

# SUERTE

## BOTANAS Y RAW

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REFRIED LENTILS Y CREMA 14  
morita chile, crema, epazote

FRIJOLES CON VENENO 16  
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, chicharron

## MASA Y MAS

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

QUESADILLA 16  
huitlacoche, quesillo, epazote,  
charred onion y habanero salsa

TETELA DE BIRRIA 20  
braised lamb, quesillo, consommé,  
cilantro y onion

FLAUTAS EN MOLE NEGRO CONTAINS NUTS 24  
duck carnitas, potato purée, quesillo,  
mole negro, crema, sesame seeds

## VEGGIES

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SWEET PAPAS 16  
oak grilled sweet potatoes, lime aioli,  
sweet potato chips, habanero y garlic oil

CALABAZA A LA PLANCHA 16  
seared summer squash, cascabel chimichurri,  
mint, cilantro, red onion, fried sunflower seeds

PEACHES AND FETA 16  
Caskey Orchard peaches,  
hoja santa goddess dressing, feta,  
toasted sesame, basil

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

TARTARE NORTEÑO\* 26  
wagyu beef, burnt habanero salsa, avocado,  
red onion, serrano, papitas fritas

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

## LOS FUERTES

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PESCADO EN SALSA VERDE 45  
oak grilled sea bass, leek salsa verde frita,  
chiltepin, tortillas

POLLITO A LA MOSTAZA 42  
roasted half chicken, braised greens,  
mustard pequin butter sauce, tortillas

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

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

ASADA RANCHERA 49  
grilled skirt steak, cascabel marinade,  
rajas de nopales, frijoles refritos,  
quesillo crema, 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

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

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-   DON DARIO 17  
reposado tequila, tamarind, sarsaparilla, lime
-   NADA PALOMA DRAFT 17  
blanco tequila, mezcal, grapefruit soda
-   YUCA-TÁNLINES FROZEN & CONTAINS NUTS 17  
mezcal, passionfruit, falernum, orgeat, lemon
- 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 & GLUTEN 17  
licor 43, cold brew, pecan porter reduction, dark chocolate

Available for Lucky Hour   

## LOS REFRESHMENTS

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- 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

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- 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*

## WINE BY THE GLASS

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### 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

Lioco *chardonnay, 2024, Sonoma, California* 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

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### 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%*