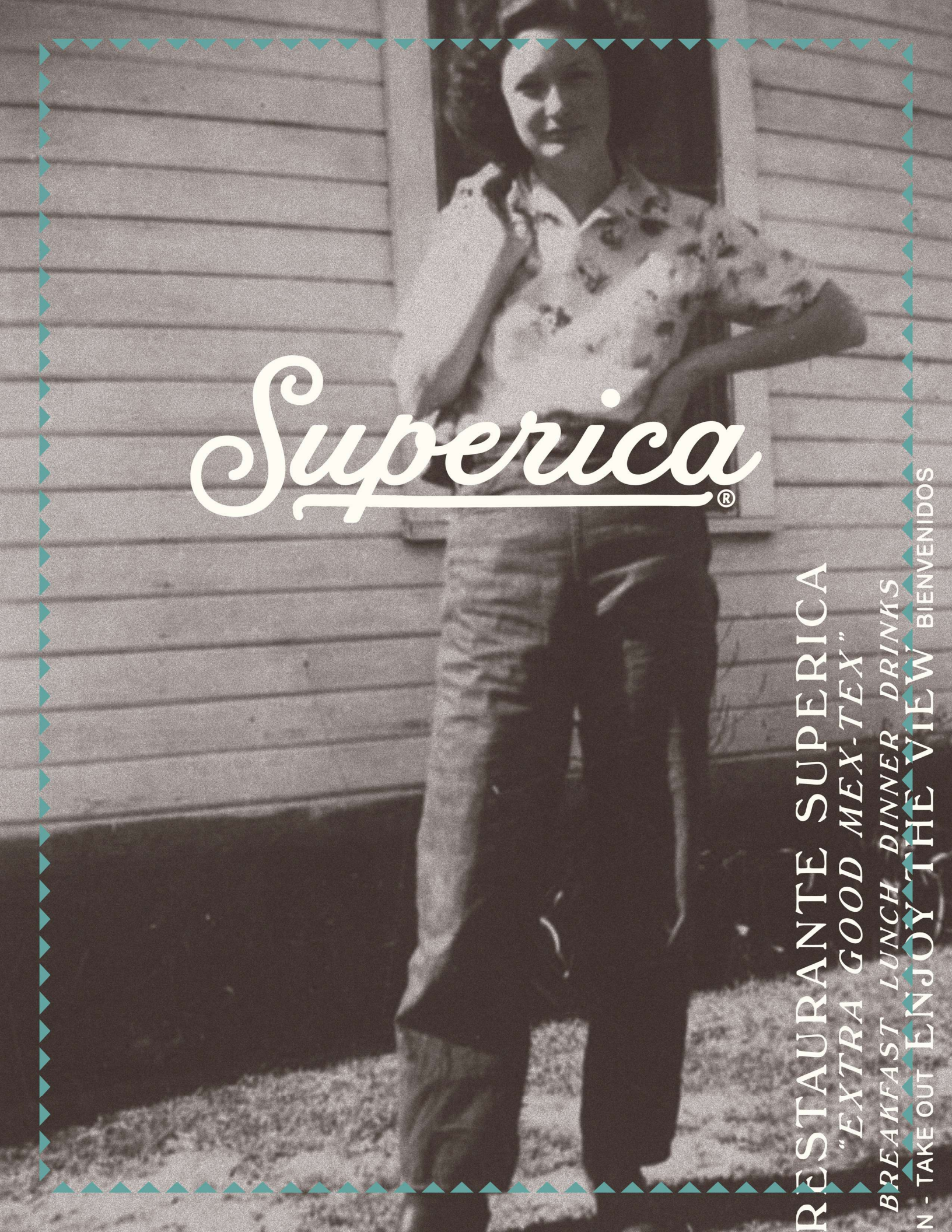




Superica®

RESTAURANTE SUPERICA
"EXTRA GOOD MEX-TEX"

BREAKFAST LUNCH DINNER DRINKS

N - TAKE OUT ENJOY THE VIEW BIENVENIDOS

APPETIZERS

GUACAMOLE with tostadas, lime..... 13

CHILE CON QUESO

Classic 9
Chorizo 12
Chicken Fajita 14
Compuesto (picadillo, guacamole, sour cream)..... 14

QUESO FUNDIDO

broiled chihuahua and monterey jack cheeses, warm
tortillas, salsa cremosa 11
~ with rajas y hongos 12
~ with chorizo..... 14
~ with camarones 17

FLAUTAS chicken tacos dorados, shredded lettuce, sour
cream, queso fresco and salsa cremosa14

NACHOS bean and cheese nachos, jalapeños,
guacamole, sour cream12

CHICKEN NACHOS grilled fajita chicken on bean and
cheese nachos, jalapeños, guacamole,
sour cream17

PICADILLO NACHOS spiced ground beef on bean and
cheese nachos, jalapeños, guacamole,
sour cream15

