



S U E R T E

LUCKY HOURS SPECIALS

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



PARA COMER

\$10 GUACAMOLE, REFRIED LENTILS,
Y FRIJOLES CON VENENO

\$8 1PC ROTATING TAQUITO

\$12 SEASONAL CEVICHE TOSTADA

PARA BEBER

\$12 DON DARIO, NADA PALOMA,
Y SEASONAL FROZEN COCKTAIL

\$2 OFF DRAFT BEERS

50% OFF ANY POUR OF MEZCAL, DESTILADO,
SOTOL, RAICILLA, OR TEQUILA

FEATURED AGAVE FLIGHT:

Olla de Barro

\$75/50 LUCKY HOUR

Clay pot mezcal is one of the most ancestral spirits in existence today, perhaps only rivaled by Indian Feni and Filipino Arrack.

Cherished both for their cultural significance and robust character, it may come as a surprise that these distinguished distillates are nearing obsolescence—but why?

For one, mezcaleros are not ceramicists; thus, this style of distillation is limited to communities with access to clay pots, or ollas de barro. In Oaxaca—a state recognized for its clay pot distillates—almost all of these pots are made in Santa María Atzompa, a Zapotec town that has been a major producer of pottery since the Monte Albán period, over 2,500 years ago.

Once employed, clay pots can last up to a year and a half, after which they must be replaced due to erosion and cracking.

Once the olla cracks, the housing must be disassembled, the pot removed, a new one inserted, and the encasement re-built.

It is an arduous process that involves a multi-day trip back to Atzompa in order to purchase replacement stills.

In contrast, the copper alembic still will operate for up to 25 years before repair. In an era of industrialization and modernization, these gains in durability and efficiency have enticed producers throughout Mexico to abandon clay for copper. The handful of Mezcaleros who insist on using ollas de barro—despite their ongoing upkeep—are torchbearers of heritage, providing a glimpse (and a taste) into a centuries-old tradition.

BOTTLES:

Creador - Jabali

Mezcasiarca - Cuixto

Real Minero - Pechuga

Interested in a custom flight? Let your server know!

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

SUERTE COCKTAILS



+ DON DARIO 17
reposado tequila, tamarind, sarsaparilla, lime



+ NADA PALOMA DRAFT 17
blanco tequila, mezcal, grapefruit soda



+ BANANA COLADA FROZEN 17
jamaican rum, banana, toasted coconut, lime

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

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

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

DRAFT BEER

DOMINGUITOS MEXICAN-STYLE LAGER 8

Hold Out, Austin, TX, 5.8%

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 **MAKE IT A MICHELADA +6**

MODELO ESPECIAL MEXICAN LAGER 6

Grupo Modelo, MX, 4.4%

MODELO NEGRA DARK LAGER 6

Grupo Modelo, MX, 5.4%

SIN ALCOHOL

ST. AGRESTIS PHONY MEZCAL NEGRONI 12

ATHLETIC BREWING NA 6

Golden Ale, Milford, CT <0.5%

LUNA SANGRE 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

WINE LIST

The bottles featured on our list were each selected to complement our food and elevate your experience.

Our list strives to highlight winemakers who have dedicated their lives to creating a product grown with care and made with integrity .

The styles of wines that follow, from tasting notes to weight, all highlight the complex and robust flavors of our menu from start to finish.

Salud!

SPARKLING

Azimut	cava, brut nature, macabeu, xarel-lo, parellada, NV, Penedes, Spain	16 / 64
Huré Freres 'Invitation'	extra brut, pinot meunier, pinot noir, chardonnay, NV, Champagne, France	145
Scythian 'The Scythians'	palomino, 2023, Cucamonga Valley, California	93
Leduc-Frouin	chenin blanc, NV, Saumur, France	60
Domaine Mosse 'Moussamousettes'	cabernet franc, pineau d'aunis, 2024, Loire Valley, France	86
Vitivinicola Fangareggi 'Puro!'	lambrusco, NV, Emilia-Romagna, Italy	74

SKIN CONTACT WHITES

Viña Echeverria 'No Es Pituko'	sauvignon blanc, 2025, Maule Valley, Chile	16 / 64
Scar of the Sea 'Lopez Vineyard'	palomino, 2025, Cucamonga Valley, California	91
Rimbert	gewürztraminer, muscat, ugni blanc, 2023, Languedoc, France	53
Domaine de l'Octavin	muscat d'Alexandria, muscat a petit grains, 2022, Jura, France	100
Matassa 'Cuvee Marguerite'	muscat d'Alexandria, macabeo, 2024, Roussillon, France	108
Matassa 'Blanc'	grenache gris, macabeu, 2024, Roussillon, France	143
Bikicki 'Uncensored'	traminer, 2022, Fruska Gora, Serbia	87

