

SUERTE

LUCKY HOURS SPECIALS

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



PARA COMER

$10 GUACAMOLE, REFRIED LENTILS, OR FRIJOLES CON VENENO

$8 1PC ROTATING TAQUITO

PARA BEBER

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

$2 OFF DRAFT BEERS

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

FEATURED AGAVE FLIGHT:

PUEBLA

$42/28 LUCKY HOUR

Though known more for mole poblano than mezcal, Puebla has a centuries-old distillation heritage and features the second highest mezcal production volume in the country, landing just behind its southern neighbor–Oaxaca.

Puebla is an agricultural capital of Mexico and was a center for the early domestication of corn. In recent years, however, rising temperatures and declining rainfall have encouraged many farmers to plant a crop better suited to arid conditions: agave. The state boasts tremendous species diversity, including members of *A. americana, A. angustifolia, A. rhodacantha, A. karwinskii, A. marmorata,* and *A. potatorum*.

Perhaps most noteworthy is the abundance of Tobalá, colloquially known in the Nahuatl language as *papalote, papalome,* or *papalometl*, meaning "butterfly." This agave thrives at high elevations, and the northern valleys of the state are home to some of the largest fields of sustainably cultivated Tobalá in Mexico.

EXPRESSIONS:

PAL'ALMA PAPALOMETL

LUCERO ESPADILLA/PAPALOMETL/ESPADÍN

YUKI SAVI CANDELILLO

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

FROZEN HORCHATA CONTAINS DAIRY & SOY 17
puerto rican rum, horchata, cinnamon

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

SEASONAL CLASSICS

MEDICINA LATINA 16
tequila, ginger, honey, lime, mezcal mist

LION'S TAIL 16
bourbon, lime, allspice, angostura bitters

JET PILOT 17
rum blend, falernum, lime, grapefruit, cinnamon, absinthe, angostura

HANKY PANKY 17
gin, sweet vermouth, fernet branca

CAPTAIN KIDD 17
rum, scotch, amontillado sherry, sugar, orange bitters

We believe great drinks start with a thorough understanding of the classics. In additional to our seasonal offerings, you can view a curated list of favorites using the QR code found at the back of this book

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, tonic

LOS REFRESHMENTS

Sparkling Water 4

Sprite, Diet Coke, Coke 4

Yaupon Iced Tea 5

Hibiscus Agua Fresca 5

Drip Coffee 5

Hot Tea 5 *herbal, green, pu'er*

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 decicated 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

Suriol	cava, brut nature, macabeu, xarel-lo, parellada, NV, Penedes, Spain	16 / 64
Huré Freres 'Invitation'	extra brut, pinot meunier, pinot noir, chardonnay, NV, Champagne, France	145
Parigot & Richard 'Origines'	crémant de bourgogne, NV, Burgundy, France	84
Scythian 'The Scythians'	palomino, 2023, Cucamonga Valley, California	93
Pillippe Gonet 'Signature' Blanc de Blancs	chardonnay, 2024, Champagne, France	139
Leduc-Frouin	chenin blanc, NV, Saumur, France	60
Domaine Mosse 'Moussamousettes'	cabernet franc, pineau d'aunis, 2024, Loire Valley, France	86
Vitivinicola Fangareggi 'Puro!'	lambrusco, NV, Emilia-Romagna, Italy	74

SKIN CONTACT WHITES

Viña Echeverria No Es Pituko'	sauvignon blanc, 2025, Maule Valley, Chile	16 / 64
Scar of the Sea 'Lopez Vineyard'	palomino, 2025, Cucamonga Valley, California	91
Rimbert	gewürztraminer, muscat, ugni blanc, 2023, Languedoc, France	53
Domaine de l'Octavin	muscat d'Alexandria, muscat a petit grains, 2022, Jura, France	100
Matassa 'Cuvee Marguerite'	muscat d'Alexandria, macabeo, 2024, Roussillon, France	108
Matassa 'Blanc'	grenache gris, macabeu, 2024, Roussillon, France	143
Bikicki 'Uncensored'	traminer, 2022, Fruska Gora, Serbia	87

WHITE

LIGHT & CRISP

Via Alpina	sauvignon blanc, 2025, Friuli, Italy	15 / 60
Quinta do Ermízio	trajadura, loureiro, 2025, Vinho Verde, Portugal	53
Tomada de Castro 'Flor de Verano'	albariño, 2024, Rías Baixas, Spain	70
Jolie Laide	aligote, 2023, Sonoma County, California	106
Broc Cellars	arneis, 2023, Mendocino, California	86

