

# Superica

EXECUTIVE CHEF  
John Bingham

CHIPS & SALSAS  
Crudo Verde + Warm Red  
N.C.

## Start

QUESO classic, roasted chiles .....	9/12
ADD Picadillo +3 or Chorizo +3 or Primo! +4	
QUESO FUNDIDO skillet broiled, just made flour tortillas .....	11
ADD House Chorizo +3 or Rajas y Hongos +2 or Shrimp +4	
GUACAMOLE cilantro, onion, serrano chile, lime.....	14
SPICY COCTEL DE CAMARÓN gulf shrimp, avocado, lime, saltines.....	17
☞ *TUNA TOSTADA smashed avocado, salsa macha.....	15
CLASSIC TORTILLA SOUP chicken al carbón, queso blanco.....	9/14
ENSALADA "SUPERICA".....	15
cucumber, roasted corn, avocado, pickled red onion, cheese, crispy tortillas, creamy Mexican oregano dressing ADD Chicken? ... sure!	
NACHOS! classic Tejano style, beans & cheese .....	12
ADD Picadillo +3 or Smoked Chicken +6 or Arrachera +11	
*** Q U E S A D I L L A ? *** of course! . . . 15	

--- ALL ENTREES SERVED WITH RICE AND REFRIED BEANS, FAMILY STYLE ---


## Enchiladas y Tacos

Classic Cheese Enchiladas (2).....	17
chili gravy, white onion	
Chicken Enchiladas (2).....	20
verde or Suiza	
Beef Picadillo Enchiladas (2).....	21
chili gravy, crema, avocado	
Pollo con Mole Enchiladas (2).....	20
queso fresco, white onion, sesame	
Classic Crispy Tacos (3).....	18
Picadillo or Chicken Tinga crema, lettuce, cheese, cilantro	
☞ Shrimp Diablo Tacos (3).....	24
costra style, cabbage, onion, cilantro	
☞ Cauliflower Macha Tacos (3).....	20
costra style, onion, cilantro	
Tacos Al Carbón (3) Chicken ...	22
Steak ..	29
smoked onions, salsa cremosa	

## OTROS

CHILE RELLENO "DIVORCIADO" .....	24
grilled chile, queso Oaxaca, corn, mushroom, verde y ranchero sauce ADD chorizo?! +3	
POLLO CON MOLE POBLANO ...yum!.....	22
queso fresco, white onion, sesame	
*HAMBURGUESA a la rica! .....	20
double meat, american cheese, chili con carne, mustard, lettuce, pickles, cilantro & onion, crinkle cut fries	
*CARNE ASADA .....	45
14oz ribeye, house marinade, wood grilled, lime A LA TAMPIQUEÑA +5	

## FAJITAS AL CARBÓN

Make it MACHO?! 5  
served over bubbly queso  
fundido + salsa macha☞ 

Served with just-made flour tortillas and the classic set-up	
	sm/lg
Chicken "Tejano".....	23/34
brined and smoked	
*Steak Arrachera .....	34/54
marinated and wood-grilled	
*Parilla Mixta .....	35/56
steak Arrachera + Chicken Tejano	
Pork Belly Carnitas.....	29/42
Superica classic! with guava glaze	
Vegetable Mixta .....	25
lime crema	

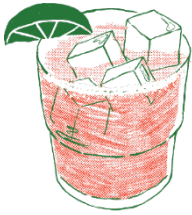
*DELUXE! serves 4 or more	88
steak, chicken, carnitas, brochetas, & shrimp	

Pescado al Carbón.....	38
blackened TX redfish, frothy Mexican butter ADD Brochetas +10	
Gulf Shrimp Brochetas.....	30/47
bacon wrapped, cheese & chile stuffed	
☞ Cauliflower Macha.....	19
queso fundido	

