

# *Small* PLATOS *Plates* PEQUEÑOS

<b>GUACAMOLE</b> .....	13
<b>CHILE CON QUESO</b>	
Classic .....	9
Picadillo .....	12
Compuesto (picadillo, guacamole, sour cream) .....	14
<b>FLAUTAS</b> .....	14
chicken tacos dorados, shredded lettuce, sour cream, queso fresco, tomato, and salsa cremosa	
<b>HARD SHELL TACOS</b> .....	14
morita braised chicken or beef picadillo, shredded lettuce, tomato, cheese	
<b>CAMPECHANA DE MARISCOS</b> .....	18
spicy gulf shrimp, lump crab, octopus, fresh avocado, tostadas	
<b>HOT TAMALES</b> .....	14
adobo pork, chili gravy, saltines	
<b>SOPA DE TORTILLA</b> .....	9
rich chicken & vegetable soup, ancho chile, cilantro, avocado, crispy tortillas	
<b>HAMBURGUESA</b> .....	19
8oz. double meat, american cheese, chili con carne, mustard, lettuce, pickles, onions, steak fries	
<b>CHEESE ENCHILADAS</b> .....	17
stringy mexican cheese, chili gravy	
<b>PICADILLO ENCHILADAS</b> .....	19
spiced ground beef, chili gravy, monterey jack	
<b>CHICKEN SUIZAS</b> .....	20
sour cream-poblano sauce, monterey jack	
<b>CHICKEN VERDE ENCHILADAS</b> .....	19
morita chile braised chicken, salsa verde, sour cream	
<b>POLLO CON MOLE ENCHILADAS</b> .....	20
morita chicken, mole poblano queso fresco	
<b>VEGETABLE ENCHILADAS</b> .....	18
Mushrooms, poblano pepper, sweet corn, and smoked tomatillo sauce	

**RESTAURANTE SUPERICA**

DINE IN - TAKE OUT *"Enjoy the View"* BIENVENIDOS

# Margaritas y Más

<b>EL FRIO</b> .....	11
Our house margarita, served frozen... El Jimador blanco, Stirrings triple sec, fresh lime	
<b>THE O.G.</b> .....	11
The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings Triple Sec, fresh lime	
<b>Or try it “top shelf” with Herradura Ultra!</b> .....	16
<b>TOMMY’S MARGARITA</b> .....	12
Lunazul reposado, fresh lime, agave	
<b>GINGER MARGARITA</b> .....	10
El Jimador Blanco, fresh lime, spicy ginger syrup	
<b>THE FRIDA</b> .....	13
A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus syrup	
<b>JALAPEÑO MARGARITA</b> .....	15
Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, lime	

**CHELADA / MICHELADA 6**

Dos XX over ice, with fresh lime juice and salt

## BEER – CERVEZA

### DRAFT BEER

Dos XX Ambar, Mexico .....	5
Modelo Especial, Mexico.....	5
Creature Comforts Tropicália IPA, Athens .....	6
Terrapin Brewing Los Bravos Mexican Lager, Athens .....	7

### BOTTLED AND CANNED BEER

Bohemia, Mexico.....	5
Corona Extra, Mexico .....	5
Pacifico, 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 Extra Pale Ale, Atlanta .....	5
Scofflaw Basement IPA, Atlanta.....	8

# COCKTAILS Y CLÁSICOS

<b>THE WARRIOR</b> .....	18
Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish	
<b>RIO ESTRELLA</b> .....	12
ASW Bustletown Vodka, Combier Creme de Pamplemousse Rose, Ruby Red grapefruit, lime, Boston Bittahs, served up with a sugar rim	
<b>REVOLVER</b> .....	12
Rittenhouse rye, Kahlua, Regan’s orange bitters	
<b>THE HIGHWAYMAN</b> .....	13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters	
<b>DESERT ROSE</b> .....	11
Blanco tequila, hibiscus liqueur, rosemary syrup, Dolin Blanc, lemon	
<b>SLUSHIE DEL DIA</b> .....	A.Q.
Seasonal cocktail crafted by one of our own. Ask your server for details.	



### SPARKLING

Cava Brut .....	9/36
<b>Poema</b> , Penedes NV	

### WHITE

Sauvignon Blanc .....	9/36
<b>Concha y Toro Gran Reserva</b> , Chile 2021	
Chardonnay .....	9/36
<b>Emiliana Natura</b> , Chile 2021	
ROSE	
Mencia .....	10/40
<b>Liquid Geography</b> , Bierzo 2021	

### RED

Red Blend .....	11/44
<b>Cono Sur</b> , Colchagua Valley 2019	
Cabernet Sauvignon .....	12/48
<b>Casillero Del Diablo Reserva Privada</b> , Valle Central 2019	

### REFRESHING DRINKS

Fanta Orange 5	Agua Fresca del Dia 4	Mexican Coke or Sprite 5	Make it a Shirley Temple +1
Topo Chico Mineral Water 5	Squirt 5	Acqua Panna 5	