

# SUPERICA LUNCH

## APPETIZERS

**GUACAMOLE** with tostadas, lime ..... 13

### CHILE CON QUESO

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

### QUESO FUNDIDO

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

## SOUP & SALAD

### 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 4 oz. chicken fajita ... add \$5  
~ with wood-grilled shrimp (3) ... add \$6  
~ with 4 oz. steak fajita\* ... add \$10

### CAMPECHANA DE MARISCOS 18

spicy gulf shrimp, octopus, lump crab,  
fresh avocado, tostadas

### "AGUA CHILE" TOSTADA\* 16

shrimp and snapper ceviche, smoked jalapeño salsa,  
cilantro and radish

**FLAUTAS** chicken tacos dorados, shredded lettuce, sour  
cream, queso fresco, salsa cremosa ..... 14

**NACHOS** bean and cheese nachos, jalapeños,  
guacamole, sour cream ..... 12  
~ con chicken fajita ..... 17  
~ con picadillo ..... 15

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

## QUESADILLAS

fresh made tortillas, monterey jack and cheddar cheese,  
lettuce, guacamole, sour cream and jalapeños ..... 14  
~ chicken fajita ..... 19  
~ steak fajita ..... 24

## ENCHILADAS

*two per order with rice and beans*

**CHEESE** stringy mexican cheese, chili gravy ..... 17

**PICADILLO** spiced ground beef, chili gravy,  
monterey jack ..... 19

**CHICKEN SUIZAS** sour cream-poblano sauce,  
monterey jack, queso fresco ..... 20

**CHICKEN VERDE** morita chile braised chicken, salsa  
verde, sour cream ..... 19

**POLLO CON MOLE** morita chicken, mole poblano,  
queso fresco ..... 20

**VEGETABLE** mushrooms, poblano pepper, sweet corn  
and smoked tomatillo salsa ..... 18

## TEX MEX TRADITIONS

### TACOS AL CARBON

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

Try it "Rico Style!"      Chicken - wood-grilled 19  
                              Steak\* - wood-grilled 29  
                              Crispy pork belly, guava glaze 19

### TACO DINNER – HARD OR SOFT SHELL 18

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

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

## MARGARITAS Y MÁS

<b>THE O.G.</b>	10
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings triple sec, fresh lime	
<b>EL FRIO</b>	12
Our house margarita, served frozen...El Jimador Blanco, Stirrings triple sec, lime	
<b>TOMMY'S MARGARITA</b>	12
Lunazul Reposado, fresh lime, agave nectar	
<b>MEZCAL MARGARITA</b>	14
Mezcal, Stirrings triple sec, fresh lime	
<b>MATADOR</b>	12
El Jimador Blanco, pineapple, lime, cilantro, served up	
<b>GINGER MARGARITA</b>	10
Lunazul Blanco, fresh lime juice, spicy ginger syrup	
<b>HIBISCUS MARGARITA</b>	12
El Jimador Reposado, hibiscus-morita syrup, fresh lime, Pama	

## VINO

### SPARKLING

Cava Brut	9/36
Cuné, Penedes NV	

### WHITE

Sauvignon Blanc	8/32
Elizabeth Spencer, Mendocino 2020	
Chardonnay	10/40
Annabella, Napa 2019	
Pino Grigio	12/48
Ferrari-Carano, Russian River Valley 2020	

### ROSÉ

Mencia	8/32
Liquid Geography, Bierzo 2020	

### RED

Tempranillo	9/36
Cortijo, Rioja 2019	
Cabernet Sauvignon	11/44
Robert Hall, Paso Robles 2019	
Malbec	10/40
Catena "Vista Flores," Mendoza 2017	
Pinot Noir	9/36
Terrapura, Itata Valley 2020	

## DRAFT BEER

<b>Tecate Light, Mexico</b>	5
<b>Dos XX Ambar, Mexico</b>	5
<b>Chelada</b> , Dos XX Draft over ice with fresh lime and a salted rim	6
<b>Michelada</b> , Dos XX Draft over ice with Bloody Mary mix, fresh lime, and salted rim	6

## BOTTLED AND CANNED BEER

<b>Corona Extra, Mexico</b>	5
<b>Negra Modelo, Mexico</b>	5
<b>Tecate, Mexico</b>	5
<b>Tecate Light, Mexico</b>	5
<b>Shiner Bock, Texas</b>	5
<b>Pacifico, Mexico</b>	5
<b>Topo Chico Hard Selzer, Mexico</b>	5
<b>Birdsong Rewind Lager, NC (16oz)</b>	8
<b>New Belgium Voodoo Ranger Juicy Haze IPA, NC</b>	6
<b>NoDa Brewing Hop Drop 'n Roll IPA, NC</b>	10
<b>Wicked Weed Pernicious IPA, NC</b>	7
<b>Green Man Brewery ESB, NC</b>	6
<b>OMB 704 Hoppy Wheat, NC</b>	6
<b>Sierra Nevada Sunny Little Thing Citrus Wheat, NC</b>	6
<b>Bold Rock Hard Cider Carolina Apple, NC</b>	6

## COCKTAILS Y CLASICOS

<b>COCK N' BULL SPECIAL</b>	13
Rye Whiskey, Benedictine, Cognac, Cointreau, Angostura Bitters	
<b>BRIAR PATCH</b>	13
Vodka, St. Germain, blackberry puree, fresh lemon	
<b>LA PALOMA</b>	13
El Jimador Blanco, fresh lime, glass bottle Squirt, salted rim	
<b>GRAPEFRUIT MOJITO</b>	12
Bacardi Rum, grapefruit cordial, fresh lime, mint	
<b>THE HIGHWAYMAN</b>	14
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>TEQUILA Y TONIC</b>	12
Lunazul Blanco, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
<b>HOT HOUSE</b>	12
Lunazul Blanco, cucumber, fresh lime, Cava	
<b>SLUSHIE DEL DIA</b>	A.Q.