HOT TAMALES adobo pork, chili gravy, saltines.....14

SOUPS & SALADS

SOPA DE TORTILLA 9
rich chicken & vegetable soup, ancho chile, cilantro, avocado & crispy tortillas

POZOLE VERDE 9
heritage pork, hominy, avocado, cabbage, queso fresco, & radish

ENSALADA DE LA CASA* 13
chopped greens, avocado, cucumber, pickled onion,
sweet corn, radish, monterey jack, crispy tortillas
~ with 4oz. chicken fajita ... add \$5 ~ with 4oz. steak fajita ... add \$10
~ with wood-grilled shrimp (3) ... add \$6

CAMPECHANA DE MARISCOS 18
spicy gulf shrimp, octopus, lump crab, fresh avocado, tostadas

"AGUA CHILE" TOSTADA 16
gulf shrimp ceviche, smoked jalapeño salsa, cilantro & radish

STREET STYLE TACOS

served two per order with frijoles charros

TACOS DE CAMARONES gulf shrimp, "scampi butter", cheesy tortillas, cabbage slaw, morita chile mayo 20

TACOS DE PESCADO fried catfish, avocado crema, cabbage slaw, pickled onion 18

TACOS DE CARNITAS crispy pork belly, habañero pickled onions, salsa verde 18

TACOS DE BARBACOA slow cooked brisket, pasilla oaxaca, avocado, onions & cilantro..... 19

A TEX-MEX TRADITION

TACOS AL CARBON *

*three per order with flour tortillas norteña,
smoked onions, served with salsa cremosa
and frijoles charros*

Chicken – brined and smoked 19
Steak – marinated and wood-grilled 29
Crispy Pork Belly – with guava glaze 19

TACO DINNER – HARD OR SOFT SHELL 18

*three per order with shredded lettuce, tomato,
and cheese with 2x fried frijoles and mexican rice*

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

Ask your
server about
'Rico Style!'

QUESADILLAS

fresh made tortillas, monterey jack and cheddar cheese, lettuce, guacamole, sour cream, jalapeños served with rice and beans 14
 w. **CHICKEN FAJITA** 19
 w. **STEAK FAJITA*** 24

ENCHILADAS

served two per order with rice and beans

CHEESE 17
 stringy mexican cheese, chili gravy
PICADILLO 19
 spiced ground beef, chili gravy, monterey jack
CHICKEN SUIZAS 20
 sour cream-poblano sauce, monterey jack
CHICKEN VERDE 19
 morita chile braised chicken, salsa verde, sour cream
POLLO CON MOLE 20
 morita chicken, mole poblano, queso fresco
SPINACH 18
 monterey jack cheese, spinach, pico de gallo, spinach-poblano cream sauce

STEAK AND FISH

THE TAMPIQUEÑA* marinated wood-grilled skirt steak with two cheese enchiladas & a fried egg38
SHORT RIB slow smoked and chargrilled, chipotle molasses.....45
GULF RED SNAPPER* on the bone, tomatillo salsa, avocado MKT
PESCADO AL CARBON* blackened nc catfish, shrimp brochetas, frothy mexican butter35

EL LOPEZ

two cheese enchiladas, crispy beef taco, guacamole salad, puffy queso tostada, served with rice and beans

\$28

NO SUBSTITUTIONS POR FAVOR!



Especialidades de la Casa

ADD FRIED EGG – \$1 ADD PUFFY TOSTADA CON QUESO – \$3.99

CHILE RELLENO VERDE crispy poblano pepper filled with spinach, pico de gallo and chihuahua cheese..... 19
PUFFY TACO DINNER choice of beef, chicken, or guacamole: with mexican rice and refried beans, lettuce, tomato and cheese 20
HAMBURGUESA* 8oz. double meat, american cheese, chili con carne, mustard, lettuce, pickles, onions, steak fries 19
CARNE GUISADA tex-mex beef stew, flour tortillas, mexican rice, sour cream, lettuce, tomato & cheese 24

FAJITAS AL CARBON

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

CHICKEN BREAST *brined and smoked*
 ~ 1/2 pound30
 ~ 1 pound40
SKIRT STEAK* *marinated and wood-grilled*
 ~ 1/2 pound40
 ~ 1 pound60
VEGETABLE MIXTA28
cauliflower, carrots, purple cabbage, sweet potato, roasted corn, poblano peppers and avocado crema

MAKE IT MAS SUPREME

CHICKEN+10
STEAK*.....+20
PORK BELLY CARNITAS.....+10
JALAPEÑO CHEDDAR SAUSAGE (2). +7
GULF SHRIMP (3)+6
CAMARONES BROCHETAS (3)+12
FAJITA FIXIN'S+5

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

BEER – CERVEZA

DRAFT BEER

Dos Equis Lager, Mexico.....	5
Negra Modelo, Mexico	5
Lone Pint Yellow Rose IPA, Texas	6
St. Arnold H-Town Pils, Texas	6

