



RESTAURANT UPDATE

DECEMBER 2018

SUPERICA

1801 North Shepherd Drive Houston 77008 713.955.3215 superica.com

This brand new addition to The Heights serves a fresh and tantalizing Mexican menu which is energized by a hopping bar scene on the far side of the room. Eager young servers aiming to please will bring you your meal promptly and caringly, and it is a good plan to start your experience with “Margaritas y Mas”:

El Frio, house margarita, served frozen; Surperita, Herradura, Double Reposado Superica barrel, Combier, lime, orange, olive brine; Slushie del dia-ask your bartender; The Highwayman, a mezcal old-fashioned with honey agave syrup & Mexican mole bitters; Red Headed Stranger, Deep Eddy Ruby Red Vodka, Campari, ruby red grapefruit juice. **Appetizers:** Guacamole with tostadas; Chili con queso; Queso fundido; Flautas, chicken tacos, lettuce, guacamole, sour cream, queso fresco; Steak fajita nachos; Delta-style hot tamales, chili gravy & saltine crackers. **Soups & Salads:** Campechana de mariscos, Mexican cocktail of spicy shrimp, octopus, lump crab, avocado, tostadas; Ceviche tostada “Agua Chile”, shrimp & snapper ceviche, smoked jalapeno salsa, cilantro, & radish; Pozole rojo de camaron, shrimp, pork, & hominy stew, ancho chile broth, shaved cabbage, cilantro, & radish. **Especialidades:** Fajitas al carbon with all the trimmings; Enchiladas de queso, pollo con mole, picadillo (spiced ground beef), chicken verde, chicken suizas; Carne asada, 18 oz bone-in ribeye, ancho chile rub, papas fritas, morita chile mayo & queso fresco; Gulf red snapper, whole fish, avocado, tomatillo salsa, four tortillas, black beans, white rice; Pescado al carbon, blacked catfish filet, 3 bacon wrapped stuffed shrimp, frothy Mexican butter, flour tortillas, black beans, & rice; Tacos de camarones; Tacos de barbacoa; Tacos al pastor (pork belly) w grilled pineapple & pico de gallo; Short rib, slow smoked & wood grilled, chipotle molasses, flour tortilla & charro beans. **Tex Mex traditions:** Chile relleno, poblano stuffed with potato corn, mushroom, & queso Oaxaca, spicy tomato sauce; Carne guisada, Tex Mex stew, w flour tortillas, 2x fried beans, & Mexican rice; Puffy or hard shell taco dinner, 2x fried beans and Mexican rice. **Brunch:** Migas plate, two eggs scrambled w corn tostadas, chorizo, jalapenos, cheese, and 2x fried beans; Chilaquiles, tortilla strips stewed in red chile sauce, 2 fried eggs, avocado & bacon; Chorizo, potato, & eggs, scrambled w chorizo, potatoes, cheese, 2x fried beans; Steak or tamales & eggs, lettuce, tomato, cheese, flour tortillas.

THE KITCHEN AT THE DUNLAVY

3422 Allen Parkway Houston 77019 713.360.6477 thedunlavy.com

Open daily from 7 AM to 2 PM and Saturday and Sunday for brunch, The Kitchen is perched in a glass ‘treehouse’ overlooking Buffalo Bayou on one side and a lovely sunken garden and deep pond on the other. In addition to the restaurant is a special events venue which stays busy in this sylvan setting so unique to Houston. **Breakfast:** Smoothies & juices-Mango Julius, mango, orange, vanilla, yogurt, honey; The green D, spinach, apple, banana, cucumber, green grapes, mint, basil, spirulina; Fresh squeezed orange juice; Hibiscus raspberry water; Juice of the day; The egg sandwich, soft brioche roll, scrambled egg, cabot cheddar, arugula, bacon, house made aioli; Coddled egg, fines herbes, Yukon gold potato, June’s joy goat cheese, sourdough toast; Avocado tartine, toasted sourdough, sliced avocado, daily vegetable selection, lemon zest; Gravlax bagel, whipped cream cheese, house made salmon gravlax, red onion, capers, dill; Croque Madame, sourdough, gruyere, country ham, sunny side up egg, bechamel, Dijon mustard. **Breakfast bowls:** Suroeste bowl, fried egg, skillet potatoes, cilantro rice, black beans, avocado, elotes, pico de gallo, cotija cheese; Autumn warm grain bowl, grain, mascarpone, autumn pear, honey, spiced pecans, bee pollen; Season vegetable hash, chorizo, sautéed seasonal vegetables, over easy egg, house made tortillas. **Lunch:** Cheese plate, fruits, nuts, bread-serves 2; Hummus board; Charcuterie board; Bakers board, 3 breakfast pastries, fresh bread & butter, two cheese selections, seasonal fruit. **Vegetables:** Roasted beets, red & yellow, orange vinaigrette, fines herbes; California tabouli salad, cauliflower rice, tomato, parsley, green onion, cucumber, lemon juice; Skillet potatoes, red creamer potatoes, onion, evoo, crushed red pepper, parsley, garlic; French fries. **Bowls & Salads:** Honey crisp kale salad, apple, smoked pepita clusters, honey spiced pecans, white cheddar, cinnamon shallot vinaigrette; Chicken & waffles salad, mixed greens, friend chicken, waffle croutons, seasonal pickled vegetable, maple vinaigrette; Prime rib sandwich, caramelized onions, Swiss & gruyere, marinated tomatoes, balsamic fig reduction, arugula, whole grain mustard aioli; Turkey sandwich, house roasted turkey, bacon, avocado, roasted tomato, caramelized onion, sriracha mayo; The Dunlavy burger; American cheese, diced onion, pickle, tomato, iceberg lettuce, mayo/mustard, fries; Masala bowl, turmeric cauliflower, shaved carrots, chickpea stew, potato masala, sugar peas, mint, cilantro. **Sandwiches:** Porchetta, toasted ciabatta, pork belly, red onion, caper aioli, parsley, hazelnuts; Fried green tomato sandwich.

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Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has traveled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2015 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.

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