



S U E R T E



LUCKY HOUR



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

\$12 DON DARIO, NADA PALOMA,
SEASONAL FROZEN COCKTAIL

\$2 OFF DRAFT BEERS

\$2 OFF GLASSES OF WINE

25% OFF BOTTLES OF WINE

50% OFF ANY POUR OF MEZCAL,
DESTILADO, SOTOL, RAICILLA,
OR TEQUILA

FEATURED FLIGHT: *A. KARWINSKII*

\$50/33 LUCKY HOUR

Karwinskii magueys are among the most physically distinctive of all agave species, characterized by a tall, vertical stalk with the piña perched on top. Unlike most mezcal-producing agaves—where only the piña is harvested—Karwinskiis are processed in their entirety. Both the stalk and the piña are cut, fermented, and distilled together, imparting a uniquely herbal, structured, and slightly tannic profile to the final spirit.

Although their growing region is relatively narrow—spanning parts of Oaxaca, Puebla, and Veracruz—the Karwinskii family includes some of the most well-known names in mezcal today, such as Madrecuishe, Bicuixe, Cuishe, Tobasiche, and Barril.

BOTTLES:

Real Minero Barril

Macheé Cuishe

Lamata Madrecuishe

Interested in a custom flight? Let your server know!

**Receive 25% off a flight of 3 or more!*

SUERTE COCKTAILS

- DON DARIO 17

reposado tequila, tamarind, sarsaparilla, lime

- NADA PALOMA DRAFT 17

blanco tequila, mezcal, grapefruit soda

- YUCA-TÁNLINES FROZEN/CONTAINS NUTS 17

mezcal, passionfruit, falernum, orgeat, lemon

RASPA REMOLACHA 17

aquavit, red beet, sour orange, habanero granita

NEGRONI BAHÍA 17

coconut rum, campari, sweet vermouth, pineapple

ROSA PELIGROSA* 17

mezcal, smoked rhubarb, dry vermouth, raspberry, hibiscus, lime, egg white

CENOTE SAZERAC 17

rye whiskey, cognac, Yucatán anisette, peychaud's bitters, absinthe

SORAYA 17

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

NITRO CARAJILLO CONTAINS GLUTEN & NUTS 17

licor 43, cold brew, pecan porter reduction, dark chocolate

CAFÉ ADELITA 17

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

DRAFT BEER

DOMINGUITOS MEXICAN-STYLE LAGER 8

Hold Out, Austin, TX, 5.8%

NOCTURNA VIENNA-STYLE LAGER 8

Hold Out, 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 MAKE IT A MICHELADA +6

MODELO ESPECIAL MEXICAN LAGER 6

Grupo Modelo, MX, 4.4%

MODELO NEGRA DARK LAGER 6

Grupo Modelo, MX, 5.4%

SIN ALCOHOL

ST. AGRESTIS PHONY MEZCAL NEGRONI 12

ATHLETIC BREWING NA 6

Golden Ale, Milford, CT <0.5%

LUNA SANGRE 10

blood orange, toasted coriander, lime,
quinine, sparkling water

LOS REFRESHMENTS

Sparkling Water 4

Sprite, Diet Coke, Coke 4

Yaupon Iced Tea 5

Hibiscus Agua Fresca 5

Drip Coffee 5

WINE LIST

The bottles featured on our list were each selected to complement our food and elevate your experience.

Our list strives to highlight winemakers who have dedicated their lives to creating a product grown with care and made with integrity.

The styles of wines that follow, from tasting notes to weight, all highlight the complex and robust flavors of our menu from start to finish.

Salud!

SPARKLING

Azimut	cava, brut nature, macabeu, xarel-lo parellada, NV, Penedes, Spain	16 / 64
J. Lasalle 'Brut Preference'	1er cru, brut, NV, Champagne, France	157
Christophe Mignon 'ADN de foudre'	chardonnay, extra brut, NV Champagne, France	183
Scythian 'The Scythians'	palomino, 2023, Cucamonga Valley, California	93
Parigot & Richard 'Origines'	brut, NV, Cremant de Bourgogne, France	84
Leduc-Frouin	chenin blanc, NV, Saumur, France	60
Domaine Mosse 'Moussamousettes'	cabernet franc, pineau d'aunis, 2024, Loire Valley, France	86
Cantina Della Volta	labrusco di sobrara, 2018, Emilia-Romagna, Italy	67

