



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	14 ⁵⁰

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, 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	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
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	6
Corona Light, Mexico	6
Pacifico, Mexico	6
Tecate, Mexico	5
Tecate Light, Mexico	5
Dos XX Lager, Mexico	5
Negro Modelo, Mexico	6
Shiner Bock, Texas	6
Allagash White Belgian-style Wheat, Maine	6
Cigar City Brewing Jai Alai IPA, Tampa	6
Sierra Nevada Trail Pass N/A IPA, Asheville	6
Athletic Brewing Wit's Peak N/A Belgian-style White, 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	10/40
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
Tammy wouldn't have her margarita any other way! Lyre's Agave Spirit, fresh lime juice, agave nectar, muddled jalapeno, Tajin rim	
ALL FLOWER, NO POWER	10
A zero-proof version of our Hibiscus margarita! Lyre's Agave Spirit, fresh lime juice, hibiscus-morita syrup, Lyre's Orange Sec	
GINGER NO-JITO	10
Lyre's White Cane spirit, housemade spicy ginger syrup, lime juice, mint	

Margaritas y Más

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

COCKTAILS Y CLÁSICOS

BANDIT QUEEN	11
A guava margarita with Corazón Blanco, Stirrings Triple Sec, árbol chile syrup, fresh lime juice, and guava puree	
TEQUILA y TONIC	12
El Jimador blanco, Fever Tree Mediterranean tonic, fresh fruit, rosemary	
THE DAHLIA	15
Tanteo Jalapeno tequila, Aperol, creme de cassis, lime, grilled pineapple, morita chile salt	
EXTRA FRESCA	10
Platinum rum, honey, lime, Jamaica agua fresca	
DESERT ROSE	12
El Jimador blanco tequila, hibiscus liqueur, Rosemary syrup, Dolin Blanc, lemon	
UNDER THE VOLCANO	12
Bahnez mezcal, grapefruit, lime, Luxardo maraschino, habanero tincture	
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.



'Worth A Trip To Texas'

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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
Jamaica Iced Tea 4

Cocktails

- Classic Mimosa / Mimosa Fresca** 10
Tequila Sunrise Reposado tequila, orange juice,
house made grenadine 10
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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