☞ CONTAINS PEANUTS

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNES:  
\* ITEMS MARKED MAY BE RAW OR COOKED TO ORDER

# Margaritas



**HIBISCUS 13.**  
El Jimador Reposado tequila,  
hibiscus-morita chile syrup,  
lime juice, Pama



**TOP SHELF 20.**  
Herradura Ultra,  
Stirrings triple sec,  
fresh lime



**JALAPENO 16.**  
Tanteo Jalapeno, Ancho Reyes  
Verde, Stirrings triple sec,  
fresh lime



**BARREL RACER 12.**  
Corazon Reposado, lime juice,  
fresh dill, agave nectar,  
pickle brine



**CADILLAC 25.**  
Casamigos Reposado, Grand  
Marnier, Cointreau,  
fresh lime juice

**THE O.G.**..... 12  
El Jimador Reposado, Stirrings  
Triple Sec, fresh lime  
**TOMMY'S**..... 12  
Lunazul Reposado, fresh lime,  
agave néctar  
**EL FRIO**..... 12  
El Jimador Blanco, Stirrings  
Triple Sec, fresh lime, frozen

## Tex-Mex Classics

**TEXAS STAR 2.0**.....16  
Gran Centenario reposado, St. Germaine, hibiscus-agave  
syrup, ruby red grapefruit juice  
**RED HEADED STRANGER**.....12  
Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit  
juice



**LA PALOMA 15.**  
El Jimador blanco, lime, glass  
bottle Squirt

## Fancy



**COSMOS 15.**  
A tequila Cosmopolitan  
with Herradura Silver,  
Cointreau, lime, Ocean  
Spray cranberry



**LA JEFA GRANDE 16.**  
Espolon Anejo, Domaine  
de Canton Ginger liqueur,  
Pierre Ferrand Dry  
Curacao, lemon

**OUTTA DODGE 16.**  
Banhez Mezcal, Campari,  
sweet vermouth, Chinola  
passionfruit liqueur

## No Alcohólico

**MATADOR, NO BULL**.....10  
Lyre's Agave Spirit, pineapple  
juice, lime, cilantro,  
jalapeño, served up  
**TEXAS STARLIGHT**.....10  
Lyre's Agave Spirit, Giffard's  
N/A Elderflower Spirit, fresh  
grapefruit juice, fresh lime  
juice, agave nectar, hibiscus

## BEER

Dos XX Ambar, Mexico (draft)	7
Modelo Especial, Mexico (draft)	7
Legion Juicy Jay IPA, Charlotte (draft)	8
NoDa Brewing Carolina Quencher Tropical Wheat Ale, Charlotte (draft)	8
Tecate, Mexico	5
Corona Extra, Mexico	6
Corona Light, Mexico	6
Pacifico, Mexico	6
Negra Modelo, Mexico	6
Sugar Creek Pale Ale, Charlotte	10
OMB Capt. Jack Pilsner, Charlotte	6
Athletic Brewing Cerveza N/A, CT	6

**ICEBERG** Try any beer with a floater  
of frozen margarita! +3

<b>CHELADA</b> ..... 8 Dos XX over ice, with fresh lime juice and a salted rim
<b>MICHELADA</b> ..... 8 Dos XX over ice, with Bloody Mary mix, hot sauce and a chili salt rim

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---- **AGUAS FRESCAS \$4** ----  
Agua Fresca del Dia, Lemonade,  
fresh squeezed juices  
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---- **BOTTLED DRINKS \$5** ----  
Mexican Coke\*, Mexican Sprite\*, Squirt,  
Topo Chico Agua Mineral, Saratoga Spring  
Water, Gosling's Ginger Beer  
(\*Make it a Shirley Temple or Roy Rogers +\$1)  
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## WINE

<b>SPARKLING</b>	9/36
Segura Viudas Organic Cava Brut, Penedes N/V	
<b>SAUVIGNON BLANC</b>	12/48
Estival, Horse Heaven Hills 2024	
<b>ALVARINHO</b>	12/48
Graça de Pedra, Vinho Verde 2023	
<b>ROSE</b>	9/36
Emiliana 'Natura', Rapel Valley 2024	
<b>TEMPRENILLO</b>	10/40
Bodegas LAN, Rioja Crianza 2021	
<b>MALBEC</b>	12/48
Trapiche, "Tesoro," Valle de Uco 2022	