



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 14⁵⁰

SOUPS & SALADS

SOPA DE TORTILLA 9⁵⁰
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 \$5⁵⁰

~ grilled steak*.....add \$11

~ (6) grilled shrimp.....add \$12

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....22

TACOS DE PESCADO fried catfish, mexican crema, cabbage slaw, pickled onion20

TACOS AL PASTOR crispy pork belly, achiote, grilled pineapple, pico de gallo19

TACOS DE BARBACOA slow-cooked brisket, pasilla oaxaca, avocado, onions, and cilantro21

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* 28

Crispy Pork Belly – with guava glaze 20

Ask your server about 'Rico Style!'

TACO DINNER – HARD OR SOFT SHELL 18

three per order with shredded lettuce, tomato, and cheese with refried 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

15.99

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 TAMALE

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, pico de gallo, jalapeños 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 19⁵⁰
spiced ground beef, chili gravy, monterey jack

CHICKEN SUIZAS 20⁵⁰
sour cream-poblano sauce, monterey jack

CHICKEN VERDE 19⁵⁰
morita chile braised chicken, salsa verde, sour cream

POLLO CON MOLE 20⁵⁰
morita chicken, mole poblano, queso fresco

VEGETABLE 18⁵⁰
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 46

BONE-IN SHORT RIB slow smoked and chargrilled, chipotle molasses 47


PESCADO AL CARBON blackened nc catfish, shrimp brochetas, frothy Mexican butter 36

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 24⁵⁰

CARNE GUISADA tex-mex beef stew, flour tortillas, rice, sour cream, lettuce, tomato & cheese 26

HAMBURGUESA* 8oz. double meat, american cheese, chili con carne, mustard, lettuce, pickles, onions, steak fries 20

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 29

STEAK* marinated and wood-grilled 35

PARRILLA MIXTA* steak, chicken (for one/two) 39/52

VEGETABLE MIXTA cauliflower, carrots, purple cabbage, sweet potato, corn, poblano peppers, mexican crema 25

PARRILLA DELUXE*

serves two!
steak, chicken, and brochetas 59

"SUPERICA SUPREME" PARA LA FAMILIA*

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

MAKE IT MAS SUPREME

BLACKENED CATFISH 20

PORK BELLY CARNITAS 12

JALAPEÑO CHEDDAR SAUSAGE (2) 10

GULF SHRIMP (6) 12

BROCHETAS DE CAMARONES (3) 12

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BEER – CERVEZA

DRAFT BEER

Dos XX Ambar, Mexico	5
Modelo Especial, Mexico	5
Creature Comforts Tropicália IPA, Athens	6
Sierra Nevada Hazy Little Thing IPA, Asheville.....	8

BOTTLED AND CANNED BEER

Corona Extra, Mexico	5
Corona Light, Mexico.....	5
Pacifico, Mexico	5
Tecate, Mexico	5
Tecate Light, Mexico.....	5
Dos XX Lager, Mexico.....	5
Negro Modelo, Mexico	5
Shiner Bock, Texas.....	5
Abita Purple Haze Raspberry Lager, Louisiana	6
Yazoo Gerst Amber, Nashville.....	6
Sierra Nevada Trail Pass N/A IPA, Asheville	6
Athletic Brewing Upside Dawn N/A Golden Ale, Connecticut	6

CHELADA – Dos XX over ice with fresh lime juice and salt	6
MICHELADA – Dos XX over ice with Bloody Mary mix and chile salt...6	
ICEBERG – Any beer with a floater of frozen margarita	+3

W I N E

SPARKLING

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

WHITE

Sauvignon Blanc	10/40
Haras de Pirque Albaclara , Leyda Valley 2021 <i>Named for the glorious dawns over the coastal vineyards. Aromas of white jasmine, citrus acidity, fresh minerality.</i>	
Chardonnay.....	10/40
Carmel Road , Monterey 2021 <i>Rich and textured with no oak needed. Asian pear, white flowers, mango, butter cream.</i>	

ROSÉ

Sangiovese	10/40
Alexander Valley Vineyards , Sonoma County 2023 <i>Watermelon, peach, cherry, hints of grapefruit, pure California sunshine in a glass!</i>	

RED

Pinot Noir	13/52
Straight Shooter by Maison L'Envoye, Willamette Valley 2021 <i>Red cherry, cranberry, spice, French oak.</i>	
Cabernet Sauvignon.....	11/44
Domaine Bousquet Reserve , Tupungato 2022 <i>Organic. Notes of strawberry and cassis with fine tannins and a touch of oak.</i>	

REFRESCANTE

Fanta Orange	5
Mexican Coke	5
Mexican Sprite.....	5
<i>Make it a Shirley Temple</i>	+1
Squirt	5
Topo Chico Mineral Water	5
Mountain Valley Spring Water ..	5
Agua Fresca del Dia.....	4