SKIN CONTACT WHITES

Viña Echeverria No Es Pituko'	sauvignon blanc, 2025, Maule Valley, Chile	16 / 64
Rimbart	gewurztraminer, muscat, ugni blanc, 2023, Languedoc, France	53
Matassa 'Cuvee Marguerite'	muscat d'Alexandrie and macabeu, 2024, Roussillon, France	108
Matassa 'Blanc'	grenache gris, macabeu, 2024, Roussillon, France	143
Bikicki 'Uncensored'	traminer, 2022, Fruska Gora, Serbia	87

WHITE

LIGHT & CRISP

Meinklang	grüner veltliner, 2024, Österreich, Austria	15 / 60
Les Vins de Lavie 'Muscadet Primeur'	melon de bourgogne, 2025, Muscadet, France	63
Tomada de Castro	albariño, 2022, Rías Baixas, Spain	70
Can Vallés	xarel-lo, 2022, Penedés, Spain	56
Limited Addition	sauvignon blanc, 2024, Willamette Valley, Oregon	106
Lady of the Sunshine 'Chevey'	chardonnay, sauvignon blanc, 2023, Central Coast, California	90
Benoit Courault 'Le Petit Chemin'	chenin blanc, 2024, Anjou, France	114
Jolie Laide	aligote, 2023, Sonoma County, California	106
Broc Cellars	arneis, 2023, Mendocino, California	86

HERBAL & AROMATIC

Kuentz-Bas	white blend, 2024, Alsace, France	16 / 64
Nanclares y Prieto 'Soverribas'	albariño, 2022, Rías Baixas, Spain	124
Valentín Zusslin 'Les Chapelles'	riesling, 2022, Alsace, France	115
Teutonic 'Raspberry Mushroom'	riesling, 2024, Willamette Valley, Oregon	91
Les Cigales la Fourmilière 'Petite Pepee'	blanc de noir, grenache, 2020, Languedoc, France	70

RICH & TEXTURED

Aimé Blouzard	chardonnay, 2024, Mâcon Pérone, France	17 / 68
Fanny Sabre	aligote, 2023, Burgundy, France	118
Domaine de la Petite Soeur 'Les Justices'	chenin blanc, 2023, Anjou, France	88
Doro Prinic	friulano, 2023, Collio, Italy	87
Casa Mariol	garnatxa blanca, 2024, Terra Alta, Spain	60
Eric Thill 'De Marne et d'Argile'	chardonnay, 2023, Jura, France	75
Presqu'île	chardonnay, 2022, Santa Maria Valley, California	106

ROSÉ

Day Wines '	pinot noir, 2025, Willamette Valley, Oregon	17 / 68
Vinos Pijoan 'Árbol de Fuego'	zinfandel, grenache, colombard, 2023, Valle de Guadalupe, Mexico	76
Château Pradeaux 'Bandol'	mourvèdre, cinsault, grenache, 2024, Provence, France	93
Gismondi 'Chíaro'	malvasia di candia, sangiovese, 2024, Campania, Italy	70
LA River Wine Co. 'Lopez Vineyard'	zinfandel, 2024, Cucamonga Valley, California	85

RED

LIGHT & JUICY

Luigi Giordano 'Vino Rosso'	nebbiolo, arneis, 2024 Barbaresco, Italy	17 / 68
Super Glou 'Neon Gold' 1L	trollinger, 2024, Württemberg, Germany	81
Benoit Courault 'Le Verger de l'Étang'	grolleau, pineau d'aunis, 2024, Anjou, France	114
Matassa 'Tommy Ferriol'	syrah, muscat de petit grains, 2024, Rousillon, France	99
Nana Vins 'Enjoy!'	cinsault, NV, Languedoc, France	60
Roberto Henríquez 'Rivera del Notro'	país, 2024, Bio Bio Valley, Chile	67
Les Accoles 'Le Carafon'	grenache, carignan, 2023, Rhône Valley, France	84

BALANCED & VERSATILE

Gómez Cruzado 'Crianza'	tempranillo, garnacha, 2020, Rioja, Spain	16 / 64
Clos du Tue-Boeuf 'La Caillère'	pinot noir, gamay, 2024, Cheverny, France	108
Domaine Chamonard 'La Madone'	gamay, 2022, Fleurie, France	108
Limited Addition	mencia, 2023, Willamette Valley, Oregon	94
Lightsome	montepulciano, 2024, Texas Hill Country	79
Southold Francs 'Le P'tit Rouge'	merlot, 2024, Bordeaux, France	72

