

S U E R T E

BOTANAS Y RAW

- GUACAMOLE 18**
manchego-basil pesto, toasted pepitas
- REFRIED LENTILS Y CREMA 14**
morita chile, crema, epazote
- MICHE CEVICHE* 26**
white fish, smoked tomato-fresno broth, serrano, avocado
- FRIJOLES CON VENENO 17**
bacon-chorizo refried pinto beans, seared panela cheese, salsa de árbol, tortillas
- AGUACHILE DE CAMARON* 25**
lime cured shrimp, aguachile verde, chiles, tomato, pickled tomatillo y jicama

PASTRIES

- PASTEL DE XOCO 8**
chocolate cake, canela, vanilla chantilly cream, dark chocolate pearls, flaky seasalt
- CONCHA 6**
pain au lait, burnt vanilla bean shell
- BRIOCHE TARTE 8**
brioche, pineapple, dulce de leche cream, pine nuts

LOS FUERTES

- SUADERO TACOS 26**
confit brisket, black magic oil, smashed avocado, cilantro y onion
- BARBACOA 43**
maguey-smoked goat, salsa cruda, salsa roja, escabeche, tortillas
- CARNITAS 38**
confit pork, quesillo black beans, seasonal salsa, serrano, onion y cilantro, tortillas
- CHORIPAPA QUESADILLA 16**
chorizo verde, papitas, grand cru and asiago, salsa verde

VEGGIES

- ENSALADA DE VERANO 17**
heirloom tomatoes, cucumbers, green beans, onion, radish, recado verde, queso fresco
- SUERTE GRANOLA 16** AVAILABLE UNTIL 3PM
oat, seed & nut granola, honey labneh, piloncillo marinated blueberries, strawberries



**SEE BEVERAGE BOOK FOR
LUCKY HOUR SPECIALS!**

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

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

- SALMON TOSTADA 20**
cold smoked salmon, spiced goat cheese, caper-chile relish, fried cilantro
- TORTA DE MILANESA 22**
housemade bolillo bun, breaded chicken breast, chipotle aioli, serrano slaw, avocado
- PUERCO EN SALSA VERDE 20**
braised pork shoulder, salsa verde, yukon gold potatoes, fried egg, tortillas
- 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, shredded chicken, quesillo, oaxacan crema, toasted sesame seed
- CACHETE DE RES 28**
grilled beef cheek, beef tallow beans, salsa de arbol, fried egg, pickled onions, tortillas

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 17
reposado tequila, tamarind, sarsaparilla, lime
- + NADA PALOMA DRAFT 17
blanco tequila, mezcal, grapefruit soda
- + BANANA COLADA FROZEN 17
jamaican rum, banana, toasted coconut, lime
- NEGRONI BAHÍA 17
coconut rum, campari, sweet vermouth, pineapple
- SORAYA 17
mezcal, blanco tequila, sweet vermouth, amaro, chile morita, mole bitters
- CAFÉ ADELITA 17
reposado tequila, cold brew, amaro, café de olla spices, orange bitters
- NITRO CARAJILLO CONTAINS NUTS & GLUTEN 17
licor 43, tromba cafeto, cold brew, pecan porter reduction, dark chocolate

Available for Lucky Hour

BRUNCH COCKTAILS

AVAILABLE UNTIL 3PM

- EL BESITO 17
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
- Seasonal 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

Judith Beck *weissburgunder*, 2025,
Burgenland, Austria 15 / 60

Kuentz Bas *riesling*, 2024,
Alsace, France 16 / 64

Lioco *chardonnay*, 2024,
Sonoma, California 17 / 68

ROSÉ & SKIN CONTACT

Ameztoi 'Rubentis' *hondarrabi zuri*,
hondarrabi beltza, 2025, Txakolina, Spain 16 / 64

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

RED

Les Lunes *pinot noir*, 2025,
Petaluma Gap, California 17 / 68

Gómez Cruzado 'Crianza' *tempranillo*, garnacha,
2020, Rioja, Spain 16 / 64

Salt Rock *cabernet sauvignon*, *cabernet franc*, NV,
Western Cape, South Africa 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 MAKE IT A MICHELADA +6!

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