



S U E R T E

LUCKY HOUR

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



\$10 SIGNATURE COCKTAILS

\$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: *A. MARMORATA* **\$ 53/35 LUCKY HOUR**

Meaning “marbled agave”, *A. marmorata* is named after the silvery blue bands that adorn its pencas. Colloquially referred to as Tepextate, the plant is notorious amongst palenqueros for its long maturation period (up to 35 years!), low sugar content, and preference for rocky, arid terrain.

Those willing to put up with the tribulations of collection and distillation are handsomely rewarded however, as the broad and twisted plant yields mezcal equally as intriguing as its Jurassic appearance: full-bodied, earthy, and vegetal.

BOTTLES:

REY CAMPERO TEPEZTATE
MACURICHOS TEPEZTATE
NETA TEPEXTATE

Interested in a custom flight? Let your server know!

***Receive 25% off a flight of 3 or more!**

COCKTAILS

DON DARIO 16

reposado tequila, tamarind, lime, sarsaparilla bitters

NADA PALOMA 16

blanco tequila, mezcal, grapefruit soda

YAUPON SPRITZ 16

vodka, peach, apricot, yaupon tea, aloe, cava

ROSA PELIGROSA* 17

mezcal, smoked rhubarb, dry vermouth, raspberry, hibiscus, lime, egg white

MY GÜEY OR THE HIGHWAY 17

avocado leaf-infused gin, aperitivo amaro, blanc vermouth, pamplemousse

SORAYA 17

mezcal, blanco tequila, sweet vermouth, amaro, chile morita, mole bitters

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

LA MICHI NON-ALCOHOLIC AVAILABLE 12

mexican lager, petróleo, charred chile, tomato brine, lime, salt

LUNA SANGRE NON-ALCOHOLIC 10

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

DRAFT BEER

DOMINGUITOS MEXICAN-STYLE LAGER 8
Hold Out, Austin, TX, 4.4%

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

MODELO ESPECIAL MEXICAN LAGER 6
Grupo Modelo, MX, 4.4%

MODELO NEGRA DARK LAGER 6
Grupo Modelo, MX, 5.4%

SIN ALCOHOL

RICK'S N/A PILSNER 6
Rick's Near Beer, Austin, TX, 0.5%

ST. AGRESTIS PHONY MEZCAL NEGRONI 12

LOS REFRESHMENTS

Sparkling Water 4

Sprite, Diet Coke, Coke 4

Yaupon Iced Tea 5

Hibiscus Agua Fresca 5

Drip Coffee 5

Hot Tea 5 *herbal, green, pu'er*

WINE BY THE GLASS

SPARKLING

Carboniste 'Octopus' *pétillant naturel albariño, 2022, Andrus Island, California* 17 / 68

WHITE

Presqu'île *sauvignon blanc, 2023, Santa Maria Valley, California* 16 / 64

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

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

SKIN CONTACT

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

ROSÉ

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

RED

J Bouchon 'País Viejo' *pais, 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

WINE

SPARKLING

Philippe Gonet 'Ter Noir'	1er cru, brut, NV, Champagne, France	210
J. Lasalle 'Brut Preference'	1er cru, brut, NV, Champagne, France	157
Berry-Althoff 'Janis'	pétillant natural rosé, grenache, 2022, Gard, France	75



WHITE

La Milla	albariño, 2022, Rias Baixas, Spain	81
Peter Lauer 'Senior'	riesling, 2023, Mosel, Germany	77
Jonathan Didier Pabiot 'Leon'	sauvignon blanc, 2023, Pouilly Fumé, France	87
Jumping Juice 'Yellow Yellow'	sauvignon blanc, gewurztraminer, 2021, Margaret River, Australia	74
Famille Mosse 'Magic of JuJu'	chenin blanc, colombard, sauvignon, 2023, Loire Valley, France	75
Lichtenberger-Gonzalez 'Tres Cuartos'	welschriesling, 2020, Burgenland, Austria	93
Lise et Bertrand Jousset 'Version Longue'	chenin blanc, 2019, Loire Valley, France	140
Jean Collet & Fils	chardonnay, 2022, Chablis, France	82
Jolie Laide	aligote, 2023, Sonoma County, California	106
Limited Addition	barrel fermented sauvignon blanc, 2022, Willamette Valley, Oregon	84
Presqu'île	chardonnay, 2022, Santa Maria Valley, California	106
Kabaj 'Ravan'	tocai friulano, 2018, Goriska Brda, Slovenia	58
Domaine du Petit Oratoire 'Jajatoes'	grenache blanc, viogner, clairette, 2021, Rhône, France	56
Malooof 'Temperance Hill'	pinot gris, 2021, Willamette Valley, Oregon	86