WHITE

LIGHT & CRISP

Meinklang	grüner veltliner, 2024, Österreich, Austria	15 / 60
Les Vins de Lavie 'Muscadet Primeur'	melon de bourgogne, 2025, Muscadet, France	63
Quinta do Ermízio	trajadura, loureiro, 2025, Vinho Verde, Portugal	53
Tomada de Castro 'Flor de Verano'	albariño, 2024, Rías Baixas, Spain	70
Lady of the Sunshine 'Chevey'	chardonnay, sauvignon blanc, 2023, Central Coast , California	90
Benoit Courault 'Le Petit Chemin'	chenin blanc, 2024, Anjou, France	114
Jolie Laide	aligote, 2023, Sonoma County, California	106
Broc Cellars	arneis, 2023, Mendocino, California	86

HERBAL & AROMATIC

Kuentz-Bas	riesling, 2024, Alsace, France	16 / 64
Nanclares y Prieto 'Soverribas'	albariño, 2022, Rías Baixas, Spain	124
Valentín Zusslin 'Les Chapelles'	riesling, 2022, Alsace, France	115
Teutonic 'Raspberry Mushroom'	riesling, 2024, Willamette Valley, Oregon	91
Les Cigales la Fourmilière 'Petite Pepee'	blanc de noir, grenache, 2020, Languedoc, France	70

RICH & TEXTURED

Lioco	chardonnay, 2024, Sonoma, California	17 / 68
Fanny Sabre	aligote, 2023, Burgundy, France	118
Domaine de la Petite Soeur 'Les Justices'	chenin blanc, 2023, Anjou, France	88
Doro Prinic	friulano, 2023, Collio, Italy	87
Casa Mariol	garnatxa blanca, 2024, Terra Alta, Spain	60
Eric Thill 'De Marne et d'Argile'	chardonnay, 2023, Jura, France	75
Presqu'île	chardonnay, 2022, Santa Maria Valley, California	106

ROSÉ

Day Wines '	pinot noir, 2025, Willamette Valley, Oregon	17 / 68
Vinos Pijoan 'Árbol de Fuego'	zinfandel, grenache, colombard, 2023, Valle de Guadalupe, Mexico	76
Château Pradeaux 'Bandol'	mourvèdre, cinsault, grenache, 2024, Provence, France	93
Gismondi 'Chíaro'	malvasia di candia, sangiovese, 2024, Campania, Italy	70
LA River Wine Co. 'Lopez Vineyard'	zinfandel, 2024, Cucamonga Valley, California	85

RED

LIGHT & JUICY

Les Lunes	pinot noir, 2025 Petaluma Gap, California	17 / 68
Super Glou 'Neon Gold' 1L	trollinger, 2024, Württemberg, Germany	81
Matassa 'Tommy Ferriol'	syrah, muscat de petit grains, 2024, Rousillon, France	99
Quinta do Infantado Junior 'Palhete'	touriga nacional, 2024, Douro, Portugal	71
Nana Vins 'Enjoy!'	cinsault, NV, Languedoc, France	60
Roberto Henríquez 'Rivera del Notro'	país, 2024, Bio Bio Valley, Chile	67

BALANCED & VERSATILE

Gómez Cruzado 'Crianza'	tempranillo, garnacha, 2020, Rioja, Spain	16 / 64
Clos du Tue-Boeuf 'La Caillère'	pinot noir, gamay, 2024, Cheverny, France	108
Domaine Chamonard 'La Madone'	gamay, 2022, Fleurie, France	108
Julien Sunier	gamay, 2021, Morgon, France	91
Limited Addition	mencia, 2023, Willamette Valley, Oregon	94
Lightsome	montepulciano, 2024, Texas Hill Country	79
Southold Francs 'Le P'tit Rouge'	merlot, 2024, Bordeaux, France	72

BOLD & STRUCTURED

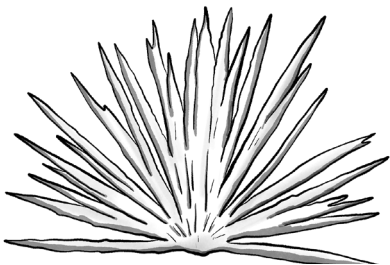
Salt Rock	cabernet sauvignon, cabernet franc, NV, Western Cape, South Africa	17 / 68
Terroir Históric	garnacha, carineña, 2019, Priorat, Spain	82
Vinos Pijoan 'Aniversari'	zinfandel, 2024, Valle de Guadalupe, Mexico	90
Julien Cecillon 'Babylone'	syrah, 2023, Saint-Joseph, Rhône, France	115
Scar of the Sea 'Bassi Vineyard'	syrah, 2024, Slo Coast, California	109
Canopus 'De Sed'	malbec, 2024, Uco Valley, Argentina	60
Cartello	cabernet sauvignon, 2022, Sonoma, California	105

