



S U E R T E

LUCKY HOUR

MON-THURS
5-6 PM
SUN
4-6PM



\$10 SIGNATURE COCKTAILS

\$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: CABALLITO CERRERO \$45/30 LUCKY HOUR

Produced at the legendary Santa Rita Fabrica—which shares the oldest archaeological site of agave distillation extant in Mexico, dating back to the 16th century—Caballito Cerrero has had a tumultuous and thrilling career. The brand, whose mantra states “El que no necesita Herraduras” (or, “the one that does not require horseshoes”) was created in 1950 by Don Alfonso Jimenez Rosales when he separated from Tequila Herradura, a company he co-founded. In 2018, the family ceased calling their product “tequila” in defiance of the industrialization of the category, opting to prioritize the growing and distillation traditions within the Amatitán region where Caballito Cerrero is made.

The Jimenez family maintains absolute respect for a 100% agave distillate, just as their ancestors did for fifteen generations, using only mature plants from the Amatitán region such as Azul (*A. tequilana*), and other agave varieties such as Chato (*A. angustifolia*).

BOTTLES:

CABALLITO CERRERO AZUL BLANCO
CABALLITO CERRERO CHATO REPOSADO
CABALLITO CERRERO "UNICORN" AZUL (55%)

Interested in a custom flight? Let your server know!

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

COCKTAILS

DON DARIO 16

reposado tequila, tamarind, lime, sarsaparilla bitters

NADA PALOMA 16

blanco tequila, mezcal, grapefruit soda

BANANA DAIQUIRI FROZEN 16

jamaican rum blend, banana, toasted coconut, lime, madeira

YAUPON SPRITZ 16

vodka, peach, apricot, yaupon tea, aloe, cava

ROSA PELIGROSA* 17

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

MY GÜEY OR THE HIGHWAY 17

avocado leaf-infused gin, aperitivo amaro, blanc vermouth, pamplemousse

SORAYA 17

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

NITRO CARAJILLO (CONTAINS NUTS) 16

licor 43, tromba cafeto, cold brew, pecan porter reduction, dark chocolate, nitrogen

CAFÉ ADELITA 16

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

LA MICHI 12

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

LUNA SANGRE NON-ALCOHOLIC 10

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

DRAFT BEER

DOMINGUITOS MEXICAN-STYLE LAGER 8
Hold Out, Austin, TX, 4.4%

MOZART'S GHOST VIENNA LAGER 8
Oddwood Brewing, Austin, TX, 4.8%

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%

MODELO NEGRA DARK LAGER 6
Grupo Modelo, MX, 5.4%

SIN ALCOHOL

RICK'S N/A PILSNER 6
Rick's Near Beer, Austin, TX, 0.5%

ST. AGRESTIS PHONY MEZCAL NEGRONI 12

LOS REFRESHMENTS

Sparkling Water 4

Sprite, Diet Coke, Coke 4

Yaupon Iced Tea 5

Hibiscus Agua Fresca 5

Drip Coffee 5

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

WINE BY THE GLASS

SPARKLING

AT Roca *cava reserva, Penedes, Spain* 15 / 60

WHITE

Presqu'île *sauvignon blanc, 2023, Santa Maria Valley, California* 16 / 64

Hager Matthias *grüner veltliner, 2023, Kamptal, Austria* 16 / 64

Domaine Aimé Blouzard *chardonnay, 2022,
Mâcon Péronne, France* 17 / 68

SKIN CONTACT

Southold Farm & Cellar *trebbiano, 2021, Texas Hill Country* 16 / 64

ROSÉ

Judith Beck 'Pink' *zweigelt, blaufränkisch 2023, Burgenland, Austria* 16 / 64

RED

J Bouchon 'País Viejo' *pais, 2021, Chile* 15 / 60

Sebastien David 'Hurluberlu' *cabernet franc, 2022,
Loire Valley, France* 16 / 64

La Lomita *cabernet sauvignon, 2022, Baja California, Mexico* 17 / 68

WINE

SPARKLING

Carboniste 'Octopus'	pétillant naturel, albariño, 2022, Andrus Island, California	84
Philippe Gonet 'Ter Noir'	1er cru, brut, NV, Champagne, France	210
J. Lasalle 'Brut Preference'	1er cru, brut, NV, Champagne, France	157
Michael Malat	brut nature, chardonnay, pinot noir, 2017, Niederösterreich, Austria	115
Ruppert-Leroy 'Fosse-Grely'	brut nature, chardonnay, 2019, Champagne, France	184



