

S U E R T E

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

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

housemade bolillo, breaded chicken breast, chipotle aioli, serrano slaw, avocado

TETELA 20

chorizo verde, queso, poblano crema, onions, fried egg

CHILAQUILES ROJOS O VERDES 18

ROJOS: chilhuacle-guajillo salsa, pork longaniza, refried tallow black beans, cotija, crema, fried egg

VERDES: tomatillo salsa verde,

refried tallow black beans, crema, cotija, fried egg

ENMOLADAS DE POLLO (CONTAINS NUTS) 23

mole negro, pollo, queso, oaxacan crema, toasted sesame seeds

CACHETE DE RES 28

grilled beef cheeks, beef tallow beans, salsa arbol, fried egg, pickled onions, tortillas

PASTRIES AVAILABLE UNTIL 4:30PM

PAN DE ELOTE 8

corn cake, dulce de leche butter, flaky sea salt

CONCHA 7

vanilla pain au lait, chocolate shell

CINNAMON ROLL 9

cinnamon-pistachio milk bread, pistachio cream

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

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 SALMON* 25

fermented habanero-orange broth, carrots, fennel, sweet peppers

FRIJOLE CON VENENO 16

bacon-chorizo refried pinto beans, seared panela cheese, salsa de árbol, tortillas

VEGGIES

SWEET PAPAS 16

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

QUESADILLA 16

huitlacoche, epazote, queso, 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

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

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, cava

MIMOSA 12
cava, fresh-squeezed orange or grapefruit juice

MIMOSA PARA TODOS 54
bottle of cava, carafe of 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
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 15 / 60

Kuentz-Bas *white blend, 2024,*
Alsace, France 16 / 64

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

ROSÉ & SKIN CONTACT

Day Wines 'Lemonade' *pinot noir, 2024,*
Willamette Valley, Oregon 17 / 68

Viña Echeverria 'No es Pituko'
sauvignon blanc, 2025, Maule Valley, Chile 16 / 64

RED

Luigi Giordano 'Vino Rosso'
nebbiolo, arneis, 2024, Barbaresco, Italy 16 / 64

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