

# Superica®

RESTAURANTE SUPERICA  
"EXTRA GOOD MEX.TEX"  
BREAKFAST LUNCH DINNER DRINKS  
ENJOY THE VIEW BIENVENIDOS  
N - TAKE OUT

# APPETIZERS

<b>GUACAMOLE</b>	with tostadas, lime.....	13
<b>CHILE CON QUESO</b>		
Classic .....	9	
Chorizo .....	12	
Chicken Fajita .....	14	
Compuesto (picadillo, guacamole, sour cream).....	14	
<b>QUESO FUNDIDO</b>		
broiled chihuahua and monterey jack cheeses, warm tortillas, salsa cremosa .....	11	
~ with rajas y hongos .....	12	
~ with chorizo.....	14	
~ with camarones .....	17	
<b>FLAUTAS</b>	chicken tacos dorados, shredded lettuce, sour cream, queso fresco and salsa cremosa .....	14
<b>NACHOS</b>	bean and cheese nachos, jalapeños, guacamole, sour cream .....	12
<b>CHICKEN NACHOS</b>	grilled fajita chicken on bean and cheese nachos, jalapeños, guacamole, sour cream.....	17
<b>PICADILLO NACHOS</b>	spiced ground beef on bean and cheese nachos, jalapeños, guacamole, sour cream.....	15
<b>HOT TAMALES</b>	adobo pork, chili gravy, saltines.....	14

## SOUPS & SALADS

<b>SOPA DE TORTILLA</b>	9
rich chicken & vegetable soup, ancho chile, cilantro, avocado & crispy tortillas	
<b>POZOLE VERDE</b>	9
heritage pork, hominy, avocado, cabbage, queso fresco, & radish	
<b>ENSALADA DE LA CASA*</b>	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	
<b>CAMPECHANA DE MARISCOS</b>	18
spicy gulf shrimp, octopus, lump crab, fresh avocado, tostadas	
<b>"AGUA CHILE" TOSTADA</b>	16
gulf shrimp ceviche, smoked jalapeño salsa, cilantro & radish	

## STREET STYLE TACOS

*served two per order with frijoles charros*

<b>TACOS DE CAMARONES</b>	gulf shrimp, "scampi butter", cheesy tortillas, cabbage slaw, morita chile mayo .....	20
<b>TACOS DE PESCADO</b>	fried catfish, avocado crema, cabbage slaw, pickled onion .....	18
<b>TACOS AL PASTOR</b>	crispy pork belly, achiote, grilled pineapple, pico de gallo .....	19
<b>TACOS DE BARBACOA</b>	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

*Ask your  
server about  
'Rico Style'!*

### 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

# 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

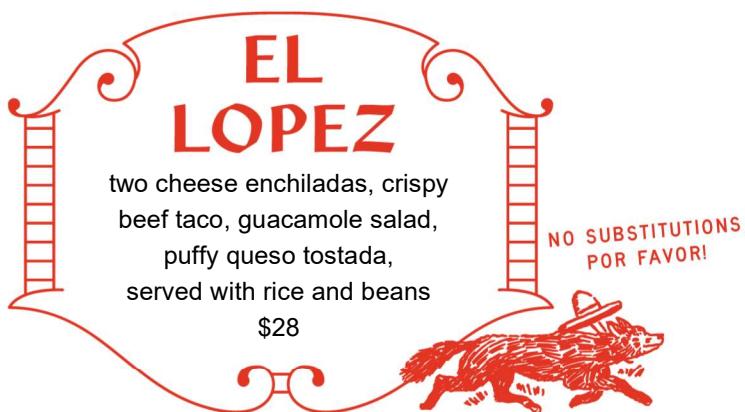
ADD FRIED EGG – \$1

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 egg .....	38
SHORT RIB slow smoked and chargrilled, chipotle molasses.....	45
REDFISH CONTRAMAR* “on the half shell”, avocado, melted foamy butter.....	31
PESCADO AL CARBON* blackened nc catfish, shrimp brochetas, frothy mexican butter .....	35



# Especialidades de la Casa

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

# 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 pound .....	30	
~ 1 pound .....	40	
SKIRT STEAK*	marinated and wood-grilled	
~ 1/2 pound .....	40	
~ 1 pound .....	60	
VEGETABLE MIXTA .....	28	
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

# BEER – CERVEZA

## DRAFT BEER

<b>Dos Equis Lager, Mexico</b>	5
<b>Negra Modelo, Mexico</b>	5
<b>Lone Pint Yellow Rose IPA, Texas</b>	6
<b>Craft Beer of the Moment, Texas</b>	A.Q.

