	5
Scofflaw Brewing Basement IPA, Atlanta	7
Craft Beer of the Moment	A.Q.

BOTTLED AND CANNED BEER

Corona Extra, Mexico	5
Negra Modelo, Mexico	5
Estrella Jalisco, Mexico	5
Tecate, Mexico	5
Tecate Light, Mexico	5
Lone Star Long Neck, Texas	5
Shiner Bock, Texas	5
Creature Comforts Tropicália IPA, Athens (16 oz. can)	8
Fire Maker Brewing Perfect Match IPA, Atlanta	6
Atlanta Hard Cider Pomegranate, Atlanta (16 oz. can)	10
Atlanta Hard Cider Tepache, Atlanta (16 oz. can)	10
Craft Beer of the Moment.....	A.Q.

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
-----------------	------

Dibon Brut Seleccion, Spain NV

Aromas of baked goods and fruity freshness, vivacious!

WHITE

Sauvignon Blanc.....	9/36
----------------------	------

Mapuche, Central Valley

Organic...Grapefruit, minerality, grassiness...zesty!

Chardonnay	10/40
------------------	-------

Cono Sur, San Antonio Valley

Organic, golden, no oak, pear, quince, orange blossom

ROSÉ

Garnacha.....	12/48
---------------	-------

Angels & Cowboys, Sonoma

Mandarin orange, Rainier cherry, Herbs de Provence

RED

Pinot Noir.....	9/36
-----------------	------

Emiliana Natura, Chile

Organic, fresh berries, pie spices

Cabernet Sauvignon	12/48
--------------------------	-------

Casillero del Diablo, Central Valley

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

REFRESCANTE

Mexican Coke	5
--------------------	---

Mexican Sprite	5
----------------------	---

Make it a Shirley Temple +1

Fanta Orange	5
--------------------	---

Topo Chico.....	5
-----------------	---

Acqua Panna.....	4
------------------	---

Agua Fresca del Dia	4
---------------------------	---

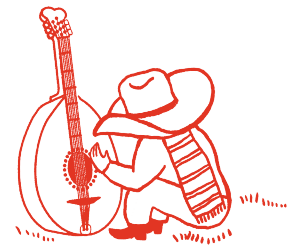
In Texas on a Saturday night

Everclear is added to the wine sometimes

Nachos, burritos, and tacos who knows

How it usually goes, it goes

Whoooah I love sangria wine



VINO

Margaritas y Más

THE O.G.	11
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings triple sec, lime	
<i>Make it "top shelf" with Herradura Ultra</i>	18
EL FRIO	11
Our house margarita, served frozen...El Jimador blanco, Stirrings triple sec, lime	
TOMMY'S MARGARITA	12
Lunazul reposado, lime, agave nectar	
JALAPEÑO MARGARITA	15
Tanteo Jalapeño tequila, Ancho Reyes Verde, triple sec, lime	
GINGER MARGARITA	10
El Jimador blanco, fresh lime juice, spicy ginger syrup	
POMEGRANATE MARGARITA	11
El Jimador reposado, Stirrings triple sec, Pama pomegranate liqueur, fresh lime juice	

"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

RIO ESTRELLA	12
ASW Bustletown Vodka, Combier Crème de Pamplemousse Rose, cinnamon syrup, Ruby Red grapefruit, fresh lime, Boston Bittahs, served up with a sugar rim	
BASTARDOS SIN GLORIA	16
Casamigos mezcal, Gran Marnier, Mole Bitters, flamed orange peel	
DESERT ROSE	11
Blanco tequila, hibiscus liqueur, rosemary syrup, Dolin Blanc, lemon	
RANCH WATER	12
El Jimador Blanco, lime juice, glass bottle Topo Chico	
<i>Try it with Deep Eddy Ruby Red vodka</i>	12
MATADOR	10
El Jimador blanco, pineapple, lime, served up (Like it spicy? Ask for it "El Felix style" with jalapeño!)	
SLUSHIE DEL DIA	A.Q.
Ask your server about today's frozen treat!	

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

