

Superica®

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

APPETIZERS

GUACAMOLE	with tostadas, lime.....	13
CHILE CON QUESO		
Classic.....	9	
Chorizo	12	
Chicken Fajita.....	14	
Compuesto (picadillo, guacamole, sour cream).....	14	
QUESO FUNDIDO		
broiled chihuahua and monterey jack cheeses, warm tortillas	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 \$12
~ 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

CAMARON	gulf shrimp, "scampi butter", cheesy tortillas, cabbage slaw, morita chile mayo	20
PESCADO	blackened redfish, grilled onion and jalapeno, chipotle mayo.....	23
PORK BELLY	crispy pork belly, achiote, grilled pineapple, pico de gallo.....	18
SMOKED BRISKET	chihuahua cheese, pasilla oaxaca, avocado, onions & cilantro	21

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

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

DINE-IN ONLY LUNCH SPECIALS

MONDAY – FRIDAY

Served w. Rice and Beans

14.99

CHOOSE ANY TWO:

NACHOS
four (4) of our bean and cheese nachos with all the trimmings

ENCHILADA
choose: Cheese, Picadillo, Mole, Chicken Verde, Chicken Suizas or Vegetable

CHICKEN FLAUTA
lettuce, tomato, sour cream

SOUP
chicken tortilla soup

HOT TAMEL
adobo pork, chili gravy, saltines

ENSALADA DE LA CASA
small house salad with creamy oregano dressing

HARD OR SOFTSHELL TACO
Picadillo, Chicken Tinga or Guacamole, lettuce, tomato, cheese

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

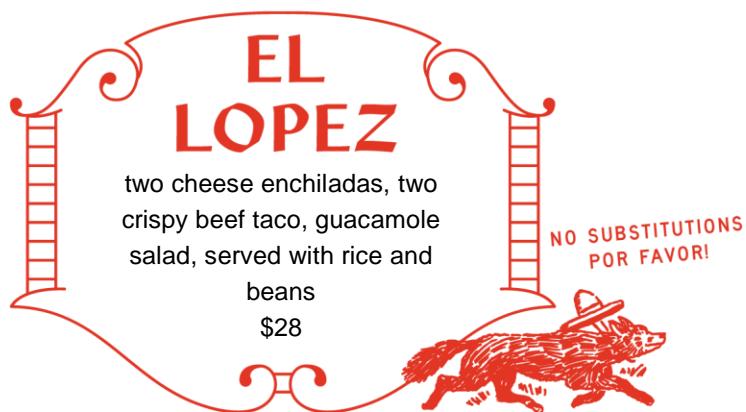
ADD FRIED EGG* - \$1

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	
VEGETABLE.....	18
mushroom, poblano pepper, sweet corn and smoked tomatillo sauce	

STEAK AND FISH

THE TAMPIQUEÑA* marinated wood-grilled steak with two cheese enchiladas & a fried egg	38
RIBEYE* 18oz prime, ancho chile rub, papas fritas, morita chile mayo, queso fresco.....	51
BONE-IN SHORT RIB slow smoked and chargrilled, grilled onion and jalapeno	52
PESCADO A LA PARRILLA blackened redfish and shrimp brochetas.....	37
LANGOSTA AL CARBON wood grilled lobster tail, salsa macha, avocado	43



Especialidades de la Casa

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
CARNE GUISADA	Tex-Mex beef stew, flour tortillas, mexican rice, sour cream, lettuce, tomato & cheese	19
HAMBURGUESA*	8oz. double meat, american cheese, chili con carne, mustard, lettuce, pickles, onions, steak fries	19

FAJITAS AL CARBON

served with charro beans, mexican rice, guacamole, cheese, sour cream, pico de gallo and homemade flour tortillas

CHICKEN BREAST	brined and smoked	28
STEAK*	marinated and wood-grilled.....	40
PARRILLA MIXTA*	grilled steak and chicken.....	52
PARRILLA DELUXE*	grilled steak, chicken and brochetas	60
VEGETABLE MIXTA	mixed vegetables, sour cream	28

MAKE IT MAS SUPREME

PORK BELLY CARNITAS.....	+15
JALAPEÑO CHEDDAR SAUSAGE (2) ..	+9
GULF SHRIMP (3) ..	+6
BROCHETAS DE CAMARON (3) ..	+11

BEER – CERVEZA

DRAFT BEER

Dos XX Lager, Mexico	5
Pacifico, Mexico	5
Lone Pint Brewery Yellow Rose IPA, Magnolia.	6
Craft Beer of the Moment	MKT

BOTTLED AND CANNED BEER

Tecate, Mexico	5
Tecate Light, Mexico	5
Modelo Especial, Mexico	5
Corona, Mexico	6
Corona Light, Mexico	6
Bohemia, Mexico	6
Lone Star Long Neck, Texas	5
Shiner Bock, Texas	6
Shiner Orale Mexican-style Cerveza, Texas	6
Deep Ellum Dallas Blonde, Dallas	5
Urban South Paradise Park American Lager, New Orleans	5
Urban South HTX Hazy Juicy IPA, Houston	6
Craft Beer of the Moment	MKT