WHITE

Lady of the Sunshine	sauvignon blanc, 2022, Central Coast, California	88
La Milla	albariño, 2022, Rias Baixas, Spain	81
Jonathan Didier Pabiot 'Leon'	sauvignon blanc, 2023, Pouilly Fumé, France	87
Jumping Juice 'Yellow Yellow'	sauvignon blanc, gewurztraminer, 2021, Margaret River, Australia	74
Famille Mosse 'Magic of JuJu'	chenin blanc, colombard, sauvignon, 2023, Loire Valley, France	75
Lichtenberger-Gonzalez 'Tres Cuartos'	welschriesling, 2020, Burgenland, Austria	93
Lise et Bertrand Jousset 'Version Longue'	chenin blanc, 2019, Loire Valley, France	140
Jean Collet & Fils	chardonnay, 2022, Chablis, France	82
Jolie Laide	aligote, 2023, Sonoma County, California	106
Limited Addition	barrel fermented sauvignon blanc, 2022, Willamette Valley, Oregon	84
Presqu'île	chardonnay, 2022, Santa Maria Valley, California	106
Domaine du Petit Oratoire 'Jajatoes'	grenache blanc, viogner, clairette, 2021, Rhône, France	56
Occhipinti 'SP68 Bianco'	zibbibo, albanello, 2023, Sicily, Italy	84
Maloof 'Temperance Hill'	pinot gris, 2021, Willamette Valley, Oregon	86

SKIN CONTACT WHITES

Dominio de las Abejas	white blend, 2022, Valle de Guadalupe, Mexico	93
Barrigón	charelo, 2021, Queretaro, Mexico	110
Domaine Matassa 'Cuvée Marguerite'	macabeu, zibibbo, muscat de petits grains, 2023, Rousillon, France	99
Roberto Henriquez 'Molino del Ciego'	semillon, 2021, Itata, Chile	82

ROSÉ

Vinos Pijoan 'Árbol de Fuego'	zinfandel, grenache, colombard, 2023, Valle de Guadalupe, Mexico	76
Karma Rosé	grenache, syrah, 2021, Gard, France	84
Gut Oggau 'Maskerade'	blaufränkisch, zweigelt, 2023, Burgenland, Austria	94
Bruno Duchene 'TITET' Nouveau	grenache noir, 2022, Banyuls sur Mer, France	79

RED

Jumping Juice 'Half Full'	shiraz, cabernet sauvignon, 2021, Margaret River, Australia	75
Joiseph 'Piroska'	zweigelt, 2021, Burgenland, Austria	77
Julien Pineau 'Monkey Gone to Heaven'	cinsault, 2022, Provence, France	71
Tutti Frutti 'Morango'	syrah, grenache, carignan, 2022, Banyuls Sure-Mer, France	81
Lightsome	sangiovese, 2023, Hill Country, Texas	88
Roberto Henriquez 'Santa Cruz de Coya'	pais, 2021, Bio Bio, Chile	71
Benoit Girardin 'La Maladière'	pinot noir, 2020, Santenay 1er cru, France	132
Domaine Mada 'Venin'	cinsault, 2021, Languedoc, France	84
Jean Foillard Beaujolais-Villages	gamay, 2022, Beaujolais, France	67
Les Lunes	carignan, 2023, Mendocino, California	65
Guy Breton Morgon 'Vielles Vignes'	gamay 2023, Beaujolais, France	109
Emme 'A Bright Blue Roar'	zinfandel, 2022, Mendocino, California	81
Akutain Reserva	tempranillo, 2017, Rioja, Spain	115
Bichi 'Flama Roja'	tempranillo, cabernet sauvignon, 2023, Tecate, Mexico	88
Domaine Matassa 'Tommy Ferriol'	syrah, muscat de petits grains, 2023, Rousillon, France	99
Pax	syrah, 2022, Sonoma Coast, California	106
Vinos Pijoan 'Collage Tinto'	tempranillo, cabernet sauvignon, 2023, Valle de Guadalupe, Mexico	86