## BOTTLED AND CANNED BEER

<b>Bohemia, Mexico</b>	5
<b>Corona Extra, Mexico</b>	5
<b>Modelo Especial, Mexico</b>	5
<b>Pacifico, Mexico</b>	5
<b>Tecate, Mexico</b>	5
<b>Tecate Light, Mexico</b>	5
<b>Lone Star Long Neck, Texas</b>	5
<b>Shiner Bock, Texas</b>	5
<b>Eureka Heights Buckle Bunny Cream Ale, Texas</b>	6
<b>Galveston Island Brewing Tiki Wheat, Texas</b>	7
<b>8th Wonder Hopston IPA, Texas</b>	6
<b>Eureka Heights Fruity Hazy Haze Juice IPA, Texas</b>	9
<b>St. Arnold Lawnmower, Texas</b>	6
<b>St. Arnold Amber, Texas</b>	6

# REFRESCANTE

<b>Fanta Orange</b>	4
<b>Mexican Coke</b>	4
<b>Topo Chico</b>	4
<b>Squirt</b>	4
<b>Dr Pepper w/ Cane Sugar</b>	4
<b>Acqua Panna</b>	4
<b>Horchata</b>	4
<b>Agua Fresca del Dia</b>	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*



# WINE

# VINO

## SPARKLING

<b>Cava Brut</b>	9/36
<b>Poema, Penedes N/V</b>	

## ROSÉ

<b>Mencía</b>	10/40
<b>Liquid Geography, Bierzo 2020</b>	

## WHITE

<b>Sauvignon Blanc</b>	10/40
<b>Angeline Vineyards, Reserve, Sonoma Co. 2020</b>	
<b>Alvarinho</b>	10/40
<b>Nortico, Vinho Minho 2020</b>	
<b>Chardonnay</b>	9/36
<b>Haras de Pirque Reserve, Valle de Maipo 2020</b>	

## RED

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

# Margaritas y Más

<b>EL FRIÓ</b>	10
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
<b>THE O.G.</b>	10
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime	
'Top-shelf' with Herradura Double-Barrel Reposado	18
<b>TOMMY'S MARGARITA</b>	10
El Jimador Reposado, fresh lime, agave nectar	
<b>SUPERITA!</b>	18
Herradura Double Barrel Reposado, Combier, lime, orange, olive brine	
<b>GINGER MARGARITA</b>	10
El Jimador Blanco, fresh lime juice, spicy ginger syrup	
<b>MEZCAL MARGARITA</b>	10
Banhez mezcal, Stirrings triple sec, fresh lime	
<b>LA PARILLA</b>	11
Serrano-infused El Jimador Reposado, grilled lime juice, triple sec, morita chile salt, mezcal floater	
<b>NEW YORK MARGARITA</b>	15
Espolon Reposado, agave nectar and lime juice with a red wine floater	

