

S U E R T E

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

GUACAMOLE 18
manchego-basil pesto, toasted pepitas

MICHE CEVICHE* 25
white fish, lime cured shrimp,
smoked tomato-fresno broth, serrano, avocado

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

AGUACHILE DE SALMON* 25
fermented habanero-orange broth, carrots,
fennel, sweet peppers

PASTRIES

CONCHA 8
vanilla pain au lait, rainbow shell,
strawberry-passionfruit butter

CRUELLER 8
pâte á choux donut, cinnamon-hoja santa glaze

PISTACHIO FINANCIER (CONTAINS NUTS) 8
warm pistachio-brown butter cake, blueberries

TETELA DULCE 18 (AVAILABLE UNTIL 3PM)
dulce de leche, oaxacan crema, strawberries

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

SUERTE GRANOLA 16
oat, seed & nut granola, honey labneh,
piloncillo marinated melon, berries, peaches

SALMON TOSTADA 20
cold smoked salmon, spiced goat cheese,
caper-chile relish, fried cilantro

TORTA DE MILANESA 22
housemade bolillo, breaded chicken breast,
chipotle aioli, serrano slaw, avocado

CHILE VERDE CON PUERCO 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, quesoillo,
oaxacan crema, toasted sesame seeds

CACHETE DE RES 28
grilled beef cheek, beef tallow beans,
salsa de arbol, fried egg, pickled onions, tortillas

LUCKY
HOUR



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

\$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,
Tequila, or Destilado

LOS FUERTES

SUADERO TACOS 26
confit brisket, black magic oil,
smashed avocado, cilantro y onion

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

CARNITAS 38
confit pork, quesillo black beans,
seasonal salsa, serrano, onion y cilantro, tortillas

VEGGIES

ENSALADA DE VERANO 16
heirloom tomatoes, cucumbers, green beans,
onion, radish, recado verde, queso fresco

QUESADILLA 16
huitlacoche, epazote, quesoillo,
charred onion salsa

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

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
Hibiscus 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

Meinklang *gruner veltliner, 2024,*
Österreich, Austria 15 / 60

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

Aimé Blouzard *chardonnay, 2024,*
Mâcon Péronne, France 17 / 68

ROSÉ & SKIN CONTACT

Day Wines 'Lemonade' *pinot noir, 2024,*
Willamette Valley, Oregon 17 / 68

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