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	Alberto Martínez	20
Macurichos	arroqueño	Rafael Martínez	26
Mal Bien	arroqueño	Victor y Emanuel Ramos	18
Real Minero	arroqueño	Edgar Angeles	29
Rezpiral	arroqueño	Berta Vasquez	22

ASPERRIMA

vegetal, peppery, rustic

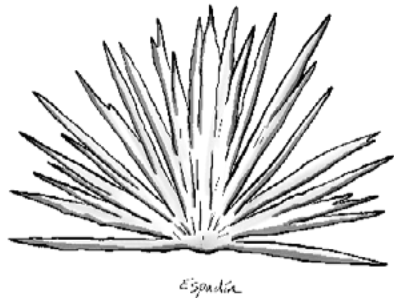
1oz

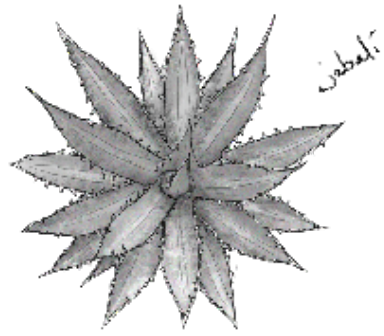
Ultramundo	lamparillo	Gilberto Roldán	23
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ANGUSTIFOLIA

sweet agave, smoke, citrus

Burrito Fiestero	tepeteme	Juan Manuel Conde	1oz 22
Caballito Cerrero	chato reposado	Alfonso Jiménez	19
Chacolo "Suerte Batch Pick"	puntas de liño	Macario Partida	29
Chacolo V1	brocha, ixtero amarillo	Macario Partida	22
Chacolo V7	ixtero verde	Macario Partida	22
Chacolo "Triple Destilado"	azul telcruz, ixtero amarillo	Macario Partida	24
Cinco Sentidos	puntas de espadín	Eduardo Perez	18
Creador	espadín capón	José Alberto	16
Rey Campero	espadín	Vicente Sánchez	9





CONVALLIS

tropical fruit, ripe melon, viscous

Creador	jabalí	José Alberto	26
Mal Bien	jabalí, bicuixe, arroqueño	Felipe & Ageo Cortes	17
Rey Campero	jabalí	Vicente Sánchez	19

CUPREATA

dark fruit, chocolate, savory

Cinco Sentidos	papalote	Vincencio Miranda	20
Mal Bien	papalote	Tomás y Emiliano Gutiérrez	17

DURANGENSIS

fruit forward, delicate smoke

Derrumbes "Durango"	cenizo	Antonio Panuco	13
Origen Raíz	cenizo	Valentín Cortés	14

INAEQUIDENS

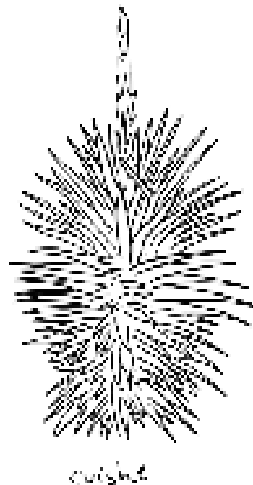
melon, tropical fruit, lactic

Mal Bien	alto	Isidro Rodriguez	12
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KARWINSKII

herbaceous, vegetal, tannic

			1oz
Cinco Sentidos	cuishe	Eleuterio Perez	18
Comunidad	5-agave ensamble	Alberto Ortiz	18
Creador	barril	José Alberto	25
El Jolgorio	sierrudo	Justina Ruiz	37
Gusto Historico	barreno	Natalia Sánchez	21
Gusto Histórico	bicuixe	Ignacio Juárez	20
Gusto Histórico	cuixe, espadín, tepestate	Eusebio Santos	21
Lalocura	tobasiche de monte	Eduardo Ángeles	26
Lalocura	cuishe	Eduardo Ángeles	33
Luneta	barreno	Ageo Cortes	22
Mezcalosfera	madrecuishe	Emiliano Santos	18
Real Minero	5-agave ensamble	Edgar Ángeles	30
Real Minero	tripón	Edgar Ángeles Carreño	30



MARMORATA

earthy, green, pyrazinic

Macurichos	tepeztate	Rosalino Martínez	1oz 23
Mezcalosfera	tepeztate	Emiliano Santos	19
Rey Campero	tepeztate	Vicente Sánchez	19