## "TEX-MEX COOKBOOK"

by Ford Fry — \$29.99

**Tiger T-shirt** \$20

**Cowboy T-shirt** \$20

**"Tex-Mex" Hat** \$20

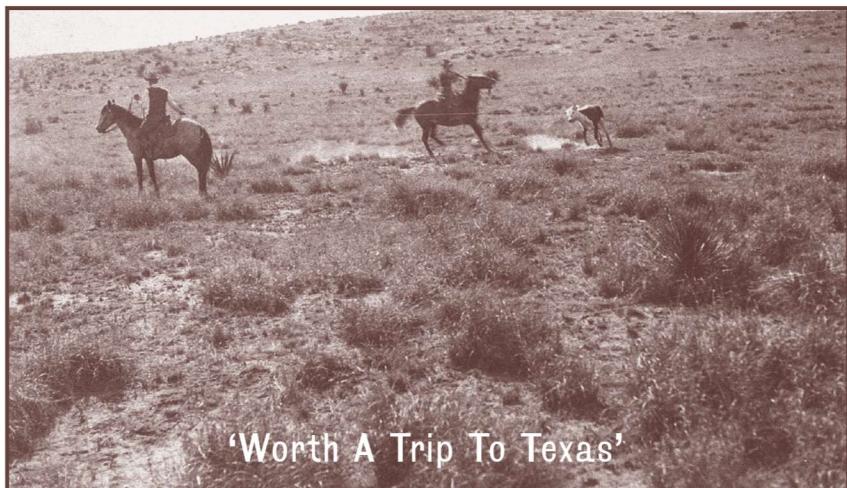
**"Enjoy Superica" Hat** \$20

# COCKTAILS Y CLÁSICOS

<b>LA PALOMA</b>	12
El Jimador Blanco, lime, glass bottle Squirt	
<b>LITTLE BROWN SOUR</b>	12
Bourbon, tamarind, brown sugar, lime	
<b>THE HIGHWAYMAN</b>	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>LITTLE HAVANA</b>	10
Myers Platinum rum, fresh strawberries, Luxardo Maraschino, lime	
<b>THE FRIDA</b>	13
A mezcal margarita with Del Maguey Vida Mezcal, Ancho Reyes, lime and hibiscus syrup	
<b>MATADOR</b>	12
Blanco tequila, pineapple, lime, cilantro, served up (Like it spicy? Ask for it <i>El Felix</i> style, with jalapeño!)	
<b>RED HEADED STRANGER</b>	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
<b>THE SUNNY SIDE UP</b>	15
Corralejo Blanco, Domaine de Canton, fresh lemon juice, honey-agave syrup	

## Chelada / Michelada

Dos XX over ice, with fresh lime juice or Bloody Mary mix and salt \$6



# BRUNCH



## Aguas Frescas

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

## Cocktails

- Classic Mimosa / Mimosa Fresca** 10  
**Sangria Del Dia**, red wine, brandy, fruit 9  
**Chelada**, Dos XX lager, lime, salt 6  
**Vampire Weekend**, housemade horchata, Kraken Spiced Rum, cinnamon 11

## TEX-MEX BREAKFAST

<b>HUEVOS RANCHEROS*</b>	14
house tortilla, 2x fried beans, ranchero sauce, 2 eggs sunny-side up, avocado, & bacon	
<b>CHILAQUILES DIVORCIADOS*</b>	14
crispy tortilla strips, red and green chile sauce, 2 sunny-side up eggs, queso fresco, avocado	
<b>TAMALES &amp; EGGS*</b>	14
2 pork tamales with chili gravy, cheese, 2 eggs sunny-side up	

*served with fresh flour tortillas*

<b>HUEVOS MEXICANOS</b>	13
scrambled eggs with jalapeños, tomatoes, onions, cheese and 2x fried frijoles	
<b>MIGAS PLATE</b>	15
two eggs scrambled with crispy corn tortillas, chorizo, jalapeños, cheese and 2x fried frijoles	
<b>CHORIZO, POTATO &amp; EGGS</b>	15
2 eggs scrambled with chorizo, potatoes, cheese and 2x fried frijoles	
<b>STEAK &amp; EGGS*</b>	33
wood-grilled skirt steak, 2 eggs sunny-side up, served with all the fixin's	

## Otras

<b>HOT CAKES</b>	double stack 10 / triple stack 13
whipped butter, buttermilk syrup	
<b>TROPICAL FRUIT SALAD</b>	11
seasonal tropical fruit, cucumber, jicama, lime & chile de arbol	

## Sides

- Jalapeño cheddar sausage (2)** ..... 7  
**Applewood smoked bacon** ..... 7  
**Two eggs** ..... 3  
**Black or 2x fried frijoles** ..... 4  
**Fresh Flour or Corn tortillas** ..... NC

## Drinks

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

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