



Superica



WE SAY SUPER-EE-CA

KROG ST *Atl* MARKET



PARA COMENZAR

GUACAMOLE 8

with tortilla chips

CHILI CON QUESO

CLASSIC 6

PICADILLO 8

BOB ARMSTRONG 10

QUESO FUNDIDO 10

broiled chihuahua and monterey jack cheeses warm tortillas, avocado salsa verde

con rajas and hongos 11

con chorizo 11

con camarones 11

HOT TAMALES 3 FOR 12

ancho chili pork, escabeche, mole poblano

FLAUTAS 11

chicken tacos dorados, shredded lettuce sour cream, & queso fresco

NACHOS 10

bean and cheese nachos, jalapeños, guacamole, sour cream, & pico de gallo

CHICKEN FAJITA NACHOS 12

grilled chicken on bean and cheese nachos, jalapeños, guacamole, sour cream, & pico de gallo

STEAK FAJITA NACHOS 12

grilled steak on bean and cheese nachos, jalapeños, guacamole, sour cream, & pico de gallo

TACOS AL PASTOR 3 FOR 12

pork belly, corn tortillas, grilled pineapple, pico de gallo



ENSALADAS Y SOUPS

CAMPECHANA DE MARISCO 16

spicy gulf shrimp, octopus, lump crab, fresh avocado, tostadas

CEVICHE VERDE DE PESCADO 14

red snapper, serrano, cucumber, lime

CEVICHE DE CAMERON 13

citrus-habanero aguachile, avocado, fresh tostadas

ENSALADA DE LA CASA

SMALL 5 / LARGE 10

chopped greens, avocado, cucumber, radish, queso fresco, crispy tortillas

CON CHICKEN FAJITAS +\$5

CON STEAK FAJITAS OR SHRIMP +\$7

SOPA DE TORTILLA

CUP 5 / BOWL 9

rich chicken & vegetable soup, ancho chili, cilantro, avocado, Monterey Jack, & crispy tortillas

POSOLE VERDE

CUP 5 / BOWL 9

heritage pork, hominy, avocado, cabbage, queso fresco, & radish

BARRIA DE BOREGO 13

spicy lamb stew, guajillo & arbol chili, cilantro, lime



LUNCH ESPECIALES

MONDAY - FRIDAY

SERVED WITH RICE AND 2X FRIJOLES

TODOS 10.99

PICK TWO FROM THE FOLLOWING

NACHOS

four of our bean and cheese nachos with all the trimmings

ENCHILADA

select any of our enchiladas: cheese, picadillo, mole, chicken verde, or vegetable

HARD SHELL TACO

picadillo or chicken tinga with lettuce, tomato, and cheese

SALAD

small house salad with creamy oregano dressing

SOUP

a cup of chicken tortilla soup or posole

TACO AL CARBON +\$2

pork carnitas with guava glaze, grilled chicken or steak, charred onions, flour tortillas

PLATOS TRADITONALES

PUFFY TACO DINNER	13
shredded lettuce, tomato, & cheese	
CHICKEN TINGA / morita chili braised	
PICADILLO / spiced ground beef	
HARD SHELL TACO DINNER	12
shredded lettuce, tomato, & cheese	
CHICKEN TINGA / morita chili braised	
PICADILLO / spiced ground beef	
STEAK TACOS AL CARBON	16
wood grilled skirt steak, charred onions, & avocado salsa verde	
CHICKEN TACOS AL CARBON	14
wood grilled chicken, charred onion, & avocado salsa verde	
TACOS DE CARNITAS	13
crispy pork belly, hot & sweet guava glaze, cilantro & onions	
TACOS DE CAMARONES	16
spicy shrimp, smoked jalapeño, Monterey Jack, cilantro & cabbage	
TACOS DE BARBACOA	14
slow cooked brisket tacos, street-style with cilantro, cabbage, and guacamole	
CHILIS RELLENOS	15
crispy poblano pepper filled with corn, mushrooms, & chihuahua cheese	
ENCHILADAS	
2 PER ORDER, ADD FRIED EGG \$1	
CHEESE	11
stringy Mexican cheese, chili gravy	
POLLO CON MOLE	13
morita chili braised chicken, mole poblano, queso fresco	
PICADILLO	13
spiced ground beef, chili gravy, Monterey Jack	
CHICKEN VERDE	12
morita chili braised chicken, salsa verde, sour cream	
VEGETABLE	12
Yukon gold potato, corn & roasted tomatillo sauce	

