

GUACAMOLE | TACOS AL CARBON
FLAUTAS

HUEVOS - RANCHEROS | TAMALES

VINO QUESO | BIENVENIDOS

CERVEZA FRÍA

RESTAURANTE
Superica[®]

CEVICHE

"EXTRA GOOD TEX-MEX"

Margarita
DE
LA CASA

NACHOS | ENCHILADAS
POLLO CON MOLE

"ENJOY THE VIEW"

TAMPIQUENA | ESPECIAL

POZOLE | DE
LA CASA

LA PALOMA

CHELADA



PUFFY TACO DINNERS

"El Lopez"
ENCHILADAS

1801 NORTH SHEPHERD DRIVE
HOUSTON TEXAS

DINE-IN TAKE-OUT 713 955 3215

APPETIZERS

GUACAMOLE with tostadas, lime..... 10

CHILE CON QUESO

- Classic 8
- Chorizo..... 10
- Chicken Fajita..... 10
- Compuesto (picadillo, guacamole & sour cream) 13

QUESO FUNDIDO

- Broiled Monterey Jack and Chihuahua cheeses, warm tortillas, salsa cremosa 10
- ~ con rajas y hongos..... 12
- ~ con chorizo..... 13
- ~ con camarones 13

HOT TAMALES adobo pork, chili gravy, saltines..... 12

NACHOS bean and cheese nachos, jalapeños, guacamole, sour cream..... 10

CHICKEN FAJITA NACHOS grilled chicken on bean and cheese nachos, jalapeños, guacamole, sour cream 14

STEAK FAJITA NACHOS* grilled steak on bean and cheese nachos, jalapeños, guacamole, sour cream... 16

FLAUTAS crispy chicken tacos, lettuce, tomato, guacamole, sour cream, queso fresco 13

QUESADILLA jalapeños, guacamole, sour cream
 Classic 10
 Chicken Fajita..... 14
 Steak Fajita 16

SOUPS & SALADS

CAMPECHANA DE MARISCOS 16

Mexican “cocktail” of spicy gulf shrimp, octopus, lump crab, avocado, tostadas

TUNA TOSTADA* 18

yellowfin tuna, morita mayo, avocado

ENSALADA DE LA CASA* 11

- chopped greens, avocado, cucumber, pickled onion, sweet corn, radish, Monterey Jack, crispy tortillas
- ~ with wood-grilled chicken ... add \$6
- ~ with wood-grilled steak ... add \$11
- ~ with wood-grilled shrimp ... add \$9

SOPA DE TORTILLA 9

rich chicken & vegetable soup, ancho chile, cilantro, avocado & crispy tortillas

POZOLE VERDE 9

heritage pork, hominy, chicharron, cabbage, avocado, queso fresco, radish

DINE-IN ONLY LUNCH SPECIALS

MONDAY – FRIDAY

Served w. Rice and Beans

12.99

Choose Two Items

NACHOS

four (4) of our bean and cheese nachos with all the trimmings

ENCHILADA

choose: Cheese, Picadillo, Mole, Chicken Verde, Chicken Suizas or Vegetable

HARD SHELL TACO

Picadillo, Chicken Tinga or Guacamole, lettuce, tomato, cheese

SALAD

small house salad with creamy oregano dressing

SOUP

choice of chicken tortilla soup or pozole verde

TACO AL CARBON

crispy pork belly or grilled chicken, smoked onions, flour tortilla ~with steak*add 1

Especialidades de la Casa

ADD FRIED EGG - \$1 ADD PUFFY TOSTADA CON QUESO - \$2.99

FAJITAS AL CARBON

served with Mexican butter, lettuce, pico de gallo, sour cream, cheese, guacamole, charro beans and just made flour tortillas

- SKIRT STEAK** marinated and wood-grilled28
- CHICKEN BREAST** marinated and wood-grilled ...24
- PARILLA MIXTA** grilled steak and chicken28
- PARILLA DELUXE** grilled steak, chicken & camarones brochetas 30
- VEGETABLE MIXTA** cauliflower, cabbage, corn, poblano, root vegetables, avocado crema22

ENCHILADAS

two per order with rice and beans

- CHEESE** 14
stringy Mexican cheese, chili gravy, chopped onion
- POLLO CON MOLE** 16
morita chile braised chicken, mole poblano, queso fresco
- PICADILLO** 16
spiced ground beef, chili gravy, Monterey Jack cheese, chopped onion
- CHICKEN VERDE** 16
morita chile braised chicken, salsa verde, sour cream, cilantro
- CHICKEN SUIZAS** 16
morita chile braised chicken, sour cream-poblano sauce, Monterey Jack cheese, cilantro chimichurri
- VEGETABLE** 14
mushrooms, poblano pepper, sweet corn & smoked tomatillo sauce

