

GUACAMOLE | TACOS AL CARBON
FLAUTAS | TAMALES
HUEVOS - RANCHEROS

VINO QUESO | BIENVENIDOS

CERVEZA FRÍA

RESTAURANTE
Superica[®]

CEVICHE

"EXTRA GOOD TEX-MEX"

Margarita
DE
LA CASA

NACHOS | ENCHILADAS
POLLO CON MOLE

"ENJOY THE VIEW"

FRENCH
A
TAMPIQUENA | ESPECIAL
DE
POZOLE | LA CASA
LA PALOMA
PUFFY TACO DINNERS



"El Lopez"
ENCHILADAS

101 W. WORTHINGTON AVENUE
CHARLOTTE N.C.
DINE-IN TAKE-OUT 980 321 9914

APPETIZERS

GUACAMOLE with tostadas, limeMKT

CHILE CON QUESO

- Classic8
- Chorizo.....10
- Chicken Fajita.....10
- Compuesto (picadillo, guacamole, sour cream)..... 13

QUESO FUNDIDO

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

HOT TAMALES adobo pork, chili gravy, saltines 12

FLAUTAS chicken tacos dorados, shredded lettuce, sour cream, queso fresco and salsa cremosa 13

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

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

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

QUESADILLA fresh made tortillas, Monterey Jack and cheddar cheese, lettuce, guacamole, sour cream and jalapeños 10
 ~ con chicken fajita..... 14
 ~ con steak fajita 16

SOUPS & SALADS

CAMPECHANA DE MARISCOS 16
 spicy gulf shrimp, octopus, lump crab, avocado, tostadas

CEVICHE TOSTADA "AGUA CHILE" * 16
 gulf shrimp and snapper ceviche, smoked jalapeño salsa, cilantro & radish

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 shrimp ... add \$9
 ~ with wood-grilled steak ... add \$11

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 jalapeños, guacamole and sour cream

ENCHILADA
 choose: Cheese, Picadillo Pollo con Mole, Chicken Verde, Chicken Suizas, or Spinach

HARD SHELL TACO
 Picadillo or Chicken Tinga or Guacamole, lettuce, tomato, and cheese

SALAD
 small house salad with creamy oregano dressing

SOUP
 cup of Chicken Tortilla Soup or Pozole Verde

TACO AL CARBON*
 pork belly or grilled chicken, smoked onions, flour tortilla
 ~ with steak.....add \$1

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

*These items may contain raw or undercooked ingredients.

Especialidades de la Casa

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

FAJITAS AL CARBON

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

- SKIRT STEAK*** marinated and wood-grilled.....28
- CHICKEN BREAST** marinated and wood-grilled ...24
- PARILLA MIXTA*** marinated and wood-grilled steak and chicken..... 28
- PARILLA DELUXE*** grilled steak, chicken, & camarones brochetas 30
- VEGETABLE MIXTA** carrots, cauliflower, red cabbage, onions, poblano pepper, roasted corn, and fingerling sweet potatoes..... 22

ENCHILADAS

two per order with rice and beans

- CHEESE**..... 14
stringy Mexican cheese, chili gravy
- PICADILLO** 16
spiced ground beef, chili gravy, Monterey Jack
- CHICKEN VERDE**..... 16
morita chile braised chicken, salsa verde, sour cream
- POLLO CON MOLE**..... 16
morita chicken, mole poblano, queso fresco
- CHICKEN SUIZAS**..... 16
sour cream-polano sauce, Monterey Jack, queso fresco
- SPINACH** 14
Monterey jack cheese, spinach, pico de gallo, spinach-poblano cream sauce

STEAK DINNERS

- CARNE ASADA*** bone-in ribeye, ancho chile rub, papas fritas, morita chile mayo, queso fresco..... 38
- THE TAMPIQUENA*** marinated wood-grilled skirt steak with two cheese enchiladas & a fried egg..... 28

MARISCOS

- GULF RED SNAPPER*** on the bone, tomatillo salsa, avocadoMkt
- CAMARONES BROCHETAS*** chile-spiced gulf shrimp stuffed with Monterey Jack & jalapeño, wrapped in bacon..... 27
- PESCADO AL CARBON*** blackened NC catfish, shrimp brochetas, frothy Mexican butter..... 24

TACOS...street style

served with frijoles charros

- 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, habaero pickled onions, salsa verde 15
- SHRIMP TACOS DORADOS** AKA "golden shrimp tacos" arbol salsa, cabbage & avocado 16

SHORT RIB — \$35

slow smoked and chargrilled, chipotle molasses

ORDER BEFORE
THEY'RE GONE!



A TEX-MEX TRADITION

- CHILE RELLENO VERDE** crispy poblano pepper filled with spinach, pico de gallo and chihuahua cheese..... 18
- CARNITAS DE PUERCO** twice-cooked heritage pork belly, tomatillo salsa..... 26
- CARNE GUISADA** Tex-Mex beef stew, flour tortillas, Mexican rice, sour cream, lettuce, tomato and cheese 17
- HAMBURGUESA*** 8 oz. double meat, American cheese, chili con carne, mustard, lettuce, pickles, onions, steak fries 17
- EL LOPEZ** two cheese enchiladas, guacamole salad, crispy beef taco, chile con queso puff, *No substitutions, please!*20

TACOS AL CARBON*

flour tortillas stuffed with your choice of meat & smoked onions, served with salsa cremosa and charro beans, (3) per order

- Chicken - wood-grilled 16
- Steak - wood-grilled 18

Crispy pork belly, guava glaze 16
Ask your server about "Rico Style!"