BOLD & STRUCTURED

La Lomita	cabernet sauvignon, 2022, Baja California, Mexico	18 / 72
Remelluri 'Reserva'	tempranillo, 2018, Rioja, Spain	103
Terroir Históric	garnacha, carineña, 2019, Priorat, Spain	82
Pax 'Sonoma Hillsides'	syrah, 2023, Sonoma Coast, California	144
Julien Cecillon 'Babylone'	syrah, 2023, Saint-Joseph, Rhône, France	115
Cartello	cabernet sauvignon, 2022, Sonoma, California	105

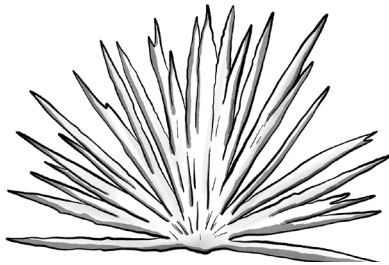
MEZCAL Y DESTILADOS

Each label on our list is a hand-selected representation of the places and cultures producing them. These ancestral and artesanal bottlings are grouped according to their Latin-derived species name as a means to help navigate the diverse flavor profiles intrinsic to each agave.

AMERICANA

big, complex, well-rounded

			1oz
Cinco Sentidos	arroqueño	Pedro Pascual	21
Cinco Sentidos	sierra negra	Reynaldo Alejandro	19
FaneKantsini	coyote	Sosima Olivera	25
Mezcasiarca	arroqueño	Sandra Ortíz	40
NETA	cucharillo, coyote, jabalín	Manuel Aquino	34
NETA	pulquero	Caledonio Aquino	34
Real Minero	arroqueño	Edgar Angeles	29



ANGUSTIFOLIA

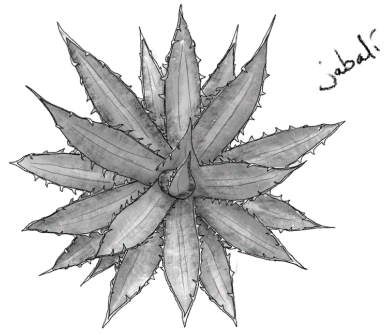
sweet agave, smoke, citrus

Burrito Fiestero	tepemete	Juan Manuel	22
Cinco Sentidos	espadillon, de horno, espadín	Anatolio y Emmanuel Ramirez	25
Cinco Sentidos	puntas	Eleuterio Perez	18
Pal'Alma "Puebla"	espadilla	Asuncion Matilde Vargas	23
Rey Campero	espadín	Vicente Sánchez	9

ASPERRIMA

vegetal, peppery, rustic

Lamata "Tamaulipas"	asperrima, americana, univitatta	Martín Terán	28
Ultramundo	lamparillo	Gilberto Roldán	23



CONVALLIS

tropical fruit, ripe melon, viscous

Creador	jabalí	José Alberto	28
Rey Campero	jabalí	Vicente Sánchez	19

CUPREATA

dark fruit, chocolate, baking spice

Aguerrido	cupreata	Tomás Gutiérrez	21
Aguerrido	zacate limón puntas	Erika Meneses	18
Mal Bien	papalote	Antonio Sonido	16

DURANGENSIS

fruit forward, delicate smoke

Derrumbes "Durango"	cenizo	Antonio Panuco	13
Lamata "Nuevo Leon"	cenizo	Jorge Torres	25

INAEQUIDENS

melon, tropical fruit, lactic

Mal Bien	alto	Isidro Rodriguez	12
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KARWINSKII

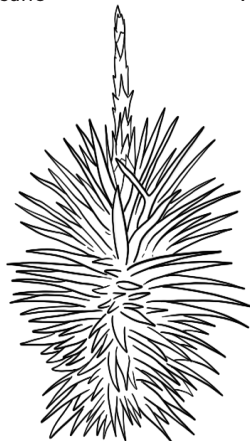
herbaceous, vegetal, tannic

			1oz
Creador	barril	José Alberto	17
Gusto Histórico	madrecuishe puntas	Victor Ramos	25
Lamata	madrecuishe	Sozimo Jarquín	21
Macheé	cuishe	Leo García y Chepe Elorza	19
Mal Bien	madrecuixe, bicuixe, coyote	Victor y Emanuel Ramos	17
Mezcasiarca	cuxito	Sandra Ortíz	40
Mezcasiarca	barril, tobaziche, espadín	Sandra Ortíz	32
Real Minero	barril	Edgar Angeles	26
Real Minero "Suerte Pick"	cuishe, espadín, marteño	Edgar Angeles	30
Real Minero	largo	Edgar Angeles	28
Rey Campero	madrecuishe	Vincente Sánchez Parada	18