STEAK DINNER

- TAMPIQUENA** marinated wood-grilled skirt steak, two cheese enchiladas topped with a fried egg, Mexican rice 28

MARISCOS

- REDFISH CONTRAMAR** chile and herb rubbed redfish "on the half shell", avocado, just made flour tortillas, black beans & white rice Mkt
- CAMARONES BROCHETAS** chile-spiced gulf shrimp stuffed with jack cheese & jalapeño, wrapped in bacon, charro beans27
- PESCADO AL CARBON** blackened TX redfish, 3 bacon-wrapped stuffed shrimp, frothy Mexican butter, flour tortillas, charro beans27

TACOS...street style

Served with charro beans

- TACOS DE CAMARONES** gulf shrimp, "scampi butter," cheesy tortillas, cabbage slaw, morita chile mayo 16
- TACOS DE BARBACOA** slow cooked brisket, Pasilla Oaxaca, avocado, onions & cilantro 15
- TACOS DE CARNITAS** crispy pork belly, habanero pickled onions, salsa verde 15

SHORT RIB — \$35

slow smoked & wood-grilled, chipotle molasses, flour tortilla & charro beans

ORDER BEFORE
THEY'RE GONE!



A TEX-MEX TRADITION

- CARNITAS DE PUERCO** twice-cooked heritage pork belly, tomatillo salsa, flour tortillas, charro beans26
- HAMBURGUESA SUPERICA** 8 oz. double meat, American cheese, chili con carne, mustard, lettuce, pickles, onions & steak fries 17
- EL LOPEZ** two cheese enchiladas, crispy beef taco, guacamole salad, puffy tostada con queso, rice and beans (No substitutions, por favor!)20

TACOS AL CARBON

flour tortillas & smoked onions, served with salsa cremosa and charro beans
Served three per order

Ask your server
about "Rico Style!"

- Chicken - wood-grilled 16
- Steak - wood-grilled 18
- Crispy Pork Belly - guava glaze 16

TACO DINNER: PUFFY 16 / HARD SHELL 15

shredded lettuce, tomato, and cheese with 2x fried frijoles and Mexican rice
Served three per order

- Chicken Tinga - morita chile braised
- Picadillo - spiced ground beef
- Vegetarian - guacamole

BEER – CERVEZA

DRAFT BEER

Dos Equis Lager , Mexico	5
Negra Modelo , Mexico	5
Lone Pint Yellow Rose IPA , Texas	6
Eureka Heights Mostly Harmless Kölsch , Texas	6

BOTTLED AND CANNED BEER

Bohemia , Mexico.....	5
Corona Extra , Mexico.....	5
Corona Light , Mexico.....	5
Modelo Especial , Mexico (can)	5
Tecate , Mexico (can)	5
Eureka Heights Buckle Bunny Cream Ale , Texas (can).....	6
8th Wonder Hopston IPA , Texas (can).....	6
Buffalo Bayou Great White Buffalo , Texas (can).....	6
Lone Star Long Neck , Texas	4
Shiner Bock , Texas.....	5
Southern Star Bombshell Blonde , Texas (can)	6
Sweetwater 420 Pale Ale , Georgia.....	6

REFRESHING DRINKS

Fanta Orange	3
Mexican Coke	3
Dr. Pepper w/ cane sugar	3
Topo Chico	3
Squirt	3
Acqua Panna	3
Horchata	4
Agua 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
Poema , Penedes, Spain N/V	

ROSÉ

Tempranillo	9/36
Marques de Caceres , Rioja, Spain 2018	

WHITE

Sauvignon Blanc	9/36
Leyda , Leyda Valley, Chile 2018	
Albariño	10/40
Marques de Caceres , Rias Baixas Spain 2017	
Chardonnay	10/40
Beckon , Central Coast, California 2016	

RED

Pinot Noir.....	9/36
Emiliana Natura , Chile 2018	
Malbec.....	10/40
Zolo , Mendoza, Argentina 2018	
Cabernet Sauvignon.....	10/40
Hayes , California, USA 2017	

MARGARITAS Y MÁS

EL FRIO	9
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
THE O.G.	9
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime	
SUPERITA!	14
Herradura Double Barrel Reposado, Combier, lime, orange, olive brine	
BLOOD ORANGE MARGARITA	13
El Jimador Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange	
TEXAS STAR	12
Lunazul Reposado, St. Germain, grapefruit, lime, hibiscus agave syrup	
POMEGRANATE MARGARITA	10
El Jimador Reposado, Stirrings triple sec, Pama pomegranate liqueur, fresh lime	
LA PARILLA	11
Serrano-infused El Jimador Reposado, grilled lime juice, triple sec, morita chile salt, mezcal floater	
THE WARRIOR	14
Pasote blanco, Grand Marnier, lime, orange	