TACO DINNER: PUFFY 16 / HARD SHELL 15

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

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

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BEER – CERVEZA

DRAFT BEER

Tecate Light , Mexico.....	5
Dos XX Ambar , Mexico.....	5
Birdsong Higher Ground IPA , Charlotte, NC	6
Craft Beer of the Moment	A.Q.

BOTTLED AND CANNED BEER

Bohemia , Mexico.....	5
Corona Extra , Mexico	5
Modelo Especial , Mexico (can)	5
Negra Modelo , Mexico	5
Shiner Bock , Texas (can).....	5
Tecate , Mexico (can)	5
Estrella Jalisco , Mexico.....	5
Bold Rock Hard Cider Carolina Apple , Mills River, NC (can).....	6
Wicked Weed Coastal Love Hazy IPA , Asheville, NC (can).....	6
7 Clans Brewing Chestnut Brown Ale , Cherokee, NC (can)	6
NoDa Brewing Hop Drop ‘n Roll IPA , Charlotte, NC (can).....	7
Wicked Weed Pernicious IPA , Asheville, NC.....	7
Green Man Brewing ESB , Asheville, NC.....	6
Sycamore Rotating Selection , Charlotte, NC.....	7
OMB Rotating Selection , Charlotte, NC	6
Craft Beer of the Moment	A.Q.

REFRESHING DRINKS

Fanta Orange	4
Mexican Coke	4
Topo Chico Mineral Water	3
Squirt	4
Panna	4
Jamaica Tea	3
Horchata	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

Brut	10/40
Domaine St. Vincent , New Mexico NV	

ROSÉ

Mencia.....	8/32
Liquid Geography , Bierzo 2018	

WHITE

Riesling	8/32
Firestone , Santa Barbara County 2018	
Sauvignon Blanc.....	8/32
Portillo , Mendoza 2018	
Chardonnay.....	8/32
Cousino-Macul Unoaked , Maipo Valley 2018	
Chardonnay	10/40
Annabella , Napa 2018	

RED

Pinot Noir	12/48
Leyda “Las Brisas” , Leyda Valley 2018	
Cabernet	9/36
Pascual Toso , Mendoza 2018	
Malbec	10/40
Catena “Vista Flores,” Mendoza 2017	
Tempranillo	9/36
Cortijo , Rioja 2016	
GSM Blend	9/36
Hahn , Central Coast 2018	

MARGARITAS Y MÁS

COCKTAILS Y CLÁSICOS

EL FRIO	10
Our house margarita served frozen...El Jimador Blanco, Stirrings triple sec, fresh lime	
THE O.G	10
The classic margarita, served on the rocks, short and strong...El Jimador Reposado, Stirrings triple sec, fresh lime	
TOMMY'S MARGARITA	11
Lunazul Reposado, fresh lime, agave	
BLOOD ORANGE MARGARITA	15
Lunazul Reposado, Solerno Blood Orange Liqueur, Ancho Reyes Chile Liqueur, citrus	
MEZCAL MARGARITA	14
Mezcal, Stirrings triple sec, fresh lime	
MATADOR	10
El Jimador Blanco, pineapple, lime, cilantro, served up	
FIVE SPICE MARGARITA	14
El Jimador Anejo, Stirrings triple sec, passion fruit, lime, "Texas Five Spice" powder	

LIGHT RAIL	13
Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chili bitters	
RED HEADED STRANGER	11
Deep Eddy Ruby Red Vodka, Campari, fresh grapefruit	
LA PALOMA	12
El Jimador Blanco, fresh lime, glass bottle Squirt, salted rim	
EXTRA FRESCA	9
Bacardi rum, honey, lime, Jamaica agua fresca	
THE HIGHWAYMAN	14
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
TEQUILA Y TONIC	12
Lunazul Blanco, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
THE SMOKIN HERB	15
Mezcal, Ancho Reyes Chile Liqueur, grilled lemon juice, rosemary syrup	
SLUSHIE DEL DIA	A.Q.

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

CHELADA 6
Dos Equis over ice,
with fresh lime juice and salt

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

- Sangria del Dia, red wine, fruit 9
- Michelada, beer, tomato juice, lime 6
- Bloody Maria 9
- Mimosa Fresca 8

BREAKFAST PLATES

HUEVOS RANCHEROS*	13
crispy tostadas, 2X beans, ranchero sauce, 2 eggs sunny side up, avocado, & bacon	
HUEVOS DIVORCIADOS CON CHILAQUILES*	13
crispy tortilla, red and green chile sauce, 2 eggs sunny side up, queso fresco, avocado	
TAMALES & EGGS*	14
hot pork tamales with chili gravy, cheese, 2 eggs sunny side up	
<hr/> <i>served with fresh flour tortillas</i>	
HUEVOS MEXICANOS	12
2 eggs scrambled with jalapenos, tomatoes, onions, cheese and 2x fried frijoles	
MIGAS PLATE	14
two eggs scrambled with corn tortillas, chorizo, jalapenos & cheese, 2x fried frijoles	
CHORIZO, POTATO & EGGS	14
2 eggs scrambled with chorizo, potatoes, cheese and 2x fried frijoles	
STEAK & EGGS*	25
wood-grilled skirt steak, 2 eggs sunny-side up, Mexican butter, lettuce, tomato, cheese	

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 tortillasNC

Drinks

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

*Items served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.