



S U E R T E



LUCKY HOUR



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

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

\$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:
GUERRERO
\$45/30 LUCKY HOUR

Despite its generations-old distilling tradition and official inclusion within the Mezcal Denomination of Origin, Guerrero remains one of mezcal's most enigmatic regions. Its relative isolation contributes to this mystique: Guerrero is consistently ranked among Mexico's most violent states, and travel beyond the coastal areas is often discouraged. Compounding this seclusion, the state was subject to a government-enforced prohibition on mezcal production until 1986, forcing producers to operate in secrecy.

Accounts from previous generations describe a clandestine mezcal culture in which spirits were stored underground and transported under cover of darkness to avoid detection and destruction by authorities. Echoes of this history remain evident today. In many parts of Guerrero, finished mezcal is still rested in glass vessels—sometimes buried beneath the earth—for months or even years before it is consumed.

BOTTLES:

Aguerrido Cupreata

Sanzekan Zacatoro

Mezcalosfera Paplote

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
- + BANANA COLADA FROZEN 17
jamaican rum, banana, toasted coconut, lime
- 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
- CAFÉ ADELITA 17
reposado tequila, cold brew, amaro, café de olla spices, orange bitters

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,
quinine, sparkling water

LOS REFRESHMENTS

Sparkling Water 4

Sprite, Diet Coke, Coke 4

Yaupon Iced Tea 5

Hibiscus Agua Fresca 5

Drip Coffee 5

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 dedicated 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

Azimut	cava, brut nature, macabeu, xarel-lo, parellada, NV, Penedes, Spain	16 / 64
Laherte Freres 'Ultratradition'	extra brut, chardonnay , pinot meunier, pinot noir, NV, Champagne, France	112
Scythian 'The Scythians'	palomino, 2023, Cucamonga Valley, California	93
Parigot & Richard 'Origines'	brut, NV, pinot noir, chardonnay, aligôte Burgundy, France	84
Leduc-Frouin	chenin blanc, NV, Saumur, France	60
Domaine Mosse 'Moussamousettes'	cabernet franc, pineau d'aunis, 2024, Loire Valley, France	86
Vitivicola Fangareggi 'Puro!'	lambrusco, NV, Emilia-Romagna, Italy	74

SKIN CONTACT WHITES

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

Meinklang	grüner veltliner, 2024, Österreich, Austria	15 / 60
Les Vins de Lavie 'Muscadet Primeur'	melon de bourgogne, 2025, Muscadet, France	63
Quinta do Ermízio	trajadura, loureiro, 2025, Vinho Verde, Portugal	53
Tomada de Castro 'Flor de Verano'	albariño, 2024, Rías Baixas, Spain	70
Lady of the Sunshine 'Chevey'	chardonnay, sauvignon blanc, 2023, Central Coast , California	90
Benoit Courault 'Le Petit Chemin'	chenin blanc, 2024, Anjou, France	114
Jolie Laide	aligote, 2023, Sonoma County, California	106
Broc Cellars	arneis, 2023, Mendocino, California	86

HERBAL & AROMATIC

Kuentz-Bas	riesling, 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
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
Domaine de la Petite Soeur 'Les Justices'	chenin blanc, 2023, Anjou, France	88
Doro Prinic	friulano, 2023, Collio, Italy	87
Casa Mariol	garnatxa blanca, 2024, Terra Alta, Spain	60
Eric Thill 'De Marne et d'Argile'	chardonnay, 2023, Jura, France	75
Presqu'île	chardonnay, 2022, Santa Maria Valley, California	106

ROSÉ

Day Wines '	pinot noir, 2025, Willamette Valley, Oregon	17 / 68
Vinos Pijoan 'Árbol de Fuego'	zinfandel, grenache, colombard, 2023, Valle de Guadalupe, Mexico	76
Château Pradeaux 'Bandol'	mourvèdre, cinsault, grenache, 2024, Provence, France	93
Gismondi 'Chíaro'	malvasia di candia, sangiovese, 2024, Campania, Italy	70
LA River Wine Co. 'Lopez Vineyard'	zinfandel, 2024, Cucamonga Valley, California	85

RED

LIGHT & JUICY

Les Lunes	pinot noir, 2025 Petaluma Gap, California	17 / 68
Super Glou 'Neon Gold' 1L	trollinger, 2024, Württemberg, Germany	81
Benoit Courault 'Le Verger de l'Étang'	grolleau, pineau d'aunis, 2024, Anjou, France	114
Matassa 'Tommy Ferriol'	syrah, muscat de petit grains, 2024, Rousillon, France	99
Nana Vins 'Enjoy!'	cinsault, NV, Languedoc, France	60
Roberto Henríquez 'Rivera del Notro'	país, 2024, Bio Bio Valley, Chile	67

