



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
 - ~ rajas y hongos 12
 - ~ chorizo..... 14
 - ~ 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, and crispy tortillas

ENSALADA DE LA CASA 13
chopped greens, avocado, cucumber, pickled onion, sweet corn, radish, monterey jack, crispy tortillas
~ grilled chicken.....add \$5
~ 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, chipotle salsa, 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, and cilantro..... 19

A TEX-MEX TRADITION

TACOS AL CARBON

three per order with flour tortillas norteña, smoked onions, served with salsa cremosa and charro beans

- Chicken – brined and smoked 19
- Steak – marinated and wood-grilled* 27
- Crispy Pork Belly – with guava glaze 19

Ask your server about 'Rico Style!'

TACO DINNER – HARD OR SOFT SHELL 18

three per order with shredded lettuce, tomato, and cheese with re-fried beans and mexican rice

- Chicken Tinga - morita chile braised
- Picadillo - spiced ground beef
- Vegetarian – crispy avocado

DINE-IN ONLY LUNCH SPECIALS

MONDAY – FRIDAY

Served w. Rice and Beans

14.99

Choose Two Items

NACHOS

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

ENCHILADA

Choose: Cheese, Picadillo, Mole, Chicken Verde, Chicken Suizas, or Vegetable

HOT TAMALES

adobo pork, chili gravy, saltines

SOUP

chicken tortilla

ENSALADA DE LA CASA

small house salad with creamy oregano dressing

TACO AL CARBON

Choose: Chicken, Crispy Pork Belly, or Steak ... add \$3

HARD OR SOFT TACO

Choose: Picadillo, Chicken Tinga, or Crispy Avocado, with lettuce, tomato, cheese

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, fried egg..... 38
- CARNE ASADA*** bone-in ribeye, ancho chile rub, papas fritas, morita chile mayo, queso fresco 44
- BONE-IN 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** grilled chicken, sliced avocado, queso fresco, rice and beans 24
- CHALUPA DINNER** choice of: picadillo, morita chicken, or crispy avocado; layered with re-fried 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, and homemade flour tortillas

- CHICKEN BREAST** brined and smoked.....28
- STEAK*** marinated and wood-grilled34
- PARRILLA MIXTA*** steak, chicken (for one/two).....39/49
- VEGETABLE MIXTA** cauliflower, carrots, purple cabbage, sweet potato, corn, poblano peppers, mexican crema.....24

PARRILLA DELUXE*

serves two!
steak, chicken, and brochetas 56

"SUPERICA SUPREME" PARA LA FAMILIA*

serves four or more!
steak, chicken, carnitas, smoked brisket, sausage, brochetas, shrimp 110

MAKE IT MAS SUPREME

- BLACKENED CATFISH** 18
- PORK BELLY CARNITAS** 12
- JALAPEÑO CHEDDAR SAUSAGE (2)**..... 10
- 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
Terrapin Hopsecutioner IPA, Atlanta.....	6
Gate City Brewing Draft of the Moment, Roswell	AQ

BOTTLED AND CANNED BEER

Corona Extra, Mexico.....	5
Dos XX Lager, Mexico (16 oz.)	6
Pacifico, Mexico	5
Negra Modelo, Mexico.....	5
Tecate, Mexico.....	5
Tecate Light, Mexico	5
Estrella Jalisco, Mexico	5
Shiner Bock, Texas	5
Lonestar Longneck, Texas	5
Fire Maker Perfect Match IPA, Atlanta.....	6
Monday Night Brewing Blind Pirate Blood Orange IPA, Atlanta	6
Atlanta Cider Honey, Marietta	7
New Realm Brewing Co. Seasonal, Atlanta	AQ

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
Dibon , Penedes NV	
<i>Aromas of baked goods and fruity freshness, vivacious!</i>	

