

S U E R T E

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

CHILE VERDE CON PUERCO 20

seared pork shoulder, salsa verde,
yukon gold potatoes, fried egg, tortillas

SALMON TOSTADA 20

cold smoked salmon, spiced goat cheese,
caper-chile relish, fried cilantro

TORTA DE MILANESA 22

bolillo, breaded and fried chicken breast,
chipotle adobo, avocado, serrano slaw

CHILAQUILES ROJOS O VERDES 18

ROJOS: chilhuacle-guajillo salsa, pork longaniza,
fried egg, refried tallow black bean, cotija, crema
VERDES: tomatillo salsa verde,
refried tallow black bean, crema, cotija, fried egg

ENMOLADAS DE POLLO (CONTAINS NUTS) 23

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

CACHETE DE RES 28

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

PASTRIES AVAILABLE UNTIL 4:30PM

CONCHA 8

chocolate pain au lait, strawberry shell,
strawberry-marshmallow fluff

PAN DE ELOTE 8

corn cake, dulce de leche butter , flaky sea salt

CRULLER 8

pâte á choux donut, coconut glaze

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

CARNITAS 38

confit pork, refried tallow black bean,
jalapeño salsa cremosa, 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 MANZANA* 25

white fish, apple-habanero broth, texas citrus,
este radish, cilantro

FRIJOLES CON VENENO 16

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

VEGGIES

SWEET PAPAS 16

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

QUESADILLA 16

huitlacoche, epazote, quesillo,
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
- COSMO FRESCA DRAFT 16

vodka, orange aperitif, cranberry ponche de frutas, CO2
- AZTEC CHOCOLATE FROZEN 16

reposado tequila, Mexican rum, chocolate milk, ancho chile, cinnamon whip
- 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

- BESITO ROSADO 16

gin, aperol, strawberry-thyme, lemon, sparkling wine
- MIMOSAS PARA TODOS 54

bottle of cava, fresh-squeezed

LOS REFRESHMENTS

- Drip or Iced Coffee 5
- Fresh Squeezed Juice 6
- Yaupon Iced Tea 5
- Hibiscus Agua Fresca 5
- Horchata 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* 16 / 64

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

Aimé Blouzard *chardonnay, 2024, Mâcon Péronne, France* 17 / 68
- ROSÉ & SKIN CONTACT

Rezabal *hondarribi zuri, 2024, Txakolina, Spain* 15 / 60

Artesano 'Pardalet' *moscatel de frontignan, 2022, Catalunya, Spain* 16 / 64
- RED

Hervé Villemade 'Cheverny Rouge' *pinot noir, gamay, 2023, Loire Valley, France* 17 / 68

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*