

# BEER – CERVEZA

## DRAFT BEER

Dos XX Ambar, Mexico .....	5
Modelo Especial, Mexico .....	5
Creature Comforts Tropicália IPA, Athens .....	6
Terrapin Brewing Los Bravos Mexican Lager, Athens .....	7

## BOTTLED AND CANNED BEER

Bohemia, Mexico .....	5
Corona Extra, Mexico .....	5
Pacifico, Mexico .....	5
Tecate, Mexico .....	5
Tecate Light, Mexico .....	5
Dos XX Lager, Mexico .....	5
Negro Modelo, Mexico .....	5
Lone Star Long Neck, Texas .....	5
Shiner Bock, Texas .....	5
Sweetwater 420 Extra Pale Ale, Atlanta .....	5
Scofflaw Basement IPA, Atlanta .....	8

## CHELADA / MICHELADA 6

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

# REFRESCANTE

Fanta Orange .....	5
Mexican Coke .....	5
Mexican Sprite .....	5
<i>Make it a Shirley Temple ....</i>	<i>+1</i>
Squirt .....	5
Topo Chico Mineral Water .....	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*



# W I N E

# VINO

## SPARKLING

Cava Brut .....	9/36
<b>Poema</b> , Penedes NV	
<i>Traditional method, Granny Smiths, toasted bread</i>	

## WHITE

Sauvignon Blanc .....	9/36
<b>Concha y Toro Gran Reserva</b> , Chile 2021	
<i>From ravine-side vineyards overlooking the ocean, herbal, minerally</i>	
Chardonnay .....	9/36
<b>Emiliana Natura</b> , Chile 2021	
<i>Organic. Citrus aromas of grapefruit and lime. Tropical and juicy.</i>	

## ROSÉ

Mencia .....	10/40
<b>Liquid Geography</b> , Bierzo 2021	
<i>50% of this wine's profits go to cancer research. Strawberry, minerals and pepper...energetic!</i>	

## RED

Red Blend .....	11/44
<b>Cono Sur</b> , Colchagua Valley 2019	
<i>Cherry, raspberry and plum. Fine tannins, young and refreshing.</i>	
Cabernet Sauvignon .....	12/48
<b>Casillero Del Diablo Reserva Privada</b> , Valle Central 2019	
<i>The devil's private reserve...perfectly balanced, toasty</i>	

# Margaritas y Más

<b>EL FRIO</b> .....	11
Our house margarita, served frozen... El Jimador blanco, Stirrings triple sec, fresh lime	
<b>THE O.G.</b> .....	11
The classic margarita served on the rocks - short and strong... El Jimador reposado, Stirrings triple sec, fresh lime	
<b>TOMMY'S MARGARITA</b> .....	12
Lunazul reposado, fresh lime, agave	
<b>GINGER MARGARITA</b> .....	10
El Jimador Blanco, fresh lime, spicy ginger syrup	
<b>THE FRIDA</b> .....	13
A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus syrup	
<b>JALAPEÑO MARGARITA</b> .....	15
Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, lime	

# COCKTAILS Y CLÁSICOS

<b>THE WARRIOR</b> .....	18
Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish	
<b>RIO ESTRELLA</b> .....	12
ASW Bustletown Vodka, Combier Creme de Pamplemousse Rose, Ruby Red grapefruit, lime, Boston Bittahs, served up with a sugar rim	
<b>REVOLVER</b> .....	12
Rittenhouse rye, Kahlua, Regan's orange bitters	
<b>THE HIGHWAYMAN</b> .....	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>DESERT ROSE</b> .....	11
Blanco tequila, hibiscus liqueur, rosemary syrup, Dolin Blanc, lemon	
<b>SLUSHIE DEL DIA</b> .....	A.Q.
Seasonal cocktail crafted by one of our own. Ask your server for details.	

## "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.*