CHELADA / MICHELADA 6

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

WINE

SPARKLING

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

WHITE

Sauvignon Blanc	9/36
Concha y Toro, Grand Reserva, Chile 2021 <i>From ravine-side vineyards overlooking the ocean, herbal, minerally</i>	
Chardonnay	9/36
Cono Sur, Valle de San Antonio 2021 <i>Organic, golden, orange blossoms and pineapple</i>	
Alvarinho	40
Nortico, Vinho Minho 2021 <i>Coastal, saline, floral, patio sipper</i>	

REFRESCANTE

Topo Chico	5
Dr Pepper w/ Cane Sugar	5
Mexican Coke	5
Fanta Orange	5
Acqua Panna	5
Jarritos Guava	5
Jarritos Tamarind	5
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

Whooohah I love sangria wine



VINO

ROSE

Syrah	8/32
Casillero del Diablo, Reserva, Chile 2021 <i>Rosé from an historic wine cellar protected by the devil himself ... bright, fresh, mysterious.</i>	

RED

Garnacha	10/40
Ludovicus, Terra Alta 2017 <i>Red berries, candied rose, peppery spice. An old world wine for new world wine lovers.</i>	

Cabernet Sauvignon	10/40
Hayes Ranch, California 2020 <i>Out here having fun in the warm California sun...</i>	

Pinot Noir	36
Emiliana Natura, Chile 2021 <i>Organic, fresh summer berries and just-baked pie</i>	

Malbec	32
Trivento, Reserva, Mendoza 2021 <i>Malbec from Mendoza is all about the meat. Dark, intense, serious.</i>	

Margaritas y Más

THE O.G.	11
The classic margarita, served on the rocks – short and strong...El Jimador Reposado, Stirrings Triple Sec, fresh lime <i>(Or why not try it ‘top-shelf’ with Herradura Double-Barrel Reposado?)</i>	18
EL FRIO	11
Our house margarita, served frozen...El Jimador Blanco, Stirrings Triple Sec, fresh lime	
TOMMY'S MARGARITA	12
Lunazul Reposado, fresh lime, agave nectar	
BLOOD ORANGE MARGARITA	15
Lunazul Reposado tequila, Solerno Blood Orange, Ancho Reyes, lime, orange	
MEZCAL MARGARITA	11
Banhez mezcal, Stirrings triple sec, fresh lime	
JALAPEÑO MARGARITA	16
Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, fresh lime	

“TEX-MEX COOKBOOK”

by Ford Fry — \$29.99

Tiger T-shirt \$20

Cowboy T-shirt \$20

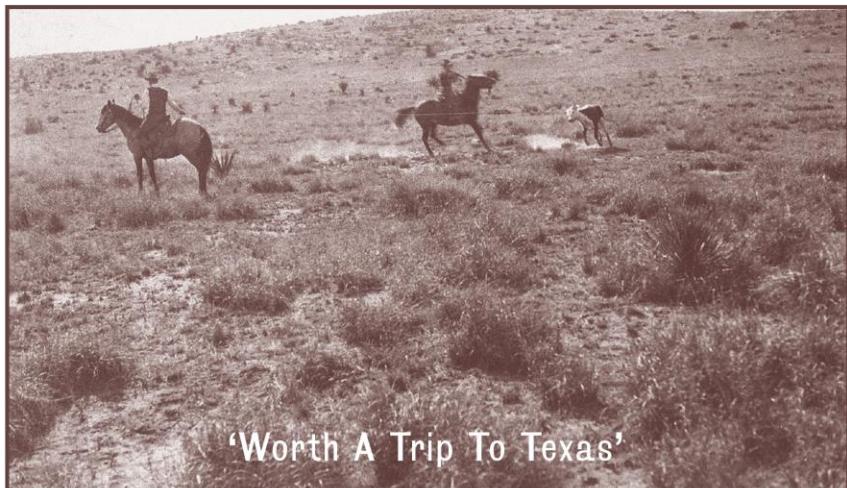
“Tex-Mex” Hat \$25

“Enjoy Superica” Hat \$25

COCKTAILS Y CLÁSICOS

RANCH WATER	12
Blanco tequila, lime, glass bottle Topo Chico <i>(Or why not try it with Deep Eddy Ruby Red vodka?)</i>	
THE WARRIOR	16
Pasote blanco, Grand Marnier, fresh lime, orange	
THE HIGHWAYMAN	13
A mezcal old-fashioned with agave néctar and The Bitter End Mexican Mole Bitters	
MATADOR	10
El Jimador blanco, pineapple, lime, cilantro, served up <i>(Like it spicy? Ask for it <i>El Felix</i> style, with jalapeño!)</i>	
REVOLVER	12
Rye, Kahlua, Regan's Orange Bitters	
SLUSHIE DEL DIA	MKT
Ask your bartender about today's frozen treat.	

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 10

Sangria red wine, brandy, marinated fruit 9

Chelada Dos XX lager, lime, salt 6

Vampire Weekend housemade horchata, Kraken Spiced Rum, cinnamon 11

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
2 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) 3²⁵

Iced Coffee 4

Black and White (iced coffee & horchata)....5

Iced tea 3²⁵

Topo Chico 5

Mexican Coke, Fanta Orange 5

*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.