HERBAL & AROMATIC

Charles Frey	pinot blanc, 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
Wolfer Goldgrube 'Unterste Jonpfad'	riesling, 2024, Mosel, Germany	85
Le Vendangeur Masqué 'Le Même Azimut'	riesling, gewurztraminer, muscat, 2024 , Chablis, France	114
Les Cigales la Fourmilière 'Petite Pepee'	blanc de noir, grenache, 2020, Languedoc, France	70

RICH & TEXTURED

Lioco	chardonnay, 2024, Sonoma, California	17 / 68
Fanny Sabre	aligote, 2023, Burgundy, France	118
Alice & Oilvier De Moor	aligote, 2023, Burgundy, France	111
Doro Princic	friulano, 2023, Collio, Italy	87
Julien Guillot 'Au Quin Château'	chardonnay, 2024, Burgundy, France	142
Casa Mariol	garnatxa blanca, 2024, Terra Alta, Spain	60
Eric Thill 'De Marne et d'Argile'	chardonnay, 2023, Jura, France	75

ROSÉ

Ameztoi 'Rubentis'	hondarrabi zuri, hondarrabi beltza, 2025, Txakolina, Spain	16 / 64
Hervé Villemade	pineau d'aunis, 2025, Loire Valley, France	81
Vinos Pijoan 'Árbol de Fuego'	zinfandel, grenache, colombard, 2023, Valle de Guadalupe, Mexico	76
Château Pradeaux 'Bandol'	mourvédre, cinsault, grenache, 2024, Provence, France	93
LA River Wine Co. 'Lopez Vineyard'	zinfandel, 2024, Cucamonga Valley, California	85
Domaine Milan 'Haru'	grenache, syrah, cinsault, 2025 Provence, France	69
Frank Cornelissen 'Susucaru'	nerello mascalese, malvasia, 2025, Sicily, Italy	82

RED

LIGHT & JUICY

Wildmakers 'Sabatico'	cariñena, garnacha, 2019, Maule Valley, Chile	16 / 64
Super Glou 'Neon Gold' 1L	trollinger, 2024, Württemburg, Germany	81
Famille Vaillant 'Les Grandes Vignes'	pineau d'aunis, 2024, Loire Valley, France	99
YoYo 'La Negra'	carignan, grenache, grenache blanc, 2025, Languedoc, France	100
Matassa 'Tommy Ferriol'	syrah, muscat de petit grains, 2024, Rousillon, France	99
Nana Vins 'Enjoy!'	cinsault, NV, Languedoc, France	60
Envínate 'Benje'	listan prieto, 2024, Canary Islands, Spain	84
Roberto Henríquez 'Rivera del Notro'	país, 2024, Bio Bio Valley, Chile	67

BALANCED & VERSATILE

Guimaro	mencia, 2024, Ribeira Sacra, Spain	16 / 64
Elisa Guerin 'Nouveau'	gamay, 2026, Beaujolais, France	70
Clos du Tue-Boeuf 'La Caillère'	pinot noir, gamay, 2024, Cheverny, France	108
Alfredo Maestro 'El Rey de Glam'	garnacha, 2023, Castilla y Leon, Spain	84
Nicolas Reau 'Ange'	cabernet franc, 2023, Anjou, France	65

BOLD & STRUCTURED

Salt Rock	cabernet sauvignon, cabernet franc, NV, Western Cape, South Africa	17 / 68
Jean-Baptiste Boudier 'Les Peuillets' 1er Cru	pinot noir, Burgundy, France	142
Akutain 'Reserva'	tempranillo, 2020, Rioja, Spain	139
Domaine du Trapadis 'Les Cras'	grenache, mourvédre, syrah, 2023 Rhône, Frnace	62
Vinos Pijoan 'Aniversari'	zinfandel, 2024, Valle de Guadalupe, Mexico	90
Scar of the Sea 'Bassi Vineyard'	syrah, 2024, Slo Coast, California	109

MEZCAL Y DESTILADOS

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

SUERTE BATCH SELECTIONS

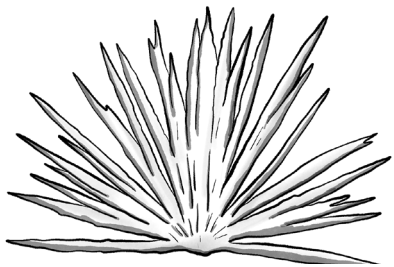
unique, small batch bottlings only available at suerte

