

# SUERTE

## BOTANAS Y RAW

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REFRIED LENTILS Y CREMA 14  
morita chile, crema, epazote

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

GUACAMOLE 18  
manchego-basil pesto, toasted pepitas, herbs

SOPES CAMPECHANOS 5 EACH  
wagyu beef belly, chorizo, salsa morita,  
onion y cilantro

## MASA Y MAS

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

QUESADILLA 16  
huitlacoche, quesillo, epazote,  
charred onion y habanero salsa

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

## VEGGIES

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SWEET PAPAS 16  
oak grilled sweet potatoes, lime aioli,  
sweet potato chips, habanero y garlic oil

COLIFLOR CON MOLE CONTAINS NUTS 15  
roasted cauliflower, mole ixtepecano,  
golden raisins, toasted almonds

TOSTADA DE BETABEL CONTAINS NUTS 15  
roasted beets, peanut yum yum sauce,  
avocado crudo, pickled onions

TUNA HIBISCUS AGUACHILE\* 26  
bluefin tuna, guajillo, suerte pico, chives

TARTARE NORTEÑO\* 26  
wagyu beef, burnt habanero salsa, avocado, red  
onion, serrano, papitas fritas

CEVICHE DE SALMON\* 25  
fermented habanero, carrots, fennel, sour orange,  
sweet peppers

## LOS FUERTES

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

POLLITO A LA MOSTAZA 42  
oak grilled half chicken, braised winter greens,  
mustard pequin butter sauce, tortillas

CARNITAS 38  
confit pork, refried tallow black beans,  
jalapeño salsa cremosa, escabeche, tortillas

PESCADO EN MOLE BLANCO CONTAINS NUTS 37  
seared tile fish, golden raisins, peanuts,  
pomegranate pico, hoja santa powder, tortillas

STEAK AU POIVRE 56  
grilled 6oz NY strip, crispy potatoes,  
mezcal-chipotle cream, tortillas

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 W E E T E

## HOUSE COCKTAILS

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- DON DARIO 16  
reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA DRAFT 16  
blanco tequila, mezcal, grapefruit soda
- COSMO FRESCA DRAFT 16  
vodka, cranberry ponche de frutas,  
orange aperitif, CO<sub>2</sub>
- YUCA-TÁNLINES FROZEN & CONTAINS NUTS 16  
mezcal, passionfruit, falernum, orgeat, lemon
- NEGRONI BAHÍA 17  
coconut rum, campari, sweet vermouth, pineapple
- CENOTE SAZERAC 17  
rye whiskey, cognac, Yucatán anisette,  
peychaud's bitters, absinthe
- SORAYA 17  
mezcal, blanco tequila, sweet vermouth, amaro,  
chile morita, mole bitters
- ROSA PELIGROSA\* 17  
mezcal, smoked rhubarb, dry vermouth, raspberry,  
hibiscus, lime, egg white
- NITRO CARAJILLO CONTAINS NUTS & GLUTEN 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 MICHÍ NON-ALCOHOLIC AVAILABLE 12  
mexican lager, petróleo, charred chile,  
tomato brine, lime, salt

## 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%*
- Luna Sangre 10  
*blood orange, toasted coriander, lime,  
quinine, sparkling water*

## WINE BY THE GLASS

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### SPARKLING

Azimut *brut nature cava, NV,*  
*Penedes, Spain 16 / 64*

### WHITE

Meinklang *gruner veltliner, 2024,*  
*Österreich, Austria 15 / 60*

Kuentz-Bas *white blend, 2024,*  
*Alsace, France 16 / 60*

Aimé Blouzard *chardonnay, 2024,*  
*Mâcon Péronne, France 17 / 68*

### ROSÉ & SKIN CONTACT

Rezabal *hondarribi zuri, 2024,*  
*Txakolina, Spain 15 / 60*

Artesano 'Pardalet' *moscatel de frontignan,*  
*2022, Catalunya, Spain 16 / 64*

### RED

Hervé Villemade 'Cheverny Rouge'  
*pinot noir, gamay, 2023, Loire Valley, France 17 / 68*

Gómez Cruzado 'Crianza' *tempranillo, garnacha,*  
*2020, Rioja, Spain 16 / 64*

La Lomita *cabernet sauvignon,*  
*2022, Baja California, Mexico 18 / 72*

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

## BEER

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### DRAFT

Dominguitos *mexican-style lager 8*  
*Hold Out, Austin, TX, 4.4%*

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%*