

# S U E R T E

## BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14  
morita chile, crema, epazote

FRIJOLES CON VENENO 16  
bacon-chorizo refried pinto beans, seared panela,  
salsa de arbol, tortillas

GUACAMOLE 18  
manchego pesto, toasted pepitas, herbs

TUNA TIRADITO\* 25  
big eye tuna, burnt habanero-apple salsa,  
suerte pico, candied chiles

MELONCITO 7  
chilled seasonal melon, aleppo, mezcal

CEVICHE DE PIÑA\* 25  
lime cured shrimp, red snapper, verde broth,  
avocado, charred pineapple y tomatillo relish

## MASA Y MAS

SUADERO TACOS 25  
confit wagyu brisket, black magic oil,  
avocado crudo, onion y cilantro

FLAUTAS EN MOLE NEGRO (CONTAINS NUTS) 24  
duck carnitas, potato purée, quesillo,  
mole negro, crema, sesame seeds

TLAYUDA DE HONGOS 23  
white bean aligot, oak grilled mushrooms,  
quesillo, pickled fennel, toasted pepitas,  
fried alliums

TETELA DE ESQUITES 16  
panela y quesillo, este garden hoja santa,  
roasted yellow corn, crema

HUITLACOCHES QUESADILLA 16  
huitlacoche, epazote, quesillo,  
charred onion salsa

## LOS FUERTES

MILANESA DE PESCADO 37  
fried swordfish filet, salsa de padron,  
chayote slaw, chile-límon, tortillas

BARBACOA 42  
maguey-smoked goat, salsa cruda, salsa roja,  
escabeche, tortillas

CARNITAS 38  
confit pork, beef tallow black bean purée,  
jalapeño salsa cremosa, escabeche, tortillas

POLLO AL RECADO NEGRO 38  
grilled recado negro chicken thighs, nopales,  
salsa mexicana, toasted arbol chile, tortillas

BISTEC AU POIVRE 62  
oak grilled wagyu bavette, chipotle au poivre,  
crispy fingerling potato, grilled shishito, tortillas

## VEGGIES

CEVICHE DE TOMATE 16  
cherry y heirloom tomatoes, cucumber,  
pickled tomatillo, agua de tomate, chile oil

ZANAHORIAS 15  
oak grilled carrots, epazote chimichurri,  
carrot chips

PEACHES Y FETA 15  
caskey orchard peaches, feta, basil  
hoja santa green goddess, sesame

### LUCKY HOUR

SAT-SUN 3-5PM  
MON- FRI 5-6PM



\$10 HOUSE COCKTAILS  
\$2 OFF DRAFT BEERS  
\$2 OFF GLASSES OF WINE  
25% OFF BOTTLES OF WINE  
50% OFF ANY POUR OF  
MEZCAL, TEQUILA,  
OR DESTILADO



A gratuity of 20% will be added to groups of 7 or more guests.

Suerte validates parking for up to 3 hours in the 1801 E 6th garage.

WIFI: Suerte\_Guest Password: tortilla

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# S U E R T E

## COCKTAILS

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DON DARIO 16  
reposado tequila, tamarind, sarsaparilla, lime

NADA PALOMA 16  
blanco tequila, mezcal, grapefruit soda

BAJA BRRR-O FROZEN 16  
blanco tequila, ginger, passionfruit, lime,  
black rum float

YAUPON SPRITZ 16  
vodka, peach, apricot, yaupon tea, aloe, cava

ROSA PELIGROSA\* 17  
mezcal, smoked rhubarb, dry vermouth,  
raspberry, hibiscus, lime, egg white

MY GÜEY OR THE HIGHWAY 17  
avocado leaf-infused gin, aperitivo amaro,  
blanc vermouth, pamplemousse

SORAYA 17  
mezcal, blanco tequila, sweet vermouth, amaro,  
chile morita, mole bitters

NITRO CARAJILLO (CONTAINS NUTS) 16  
licor 43, cold brew, pecan porter reduction,  
dark chocolate

CAFÉ ADELITA 16  
reposado tequila, cold brew, amaro,  
café de olla spices, orange bitters

LA MICHI NON-ALCOHOLIC AVAILABLE 12  
mexican lager, petróleo, charred chile,  
tomato brine, lime, salt

LUNA SANGRE NON-ALCOHOLIC 10  
blood orange, toasted coriander, lime, quinine,  
sparkling water

## LOS REFRESHMENTS

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Sparkling Water 4  
Sprite, Diet Coke, Coke 4  
Yaupon Iced Tea 5  
Hibiscus Agua Fresca 5  
Drip Coffee 5  
Hot Tea 5 *green, chamomile, pu'er (black)*

## SIN ALCOHOL

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St. Agrestis Phony Mezcal Negroni 12  
Upside Dawn *golden ale* 6  
*Atheltic Brewing, Milford, CT <0.5%*

## WINE BY THE GLASS

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SPARKLING  
Suriol *cava reserva, 2022, Penedes, Spain* 15 / 60

WHITE  
Rieslingfreak 'No. 33' *riesling, 2023,*  
*Clare Valley, Australia* 15 / 60

Presqu'ile *sauvignon blanc, 2024,*  
*Santa Barbara, California* 16 / 64

Isabelle Suire *chenin blanc, 2022,*  
*Saumur, France* 17 / 68

ROSÉ & SKIN CONTACT  
Day Wines 'Lemonade' *pinot noir, 2024,*  
*Willamette Valley, Oregon* 16 / 64

Brisas 'Orange' *moscatel de alejandria, 2023,*  
*Itata Valley, Chile* 15 / 60

RED  
Southold Farm & Cellar 'Forgotten Dreams'  
*sangiovese, 2022, Hill Country, Texas* 16 / 64

Pierre-Marie Chermette 'Griottes' *gamay,*  
*2024, Beaujolais, France* 16 / 64

La Lomita *cabernet sauvignon,*  
*2022, Baja California, Mexico* 17 / 68

**SEE OUR WINE LIST FOR MORE BOTTLES!**

## BEER

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DRAFT  
Tears of the Bruja *masa & agave farmhouse ale* 9  
*Suerte x Jester King, Austin, TX, 5.8%*

Nocturna *vienna style lager* 8  
*Holdout Brewing, Austin, TX, 5.2%*

Tender Robot *hazy IPA* 8  
*Meanwhile Brewing, Austin, TX, 6.2%*

Pecan Porter 8  
*512 Brewing, Austin, TX, 6.2%*

PACKAGED  
Modelo Especial *mexican lager* 6  
*Grupo Modelo, MX, 4.4%*

Negra Modelo *dark lager* 6  
*Grupo Modelo, MX, 5.4%*