RHODACANTHA

smoky, herbaceous, oily

			1oz
Mal Bien	verde	Victor Ramos	14
Rey Campero	mexicano	Vicente Sánchez	14



cuishe

MARMORATA

earthy, green, pyrazinic

Lamata	tepeztate	Pascual Canseco	1oz 23
Macheé	tepeztate	Leo García y Pepe Elorza	22
Magüey Melate	tepeztate, cuixe	Flavio Cesar	17
Mezcalosfera	tepeztate	Emiliano Santos	19
Mezcasiarca	tepeztate	Sandra Ortíz	40
Rey Campero	tepeztate	Vicente Sánchez	19

POTATORUM

complex, tropical, aromatic

FaneKantsini	chato	Sosima Olivera	1oz 25
Rey Campero	tobalá	Vicente Sánchez	20

SALMIANA

jalapeño, green bell pepper, low smoke

Campanilla del Palmar	chino, cuerno	María de la Luz Martínez	1oz 31
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
Derrumbes	salmiana	Juan Manuel	9
Lamata	verde	Manuel Simental	18





Tepalcates

TEQUILANA

white pepper, citrus, sweet herbs

			1oz
Caballito Cerrero	azul 'unicorn'	Alfonso Jimenéz	27
Caballito Cerrero	azul, chato	Alfonso Jimenéz	28
Caballito Cerrero	azul puntas (70%)	Alfonso Jimenéz	32
Cinco Sentidos	azul	Atelo Ramirez	25
NETA	tequilana	Wilfrido García	34

UNCLASSIFIED

			1oz
FaneKantsini	pelon verde	Sosima Olivera	24
Macheé	verdito	Leo García	19

PECHUGA/DESTILADO CON

			1oz
Cinco Sentidos	pechuga de mole poblano		21
Mezcalosfera	ponche de frutas navideño	Job Cortez	31
Real Minero	pechuga	Edgar Angeles Carreño	29
Rey Campero	ponche de frutas	Vicente Sánchez Parada	17

TEQUILA

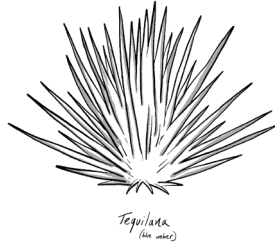
Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit using only the Blue Weber Agave. Our tequilas are all certified additive-free with a focus on family-owned distilleries utilizing artisanal and ancestral production methods.

BLANCO

white pepper, citrus, roasted agave

1oz

Aguasol	El Arenal, Jalisco	Salvador Rosales	9
Arette	Tequila, Jalisco	Eduardo y Jaime Orendain	9
Cascahuín Plata 48	El Arenal, Jalisco	Salvador Rosales	14
Cascahuín Tahona	El Arenal, Jalisco	Salvador Rosales	15
Don Fulano	Tequila, Jalisco	Enrique Fonseca	9
El Tesoro	Arandas, Jalisco	Carlos Camarena	9
EntreManos	Amatitán, Jalisco	Jaime Villalobos	8
EntreManos High Proof	Amatitán, Jalisco	Jaime Villalobos	12
G4 'Throwback'	Jesus María, Jalisco	Felipe Camarena	11
G4 High Proof	Jesus María, Jalisco	Felipe Camarena	11
G4 de Madera	Jesus María, Jalisco	Felipe Camarena	12
Lalo	Arandas, Jalisco	Felipe Camarena	9
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siembra Azul	Arandas, Jalisco	David Suro	11
Siembra Valles	El Arenal, Jalisco	Salvador Rosales	11
Siembra Alteño	Arandas, Jalisco	José Lorenzo	12
Siembra Ancestral	El Arenal, Jalisco	Elpidio Rodriguez	26
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9



REPOSADO

<i>honey, baking spice, roasted agave</i>			1oz
Arette "Suave"	Tequila, Jalisco	Eduardo y Jaime Orendain	11
Don Fulano	Tequila, Jalisco	Enrique Fonseca	11
El Tesoro	Arandas, Jalisco	Carlos Camarena	10
G4 'Throwback'	Jesus María, Jalisco	Felipe Camarena	12
Siembra Alteño	Arandas, Jalisco	Jose Lorenzo	13
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	10

AÑEJO

<i>vanilla, caramel, butterscotch</i>			1oz
Arette "Suave"	Tequila, Jalisco	Eduardo y Jaime Orendain	15
Don Fulano	Tequila, Jalisco	Enrique Fonseca	15
El Tesoro	Arandas, Jalisco	Carlos Camarena	14
G4	Jesus María, Jalisco	Felipe Camarena	
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	12