PLATOS SUPERICAS

FAJITAS	
guacamole, charred onion, salsa fresca, Mexican butter, & house tortillas	
SKIRT STEAK	24
marinated wood grilled	
CHICKEN BREAST	21
marinated wood grilled	
CARNITAS	21
2X cooked heritage breed pork belly	
PARILLA MIXTA	24
beef & chicken fajitas, carnitas	
SHORT RIB	34
slow braised & chargrilled, chipotle molasses	
CARNE ASADA	32
14 oz ribeye, ancho chili rub, papas fritas, morita chili mayo, queso fresco	
TAMPIQUENA	26
marinated wood grilled skirt steak with two cheese enchiladas & a fried egg	
GULF RED SNAPPER	MKT
roasted whole, bone-in, avocado tomatillo salsa	
PESCADO AL CARBON	17
blackened NC catfish, frothy Mexican butter	
CAMARONES BROCHETAS	24
chili spiced gulf shrimp, stuffed with jack cheese & jalapeño, wrapped in bacon	
POLLO PERFECTO	16
crispy skin chicken leg refrito con mole poblano, sesame seeds, guacamole puff	
HAMBURGUESA SUPERICA	16
8 oz beef, American cheese, guacamole, Frito pie with chili con carne and sour cream	
EL LOPEZ	17
two cheese enchiladas, guacamole salad, crispy beef taco, chili con queso puff (no substitutions, please!)	
MESQUITE GRILLED QUAIL	17
served with two pork tamales smothered with chili con carne and cheese	



Bebidas

× STRONG IN SPIRIT ×

CERVEZA

DRAFT

Corona Light, MEX	4
Negro Modelo, MEX	4
Lazy Magnolia Southern Hops'pitality IPA, MS	5
New Holland Sun Dog Amber, MI	4

BOTTLED / CANNED

Bohemia, MEX	5
Corona Extra, MEX	5
Modelo Especial, MEX (can)	5
Tecate, Mexico (can)	5
Lone Star long neck, TX	4
Breckenridge Agave Wheat, CO	4
Mother Earth Endless River Kolsch, NC	5
Red Hare Long Day Lager, GA (can)	5.5
Terrapin Recreation Ale, GA (can)	5
Lonerider Peacemaker Pale Ale, NC	5
Day of the Dead DOA IPA, MEX	5
Back Forty Brewery Truck Stop Honey Brown Ale, AL (can)	5.5
Shiner Bock, TX	5.5
Stone Smoked Porter, CA	6.5
Ilkley "The Mayan" Chocolate Chipotle Stout, UK (16.9 oz.)	10

CHELADA

Negro Modelo over ice, with fresh lime juice and salt

VINO

SPARKLING

Cava Brut, Navarran, Penedes 2012	8/40
Cava Rosé, "Aria," Segura Viudas, Penedas NV	40

WHITE

Vinho Verde, Quinta da Aveleda, Portugal 2013	7/28
Albarino, Fillaboa, Rias Baixas 2013	9/36
Sauvignon Blanc, Portillo, Uco Valley 2012	8/32
White blend, "Estival," Vinedo de los Vientos, Atlantida 2012	12/48
Chardonnay, "The Show," California 2012	10/40
Chardonnay, Clava Coastal Reserve, Quintay, Casablanca Vly. 2012	8/32
Sauvignon Blanc, Hanna, Russian River Valley 2013	45
Chardonnay, Marques de Casa Concha, Limari Valley 2012	50

ROSÉ

Garnacha, Cortijo Rosado, Rioja 2013	7/28
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RED

