



Superica®

RESTAURANTE SUPERICA
"EXTRA GOOD MEX-TEX"

BREAKFAST LUNCH DINNER DRINKS

DINE IN • TAKE OUT ENJOY THE VIEW BIENVENIDOS

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 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 cremosa..... 14

NACHOS bean and cheese nachos, jalapeños,
guacamole, sour cream 12

CHICKEN NACHOS grilled fajita chicken on bean and
cheese nachos, jalapeños, guacamole,
sour cream 17

PICADILLO NACHOS spiced ground beef on bean and
cheese nachos, jalapeños, guacamole,
sour cream 15

HOT TAMALES adobo pork, chili gravy, saltines 14

SOUPS & SALADS

SOPA DE TORTILLA 9

rich chicken & vegetable soup, ancho chile, cilantro, avocado & crispy tortillas

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

STREET STYLE TACOS

served three per order with frijoles charros

TACOS DE CAMARONES gulf shrimp, "scampi butter", cheesy tortillas, cabbage slaw, morita chile mayo20

TACOS DE PESCADO fried catfish, mexican crema, cabbage slaw, pickled onion18

TACOS AL PASTOR crispy pork belly, achiote, grilled pineapple, pico de gallo.....18

TACOS DE BARBACOA slow-cooked brisket, pasilla oaxaca, avocado, onions & cilantro19

A TEX-MEX TRADITION

TACOS AL CARBON

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

Ask your
server about
'Rico Style!'

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

*ITEMS DENOTED WITH AN ASTERISK MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

QUESADILLAS

fresh made tortillas, monterey jack and cheddar cheese, lettuce, guacamole, sour cream, jalapeños served with rice and beans 14

w. **FAJITA CHICKEN**.....19

w. **FAJITA STEAK***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

VEGETABLE 18
mushrooms, poblano pepper, sweet corn, and smoked tomatillo sauce

STEAK AND FISH

THE TAMPIQUEÑA* marinated wood-grilled skirt steak with two cheese enchiladas & a fried egg 38

CARNE ASADA* bone-in ribeye, ancho chile rub, papas fritas, morita chile mayo, queso fresco 44

SHORT RIB slow smoked and chargrilled, chipotle molasses 45

PESCADO AL CARBON blackened nc catfish, shrimp brochetas, frothy mexican butter 35

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 PUFFY TOSTADA CON QUESO – \$3.99

CHILE RELLENO crispy poblano pepper filled with corn, mushrooms, and chihuahua cheese..... 19

GRILLED CHILE RELLENO Smoked chicken, sliced avocado, queso fresco, rice & beans..... 24

CHALUPA DINNER choice of: picadillo, morita chicken, or guacamole; with mexican rice and refried beans, shredded lettuce, tomato and cheese..... 18

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 mexican 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

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BEER – CERVEZA

DRAFT BEER

Dos XX Ambar, Mexico	5
Pacifico, Mexico	5
Scofflaw Basement IPA, Atlanta	6
Terrapin Brewing Beer of the Moment, Athens	A.Q

BOTTLED AND CANNED BEER

Bohemia, Mexico	5
Corona Extra, Mexico	5
Modelo Especial, Mexico	5
Tecate, Mexico	5
Tecate Light, Mexico	5
Dos XX Lager, Mexico	5
Negro Modelo, Mexico	5
Lone Star Long Neck, Texas	5
Shiner Bock, Texas	5
Sweetwater 420, Atlanta	5
Creature Comforts Tropicália IPA, Athens (16 oz. can)	8
Atlanta Cider Crisp Apple, Marietta	7

CHELADA / MICHELADA 6

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

W I N E

SPARKLING

Cava Brut	9/36
Poema, Penedes NV	
<i>Traditional method, Granny Smiths, toasted bread</i>	

WHITE

Sauvignon Blanc	9/36
Concha y Toro Gran Reserva, Chile 2021	
<i>From ravine-side vineyards overlooking the ocean, herbal, minerally</i>	

Chardonnay	16/64
Bravium, Russian River Valley 2021	
<i>Honey, pear, pineapple, saline, brilliant and golden!</i>	

REFRESCANTE

Fanta Orange	5
Mexican Coke	5
Mexican Sprite	5
<i>Make it a Shirley Temple ...</i>	<i>+1</i>
Squirt	5
Topo Chico Mineral Water	5
Acqua Panna	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

Whoooah I love sangria wine



VINO

ROSÉ

Mencia	10/40
Liquid Geography, Bierzo 2021	
<i>50% of this wine's profits go to cancer research. Strawberry, minerals and pepper...energetic!</i>	

RED

Pinot Noir	9/36
Stephen Vincent, Central Coast 2020	
<i>Cranberry, pomegranate, mocha and spice</i>	

Cabernet Sauvignon	12/48
Casillero Del Diablo Reserva Privada, Valle Central 2019	
<i>The devil's private reserve...perfectly balanced, toasty</i>	

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	
TOMMY'S MARGARITA	10
Lunazul reposado, fresh lime, agave	
GINGER MARGARITA	10
El Jimador Blanco, fresh lime, spicy ginger syrup	
POMEGRANATE MARGARITA	10
El Jimador reposado Tequila, Stirrings triple sec, Pama pomegranate liqueur, fresh lime	
JALAPEÑO MARGARITA	12
Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, lime	

COCKTAILS Y CLÁSICOS

THE WARRIOR	15
Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish	
RED HEADED STRANGER	11
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice	
UNDER THE VOLCANO	12
Banhez mezcal, grapefruit, fresh lime, Luxardo Maraschino, habanero tincture	
THE FRIDA	13
A mezcal margarita with Del Maguey Vida Mezcal, Ancho Reyes, lime and hibiscus syrup	
LITTLE HAVANA	10
Myers platinum rum, fresh strawberries, Luxardo maraschino, lime	
SLUSHIE DEL DIA	A.Q.
Seasonal cocktail crafted by one of our own. Ask your server for details.	

"TEX-MEX COOKBOOK"

by Ford Fry — \$29.99

Tiger T-shirt \$20

Cowboy T-shirt \$20

"Tex-Mex" Hat \$25

"Enjoy Superica" Hat \$25

We feature only 100% blue weber agave tequilas! All cocktails made with fresh squeezed juice.



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 9

Vampire Weekend House made horchata, Kraken spiced rum, cinnamon 10

Bloody Mary / Bloody Maria 9

Sangria Red wine, brandy, macerated fruit 9

TEX-MEX BREAKFAST

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

served with fresh flour tortillas

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

Otras

HOT CAKES	double stack 10 / triple stack 13
whipped butter, buttermilk syrup	
TROPICAL FRUIT SALAD	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 ²⁵
Cold Brew	4
Black and White (cold brew & horchata)	5
Iced tea	3 ²⁵
Topo Chico	5
Mexican Coke, Squirt, Fanta Orange	5

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