BALANCED & VERSATILE

Gómez Cruzado 'Crianza'	tempranillo, garnacha, 2020, Rioja, Spain	16 / 64
Clos du Tue-Boeuf 'La Caillère'	pinot noir, gamay, 2024, Cheverny, France	108
Domaine Chamonard 'La Madone'	gamay, 2022, Fleurie, France	108
Julien Sunier	gamay, 2021, Morgon, France	91
Limited Addition	mencia, 2023, Willamette Valley, Oregon	94
Lightsome	montepulciano, 2024, Texas Hill Country	79
Southold Fracs 'Le P'tit Rouge'	merlot, 2024, Bordeaux, France	72

BOLD & STRUCTURED

Salt Rock	cabernet sauvignon, cabernet franc, NV, Western Cape, South Africa	17 / 68
Remelluri 'Reserva'	tempranillo, 2018, Rioja, Spain	103
Terroir Históric	garnacha, carineña, 2019, Priorat, Spain	82
Julien Cecillon 'Babylone'	syrah, 2023, Saint-Joseph, Rhône, France	115
Canopus 'De Sed'	malbec, 2024, Uco Valley, Argentina	60
Cartello	cabernet sauvignon, 2022, Sonoma, California	105

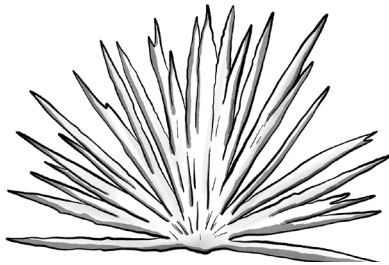
MEZCAL Y DESTILADOS

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
FaneKantsini	coyote	Sosima Olivera	25
Mezcalosfera	pulquero	Ignacio Jarquín	18
Mezcasiarca	arroqueño	Sandra Ortíz	40
NETA	pulquero	Caledonio Aquino	34
Real Minero	arroqueño	Edgar Angeles	29



ANGUSTIFOLIA

sweet agave, smoke, citrus

			1oz
Burrito Fiestero	tepemete	Juan Manuel	22
Cinco Sentidos	espadillon, de horno, espadin	Anatolio y Emmanuel Ramirez	25
Cinco Sentidos	puntas	Eleuterio Perez	18
Chacolo 'Suerte Pick'	lineño puntas	Marcio Partida	28
Gusto Histórico	espadín penca corta	Santurino Juárez	20
Rey Campero	espadín	Vicente Sánchez	9
Sanzekan	zacatoro	Cesareo Garcia	21

ASPERRIMA

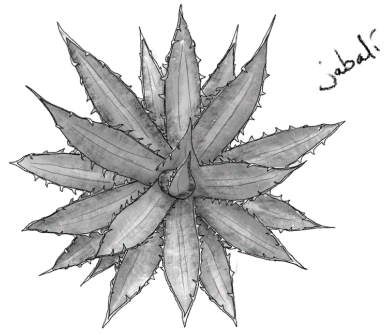
vegetal, peppery, rustic

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

RHODACANTHA

smoky, herbaceous, oily

			1oz
Mal Bien	verde	Victor Ramos	14
Gusto Historico	mexicano	Igancio Juárez	20
Rey Campero	mexicano	Vicente Sánchez	14



CONVALLIS

tropical fruit, ripe melon, viscous

Rey Campero	jabalí	Vicente Sánchez	1oz 19
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CUPREATA

dark fruit, chocolate, baking spice

Aguerrido	cupreata	Tomás Gutiérrez	1oz 21
Aguerrido	zacate limón puntas	Erika Meneses	18
Mal Bien	papalote	Antonio Sonido	16
Mezcalosfera	paplote	Erika Meneses	18
Sanzekan	paplote	Silvestre Gonzalez	19

DURANGENSIS

fruit forward, delicate smoke

Derrumbes "Durango"	cenizo	Antonio Panuco	1oz 13
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INAEQUIDENS

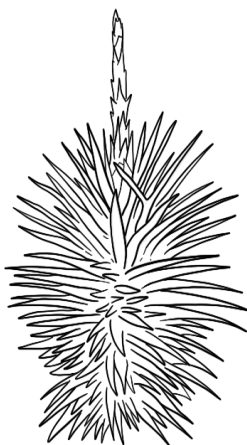
melon, tropical fruit, lactic

Mal Bien	alto	Isidro Rodriguez	1oz 12
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KARWINSKII

herbaceous, vegetal, tannic

			1oz
Creador	barril	José Alberto	17
Gusto Histórico	madrecuishe puntas	Victor Ramos	25
Gusto Histórico	cuixe, espadín, tepextate	Eusebio Santos	22
Lamata 'Oaxaca'	madrecuishe	Sozimo Jarquín	21
Macheé	cuishe	Leo García y Chepe Elorza	19
Mezcalsofera	madrecuixe	Job Cortes	18
Mezcasiarca	cuixito	Sandra Ortíz	40
Mezcasiarca	barril, tobaziche, espadín	Sandra Ortíz	32
Real Minero	barril	Edgar Angeles	26
Real Minero "Suerte Pick"	cuishe, espadín, marteño	Edgar Angeles	30
Real Minero	largo	Edgar Angeles	28
Rey Campero	madrecuishe	Vincente Sánchez Parada	18