SALMIANA

jalapeño, green bell pepper, low smoke

Campanilla del Palmar	verde	María de la Luz Martínez	28
Campanilla del Palmar	chino, cuerno	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
De Matachines Peñasco	salmiana	Martín Hernández	24
De Matachines Ahuatlulco	salmiana	Manuelito de Jesús Oliva	16
Derrumbes	salmiana	Juan Manuel	9
Luneta	verde, blanco	Daniel y Jesus Navarro	26
Pal'alma	salmiana	Patricio Hernández	24

TOBALÁ

complex, tropical, aromatic

Cinco Sentidos	cucharilla, papalome	Delfino Tobón	1oz 24
Gusto Histórico	tobalá	Ignacio Juárez	23
Ixcateco	papalome	Amando Alvarado	18
Macurichos	tobalá	Gonzalo Martínez	23
Rey Campero	tobalá	Vicente Sánchez	19
Rey Campero	tobalá-chino-coyote	Vicente Sánchez	20



Tepextate

RHODACANTHA

smoky, herbaceous, oily

Gusto Histórico	verde mexicano	Victor Ramos	18
Neta	mexicanito, penca larga, jabalí	Heriberto García	35
Real Minero	cuero, cuishe, coyota	Edgar Ángeles	29

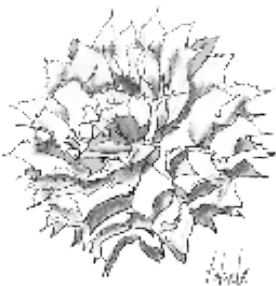
TEQUILANA

white pepper, citrus, sweet herbs

Caballito Cerrero	azul banco	Alfonso Jiménez	12
Cinco Sentidos	azul	Atelo Ramirez	25
Rey Campero	azul	Vicente Sánchez	17

PECHUGA/DESTILADO CON

Macurichos	pechuga de conejo	Gonzalo Martínez	20
Magüey Melate	papalometl con lima	José Urubiel	17
Real Minero	pechuga	Edgar Ángeles	27
Cinco Sentidos	pechuga de mole poblano	Delfino Tobón	23
Vago	espadín con elote	Hijos de Aquilino García	13



TEQUILA

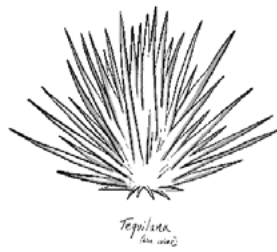
Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit using only the Blue Weber Agave. Our tequilas are all certified additive-free with a focus on family-owned distilleries utilizing artisanal and ancestral production methods.

BLANCO

white pepper, citrus, roasted agave

1oz

Aguasol	El Arenal, Jalisco	Salvador Rosales	8
Amatiteña High Proof	Amatitán, Jalisco	Alberto Partida	14
Arette	Tequila, Jalisco	Eduardo y Jaime Orendain	9
Cascahuin Tahona	El Arenal, Jalisco	Salvador Rosales	11
Cazcanes High Proof	Amatitán, Jalisco	Francisco Jimenez	18
Don Fulano	Tequila, Jalisco	Enrique Fonseca	9
El Tesoro	Arandas, Jalisco	Carlos Camarena	9
Fortaleza	Tequila, Jalisco	Guillermo Sauza	14
Fuenteseca Cosecha 2018	Tequila, Jalisco	Enrique Fonseca	22
G4 “de Madera”	Jesus María, Jalisco	Felipe Camarena	11
G4 High Proof	Jesus María, Jalisco	Felipe Camarena	11
Lagrimas del Valle	El Arenal, Jalisco	Salvador Rosales	11
Lalo	Arandas, Jalisco	Felipe Camarena	8
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siembra “Highlands”	Arandas, Jaliscos	Sergio Cruz	11
Siembra “Lowlands”	El Arenal, Jalisco	Salvador Rosales	11
Siembra “Aniversario” Joven	Rancho Huasimas, Jalisco	Salvador Rosales	23
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9
Siete Leguas “Siete Décadas”	Atotonilco, Jalisco	Arturo Valle Salcedo	20
Tromba	Tototlan, Jalisco	Marco Cedano	8