EXTRA AÑEJO

<i>oak, dark chocolate, tobacco</i>			1oz
Don Fulano "Imperial"	Tequila, Jalisco	Enrique Fonseca	30
Fuenteseca "Cosecha 2011" 9 Year	Tequila, Jalisco	Enrique Fonseca	52
Volans 7 Year	Jesus María, Jalisco	Felipe Camarena	84

SOTOL Y PALMILLA

Hailing from the north, Sotol (Chihuahua, Coahuila, and Durango) and Palmilla (Sonora) are made using the same, traditional techniques seen in mezcal production. Though similar in taste, these distillates do not fall into the category of “agave” as they’re distilled from *Dasyliirion*, a separate genus within the *Asparagaceae* family. In flavor, these expressions are grassy, with notes of earthy root vegetable and wet stone.

Los Cantiles 1905	palmilla	Jose Luis	16
Mezcalosfera	wheeleri	Emiliano Santos	18
Origen Raíz	cedrosanum	Valentín Cortés	24
Parejo	leiophyllum	Bienvenido Fernández	14
Parejo	carney de chivo	Polo Derma y Familia Arrieta	36

LECHUGUILLA

In addition to Sotol, northern Mexico is home to various endemic species of agave which are utilized in the production of *Lechuguilla*. Though made in similar fashion to mezcal, the dynamic terroir of northern Mexico—ranging from mountain forests to the Chihuahan desert—offers a tasting experience that is inherently Norteño.

RAICILLA

Produced within western Jalisco and one municipality in the state of Nayarit, where by law a spirit cannot be bottled and sold as “Mezcal”. Though made in similar fashion to other mezcals, higher altitude results in cooler temperatures that slow the fermentation process. While an average fermentation lasts from several days to a week, fermentation for Raicilla can take up to 30 days! The resulting spirit tends to have funky, sour, and lactic character: think overripe papaya, blue cheese, and brine!

La Venenosa Etnica: Tepe	castilla	Pablo Galván	32
La Venenosa Costa de Jalisco	amarillo , chico aguiar	Alberto Hernandez	16
La Venenosa Sierra del Tigre	bruto	Luis Contreras	22
La Venenosa Sierra de Amula	lineño, cimarron	Ricardo Juarez	24
La Venenosa Sierra Volcanes	cenizo	Arturo Campos	16
La Venenosa Puntas	lechuguilla	Gerardo Peña	28

BACANORA

Produced in the state of Sonora from wild agave Pacifica (*A. angustifolia*), a species endemic to the region’s mountainous terrain. The spirit was banned in 1915, but clandestine operations kept the tradition of distillation alive until the category was granted its own Denomination of Origin in 2005. Bacanora tends to be less smoke-forward than other mezcals with green vegetal flavors and black pepper.

Los Cantiles 1905 Anejo	pacifica	Jose Luis	16
Los Cantiles 1905	carney de venado	Jose Luis	16

OTHER SPIRITS

VODKA

- Tito's 13
- Grey Goose 14

BOURBON Y MAS

- Buffalo Trace 14
- Four Roses Single Barrel 18
- Maker's Mark 14

RYE

- High West Double Rye 14
- Rittenhouse 14
- Russell's Reserve 6 year 20

WORLD WHISKEY

- Ardbeg 10 year 18
- Balvenie 12 yr Doublewood 30
- Hibiki Harmony 32
- Monkey Shoulder Blended 14
- Redbreast 12 year 25

BRANDY

- Pierre Ferrand 14
- Pisco Caravedos 13

2 oz

GIN

- Botanist 14
- Fords 13
- Hendricks 14
- Tanqueray 14

RUM

- Appleton 8 year 14
- Bacardi 8 13
- Bounty White 13
- El Dorado 12yr 14
- Novo Fogo Cachaça 14
- Paranubes 14
- Planteray OFTD
- Santa Teresa 1796 17
- Smith & Cross 13
- Uruapan Charanda 14

AMARO

- Amargo Vallet 13
- Averna 13
- Braulio 14
- Cynar 13
- Fernet 13
- Fernet Branca Menta 13
- Montenegro 13
- Nonino 17

We believe great drinks start with a thorough understanding of the classics. In addition to signature beverage offerings, our team is equipped to prepare a wide range of both well-known and lesser-known classic cocktails.

You can find a curated list of favorites using the QR Code below or by asking your server for a printed copy.