			1oz
Chacolo 'Suerte' Pick	lineño puntas	Macario Partida	28
Creador 'Suerte' Pick	arroqueño, tobalá	José Alberto Pablo	33

AMERICANA

big, complex, well-rounded

			1oz
Cinco Sentidos	sierra negra	Reynealdo Alejandro	18
FaneKantsini	coyote	Sosima Olivera	25
Macheé	coyote puntas	Leo García	26
Mezcalosfera	pulquero	Ignacio Jarquín	18
Mezcasiarca	arroqueño	Sandra Ortíz	40
NETA	arroqueno, bicuixe, tobalá	Manuel Aquino	34



ANGUSTIFOLIA

sweet agave, smoke, citrus

			1oz
Cuish 'Fieles Difuntos'	puntas con cempasuchil	Familia Monterrosa	24
Gusto Historíco	espadín penca corta	Santurino Juárez	20
Gusto Historíco	espadín de milpa	Ignacio Juárez	21
Lucero	espadilla, papalometl, espadín	Abdias de la luz Rodriguez	21
Rey Campero	espadín	Vicente Sánchez	9

ASPERRIMA

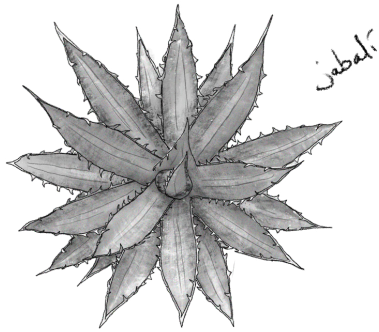
vegetal, peppery, rustic

			1oz
Lamata	lamparillo	Manuel Simental	27
Lamata "Tamaulipas"	asperrima, americana, univitatta	Martín Terán	28
Ultramundo	lamparillo	Gilberto Roldán	23

RHODACANTHA

smoky, herbaceous, oily

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



CONVALLIS

tropical fruit, ripe melon, viscous

			1oz
Creador	jabalí	José Alberto Pablo	28
Rey Campero	jabalí	Vicente Sánchez	19

CUPREATA

dark fruit, chocolate, baking spice

			1oz
Sanzekan	papalote	Silvestre Gonzalez	19

DURANGENSIS

fruit forward, delicate smoke

			1oz
Derrumbes "Durango"	cenizo	Antonio Panuco	13

MARMORATA

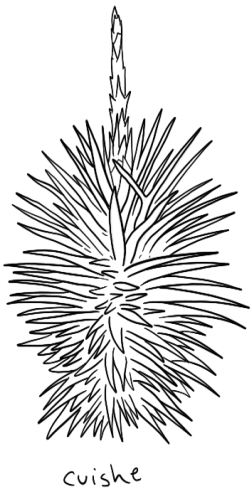
earthy, green, pyrazinic

			1oz
Rey Campero	tepeztate	Vicente Sánchez	19
Yuku Savi	pitzometl	Félix Macedas	20

KARWINSKII

herbaceous, vegetal, tannic

			1oz
FaneKantsini	barril	Sosima Olivera	32
Gusto Histórico	madrecuishe puntas	Victor Ramos	25
Mezcalsofera	madrecuixe	Job Cortes	18
Mezcasiarca	cuixito	Sandra Ortíz	40
Real Minero	barril	Edgar Angeles Carreño	26
Real Minero	largo, arroqueño, barril, sierrudo	Edgar Angeles Carreño	30
Rey Campero	madrecuishe	Vincente Sánchez Parada	18
Yuku Savi	candelillo	Félix Macedas	20



INAEQUIDENS

melon, tropical fruit, lactic

			1oz
Maguey Melate	inaequidens	Miguel Ortiz	16

POTATORUM

complex, tropical, aromatic

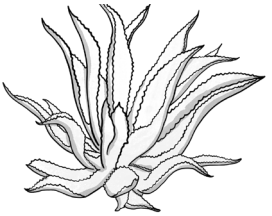
			1oz
Cinco Sentidos	cucharilla, papalome	Delfino Tobón	24
Cinco Sentidos	tobalá cultivado	Alberto Martínez	20
FaneKantsini	chato	Sosima Olivera	25
Pal'Alma	papalometl	Asunción Matilde Vargas	18
Rey Campero	tobalá	Vicente Sánchez	20

SALMIANA

jalapeño, green bell pepper, low smoke

			1oz
Burrito Fiestero	verde	Juan Manuel Conde	20
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
Derrumbes	salmiana	Juan Manuel	9
Lamata 'Durango'	verde	Menuel Simental	18





