

The logo for 'Succasa' features the word in a large, stylized, red font with a yellow outline. The letter 'u' is partially obscured by a green cactus. Another green cactus is positioned behind the letter 'C'.

# Succasa

Mexican Restaurant & Cantina

The background of the entire image is a stylized desert landscape. It features various types of cacti, including saguaros and cholla, in shades of green and yellow. The ground is a mix of brown and tan, with some small green shrubs. In the distance, there are jagged, brown rock formations under a light blue sky with soft, white clouds. In the foreground, a wooden signpost stands on the ground. The signpost has two vertical wooden posts and a horizontal crossbar. A wooden sign is attached to the crossbar with two ropes. The sign contains the address and phone number for Succasa.

1000 Main St.  
Historic Clarkdale  
Arizona 86324  
928-634-2771

# APPETIZERS

## Guacamole and Chips

Traditional homemade guacamole.  
Served with warm chips. 7.95

## Queso Dip

Special mix of spices and peppers and zesty melted cheese. Served with warm chips. 7.95

## Bean Dip con Queso

Slightly spicy cheese dip mixed with refried beans. Served with warm chips. 4.95

## Mexican Street Corn

Fresh roasted sweet corn, mixed with cotija cheese, sour cream, and our blend of spices. Served with warm chips. 7.95

## Mini Platter

Two mini beef tacos, two chicken flautas and two bean tostadas, served with guacamole and sour cream. 9.95



## Cheese Crisp

Melted cheese blend on an extra-large flour tortilla. 6.95 Add tomato, green onion, olives, sour cream and guacamole 3.00

## Nachos Supreme

Melted cheese on top of fresh tortilla chips with roasted green chiles and tomatoes, served with guacamole and sour cream. 8.95  
Add ground beef, shredded beef, or chicken for 3.50

## Jalepeno Poppers

Lightly breaded jalepenos, stuffed with cream cheese, fried to a golden brown. Served with a chipotle ranch sauce. 6.95

## Quesadilla

Your choice of shredded beef, shredded chicken or sautéed portabella mushrooms blended with fresh roasted chiles and mild cheeses. 9.95  
Substitute steak or shrimp 2.00

## Indian Fry Bread

Traditional fry bread topped with mild chiles, beans, lettuce, tomatoes, mild cheeses and olives. 9.95



# SALADS

*Dressings: Ranch, Bleu Cheese, Caesar, Chipotle Caesar, 1000 Island, Balsamic Vinaigrette, or Raspberry Vinaigrette*

## Mixed Green House Salad 4.95

## Chipotle Caesar 6.95

Add grilled chicken 3.50 Add sauteed shrimp 5.00

## Monterey Chicken Salad

Grilled chicken breast with bell peppers, avocado, olives, onions and tomatoes served on top of mixed greens with our homemade avocado sauce. 10.95

## Guacamole Salad

Homemade guacamole served on a bed of mixed greens alongside black olives, tomatoes, onions and mild cheeses. 8.95

## Guadalajara Taco Salad

Seasoned ground beef, beans, olives, tomatoes, guacamole, and mild cheeses on mixed greens in a fried flour tortilla bowl. 8.95

## Steak Salad

Grilled steak served with Spanish rice, black beans, mild cheeses, olives, onions, tomatoes, avocado, bell peppers and onions. Served with our zesty cheese sauce in a fried tortilla bowl. 10.95



*Perfect with the lighter side is our  
**Housemade Sangria***

Our special blend of wine, brandy, orange juice and lemonade. 8.95

# ENTRÉES

*All entrées and seafood dishes are served with Spanish rice and your choice of refried beans or black beans.  
Substitute salad or fries for rice and beans, add 1.50*

## Mahi Mahi Tacos

Fresh grilled Mahi Mahi served in warm corn tortillas, layered with our house cabbage mix, tomato and cotija cheese. Topped with a savory avocado cucumber salsa. 11.95