Pinot Noir, Manos Negras, Patagonia 2012	11/44
Rioja Crianza, Bordon, Rioja Alta 2009	10/40
Carmenere, Calina Reserva, Maule Valley 2012	7/28
Zinfandel, Lange Twins, Lodi 2011	9/36
Malbec, "Padrillos," Ernesto Cateña, Mendoza 2013	9/36
Cabernet Sauvignon, Veramonte, Colchagua Valley 2012	9/36
Pinot Noir, "Barda," Bodega Chacra by Sassacaia, Patagonia 2012	80
Cabernet, Maquis, Colchagua Valley 2011	50
Syrah blend, "Sofa King Bueno," Chronic Cellars, Paso Robles 2012	58
Malbec Reserva, LaMadrid, Mendoza 2011	58
Red blend, Location E by Dave Phinney, Spain 2012	55

OTRAS REFRESCOS

FANTA ORANGE	3
MEXICAN COKE	3
SQUIRT	3.75
TOPO CHICO MINERAL WATER	3
PANNA	3.75
JAMAICA AGUA FRESCA	2.5
HORCHATA	3



Pick



Poison

CHOOSE X WISELY

Margs



Y Mas

COCKTAILS X CLASSICOS

10

VAMPIRE WEEKEND

Housemade horchata, The Kraken spiced rum, grated cinnamon and nutmeg, pineapple garnish

13

THE HIGHWAYMAN

A mezcal Old-Fashioned with agave nectar and The Bitter End Mexican Mole bitters

10

RED HEADED STRANGER

Deep Eddy Ruby Red vodka, Campari, grapefruit juice, lime, on the rocks

12

RETURN OF THE SWAMP THING

Avocado, lemon, cucumber, Sombra Joven mezcal, pickled shrimp

10

SOUR LAKE SPRINGS

El Jimador Blanco, celery tincture, pineapple, lemon, egg white

8

SOUTHERN HOSPITALITY

Housemade tepache, El Jimador reposado, Lazy Magnolia IPA, on the rocks

10

EXTRA FRESCA

Hibiscus agua fresca, Havana Club Rum, lime, honey

MARGARITA DE LA CASA
El Jimador Reposado, triple sec, fresh lime juice, sugar, frothed and slushy 8

THE O.G.
El Jimador Reposado, triple sec, fresh lime. Short and strong, up or on the rocks 8

SUPERITA!
Herradura Double Reposado, Combier, lime juice, orange, brine, citrus marinated olives, served up Austin, TX-style 12

TEXAS STAR
Centenario Rosangel, St. Germain, ruby red grapefruit, lime 12

MATADOR
El Jimador Blanco, pineapple, lime, and cilantro, served up 9

BATANGA
El Jimador Blanco, Mexican Coke, fresh lime, salted rim 10

LA PALOMA
El Jimador Blanco, fresh lime, Squirt soda, salt 10

EL DIABLO
El Jimador Reposado, crème de cassis, lime, ginger beer, crushed ice 9

DESAYUNO

SUNDAY

SATURDAY

THAT MEANS BREAKFAST, GRINGO

HUEVOS MEXICANOS 11

2 eggs scrambled w/jalapenos, tomatoes & onions, 2X beans, bacon & tortillas

MIGAS PLATE 12

2 eggs scrambled w/crispy tortilla strips, jalapenos, tomatoes, cheese & onions, 2X beans, & tortillas

HUEVOS RANCHEROS 11

2 eggs sunny up, house tortilla, 2X beans, ranchero sauce, avocado & bacon

TWO EGGS ANY STYLE

served with beans, flour tortillas and your choice of:

TAMALES	11
two pork tamales	
CHICHARRON	10
braised pork skin, cotija cheese	
QUAIL	14
mesquite grilled	
CHORIZO	10
spiced ground sausage	
STEAK	14
marinated skirt steak	

FAJITAS AND EGGS 16

2 eggs any style, guacamole, charred onion, salsa fresca, Mexican butter, & house tortillas

PECAN WAFFLES

DOUBLE STACK \$6 / TRIPLE \$8

GA pecans, buttermilk batter & choice of bacon ham or sausage \$10
Hot cakes - pecan & maple butte

BACON HOT CAKES 12

sliced banana, toasted pecans and crispy applewood bacon

TROPICAL FRUIT SALAD 11

mango, papaya, watermelon, cucumber, jicama, lime & chili de arbol

MENUDO

CUP/PINT/QUART \$6/\$9/\$12

heritage pork broth, guajillo chili, tripas, & more!

Buenos Dias