



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

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

*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 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
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-grilled35
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
Sweetwater 420 Extra Pale Ale , Atlanta	6
Gate City Lager , Roswell	6

BOTTLED AND CANNED BEER

Corona Extra , Mexico	6
Corona Light , Mexico	6
Modelo Especial , Mexico	6
Tecate Light , Mexico	5
Tecate , Mexico	5
Dos XX Lager , Mexico	5
Negra Modelo , Mexico	6
Shiner Bock , Texas	6
Creature Comforts Tropicália IPA , Athens (16 oz. can)	8
Wild Leap Chance IPA , LaGrange	7
Gate City Copperhead Amber , Roswell	6
Athletic Brewing Cerveza Atletica N/A , Connecticut	6

CHELADA – Dos XX over ice with fresh lime juice and salt6

MICHELADA – Dos XX over ice with Bloody Mary mix and chile salt...6

ICEBERG – Any beer with a floater of frozen margarita+3

REFRESCANTE

Fanta Orange 5

Mexican Coke 5

Mexican Sprite..... 5

Make it a Shirley Temple +1

Squirt..... 5

Mountain Valley Spring Water.. 5

Topo Chico Mineral Water 5

Agua Fresca del Dia 4

NON- ALCOHOLIC COCKTAILS

TAMMY'S MARGARITA..... 10

Lyre's Agave Spirit, fresh lime, agave nectar, muddled jalapeno, Tajin rim

GINGER NO-JITO.....9

Lyre's White Cane Spirit, spicy ginger syrup, fresh mint, lime

W I N E

VINO

SPARKLING

Cava Brut 10/40

Poema, Penedés NV

Traditional method sparkling, Granny Smith apple, toasted bread

WHITE

Pinot Grigio..... 9/36

Ferrari-Carano, Sonoma County 2022

Orange blossom, lychee, white peach, crisp

Chardonnay..... 16/64

Marques de Casa Concha, Valle Central 2021

Drinks like white Burgundy, pear, white flowers, hazelnut

ROSÉ

Sangiovese..... 10/40

Alexander Valley Vineyards, Alexander Valley 2022

Watermelon, peach, cherry, hints of grapefruit, pure California sunshine in a glass!

RED

Pinot Noir..... 10/40

Cono Sur, Chile 2021

Organic, sweet wild fruit, cherries, berries, toasty oak

Cabernet Sauvignon..... 15/60

Raeburn, Sonoma County 2021

Plum, dark cherry, vanilla. 12 months in French oak

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 with El Jimador Blanco, Stirrings triple sec, fresh lime	
TOMMY'S MARGARITA	12
Lunazul Reposado, fresh lime, agave nectar	
GINGER MARGARITA	10
El Jimador blanco, fresh lime juice, spicy ginger syrup	
HABANERO MARGARITA	15
Tanteo Habanero tequila, Brovo Curaçao, fresh lime	
GEORGIA MARGARITA	14
El Jimador Anejo, Stirrings peach, sweet tea syrup, lemon	
TEXAS STAR 2.0	14
Gran Centenario Reposado, St. Germain, grapefruit, fresh lime, hibiscus	

COCKTAILS Y CLÁSICOS

PINK CADILLAC	18
Take a cruise in this top-of-the-line beauty! Featuring Don Julio Blanco, Grand Marnier, hibiscus syrup, fresh lime juice and a salted rim	
THE SMOKIN' HERB	12
Bahnez mezcal, Ancho Reyes, grilled lemon juice, rosemary syrup	
SPARKLE MULE	12
Banhez Mezcal, Sparkle Donkey Reposado, lime, Goslings ginger beer, cucumber	
LA PALOMA	12
El Jimador Blanco tequila, lime, glass bottle Squirt	
UNDER THE VOLCANO	12
Bahnez mezcal, grapefruit, lime, Luxardo maraschino, habanero tincture	
MATADOR	10
El Jimador blanco tequila, pineapple, lime, cilantro (Like it spicy? Ask for it "El Felix style" with jalapeño!)	
SLUSHIE DEL DIA	A.Q.
Ask your server or bartender for today's frozen treat	

"TEX-MEX COOKBOOK"

by Ford Fry — \$29.99

Tiger T-shirt	\$20
Cowboy T-shirt	\$20
"Tex-Mex" Hat	\$25
Tortilla Warmer	\$5

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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