NON-ALCOHOLIC COCKTAILS

TAMMY'S MARGARITA	10
<i>Tammy wouldn't have her margarita any other way! Lyre's Agave Spirit, fresh lime juice, agave nectar, muddled jalapeno, Tajin rim</i>	
MATADOR, NO BULL	10
<i>Relax! No danger here. Lyre's Agave Spirit, pineapple juice, fresh lime, cilantro, jalapeño, served up</i>	
GINGER NO-JITO	10
<i>Lyre's White Cane spirit, housemade spicy ginger syrup, lime juice, mint</i>	

Margaritas y Más

EL FRIO11
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 strong... El Jimador Reposado, Stirrings Triple Sec, fresh lime
Or try it "top-shelf" with Herradura Ultra.....18

TOMMY'S MARGARITA12
Lunazul Reposado, fresh lime, agave

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

POMEGRANATE MARGARITA.....11
El Jimador Reposado, Stirrings Triple Sec, Pama pomegranate liqueur, fresh lime

JALAPEÑO MARGARITA15
Tanteo Jalapeño tequila, Ancho Reyes Verde, Stirrings triple sec, fresh lime

SUPERITA!18
Ocho Plata, Combier, lime, orange, olive brine

COCKTAILS Y CLÁSICOS

BLOOD ORANGE MARGARITA 14
Lunazul Reposado, Solerno Blood Orange, Ancho Reyes, lime, orange

LA PALOMA.....12
El Jimador Blanco, lime, glass bottle Squirt

EL CHAPO 13
Mezcal, Ancho Reyes, Caffe Mokka, Kahlua Especial, cold brew

LIGHT RAIL..... 11
Bourbon, Solerno Blood Orange Liqueur, citrus, agave, Hella Chilli Bitters

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

COSMOS 15
A tequila Cosmopolitan with Herradura Silver, Cointreau, cranberry, 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

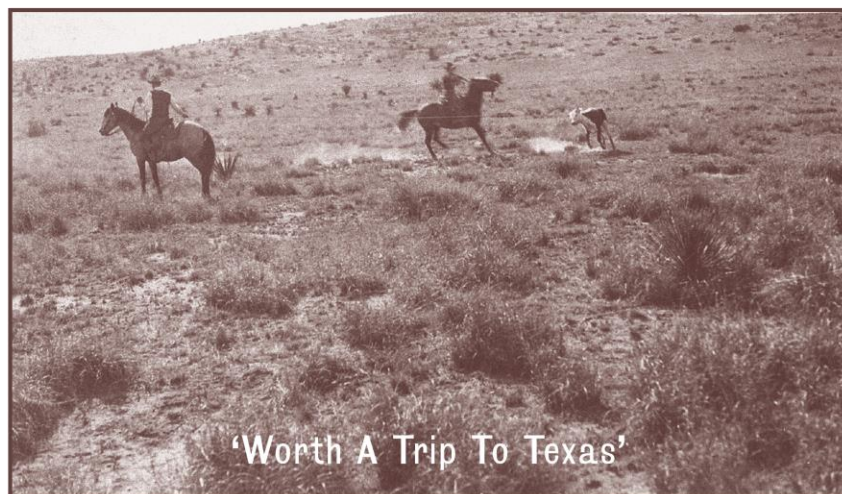
Tiger T-shirt \$20

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** 10
- 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*** 15
tostadas, refried beans, ranchero sauce, two eggs sunny-side up, avocado, and bacon
- CHILAQUILES DIVORCIADOS*** 15
crispy tortilla strips, red and green chile sauce, two eggs sunny-side up, queso fresco, avocado
- TAMALES & EGGS*** 15
two pork tamales with chili gravy, cheese, two eggs sunny-side up

served with fresh flour tortillas

- HUEVOS MEXICANOS** 14
scrambled eggs with jalapeños, tomatoes, onions, cheese, and refried beans
- MIGAS PLATE** 16
two eggs scrambled with crispy corn tortillas, chorizo, jalapeños, cheese, and refried beans
- CHORIZO, POTATO & EGGS** 16
two eggs scrambled with chorizo, potatoes, cheese, and refried beans
- STEAK & EGGS*** 35
wood-grilled steak, two eggs sunny-side up, served with all the fixin's

Otras

- HOT CAKES** double stack 12 / triple stack 17
whipped butter, buttermilk syrup
- TROPICAL FRUIT SALAD** 11
seasonal tropical fruit, cucumber, jicama, lime, and chile de arbol

Sides

- Jalapeño Cheddar Sausage (2)** 10
- Applewood Smoked Bacon** 7
- Two Eggs*** 4
- Black or Refried Beans** 4
- Fresh Flour or Corn Tortillas** NC

Drinks

- Coffee** (regular or decaf) 3⁷⁵
- Cold brew** 4
- Black and White** (cold brew & horchata) 5
- Iced tea** 3⁷⁵
- Topo Chico** 5
- Mexican Coke, Fanta Orange** 5

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