

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

SPINACH monterey jack cheese, spinach, pico de gallo,
spinach-poblano cream sauce 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

*MENU ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE

MARGARITAS Y MAS

THE O.G.	10
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings triple sec, lime	
EL FRIO	10
Our house margarita, served frozen...El Jimador blanco, Stirrings triple sec, lime	
TOMMY'S MARGARITA	10
Lunazul reposado, lime, agave nectar	
HABANERO MARGARITA	13
Tanteo Habanero tequila, Brovo Curacao, fresh lime	
GINGER MARGARITA	10
El Jimador blanco, fresh lime juice, spicy ginger syrup	
THE FRIDA	13
A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus syrup	
THE LUCKY ONE	11
Tanteo Jalapeno tequila, white crème de cocoa, lemon, served up	
SLUSHIE DEL DIA	A.Q.
Ask your server about today's frozen treat.	

COCKTAILS Y CLASICOS

DEEP IN THE HEART	13
Corazon reposado, Combier rose, ruby red grapefruit, lime, black pepper, served up	
UNDER THE VOLCANO	12
Banhez mezcal, grapefruit, lime, Luxardo Maraschino, habanero tincture	
VAMPIRE WEEKEND	10
House made horchata, Kraken spiced rum, cinnamon	
BATANGA	12
El Jimador blanco, lime, glass bottle Mexican Coke	
TEQUILA Y TONIC	12
Blanco tequila, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
REVOLVER	12
Rittenhouse rye, Kahlua, Regan's Orange bitters	
¿QUE PASA GUANABANA?	10
Uruapan Oaxacan rum, lime juice, Huana Guanabana liqueur, served up	
THE MARFA LIGHTS	14
Illegal joven mezcal, plaintains, Huana Guanabana liqueur, lime, pineapple, Bittermen's Elemakule tiki bitters	

DRAFT BEER

Tecate Light , Mexico	5
Dos XX Ambar , Mexico	5
Craft IPA of the Moment	A.Q.
Craft Beer of the Moment	A.Q.

BOTTLED AND CANNED BEER

Corona Extra , Mexico	5
Negra Modelo , Mexico	5
Estrella Jalisco , Mexico	5
Tecate , Mexico (16 oz. can)	5
Lone Star long neck , Texas	5
Shiner Bock , Texas	5
Arches Brewing Lloyd's Lager , Hapeville	6
Fire Maker Brewing 4th Down , Atlanta	7
Wild Heaven Emergency Drinking Beer , Decatur	6
Bold Rock Hard Cider Honey Crisp , North Carolina	6
Orpheus Atalanta Tart Plum Saison , Atlanta	7
Fire Maker Perfect Match IPA , Atlanta	6
Dry County Brewing Co. Graffiti Hazy IPA , Kennesaw	7
Creature Comforts Tropicália IPA , Athens (16 oz.)	8
Scofflaw Interrogation Coffee Milk Stout , Atlanta	7
Craft Beer of the Moment	A.Q.

VINO

SPARKLING

Cava Brut	10/40
Cuné , Penedes NV	

WHITE

Sauvignon Blanc	8/32
Mapuche , Central Valley	
Chardonnay	10/40
Matchbook , Dunnigan Hills	

ROSÉ

Garnacha	10/40
Angels & Cowboys , Sonoma	

RED

Pinot Noir	12/48
Straight Shooter , Willamette Valey	
Cabernet Sauvignon	11/44
Luigi Bosca , Mendoza	

SANGRIA	9
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