SKIN CONTACT WHITES

Dominio de las Abejas	white blend, 2022, Valle de Guadalupe, Mexico	93
Barrigón	charelo, 2021, Queretaro, Mexico	110
Domaine Matassa 'Cuvée Marguerite'	macabeu, zibibbo, muscat de petits grains, 2023, Rousillon, France	99
Cascina Ebreo 'Alea'	malvasia, 2022, Piedmont, Italy	67
Roberto Henriquez 'Molino del Ciego'	semillon, 2021, Itata, Chile	82
Bikicki 'Uncensored'	traminer, 2022, Fruska Gora, Serbia	87

ROSÉ

Vinos Pijoan 'Árbol de Fuego'	zinfandel, grenache, colombard, 2023, Valle de Guadalupe, Mexico	76
Karma	grenache, syrah, 2021, Gard, France	84
Gut Oggau 'Maskerade'	blaufränkisch, zweigelt, 2023, Burgenland, Austria	94
Bruno Duchene 'TITET'	grenache noir, 2022, Banyuls sur Mer, France	79

RED

Julien Pineau 'Monkey Gone to Heaven'	cinsault, 2022, Provence, France	71
Tutti Frutti 'Morango'	syrah, grenache, carignan, 2022, Banyuls Sure-Mer, France	81
Lightsome	sangiovese, 2023, Hill Country, Texas	88
Roberto Henriquez 'Santa Cruz de Coya'	pais, 2021, Bio Bio, Chile	71
Benoit Girardin 'La Maladière'	pinot noir, 2020, Santenay 1er cru, France	132
Alfredo Maestro 'El Marciano'	garnacha, 2023, Castilla y Leon, Spain	77
Jean Foillard Beaujolais-Villages	gamay, 2022, Beaujolais, France	67
Les Lunes	carignan, 2023, Mendocino, California	65
Guy Breton Cote de Brouilly 'Vielles Vignes'	gamay 2023, Beaujolais, France	106
Gomez Cruzado 'Vina Durana' Reserva	tempranillo, 2017, Rioja, Spain	106
Bichi 'Flama Roja'	tempranillo, cabernet sauvignon, 2023, Tecate, Mexico	88
Domaine Matassa 'Tommy Ferriol'	syrah, muscat de petits grains, 2023, Rousillon, France	99
Pax	syrah, 2022, Sonoma Coast, California	106
Vinos Pijoan 'Collage Tinto'	tempranillo, cabernet sauvignon, 2023, Valle de Guadalupe, Mexico	86

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
Macurichos	arroqueño	Rafael Martínez	26
Real Minero	arroqueño	Edgar Angeles	29
Rezpiral	arroqueño	Berta Vasquez	22

ASPERRIMA

vegetal, peppery, rustic

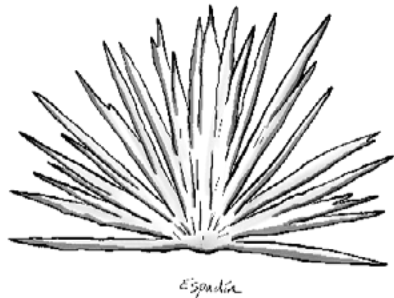
1oz

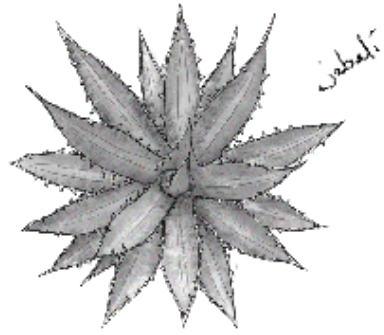
Ultramundo	lamparillo	Gilberto Roldán	23
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ANGUSTIFOLIA

sweet agave, smoke, citrus

Burrito Fiestero	tepemete	Juan Manuel Conde	1oz 22
Caballito Cerrero	chato blanco (46%)	Alfonso Jimenéz	14
Caballito Cerrero	chato reposado	Alfonso Jimenéz	20
Caballito Cerrero	chato 'unicorn' (55%)	Alfonso Jimenéz	28
Caballito Cerrero	chato puntas (69%)	Alfonso Jimenéz	32
Chacolo "Suerte Batch Pick"	puntas de liño	Macario Partida	29
Chacolo V7	ixtero verde	Macario Partida	22
Chacolo "Triple Destilado"	azul telcruz, ixtero amarillo	Macario Partida	24
Cinco Sentidos	puntas de espadín	Eduardo Perez	18
Creador	espadín capón	José Alberto	16
Rey Campero	espadín	Vicente Sánchez	9





CONVALLIS

tropical fruit, ripe melon, viscous

Creador	jabalí	José Alberto	26
Mal Bien	jabalí, bicuixe, arroqueño	Felipe & Ageo Cortes	17
Rey Campero	jabalí	Vicente Sánchez	19

