

S U E R T E

BOTANAS Y RAW

REFRIED LENTILS Y CREMA* 14

morita chile, crema, epazote

FRIJOLES CON VENENO 17

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

GUACAMOLE 18

manchego-basil pesto, toasted pepitas, herbs

SOPES CAMPECHANOS 5 EACH

wagyu beef belly, chorizo, salsa morita,
onion y cilantro, chicharrón

AGUACHILE DE CAMARON* 25

lime cured shrimp, aguachile verde, chiles,
tomato, pickled tomatillo y jicama

MICHE CEVICHE* 26

white fish, smoked tomato-fresno broth,
serrano, avocado

MASA Y MAS

SUADERO TACOS 26

confit wagyu brisket, black magic oil,
smashed avocado, onion y cilantro

CHORIPAPA QUESADILLA 16

chorizo verde, papitas,
grand cru y asiago, salsa verde

TETELA CON MOLE* CONTAINS NUTS 18

sesame crusted masa, potato, leek,
quesillo, mole negro, crema

TAQUITOS DORADOS 18

beef picadillo, quesillo,
cabbage slaw, charred onion salsa

LOS FUERTES

SERVED WITH TORTILLAS

PESCADO EN CREMA VERDE 46

oak grilled seabass, cilantro cream,
shishito peppers, chiltepin, jalapeño oil

POLLITO DE MAIZ 44

pan seared half chicken, buttered corn,
roasted seasonal peppers

CARNITAS 38

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

BARBACOA 43

smoked goat, avocado crema, salsa tatemada,
escabeche

ARRACHERA ASADA 53

grilled wagyu skirt steak, cascabel marinade,
rajas de nopales, frijoles refritos, quesillo crema

VEGGIES

SWEET PAPAS 17

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

CALABAZA A LA PLANCHA 17

seared summer squash, cascabel chimichurri,
mint, cilantro, red onion, fried sunflower seeds



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

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

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

WINE BY THE GLASS

SPARKLING

Suriol *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

Wildmakers 'Sabatico' *cariñena*, *garnacha*,
2019, Maule Valley, Chile 16 / 64

Guimaro *mencia*, 2024, *Ribeira Sacra*, *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
Holdout Brewing, Austin, TX, 5.2%

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%

MAKE IT A MICHELADA! +6

HOUSE COCKTAILS


DON DARIO 17
 reposado tequila, tamarind, sarsaparilla, lime

✦ ✦ ✦ **NADA PALOMA** DRAFT 17
blanco tequila, mezcal, grapefruit soda

FROZEN HORCHATA CONTAINS DAIRY & SOY 17
puerto rican rum, horchata, cinnamon

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

CAFÉ ADELITA 17
reposado tequila, cold brew, amaro,
café de olla spices, orange bitters

NITRO CARAJILLO CONTAINS NUTS 17
licor 43, cold brew, pecan porter reduction,
dark chocolate

 **Available for Lucky Hour**

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)*

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