

# S U E R T E

## BRUNCH SPECIALS AVAILABLE UNTIL 3PM

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

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

**MILANESA TORTA 22**  
breaded y fried chicken breast,  
chipotle adobo, serrano slaw, avocado

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

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

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

## PASTRIES AVAILABLE UNTIL 4:30PM

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

**CONCHA 7**  
chocolate pain au lait, spiced shell

**CRULLER 8**  
pâte à choux donut, strawberry glaze

## LOS FUERTES

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**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 beans,  
jalapeño salsa cremosa, escabeche, tortillas

## BOTANAS Y RAW

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

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

## VEGGIES

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**SWEET PAPAS 16**  
oak grilled sweet potatoes, 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

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DON DARIO 16  
reposado tequila, tamarind, sarsaparilla, lime

NADA PALOMA DRAFT 16  
blanco tequila, mezcal, grapefruit soda

YUCA-TANLINES FROZEN/CONTAINS NUTS 16  
mezcal, passionfruit, falernum, orgeat, lemon

NEGRONI BAHÍA 17  
coconut rum, campari, sweet vermouth, pineapple

COSMO FRESCA DRAFT 16  
vodka, cranberry ponche de frutas, orange aperitif, CO<sub>2</sub>

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

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EL BESITO 16  
gin, aperol, strawberry, lemon, cava

MIMOSAS PARA TODOS 54  
bottle of cava, fresh-squeezed orange or grapefruit juice [serves 4-6]

## LOS REFRESHMENTS

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Drip or Iced Coffee 5  
Fresh Squeezed Juice 6  
Yaupon Iced Tea 5  
Hibiscus Agua Fresca 5  
Sparkling Water 4  
Sprite, Diet Coke, Coke 4  
Hot Tea 5 *green, chamomile, pu'er (black)*



## 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%*

## 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*