CUPREATA

dark fruit, chocolate, baking spice

Aguerrido	cupreata	Tomás Gutiérrez	21
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DURANGENSIS

fruit forward, delicate smoke

Derrumbes “Durango”	cenizo	Antonio Panuco	13
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INAEQUIDENS

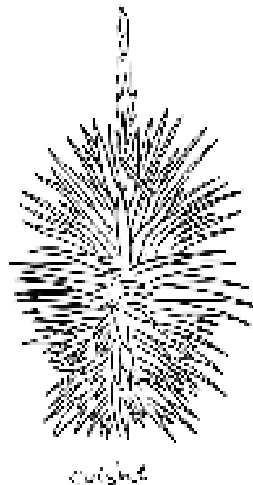
melon, tropical fruit, lactic

Mal Bien	alto	Isidro Rodriguez	12
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KARWINSKII

herbaceous, vegetal, tannic

			1oz
Cinco Sentidos	cuishe	Eleuterio Perez	18
Creador	barril	José Alberto	25
El Jolgorio	sierrudo	Justina Ruiz	37
Gusto Historico	barreno	Natalia Sánchez	21
Gusto Histórico	cuixe, espadín, tepestate	Eusebio Santos	21
Lalocura	tobasiche de monte	Eduardo Ángeles	26
Mal Bien	madrecuixe	Victor y Emanuel Ramos	18
Neta	madrecuixe	Hermógenes Vásquez	26
Rey Campero	madrecuishe	Vincente Sánchez Parada	18



MARMORATA

earthy, green, pyrazinic

			1oz
Macurichos	tepeztate	Rosalino Martínez	23
Mezcalosfera	tepextate	Emiliano Santos	19
Neta	tepextate	Tomas García	28
Rey Campero	tepeztate	Vicente Sánchez	19

SALMIANA

jalapeño, green bell pepper, low smoke

Campanilla del Palmar	verde	María de la Luz Martínez	28
Campanilla del Palmar	chino, cuerno	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
De Matachines Penasco	salmiana	Manuelito de Jesús Oliva	16

TOBALÁ

complex, tropical, aromatic

			1oz
Luneta	tobalá	Berta Vasquez	20
Rey Campero	tobalá	Vicente Sánchez	19
Rey Campero	tobalá-chino-coyote	Vicente Sánchez	20





Tepestate

RHODACANTHA

smoky, herbaceous, oily

Neta	mexicanito, penca larga, jabalí	Heriberto García	35
Real Minero	cuero, cuishe, coyota	Edgar Ángeles	29

TEQUILANA

white pepper, citrus, sweet herbs

Caballito Cerrero	azul blanco (46%)	Alfonso Jiménez	12
Caballito Cerrero	azul reposado	Alfonso Jiménez	18
Caballito Cerrero	azul blanco 'unicorn' (55%)	Alfonso Jiménez	28
Caballito Cerrero	azul puntas (70%)	Alfonso Jiménez	32
Cinco Sentidos	azul	Atelo Ramírez	25

PECHUGA/DESTILADO CON

Maguay Melate	papalometl con lima	José Urubiel	17
Rey Campero	pechuga de codorniz	Vicente Sánchez	15
Vago	espadín con elote	Hijos de Aquilino García	13

TEQUILA

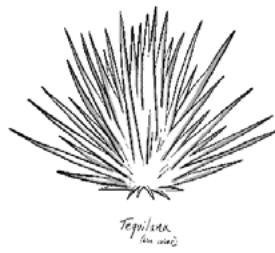
Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit using only the Blue Weber Agave. Our tequilas are all certified additive-free with a focus on family-owned distilleries utilizing artisanal and ancestral production methods.

BLANCO

white pepper, citrus, roasted agave

1oz

Aguasol	El Arenal, Jalisco	Salvador Rosales	9
Amatiteña High Proof	Amatitán, Jalisco	Alberto Partida	14
Arette	Tequila, Jalisco	Eduardo y Jaime Orendain	9
Don Fulano	Tequila, Jalisco	Enrique Fonseca	9
El Tesoro	Arandas, Jalisco	Carlos Camarena	9
Fortaleza	Tequila, Jalisco	Guillermo Sauza	14
G4 Blanco	Jesus María, Jalisco	Felipe Camarena	9
G4 High Proof	Jesus María, Jalisco	Felipe Camarena	11
Lagrimas del Valle	El Arenal, Jalisco	Salvador Rosales	10
Lalo	Arandas, Jalisco	Felipe Camarena	9
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siembra “Highlands”	Arandas, Jaliscos	Sergio Cruz	11
Siembra “Lowlands”	El Arenal, Jalisco	Salvador Rosales	11
Siembra “Aniversario” Joven	Rancho Huasimas, Jalisco	Salvador Rosales	23
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9
Siete Leguas “Siete Décadas”	Atotonilco, Jalisco	Arturo Valle Salcedo	20
Tromba	Tototlan, Jalisco	Marco Cedano	8



