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

# APPETIZERS

**GUACAMOLE** with tostadas, lime ..... 13

**CHILE CON QUESO**
classic ..... 9
chorizo ..... 12
grilled chicken ..... 14
compuesto (picadillo, guacamole, sour cream)..... 14

**QUESO FUNDIDO** broiled chihuahua and monterey jack cheeses, warm flour tortillas..... 11
~ with rajas y hongos ..... 12
~ with chorizo ..... 14
~ with camarones ..... 17

**FLAUTAS** chicken tacos dorados, lettuce, sour cream, queso fresco, and salsa cremosa..... 14

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

**CHICKEN NACHOS** grilled 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
~ 4oz. grilled chicken....add $5
~ 4oz. grilled steak*.....add $10
~ (6) grilled shrimp.....add $12

**CAMPECHANA DE MARISCOS** 18
spicy gulf shrimp, octopus, lump crab, fresh avocado, tostadas

# STREET STYLE TACOS

*served three per order with charro beans*

**TACOS DE CAMARONES** gulf shrimp, “scampi butter”, cheesy tortillas, cabbage slaw, morita chile mayo..... 20

**TACOS DE PESCADO** fried catfish, mexican crema, cabbage slaw, pickled onion ..... 18

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

**TACOS DE BARBACOA** 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 charros beans*

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 beans 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 & all the trimmings

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

**HOT TAMALE**
adobo pork, chili gravy, saltines

**SOUP**
chicken tortilla soup

**ENSALADA DE LA CASA**
small house salad with creamy oregano dressing

**TACO AL CARBON**
Chicken, Crispy Pork Belly, or Steak ($3)

**HARD OR SOFT SHELL TACO**
Picadillo, Chicken Tinga or Guacamole, lettuce, tomato, cheese

*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. **GRILLED CHICKEN** ..... 19

w. **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
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

**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; refried beans, shredded lettuce, tomato, queso fresco, served with rice ..... 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, lettuce, and homemade flour tortillas*

**CHICKEN BREAST** *brined and smoked*
~ 1/2 pound ..... 30
~ 1 pound ..... 40

**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 (6)** ..... 12

**BROCHETAS DE CAMARONES (3)** ..... 12

*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.

# 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

### CHELADA / MICHELADA 6

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

# REFRESCANTE

**Fanta Orange ..... 5**

**Mexican Coke ..... 5**

**Mexican Sprite..... 5**

*Make it a Shirley Temple.... +1*

**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*

# WINE VINO

### SPARKLING

Cava Brut ..... 9/36
**Poema,** Penedes NV
*Traditional method, Granny Smiths, toasted bread*

### WHITE

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

Chardonnay ..... 9/36
**Emiliana Natura,** Chile 2021
*Organic. Citrus aromas of grapefruit and lime. Tropical and juicy.*

### ROSÉ

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

### RED

Red Blend ..... 11/44
**Cono Sur,** Colchagua Valley 2019
*Cherry, raspberry and plum. Fine tannins, young and refreshing.*

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

# Margaritas y Màs

**EL FRIO** .....11
Our house margarita, served frozen…El Jimador blanco, Stirrings triple sec, fresh lime

**THE O.G**. .....11
The classic margarita served on the rocks - short and and strong... El Jimador Reposado, Stirrings Triple Sec, fresh lime
*Or try it "top-shelf" with Herradura Ultra* .....18

**TOMMY'S MARGARITA**.....12
Lunazul reposado, fresh lime, agave

**GINGER MARGARITA** .....10
El Jimador Blanco, fresh lime, spicy ginger syrup

**THE FRIDA**.....13
A mezcal margarita with Del Maguey Vida mezcal, Ancho Reyes and hibiscus syrup

**JALAPEÑO MARGARITA** .....15
Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, lime

# COCKTAILS Y CLÁSICOS

**THE WARRIOR**..... 18
Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish

**RIO ESTRELLA**.....12
ASW Bustletown Vodka, Combier Creme de Pamplemousse Rose, Ruby Red grapefruit, lime, Boston Bittahs, served up with a sugar rim

**REVOLVER** ..... 12
Rittenhouse rye, Kahlua, Regan's orange bitters

**THE HIGHWAYMAN**.....13
A mezcal old-fashioned with honey/agave syrup and Mexican Mole bitters

**DESERT ROSE**..... 11
Blanco tequila, hibiscus liqueur, rosemary syrup, Dolin Blanc, lemon

**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.*

@SUPERICATEXMEX @FORDFRY – WWW.SUPERICA.COM

# 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

**Vampire Weekend** House made horchata, Kraken spiced rum, cinnamon 11

**Bloody Mary / Bloody Maria** 10

**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 beans

**MIGAS PLATE** ..... 15
two eggs scrambled with crispy corn tortillas, chorizo, jalapeños, cheese and 2x fried beans

**CHORIZO, POTATO & EGGS** ..... 15
2 eggs scrambled with chorizo, potatoes, cheese and 2x fried beans

**STEAK & EGGS*** ..... 33
wood-grilled 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 beans** ..... 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

*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.