Tepextate

TEQUILANA

white pepper, citrus, sweet herbs 1oz

Caballito Cerrero	azul blanco	Alfonso Jimenéz	12
Lucero	azul	Elias Garcia Soto	21
NETA	tequilana	Wilfrido García	34

UNCLASSIFIED 1oz

Cuish	penca larga	Hermogenes Vasquez	22
Cuish	ramírez	Francisco García	24
Macheé	amarillo	Chapa Elorza	18
Macheé	verdito	Leo García	19

PECHUGA/DESTILADO CON 1oz

Cinco Sentidos	pechuga de mole poblano	Delfino Tobón	21
FaneKantsini	arroqueño con pericón	Sosima Olivera	48
Lucero	destilado con poleo	Berta Vasquez	22
Real Minero	pechuga	Edgar Angeles Carreño	29

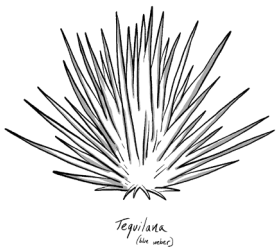
TEQUILA

Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarít 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
ArteNOM 1579	Jesus María, Jalisco	Felipe Camarena	12
ArteNOM 1123	El Arenal, Jalisco	Salvador Rosales	12
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
EntreManos Castaño	Amatitán, Jalisco	Jaime Villalobos	12
EntreManos Primavera	Amatitán, Jalisco	Jaime Villalobos	12
Fortaleza	Tequila, Jalisco	Guillermo Sauza	16
Fortaleza 'Still Strenght'	Tequila, Jalisco	Guillermo Sauza	18
G4	Jesus María, Jalisco	Felipe Camarena	11
Lalo	Arandas, Jalisco	Felipe Camarena	9
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9



REPOSADO

honey, baking spice, roasted agave

			1oz
Arette 'Single Barrel'	Tequila, Jalisco	Eduardo and Jaime Orendain	12
ArteNOM 1414	Arandas, Jalisco	Sergio Cruz	14
Don Fulano	Tequila, Jalisco	Enrique Fonseca	11
El Tesoro	Arandas, Jalisco	Carlos Camarena	10
Fortaleza	Tequila, Jalisco	Guillermo Sauza	20
G4	Jesus María, Jalisco	Felipe Camarena	10
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	10

AÑEJO

vanilla, caramel, butterscotch

			1oz
ArteNOM 1146	Atotonilco, Jalisco	Enrique Fonseca	21
Don Fulano	Tequila, Jalisco	Enrique Fonseca	15
El Tesoro	Arandas, Jalisco	Carlos Camarena	14
Fortaleza	Tequila, Jalisco	Guillermo Sauza	24
G4	Jesus María, Jalisco	Felipe Camarena	15
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	12

EXTRA AÑEJO

oak, dark chocolate, tobacco

			1oz
Arette 'Gran Clase'	Tequila, Jalisco	Eduardo and Jaime Orendain	32
Don Fulano "Imperial"	Tequila, Jalisco	Enrique Fonseca	30
Tears of Llarona	Tequila, Jalisco	German Gonzalez	41
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 *Dasylirion*, a separate genus within the *Asparagaceae* family. In flavor, these expressions are grassy, with notes of earthy root vegetable and wet stone.

Lamata	cucharillo	Pascual Canseco	22
Parejo	wheeleri	Bienvenido Fernández	14
Parejo	leiophyllum	Hermanos Arrieta	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.

Cumbrita de la Sierra	lechuguilla	Dolores Gonzales	19
Cumbrita de la Sierra	lechuguilla y Sotol	Dolores Gonzales	19
Lamata	lechuguilla	Agapito y Martín Yépiz	18
Lamata	masparillo	Chemino de la Cruz	22

AGAVE ILLUSTRATIONS BY DILLON KEELER

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

2 oz

VODKA

Tito's 14

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 14

Redbreast 12 year 25

BRANDY

Pierre Ferrand 1840 14

Pisco Caravedo Quebranta 13

GIN

Botanist 14

Fords 13

Hendricks 14

Tanqueray 14

RUM

Appleton Estate 12yr 13

Auvá Prata Cachaça 13

Bacardi 8 13

Bounty White 13

El Dorado 12yr 13

Hamilton Pot Still Black 13

Paranubes 14

Ron del Barrilito 3 star 14

Uruapan Charanda 13

Worthy Park Select 13

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.