## Street Tacos

Choice of carne asada, carnitas, or chicken adobado, served on soft corn tortillas with house cabbage mix and lime. Choice of pineapple salsa or our house salsa. 12.95  
*Substitute sautéed shrimp 2.00*

## Enchiladas Tricolor

Corn tortillas filled with your choice of shredded chicken, shredded beef, sautéed spinach or mushrooms. Served with green and red enchilada sauce, sour cream and melted cheese. 11.95

## Taquitos Mexicanos

Three fried corn tortillas filled with either shredded chicken or shredded beef, covered with our home made guacamole and sour cream. 11.95

## Fajitas

Grilled chicken breast, carne asada, or portabella mushrooms served on an iron skillet with sauteed red, yellow, and green bell peppers with yellow onions. Served with sour cream and guacamole and tortillas. 12.95  
*Mix half chicken and steak add 1.00  
Substitute sautéed shrimp add 2.00*

## Mexican Pepper Steak

Grilled, marinated carne asada smothered in a peppercorn, green chili sauce and fresh roasted hatch peppers. Served with warm flour tortillas. 12.95



*Indicates a spicy dish.*

## Fundido Burritos

Your choice of shredded chicken or shredded beef burrito smothered with our jalapeño cream cheese, shredded cheddar and Monterrey jack cheese. 12.95  
*Substitute steak add 2.00  
Substitute shrimp mixed with bell peppers and onions 2.50*

## Steak Cancun

Tender marinated steak stuffed with roasted green chiles, spinach, and portabella mushrooms, topped with our special spinach sauce. Served with a warm flour tortilla. 14.95

## Steak Ranchero

Strips of grilled steak, tomatoes, onion, jalapeños and cilantro, served with warm tortillas. 12.95

## Green Chile Carnitas

Fresh roasted hatch chiles accentuate our succulent smoked pork cooked in our green chili tomatillo sauce, served with warmed tortillas. 11.95

## Pollo Chapala

Grilled chicken breast served atop a bed of sautéed spinach, smothered with fresh roasted green chiles, jalapeño cream cheese and bacon. 14.95

## Bacon Wrapped Elote

Fresh roasted corn on the cob wrapped in apple wood smoked bacon, with a side of green chili pork. Served with chile lime butter. 12.95

*Cool your palate with a  
**Fresh Pineapple / Mango Margarita***

*Fresh pineapple and mango marinated  
in tequila and served in a traditional  
margarita. Ahhh! 8.50*



# BURROS DE LA CASA

*Make any "Burros de la Casa" chimichanga style, add 3.95*

## Clarkdale

Seasoned ground beef, refried pinto beans, and sour cream and our cheese blend topped with lettuce and tomato. 9.95

## Pollo Loco

Three flour tortillas filled with marinated grilled chicken strips, served with sour cream and our homemade guacamole. 11.95

## Green Chili Pork Burro

Delicious roasted pork in our green chili tomatillo sauce. 9.95

## Cancun

Carne asada grilled with portabella mushrooms, roasted Anaheim chiles, sautéed spinach, jalapeño cream cheese and our house made cheese sauce. 12.95

## Machaca Burro

Shredded sirloin or chicken grilled with red, yellow, and green bell peppers, onion, jalapeños and scrambled eggs, sautéed with Mexican seasonings. 9.95



# BURROS

- Red Chile Beef or Green Chile Beef 8.95
  - Carnitas 8.95
  - Shredded Chicken 7.95
  - Bean and Cheese 4.95
  - Shredded Beef and Bean 7.95
  - All Beef 8.95
- Add Red or Green enchilada sauce to a burrito for 1.50*  
*Add homemade guacamole and sour cream to any plate for 3.00*



*Spice it up with our specialty*  
***Jalapeño Margarita***  
*A traditional margarita made*  
*with jalapeño-infused tequila*  
*for an extra kick! 8.50*

