

S U E R T E

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

COLIFLOR CON MACHA (CONTAINS NUTS) 14
cauliflower hummus, salsa macha de naranja,
toasted hazlenuts, herbs

GUACAMOLE 18
salsa verde, toasted sesame seeds, herbs

MASA Y MAS

SUADERO TACOS 25
confit wagyu brisket, black magic oil,
avocado crudo, onion y cilantro

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

TLAYUDA DE HONGOS 23
white bean aligot, oak grilled mushrooms,
quesillo, pickled fennel, toasted pepitas,
fried alliums

TOSTADA DE BETABEL 16
este garden beets, carrot pipian,
beet molasses, pecan macha

HUITLACOCHES QUESADILLA 14
huitlacoche, epazote, quesillo,
charred onion salsa

VEGGIES

SWEET PAPAS 14
oak grilled sweet potato, lime aioli,
sweet potato chips, habanero y garlic oil

CALABAZA A LA PLANCHA (CONTAINS NUTS) 15
roasted butternut squash, squash purée,
chipotle-piloncillo butter, pecan gremolata

ENSALADA CAESAR 18
romaine and bitter greens, caesar dressing,
fried kale, serrano pickled tomatillo, pecorino

CEVICHE DE PIÑA* 25
lime cured shrimp, red snapper, verde broth,
avocado, charred pineapple y tomatillo relish

TUNA TIRADITO* 25
big eye tuna, burnt habanero-apple salsa,
suerte pico, candied chiles

LOS FUERTES

PESCADO VERDE 35
black cod, tomatillo y jalapeño hominy broth,
napa cabbage, burnt onions, tortillas

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

CARNITAS 38
confit pork, beef tallow black bean purée,
jalapeño salsa cremosa, escabeche, tortillas

CARNE ASADA 48
grilled ny strip, salsa de arbol, grilled turnips,
seared alliums, beef tallow black bean purée,
tortillas

POLLO AL RECADO NEGRO 38
grilled recado negro chicken thighs, nopales,
salsa mexicana, toasted arbol chile, tortillas

LUCKY HOUR

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



\$10 HOUSE COCKTAILS
\$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

S W E E T E

COCKTAILS

- DON DARIO 16
reposado tequila, tamarind, lime,
sarsaparilla bitters
- NADA PALOMA 16
blanco tequila, mezcal, grapefruit soda
- BAJA BRRR-O FROZEN 16
blanco tequila, ginger, passionfruit, lime,
black rum float
- 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, bianco bitter,
blanc vermouth, pamplemousse
- SORAYA 17
mezcal, blanco tequila, sweet vermouth, amaro,
chile morita, xocolatl mole bitters
- CAFÉ ADELITA 16
reposado tequila, cold brew, amaro,
café de olla spices, orange bitters
- NITRO CARAJILLO (CONTAINS NUTS & GLUTEN) 16
licor 43, cold brew, pecan porter reduction, dark
chocolate
- LA MICHI NON-ALCOHOLIC AVAILABLE 12
mexican lager, petróleo, sangrita, tomato brine,
smoked chile, lime, salt
- LUNA SANGRE NON-ALCOHOLIC 10
blood orange, toasted coriander, lime,
quinine, sparkling water

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

WINE BY THE GLASS

SPARKLING

AT Roca *cava reserva, 2022, Penedes, Spain* 16 / 64

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* 16 / 64

Les Lunes 'Texian 3.0' *chardonnay, grenache blanc, muscat, 2023, Mendocino, California* 16 / 64

RED

Southold Farm & Cellar 'Forgotten Dreams' *sangiovese, 2022, Hill Country, Texas* 16 / 64

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%