cuixe

MARMORATA

earthy, green, pyrazinic

Lamata 'Oaxaca'	tepeztate	Pascual Canseco	1oz 23
Macheé	tepeztate	Leo García y Pepe Elorza	22
Mezcalosfera	tepeztate	Emiliano Santos	19
Rey Campero	tepeztate	Vicente Sánchez	19

POTATORUM

complex, tropical, aromatic

Cinco Sentidos	cucharilla, papalome	Delfino Tobon Mejía	1oz 24
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

Campanilla del Palmar	chino	Jaime Navarro	1oz 31
Campanilla del Palmar	chino, cuerno	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
Derrumbes	salmiana	Juan Manuel	9
Lamata 'Durango'	verde	Manuel Simental	18





Tepestate

TEQUILANA

white pepper, citrus, sweet herbs

			1oz
Caballito Cerrero	azul blanco	Alfonso Jimenéz	12
Caballito Cerrero	azul 'unicorn'	Alfonso Jimenéz	27
Caballito Cerrero	azul, chato	Alfonso Jimenéz	28
Caballito Cerrero	azul puntas (70%)	Alfonso Jimenéz	32
Cinco Sentidos	azul	Atelo Ramirez	25
NETA	tequilana	Wilfrido García	34

UNCLASSIFIED

			1oz
Macheé	verdito	Leo García	19

PECHUGA/DESTILADO CON

			1oz
Cinco Sentidos	pechuga de mole poblano	Delfino Tobón	21
Mezcalosfera	espadin con codorniz y frutas	António Escobedo	16
Real Minero	pechuga	Edgar Angeles	29
Rey Campero	ponche de frutas	Vicente Sánchez	17

TEQUILA

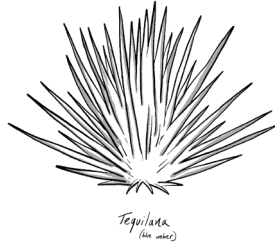
Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit using only the Blue Weber Agave. Our tequilas are all certified additive-free with a focus on family-owned distilleries utilizing artisanal and ancestral production methods.

BLANCO

white pepper, citrus, roasted agave

1oz

Aguasol	El Arenal, Jalisco	Salvador Rosales	9
Arette	Tequila, Jalisco	Eduardo y Jaime Orendain	9
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
G4 'Throwback'	Jesus María, Jalisco	Felipe Camarena	11
G4 High Proof	Jesus María, Jalisco	Felipe Camarena	11
G4 de Madera	Jesus María, Jalisco	Felipe Camarena	12
Lalo	Arandas, Jalisco	Felipe Camarena	9
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siembra Valles	El Arenal, Jalisco	Salvador Rosales	11
Siembra Alteño	Arandas, Jalisco	José Lorenzo	12
Siembra Ancestral	El Arenal, Jalisco	Elpidio Rodriguez	26
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9



REPOSADO

<i>honey, baking spice, roasted agave</i>			1oz
Arette "Suave"	Tequila, Jalisco	Eduardo y Jaime Orendain	11
Don Fulano	Tequila, Jalisco	Enrique Fonseca	11
El Tesoro	Arandas, Jalisco	Carlos Camarena	10
G4 'Throwback'	Jesus María, Jalisco	Felipe Camarena	12
Siembra Alteño	Arandas, Jalisco	Jose Lorenzo	13
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	10

AÑEJO

<i>vanilla, caramel, butterscotch</i>			1oz
Arette "Suave"	Tequila, Jalisco	Eduardo y Jaime Orendain	15
Don Fulano	Tequila, Jalisco	Enrique Fonseca	15
El Tesoro	Arandas, Jalisco	Carlos Camarena	14
G4	Jesus María, Jalisco	Felipe Camarena	14
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	12

EXTRA AÑEJO

<i>oak, dark chocolate, tobacco</i>			1oz
Don Fulano "Imperial"	Tequila, Jalisco	Enrique Fonseca	30
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 *Dasyliirion*, a separate genus within the *Asparagaceae* family. In flavor, these expressions are grassy, with notes of earthy root vegetable and wet stone.

Mezcalosfera	wheeleri	Emiliano Santos	18
Parejo	leiophyllum	Bienvenido Fernández	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

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 *Pacifico* (*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

Bacardi 8 13
Bounty White 13
Novo Fogo Cachaça 14
Paranubes 14
Santa Teresa 1796 17
Uruapan Charanda 14
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 or by asking your server for a printed copy.