# CHIMICHANGA PLATES

Choice of Red Chile, Green Chile Carnitas,  
Shredded Beef, or Shredded Chicken  
Served deep fried, enchilada style with your choice of red or green sauce,  
topped with sour cream and guacamole, comes with rice and refried beans. 11.95

# DESSERTS

**Fried Ice Cream**  
Topped with honey, whipped  
cream, and a cherry. 3.95

**Flan**  
3.50



**Chocolate Chimichanga**  
Served with a scoop of vanilla ice cream 3.50

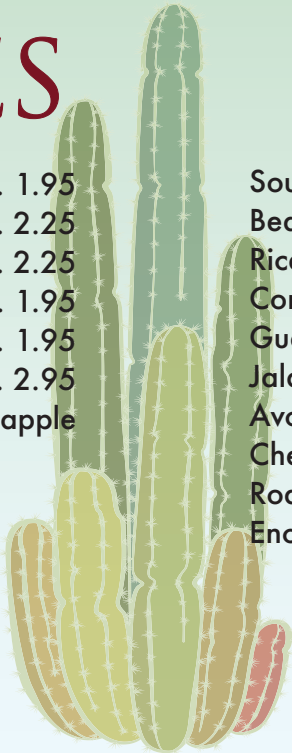
**2 Sopapillas**  
Served with honey and butter 2.50

# BEVERAGES

- Iced Tea ..... 1.95
- Horchata ..... 2.25
- Soft Drinks ..... 2.25
- Milk ..... 1.95
- Coffee..... 1.95
- Juice .....sm. 1.95 .....lg. 2.95
- Orange, Apple, Tomato, Cranberry, Pineapple

# SIDES

- Sour Cream ..... 1.50
- Beans ..... 2.25
- Rice ..... 2.25
- Corn or Flour Tortillas ..... 1.50
- Guacamole ..... 3.50
- Jalapeño Cream Cheese ..... 3.50
- Avocado ..... 2.00
- Cheese Sauce ..... 3.50
- Roasted Jalapeños ..... 2.00
- Enchilada Sauce ..... 1.50





# VEGETARIAN DISHES

## Vegetable Fajitas

A delicious blend of broccoli, cauliflower, squash, carrot, and portabella mushrooms, sautéed with peppers and onions. Served with guacamole, sour cream, and warm tortillas. 10.95

## Burros de Espinaca

A delicious blend of sautéed spinach and our mildly spicy jalapeño cream cheese, wrapped in a flour tortilla and deep fried. Served with an avocado garnish. 10.95

## Jerome Burro

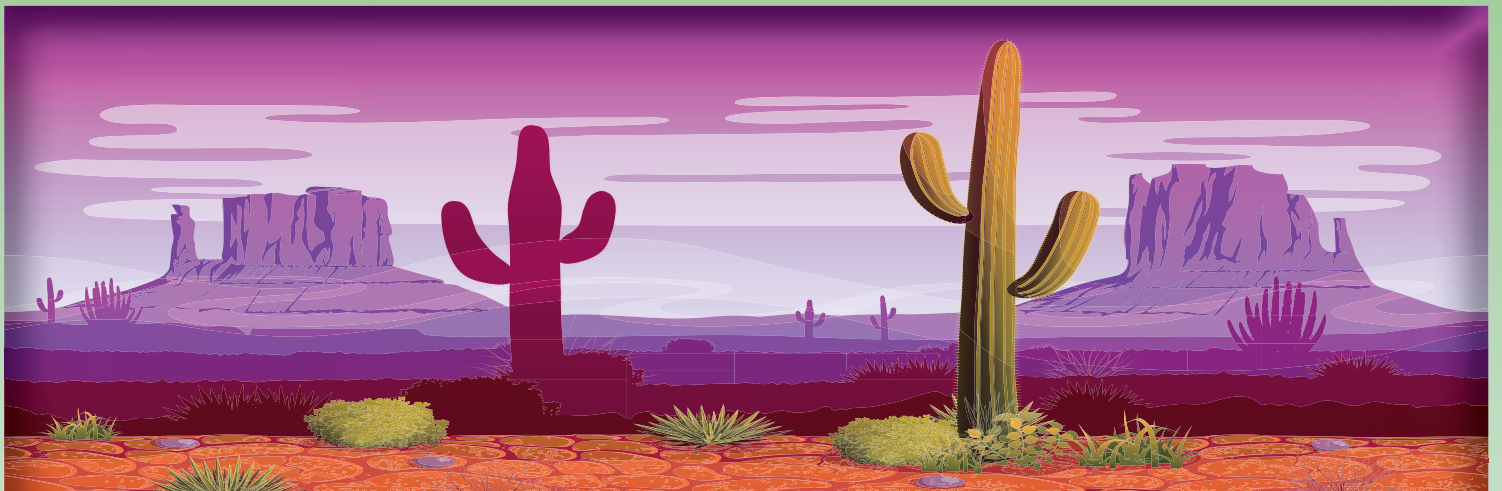
Refried pinto beans, our cheese blend, lettuce, tomato, our homemade guacamole and sour cream make this vegetarian dish superb. 8.95

