

Superica®

RESTAURANTE SUPERICA
"EXTRA GOOD MEX-TEX"

BREAKFAST LUNCH DINNER DRINKS

DINE IN - 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 onion 20

TACOS AL PASTOR crispy pork belly, achiote, grilled pineapple, pico de gallo..... 19

TACOS DE BARBACOA slow-cooked brisket, pasilla oaxaca, avocado, onions, and cilantro..... 21

A TEX-MEX TRADITION

TACOS AL CARBON

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

Ask your server about 'Rico Style!'

Chicken – brined and smoked 19
Steak – marinated and wood-grilled* 28
Crispy Pork Belly – with guava glaze 20

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

*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.....	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 ⁵⁰
spiced ground beef, chili gravy, monterey jack	
CHICKEN SUIZAS	20 ⁵⁰
sour cream-poblano sauce, monterey jack	
CHICKEN VERDE	19 ⁵⁰
morita chile braised chicken, salsa verde, sour cream	
POLLO CON MOLE	20 ⁵⁰
morita chicken, mole poblano, queso fresco	
VEGETABLE	18 ⁵⁰
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	24 ⁵⁰
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	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
Pacifico, Mexico	5
Bearded Iris Homestyle IPA, Nashville.....	7
Craft Beer of the Moment, rotating	MKT

BOTTLED AND CANNED BEER

Modelo Especial, Mexico	6
Tecate, Mexico	5
Tecate Light, Mexico	5
Corona Extra, Mexico	6
Corona Premier, Mexico.....	6
Negra Modelo, Mexico.....	6
Shiner Bock, Texas	6
Yazoo Dos Perros Brown Ale, Nashville	6
Good People Muchacho Mexican Lager, Alabama	7
Athletic Brewing Mexican Copper N/A, 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	11/44
Poema , Penedes NV	
<i>Traditional method, Granny Smiths, toasted bread</i>	

WHITE

Sauvignon Blanc.....	10/40
Casas del Bosque , Casablanca Valley 2023	
<i>Grapefruit, ginger, white pepper, brisk</i>	
 Chardonnay.....	12/48
Casillero del Diablo , Chile 2022	
<i>From a wine cellar protected by the devil himself...</i>	
<i>Tropical, rich, balanced.</i>	

ROSÉ

Mencia.....	10/40
Liquid Geography , Bierzo 2022	
<i>50% of this wine's profits go to cancer research.</i>	
<i>Strawberry, minerals and pepper...energetic!</i>	

RED

Pinot Noir.....	9/36
Cono Sur , Colchagua Valley 2020	
<i>Organic, sweet wild fruit, cherries, berries, toasty oak</i>	
 Cabernet Sauvignon	9/36
Shannon Ridge , "High Elevation," Lake Co. 2021	
<i>Dried cranberry, pepper, allspice, cedar</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....	4
Agua Fresca del Dia	4

NON- ALCOHOLIC COCKTAILS

THE NO-G	10
<i>Like our O.G. but zero proof and Texas style! Lyre's Agave Spirit, fresh lime juice, fresh orange juice, agave nectar</i>	
 TAMMY'S MARGARITA	10
<i>Tammy won't have her margarita any other way! Lyre's Agave Spirit, lime, agave nectar, jalapeno, Tajin rim</i>	
 GINGER NO-JITO	9
<i>Lyre's White Cane Spirit, spicy ginger syrup, fresh mint, lime</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 try it "top-shelf" with Herradura Ultra</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	
GINGER MARGARITA	10
El Jimador blanco, fresh lime, spicy ginger syrup	
HIBISCUS MARGARITA	11
El Jimador reposado, hibiscus-morita chile syrup, lime juice, Pama	
CADILLAC MARGARITA	18
Casamigos Reposado, Grand Marnier, Cointreau, fresh lime juice	
MANGO TANGO MARGARITA	14
Tanteo jalapeño tequila, mango puree, fresh lime juice	

"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

LITTLE HAVANA	11
Bacardi platinum rum, fresh strawberries, Luxardo maraschino, lime	
THE BADASS	16
Pasote blanco, Grand Marnier, lime, orange, jalapeño garnish	
MATADOR	10
El Jimador Blanco, pineapple, fresh lime, cilantro (Like it spicy? Ask for it <i>El Felix style</i> , with jalapeño!)	
LA PALOMA	12
El Jimador Blanco, lime, glass bottle Squirt	
THE HIGHWAYMAN	13
A mezcal old-fashioned with honey/agave syrup and Mexican mole bitters	
UNDER THE VOLCANO	13
Mezcal, grapefruit, lime, Luxardo maraschino, habanero tincture	
RANCH WATER	13
El Jimador Blanco, lime juice, glass bottle Topo Chico	
<i>Or try it with Deep Eddy Ruby Red vodka</i>	15

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** 11
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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