

S U E R T E

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

CHILE VERDE CON PUERCO 20
seared pork shoulder, salsa verde,
yukon gold potatoes, fried egg, tortillas

SALMON TOSTADA 20
cold smoked salmon, spiced goat cheese,
caper-chile relish, fried cilantro

CACHETE DE RES 28
grilled beef cheek, beef tallow beans,
salsa de arbol, fried egg, pickled onions

POZOLE 17
stewed pork, shredded cabbage, radish,
cacahuacintle hominy, fresh oregano,
cilantro y onion

PASTRIES AVAILABLE UNTIL 4:30PM

CONCHA CONTAINS NUTS 8
pain au lait, chocolate shell, hazelnut butter

PAN DE ELOTE 8
corn cake, dulce de leche butter , flaky sea salt

CRULLER 8
pâte á choux donut, cinnamon-masa glaze

LOS FUERTES

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

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

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

CHILAQUILES ROJOS O VERDES 18
ROJOS: chilhuacle-guajillo salsa, pork longaniza,
fried egg, refried tallow black bean, cotija, crema
VERDES: tomatillo salsa verde,
refried tallow black bean, crema, cotija, fried egg

TORTA DE MILANESA 22
house made bolillo, chipotle adobo,
breaded and fried chicken breast, avocado,
cabbage slaw, escabeche

ENMOLADAS DE POLLO (CONTAINS NUTS) 23
mole negro, pollo, quesillo, oaxacan crema,
toasted sesame seeds

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

GUACAMOLE 18
manchego-basil pesto, toasted pepitas

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

CEVICHE DE MANZANA* 25
white fish, apple, habanero, este radish,
red onion, cilantro

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

VEGGIES

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

QUESADILLA 16
huitlacoche, epazote, quesillo,
charred onion salsa

**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.

HOUSE COCKTAILS

- DON DARIO 16

reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA DRAFT 16

blanco tequila, mezcal, grapefruit soda
- COSMO FRESCA DRAFT 16

vodka, orange aperitif, cranberry ponche de frutas, CO2
- AZTEC CHOCOLATE FROZEN 16

reposado tequila, Mexican rum, chocolate milk, ancho chile, cinnamon whip
- NEGRONI BAHÍA 17

coconut rum, campari, sweet vermouth, pineapple
- SORAYA 17

mezcal, blanco tequila, sweet vermouth, amaro, chile morita, mole bitters
- CAFÉ ADELITA 16

reposado tequila, cold brew, amaro, café de olla spices, orange bitters
- NITRO CARAJILLO CONTAINS NUTS & GLUTEN 16

licor 43, tromba cafeto, cold brew, pecan porter reduction, dark chocolate
- LA MICHI NON-ALCOHOLIC AVAILABLE 12

mexican lager, petróleo, charred chile, tomato brine, lime, salt

BRUNCH COCKTAILS

AVAILABLE UNTIL 3PM

- EL BESITO 16

gin, montenegro, hibiscus, lemon, sparkling wine
- MIMOSAS PARA TODOS 54

bottle of cava, fresh-squeezed orange or grapefruit juice [serves 4-6]

LOS REFRESHMENTS

- Drip or Iced Coffee 5

Fresh Squeezed Juice 6

Yaupon Iced Tea 5

Hibiscus Agua Fresca 5

Horchata 5

Sparkling Water 4

Sprite, Diet Coke, Coke 4

Hot Tea 5 *green, chamomile, pu'er (black)*



WINE BY THE GLASS

- SPARKLING

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

Meinklang *gruner veltliner, 2024, Österreich, Austria* 16 / 64

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

Aimé Blouzard *chardonnay, 2024, Mâcon Péronne, France* 17 / 68
- ROSÉ & SKIN CONTACT

Anne Pichon 'Sauvage' *grenache blend 2024, Rhone Valley, France* 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

- 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%*

SIN ALCOHOL

- 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*