## Vegetarian Burro

Portabella mushrooms, bell peppers, onions, jalapeños are all sautéed with our chili lime butter then mixed with lettuce and cheese. Smothered with a house specialty cheese sauce, and topped with avocado. 9.95

## Tacos Sin Carne

Lightly seasoned diced potatoes, mixed with sautéed white onion, red, green, and yellow bell peppers, served on soft corn tortillas, and topped with lettuce, tomato and cheese. 8.95



# SEAFOOD DISHES

## Camarones Durango

Shrimp wrapped in bacon, braised in an intense garlic and lime sauce and blended with our house special spices. 14.95

## Filete Vallarta

Grilled fish topped with a creamy spinach and mushroom sauce. 13.95

## Filete a la Parrilla

Grilled fish filet marinated in herbs and spices, served with grilled vegetables and rice. 13.95

## Mahi Mahi de la Isla

Mahi mahi grilled to perfection, topped with a delightful mango sauce. 14.95

*Add homemade guacamole and sour cream to any plate for 3.00*

# TORTAS, SANDWICHES, & BURGERS

*Served with fries or house salad.*

## Torta

Grilled steak or chicken, sautéed onions, avocado, garlic mayo, tomato and lettuce, topped with cotija cheese. 10.95

## Smoked BBQ Carnitas

Our in house smoked carnitas served with our berry b-b-q sauce and our house cabbage blend served on a fresh roll. 9.95

## BLTA

Bacon, Lettuce, Tomato, and Avocado served on sourdough with garlic aioli. 8.95

## \*Hamburger

Seasoned burger grilled to your liking. 7.50

*Add cheese, avocado, bacon, mushroom, or green chile for 1.00 each.*

## Sonoran Hot Dog

Hot dog wrapped in bacon, topped with whole beans, served with French fries. 8.95



### Jarritos

Tequila with grapefruit soda, lime juice, salt and a slice of lime. 8.50

# COMBO PLATES

*Served with Spanish rice and your choice of refried beans or black beans and either a flour tortilla or a sopapilla. Substitute salad or fries for rice and beans \$1.50*

## Enchilada

cheese and onion, shredded beef, shredded chicken, ground beef, spinach, or seafood

## Su Casa's Homemade Tamale

Your choice of red beef, green corn, or pork

## Taco

Your choice of shredded beef, ground beef, or chicken.  
Flauta-shredded beef or shredded chicken

## Bean and Cheese Burrito

## Su Casa's Homemade Chile Relleno

## Tostada

Bean, shredded chicken or shredded beef

7.95 for one item

9.95 for any two items

11.95 for any three items

*Add homemade guacamole and sour cream to any plate for 3.00*