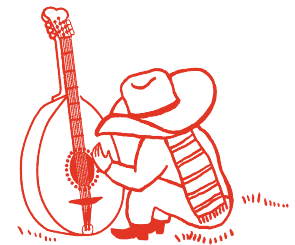
WHITE

Sauvignon Blanc.....	9/36
Concha y Toro Gran Rsva , Colchagua Valley 2020	
<i>From ravine-side vineyards overlooking the ocean, herbal, minerally</i>	
Chardonnay	10/40
Matchbook , Dunnigan Hills 2020	
<i>Tropical fruit (mango, papaya) and crème brûlée, creamy, plump and golden</i>	
Albarino	11/44
Terras Gaudas , Rias Baixas 2022	
<i>Mandarin, orange peel, ripe melon</i>	

REFRESCANTE

Fanta Orange	5
Mexican Coke.....	5
Mexican Sprite	5
<i>Make it a Shirley Temple</i>	+1
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

Pinot Noir.....	10/40
Stoller , Willamette Valley 2021	
<i>Grapefruit, strawberry, white nectarine, fresh grass</i>	

RED

Pinot Noir.....	10/40
Carmel Road , Monterey 2021	
<i>Cherry pie, pomegranate, black tea, vanilla, toasted oak</i>	
Malbec/Cabernet	9/36
Trivento “Maximum” Red Blend , Mendoza 2020	
<i>Red fruits, black pepper, cinnamon and smoke</i>	
Cabernet Sauvignon	15/60
Raeburn , Sonoma County 2021	
<i>Plum, dark cherry, vanilla. 12 months in French oak</i>	

Margaritas y Más

COCKTAILS Y CLÁSICOS

THE O.G. 11
 The classic margarita, served on the rocks – short and strong... El Jimador Reposado, Stirrings Triple Sec, fresh lime
Or try it "Top Shelf" with Herradura Ultra..... 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

GINGER MARGARITA 10
 El Jimador Reposado, spicy ginger syrup, fresh lime

JALAPEÑO MARGARITA 15
 Tanteo Jalapeño tequila, Ancho Reyes Verde, triple sec, fresh lime juice

BANDIT QUEEN..... 12
 A guava margarita with Corazon blanco, Stirrings Triple Sec, fresh lime, guava puree and arbol syrup

FIVE SPICE MARGARITA..... 13
 El Jimador Anejo, triple sec, passionfruit, lime, "Texas Five Spice" powder

ROUGH RIDER 12
 Vanilla-infused rum, velvet falernum, glass bottle Mexican Coca-Cola

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

COCK N BULL SPECIAL..... 16
 Yellow Rose Rye whiskey, Benedictine, Hennessy VS cognac, Cointreau, bitters

THE FRIDA 13
 A mezcal margarita with Del Maguey Vida Puebla, Ancho Reyes and hibiscus-morita syrup

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

THE LUCKY ONE 11
 Tanteo Jalapeno tequila, white crème de cocoa, lemon, served up

SLUSHIE DEL DIA..... A.Q.
 Ask your server or bartender for today's frozen treat!

"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** housemade horchata, Kraken spiced rum, cinnamon 11
- Sangria** red wine, brandy, macerated fruit 9
- Bloody Maria / Bloody Mary** 10

TEX-MEX BREAKFAST

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

served with fresh flour tortillas

- HUEVOS MEXICANOS** 13
scrambled eggs with jalapeños, tomatoes, onions, cheese, and re-fried beans
- MIGAS PLATE** 15
two eggs scrambled with crispy corn tortillas, chorizo, jalapeños, cheese, and re-fried beans
- CHORIZO, POTATO & EGGS** 15
two eggs scrambled with chorizo, potatoes, cheese, and re-fried beans
- STEAK & EGGS*** 33
wood-grilled steak, two 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, and chile de arbol

Sides

- Jalapeño Cheddar Sausage (2)** 7
- Applewood Smoked Bacon** 7
- Two Eggs*** 3
- Black or Re-Fried Beans** 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.