BOTTLED AND CANNED BEER

Bohemia, Mexico.....	5
Corona Extra, Mexico	5
Corona Light, Mexico.....	5
Modelo Especial, Mexico.....	5
Pacifico, Mexico	5
Tecate, Mexico	5
Lone Star Long Neck, Texas.....	5
Shiner Bock, Texas.....	5
Eureka Heights Buckle Bunny Cream Ale, Texas	6
Galveston Island Brewing Tiki Wheat, Texas	7
8th Wonder Hopston IPA, Texas	6
Eureka Heights Fruity Hazy Haze Juice IPA, Texas	9
Buffalo Bayou Great White Buffalo, Texas	6
Southern Star Bombshell Blonde, Texas.....	6
St. Arnold Amber, Texas	6

W I N E

REFRESCANTE

Fanta Orange	4
Mexican Coke.....	4
Topo Chico	4
Squirt	4
Dr Pepper w/ Cane Sugar	4
Acqua Panna	4
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
Whoooah I love sangria wine*



VINO

SPARKLING

Cava Brut	9/36
Poema , Penedes N/V	

ROSÉ

Mencia	10/40
Liquid Geography , Bierzo 2020	

WHITE

Sauvignon Blanc	10/40
Angeline Vineyards , Reserve, Sonoma Co. 2020	
Alvarinho	10/40
Nortico , Vinho Minho 2020	
Chardonnay.....	12/48
Hands of Time , Sonoma Co. 2018	

RED

Pinot Noir	9/36
Emiliana Natura , Chile 2020	
Garnacha	10/40
Ludovicus , Terra Alta 2017	
Malbec	10/40
Zolo , Mendoza 2020	
Cabernet Sauvignon	10/40
Hayes , California 2019	

Margaritas y Más

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	
<i>'Top-shelf' with Herradura Double-Barrel Reposado</i>	
	18
TOMMY'S MARGARITA	10
El Jimador Reposado, fresh lime, agave nectar	
SUPERITA!	18
Herradura Double Barrel Reposado, Combier, lime, orange, olive brine	
GINGER MARGARITA	10
El Jimador blanco, fresh lime juice, spicy ginger syrup	
MEZCAL MARGARITA	10
Banhez mezcal, Stirrings triple sec, fresh lime	
LA PARILLA	11
Serrano-infused El Jimador Reposado, grilled lime juice, triple sec, morita chile salt, mezcal floater	
THE WARRIOR	15
Pasote blanco, Grand Marnier, lime, orange	

COCKTAILS Y CLÁSICOS

LA PALOMA	12
El Jimador Blanco, lime, glass bottle Squirt	
COCK N' BULL SPECIAL	12
Yellow Rose Rye, Benedictine, Cognac, Combier	
THE HIGHWAYMAN	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
LITTLE HAVANA	10
Myers Platinum rum, fresh strawberries, Luxardo Maraschino, lime	
THE FRIDA	13
A mezcal margarita with Del Maguey Vida Mezcal, Ancho Reyes, lime, and hibiscus syrup	
MATADOR	12
Blanco tequila, pineapple, lime, cilantro, served up (Like it spicy? Ask for it <i>El Felix style</i> , with jalapeño!)	
RED HEADED STRANGER	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
THE DAHLIA	15
Tanteo jalapeño tequila, Aperol, crème de cassis, fresh lime, pineapple	

"TEX-MEX COOKBOOK"

by Ford Fry — \$29.99

Tiger T-shirt \$20

Cowboy T-shirt \$20

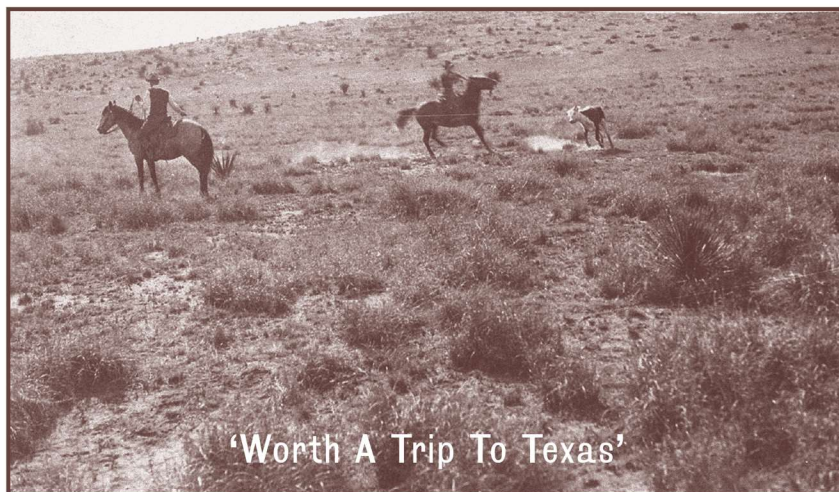
"Tex-Mex" Hat \$20

"Enjoy Superica" Hat \$20

Chelada / Michelada

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

\$6



'Worth A Trip To Texas'