COCKTAILS Y CLÁSICOS

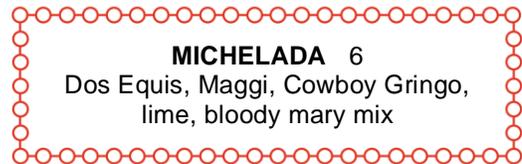
LA PALOMA	12
El Jimador Blanco, lime, Squirt	
MEZCAL SMASH	9
Banhez Mezcal, agave nectar, orange, mint,	
LITTLE BROWN SOUR	11
Evan Williams Bourbon, brown sugar syrup, lime, fresh tamarind juice	
THE HIGHWAYMAN	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
RED HEADED STRANGER	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
EL DIABLO	10
El Jimador Reposado, crème de cassis, lime, ginger beer	
UNDER THE VOLCANO	12
Banhez Mezcal, grapefruit, lime, Luxardo Maraschino, habanero tincture	
GRAPEFRUIT MOJITO	10
Platinum rum, mint, lime, house made grapefruit cordial	

Curios on display are for sale



TEX-MEX COOKBOOK
by Ford Fry – \$29.99

Tortilla Warmer \$10 Tiger T-shirt \$20 Cowboy T-shirt \$20
"Tex-Mex" Hat \$20 "Enjoy Superica" Hat \$20



MICHELADA 6
Dos Equis, Maggi, Cowboy Gringo,
lime, bloody mary mix

A TRAVELER'S HISTORY

You have come to one of the most remote and wildly beautiful places in the world, home to the original famous Superica restaurant and bar. The interior is much the same as the original explorers found it. You can experience anew the thrills they found on your own journey of discovery. The dining room depicts early Texas during the forging of the Western and Southwestern United States. In 1906 a family built the grand old El Tigre building on the east side of the plaza, and until the latter part of the century the building was occupied by diners from all over the region.

Superica, located now in the fully restored building, features a colorful dining room where delicious Mexican and American foods are served. You may know this as 'Tex-Mex' cuisine. Here, authentic products of craftsmanship are displayed along with curios that may be obtained. The atmosphere of the Old West has been preserved for the enjoyment of all guests.

BRUNCH



SATURDAYS AND SUNDAYS 10 am — 3 pm

Aguas Frescas

- Horchata, sweet almond & rice milk 4
- Naranja, valencia orange 4
- Pomelo, ruby red grapefruit 4
- Agua Del Dia, seasonal selection 4

Cocktails

- Mimosa Fresca 10
- Sangria Del Dia, red wine, fruit 9
- Chelada, Negra Modelo, lime, salt 6
- Vampire Weekend, horchata, Kraken Spiced Rum, cinnamon 11

BREAKFAST PLATES

- HUEVOS RANCHEROS*** 13
crispy tostadas, 2X fried frijoles, ranchero sauce, 2 eggs sunny-side up, avocado & bacon
 - CHILAQUILES*** 13
crispy tortilla strips stewed in red chile sauce, 2 eggs sunny-side up, queso fresco & avocado
 - TAMALES & EGGS*** 14
delta style hot tamales with chili gravy, cheese, 2 eggs sunny-side up
-
- served with flour tortillas*
- HUEVOS MEXICANOS** 12
2 eggs scrambled with jalapeños, tomatoes, onions, cheese & 2x fried frijoles
 - MIGAS PLATE** 14
2 eggs scrambled with corn tostadas, chorizo, jalapeños, cheese & 2x fried frijoles
 - CHORIZO, POTATO & EGGS** 14
2 eggs scrambled with chorizo, potatoes, cheese & 2x fried frijoles
 - STEAK & EGGS*** 25
wood grilled skirt steak, 2 eggs sunny-side up, Mexican butter, lettuce, tomato, cheese & flour tortillas

Otras

- HOT CAKES** double stack 9 / triple stack 12
whipped butter, buttermilk syrup
- TROPICAL FRUIT SALAD** 11
seasonal tropical fruit, cucumber, jicama, lime & chile de arbol

Sides

- Smoked Tejano sausage 5
- Applewood smoked bacon 5
- Two eggs* 3
- Black or 2x fried beans 3
- Fresh flour or corn tortillas NC

Drinks

- Coffee (regular or decaf) 3
- Iced Coffee 4
- Black & White (iced coffee & Horchata) 5
- Iced tea 2.75
- Topo Chico 3
- Mexican Coke, Squirt, Fanta Orange 3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.