

Superica®

Superica is a spin on southwestern cuisine that plays to Ford Fry's Texan roots with a relaxed, inviting atmosphere. In creating the menu, the east Texas-natives designed a "Mex-TeX" menu that plays to their own Texan roots, tracing the beginnings of the cuisine to the 1930s, as Mexican cooks first doctored up their dishes to suit a "Gringo" palate with Americanized element.

MENU

130 / PERSON

First Course

Aqua Chile Tostada with gulf shrimp and snapper ceviche,
smoked jalapeno salsa, cilantro & radish

Paired with The Dahlia

Jalapeno tequila, Aperol, crème de cassis, lime, pineapple, morita chile salt

Second Course

Chicken tacos dorados with shredded lettuce,
sour cream, queso fresco, salsa cremosa

Paired with The Tempest

Tequila, mezcal, triple sec, lime juice, agave nectar;

Cowboy Gringo hot sauce

Third Course

Fajitas Al Carbon with chicken, steak, and camarones brochetas,
served with all the fixings and flour tortillas

Paired with The OG

*El Jimador Reposado, Stirrings triple sec, fresh lime,
short and strong, on the rocks*

Fourth Course

Tres leches, served topped with whipped cream, toasted coconut

Paired with Vampire Weekend

*House made horchata, The Kraken spiced rum, grated cinnamon
and nutmeg, pineapple garnish*