

# S U E R T E

## BRUNCH SPECIALS AVAILABLE UNTIL 3PM

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### BRISKET HASH 20

confit brisket, bacon, potato, red onion, peppers, salsa arbol, sunny-side egg, tortillas

### MEMELA 18

pork longaniza, potato, beef tallow black beans, crema, pickled red onions, sunny side egg

### SALMON TOSTADA 20

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

### CHILAQUILES ROJOS O VERDES 18

ROJOS: chilhuacle-guajillo salsa, pork longaniza, fried egg, beef tallow black beans, cotija, crema

VERDES: tomatillo salsa verde, beef tallow refried beans, crema, cotija, fried egg

### QUESADILLA DE HONGOS 13

smoked mushrooms, rajas, quesillo, charred onion salsa

## PASTRIES

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### TARTA DE BANANA 8

puff pastry, vanilla custard, caramalized bananas

### CREAMSICLE CONCHA 8

orange pain au lait, orange y vanilla shell served with creme fraiché and orange jelly

### PENGUINO DE CALABAZA 8

dark chocolate y este zucchini cake, creme fraiché chocolate icing with a vanilla swirl

## BOTANAS Y RAW

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### REFRIED LENTILS Y CREMA 14

morita chile, crema, epazote

### GUACAMOLE 18

salsa verde, toasted sesame seeds, herbs

### TUNA TIRADITO\* 25

big eye tuna, burnt habanero-apple salsa, suerte pico, candied chiles

### CEVICHE DE TRUCHA\* 24

rainbow trout, carrot- costeño broth, apple y grapefruit pico, watermelon radish

## LOS FUERTES

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### SUADERO TACOS 24

confit brisket, black magic oil, avocado crudo, cilantro y onion

### TLAYUDA DE HONGOS 23

white bean aligot, oak grilled mushrooms, quesillo, pickled fennel, toasted pepitas, fried allium

### CARNITAS 38

confit pork, black bean purée, jalapeño cremosa, escabeche, tortillas

### BARBACOA 40

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

## VEGGIES

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### SWEET PAPAS 14

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

### CALABAZA A LA PLANCHA (CONTAINS NUTS) 15

roasted butternut squash, squash purée, chipotle-piloncillo cream, pecan gremolata



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.

## TIKI WEEK COCKTAILS

### MIAMI SPICE 17

strawberry daiquiri topped with jalapeño pina colada foam

### YUCATÁN-LINES (CONTAINS NUTS) 17

**FROZEN!** mezcal, passionfruit, pepita-almond orgeat, falernum, lemon

## 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

### BESITO ROSADO 16

gin, hibiscus, lemon, montenegro, cava

### NITRO CARAJILLO (CONTAINS NUTS) 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

### SUERTE MARIA 16

vodka o tequila, smoked tomato, chile morita, lime

### LA MICHI NON-ALCOHOLIC AVAILABLE 12

mexican lager, petróleo, sangrita, tomato brine, smoked chile, lime, salt

### MIMOSAS PARA TODOS 54

bottle of cava, fresh-squeezed orange or grapefruit juice [serves 4-6]

### LUNA SANGRE NON-ALCOHOLIC 10

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

## SIN ALCOHOL

St. Agrestis Phony Negroni 12

Rick's *non-alcoholic pilsner* 6  
*Austin, TX, 0.5%*



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

## WINE BY THE GLASS

### SPARKLING

AT Roca *cava reserva, 2022, Penedes, Spain* 15 / 60

### WHITE

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

Presqu'ile *sauvignon blanc, 2023, Santa Barbara, California* 16 / 64

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

### ROSÉ + SKIN CONTACT

Rezabal Txakoli *handarribi beltza, 2023, Txacolina, Spain* 15 / 60

Charles Frey 'Maceration' *gewürztraminer, riesling 2023, Alsace, France* 16 / 64

### RED

J Bouchon 'País Viejo' *país, 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

**SEE OUR WINE LIST FOR MORE BOTTLES!**

## BEER

### DRAFT

Dominguitos *mexican-style lager* 8  
*Hold Out, Austin, TX, 4.4%*

Tender Robot *hazy IPA* 8  
*Meanwhile Brewing, Austin, TX, 6.2%*

Nocturna *vienna style lager* 8  
*Holdout Brewing, Austin, TX, 5.2%*

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%*

## 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)*