REPOSADO

honey, baking spice, roasted agave

Amatiteña	Amatitán, Jalisco	Alberto Partida	14
Arette "Suave"	Tequila, Jalisco	Eduardo y Jaime Orendain	11
Don Fulano	Tequila, Jalisco	Enrique Fonseca	11
El Tequileño 'Rare Reposado' 6-year	Tequila, Jalisco	Antonio Salles	32
El Tesoro	Arandas, Jalisco	Carlos Camarena	10
Fortaleza	Tequila, Jalisco	Guillermo Sauza	16
Fortaleza Single Barrel	Tequila, Jalisco	Guillermo Sauza	20
G4	Jesus María, Jalisco	Felipe Camarena	10
Lagrimas del Valle	El Arenal, Jalisco	Salvador Rosales	11
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	10

AÑEJO

vanilla, caramel, butterscotch

Amatiteña	El Arenal, Jalisco	Alberto Partida	16
Arette "Suave"	Tequila, Jalisco	Eduardo y Jaime Orendain	15
Don Fulano	Tequila, Jalisco	Enrique Fonseca	15
El Tesoro	Arandas, Jalisco	Carlos Camarena	14
Fortaleza	Tequila, Jalisco	Guillermo Sauza	20
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	12

EXTRA AÑEJO

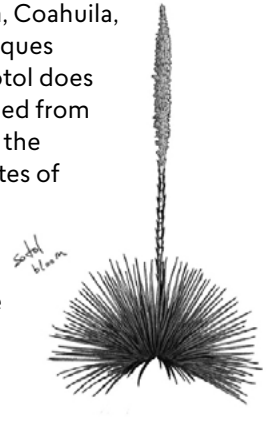
oak, dark chocolate, tobacco

G4	Jesus María, Jalisco	Felipe Camarena	26
Tears of Llorona	Tequila, Jalisco	Enrique Fonseca	33

SOTOL Y LECHUGUILLA

Sotol hails from the northern Mexican states of Chihuahua, Coahuila, and Durango, made using the same, traditional techniques seen in mezcal production. Though similar in taste, Sotol does not fall into the category of “agave” spirits as it’s distilled from *Dasyliirion*, aka Desert Spoon, a separate genus within the *Asparagaceae* family. In flavor, Sotol is grassy, with notes of earthy root vegetable and wet stone.

Lechuguilla is made within the Sotol-producing states of Northern Mexico but distilled from indigenous agave rather than the Desert Spoon.



Flor Del Desierto “Desierto”	wheeleri	Gerardo Ruelas Hernandez	12
Flor Del Desierto “Sierra”	wheeleri	José Fernandez	13
Maguey Melate	lechuguilla	Dolores Gonzalez Torres	19
Origen Raiz	cedrosanum	Valentín Cortés	24
Pal'alma	bovicornuta	Fidel Lagarda	18
Por Siempre	wheeleri	Perez Family	9
Sotoleros	shrevei	Bienvenido Fernández	14
Sotoleros	leiophyllum	Eduardo Arrieta y Fernando Porras	14

RAICILLA

Raicilla is 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 Costa de Jalisco	amarillo , chico aguiar	Alberto Hernandez	16
La Venenosa Sierra del Tigre	bruto	Luis Contreras	22
La Venenosa Puntas	maxmiliana	Gerardo Peña	29
La Venenosa Sierra Volcanes de Jalisco	cenizo	Arturo Campos	16
Mezonte Jalisco	9-agave ensemble	Lorenzo y Tomás Virgen	30
Mezonte Japo	amarillo	Hildegardo Joya	23

OTHER SPIRITS

2 oz

BOURBON Y MAS

Buffalo Trace 14
Four Roses Single Barrel 18
Maker's Mark 13

RYE

High West Double Rye 14
Rittenhouse 13
Russell's Reserve 6 year 20

WORLD WHISKEY

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

GIN

Botanist 13
Fords 12
Hendricks 13
Tanqueray 13

VODKA

Tito's 12
Grey Goose 14

RUM

Appleton 8 year 12
Bounty White 12
Flor de Caña 4 year Añejo 12
Novo Fogo Cachaça 12
Paranubes 13
Plantation OFTD 12
Rhum JM Blanc 12
Santa Teresa 1796 17
Sol Tarasco Charanda Añejo 15
Uruapan Charanda 12
Uruapan Fortaleza Barrel 14

BRANDY

Maguery Melate Zapote 12
Pierre Ferrand 1840 Cognac 14
Pisco Gobernador 12