

S U E R T E

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

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

GUACAMOLE 18
manchego-basil pesto, toasted pepitas

CEVICHE DE PIÑA* 25
lime cured shrimp, grouper, verde broth, avocado,
charred pineapple y tomatillo relish

TUNA HIBISCUS AGUACHILE* 26
bluefin tuna, guajillo, suerte pico, chives

SOPES CAMPECHANOS 5 EACH
wagyu beef belly, chorizo, salsa morita,
onion y cilantro, chicharrón

MASA Y MAS

SUADERO TACOS 25
confit wagyu brisket, black magic oil,
avocado crudo, onion y cilantro

FLAUTAS EN MOLE NEGRO (CONTAINS NUTS) 24
duck carnitas, potato purée, quesillo,
mole negro, crema, sesame seeds

TLAYUDA DE CHORIZO (CONTAINS NUTS) 23
oaxacan chorizo, refried tallow black bean,
pepita sikil pak, chapulín salsa, cabbage

TETELA DE ESQUITES 16
panela y quesillo, este garden hoja santa,
roasted yellow corn, crema

QUESADILLA 16
huitlacoche, quesillo, epazote,
charred onion salsa

LOS FUERTES

BARBACOA 42
maguey-smoked goat, salsa cruda, salsa roja,
escabeche, tortillas

CARNITAS 38
confit pork, refried tallow black bean,
jalapeño salsa cremosa, escabeche, tortillas

POLLO AL RECADO NEGRO 38
grilled recado negro chicken thighs, nopales,
salsa mexicana, toasted árbol chile, tortillas

MILANESA DE PESCADO 37
fried swordfish filet, salsa de padrón,
chayote slaw, chile-limón, tortillas

ARRACHERA ASADA 42
oak grilled skirt steak, heirloom tomato salad,
refried tallow black bean, chilhuacle dressing,
tortillas

VEGGIES

CHILES A LA PARILLA 14
grilled garden chiles, okra, green beans,
costeño macha, fresno aioli

ENSALADA DE PEPINO (CONTAINS NUTS) 15
cucumber, sweet peppers, mint vinaigrette,
red onion, pistachio, chive

TOSTADA DE CALABAZA 13
eggplant purée, marinated squash,
pickled biquinho pepper, toasted pepitas

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

S U E R T E

HOUSE COCKTAILS

- DON DARIO 16
reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA DRAFT 16
blanco tequila, mezcal, grapefruit soda
- HOTEL NACIONAL FROZEN 16
dark rum, pineapple, apricot, lime, allspice
- NEGRONI BAHÍA 17
coconut rum, campari, sweet vermouth, pineapple
- SORAYA 17
mezcal, blanco tequila, sweet vermouth, amaro, chile morita, mole bitters
- ROSA PELIGROSA* 17
mezcal, smoked rhubarb, dry vermouth, raspberry, hibiscus, lime, egg white
- NITRO CARAJILLO (CONTAINS NUTS & GLUTEN) 16
licor 43, tromba cafeto, cold brew, pecan porter reduction, dark chocolate
- CAFÉ ADELITA 16
reposado tequila, cold brew, amaro, café de olla spices, orange bitters
- LA MICHI NON-ALCOHOLIC AVAILABLE 12
mexican lager, petróleo, charred chile, tomato brine, lime, salt

LOS REFRESHMENTS

- Sparkling Water 4
Sprite, Diet Coke, Coke 4
Yaupon Iced Tea 5
Hibiscus Agua Fresca 5
Drip Coffee 5
Hot Tea 5 green, chamomile, pu'er (black)

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

WINE BY THE GLASS

- SPARKLING
Suriol *cava reserva*, 2022,
Penedes, Spain 16 / 64
- WHITE
Rieslingfreak 'No. 33' *riesling*, 2023,
Clare Valley, Australia 15 / 60

Presqu'ile *sauvignon blanc*, 2024,
Santa Barbara, California 16 / 64

Les Athletes du Vin *chenin blanc*, 2023,
Loire Valley, France 16 / 64
- ROSÉ & SKIN CONTACT
Day Wines 'Lemonade' *pinot noir*, 2024,
Willamette Valley, Oregon 16 / 64

Brisas 'Orange' *moscatel de alejandria*, 2023,
Itata Valley, Chile 15 / 60
- RED
Judith Beck 'Ink' *zweigelt*, *st. laurent*,
2022, *Burgenland, Austria* 15 / 60

Pierre-Marie Chermette 'Griottes' *gamay*,
2024, *Beaujolais, France* 16 / 64

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

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%