REPOSADO

honey, baking spice, roasted agave

Amatiteña	Amatitán, Jalisco	Alberto Partida	1oz
Arette “Suave”	Tequila, Jalisco	Eduardo y Jaime Orendain	14
Don Fulano	Tequila, Jalisco	Enrique Fonseca	11
El Tesoro	Arandas, Jalisco	Carlos Camarena	11
G4	Jesus María, Jalisco	Felipe Camarena	10
Lagrimas del Valle	El Arenal, Jalisco	Salvador Rosales	10
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	11

AÑEJO

vanilla, caramel, butterscotch

Amatiteña	El Arenal, Jalisco	Alberto Partida	1oz
Arette “Suave”	Tequila, Jalisco	Eduardo y Jaime Orendain	16
Don Fulano	Tequila, Jalisco	Enrique Fonseca	15
El Tesoro	Arandas, Jalisco	Carlos Camarena	15
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	14

EXTRA AÑEJO

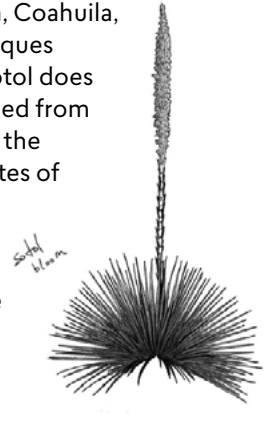
oak, dark chocolate, tobacco

G4	Jesus María, Jalisco	Felipe Camarena	1oz
Tears of Llorona	Tequila, Jalisco	Enrique Fonseca	26

SOTOL Y LECHUGUILLA

Sotol hails from the northern Mexican states of Chihuahua, Coahuila, and Durango, made using the same, traditional techniques seen in mezcal production. Though similar in taste, Sotol does not fall into the category of “agave” spirits as it’s distilled from *Dasyliirion*, aka Desert Spoon, a separate genus within the *Asparagaceae* family. In flavor, Sotol is grassy, with notes of earthy root vegetable and wet stone.

Lechuguilla is made within the Sotol-producing states of Northern Mexico but distilled from indigenous agave rather than the Desert Spoon.



Flor Del Desierto “Desierto”	wheeleri	Gerardo Ruelas Hernandez	12
Flor Del Desierto “Sierra”	wheeleri	José Fernandez	13
Maguey Melate	lechuguilla	Dolores Gonzalez Torres	19
Origen Raiz	cedrosanum	Valentín Cortés	24
Pal'alma	bovicornuta	Fidel Lagarda	18
Por Siempre	wheeleri	Perez Family	9
Sotoleros	shrevei	Bienvenido Fernández	14
Sotoleros	leiophyllum	Eduardo Arrieta y Fernando Porras	14

RAICILLA

Raicilla is 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		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 Puntas	maxmiliana	Gerardo Peña	29
La Venenosa Sierra de Amula de Jalisco		Ricardo Juarez	24
La Venenosa Sierra Volcanes de Jalisco	cenizo	Arturo Campos	16
Mezonte Jalisco	9-agave ensemble	Lorenzo y Tomás Virgen	30
Mezonte Japo	amarillo	Hildegardo Joya	23

OTHER SPIRITS

2 oz

BOURBON Y MAS

- Buffalo Trace 14
- Four Roses Single Barrel 18
- Maker's Mark 13

RYE

- High West Double Rye 14
- Rittenhouse 13
- Russell's Reserve 6 year 20

WORLD WHISKEY

- Ardbeg 10 year 18
- Balvenie 12 yr Doublewood 30
- Hibiki Harmony 32
- Monkey Shoulder Blended 12
- Redbreast 12 year 25

BRANDY

- Maguey Melate Zapote 12
- Pierre Ferrand 1840 Cognac 14
- Pisco Gobernador 12

GIN

- Botanist 13
- Fords 12
- Hendricks 13
- Tanqueray 13

VODKA

- Tito's 12
- Grey Goose 14

RUM

- Appleton 8 year 12
- Bounty White 12
- Flor de Caña 4 year Añejo 12
- Novo Fogo Cachaça 12
- Paranubes 13
- Plantation OFTD 12
- Rhum JM Blanc 12
- Santa Teresa 1796 17
- Sol Tarasco Charanda Añejo 15
- Uruapan Charanda 12
- Uruapan Fortaleza Barrel 14

AMARO

- Amargo Vallet 12
- Averna 12
- Fernet Vallet 12
- Braulio 12
- Montenegro 12
- Nonino 12