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

<i>big, complex, well-rounded</i>			1oz
Cinco Sentidos	arroqueño	Pedro Pascual	21
FaneKantsini	coyote	Sosima Olivera	25
Mezcalosfera	pulquero	Ignacio Jarquín	18
Mezcasiarca	arroqueño	Sandra Ortíz	40
NETA	pulquero	Caledonio Aquino	34
Real Minero	arroqueño	Edgar Angeles	29



ANGUSTIFOLIA

sweet agave, smoke, citrus

1oz

Burrito Fiestero	tepemete	Juan Manuel	22
Cinco Sentidos	espadillon, de horno, espadín	Anatolio y Emmanuel Ramirez	25
Cinco Sentidos	puntas	Eleuterio Perez	18
Chacolo 'Suerte Pick'	lineño puntas	Marcio Partida	28
Cuish 'Fieles Difuntos'	puntas con campasuchil	Familia Monterrosa	24
Gusto Histórico	espadín penca corta	Santurino Juárez	20
Rey Campero	espadín	Vicente Sánchez	9
Sanzekan	zacatoro	Cesareo Garcia	21

ASPERRIMA

vegetal, peppery, rustic

1oz

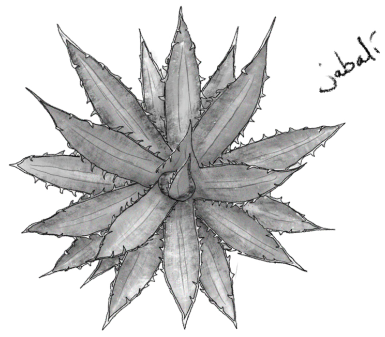
Lamata "Tamaulipas"	asperrima, americana, univitatta	Martín Terán	28
Ultramundo	lamparillo	Gilberto Roldán	23

RHODACANTHA

smoky, herbaceous, oily

1oz

Mal Bien	verde	Victor Ramos	14
Gusto Historico	mexicano	Igancio Juárez	20
Rey Campero	mexicano	Vicente Sánchez	14



CONVALLIS

tropical fruit, ripe melon, viscous

			1oz
Rey Campero	jabalí	Vicente Sánchez	19

CUPREATA

dark fruit, chocolate, baking spice

			1oz
Aguerrido	cupreata	Tomás Gutiérrez	21
Aguerrido	zacate limón puntas	Erika Meneses	18
Mezcalosfera	papalote	Erika Meneses	18
Sanzekan	papalote	Silvestre Gonzalez	19

DURANGENSIS

fruit forward, delicate smoke

			1oz
Derrumbes "Durango"	cenizo	Antonio Panuco	13

INAEQUIDENS

melon, tropical fruit, lactic

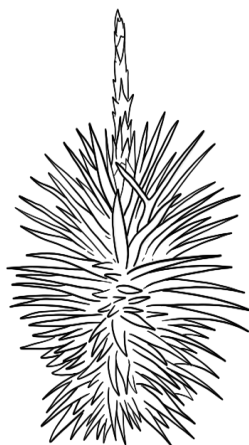
			1oz
Mal Bien	alto	Isidro Rodriguez	12

KARWINSKII

herbaceous, vegetal, tannic

1oz

Creador	barril	José Alberto	17
Gusto Histórico	madrecuishe puntas	Victor Ramos	25
Gusto Histórico	cuixe, espadín, tepestate	Eusebio Santos	22
Lamata 'Oaxaca'	madrecuishe	Sozimo Jarquín	21
Macheé	cuishe	Leo García y Chepe Elorza	19
Mezcalsofera	madrecuixe	Job Cortes	18
Mezcasiarca	cuixito	Sandra Ortíz	40
Mezcasiarca	barril, tobaziche, espadín	Sandra Ortíz	32
Real Minero	barril	Edgar Angeles	26
Real Minero "Suerte Pick"	cuishe, espadín, marteño	Edgar Angeles	30
Real Minero	largo	Edgar Angeles	28
Rey Campero	madrecuishe	Vincente Sánchez Parada	18



cuishe

MARMORATA

earthy, green, pyrazinic

			1oz
Cuish	pichumetl	Enrique Esquivel	18
Lamata 'Oaxaca'	tepextate	Pascual Canseco	23
Macheé	tepextate	Leo García y Pepe Elorza	22
Mezcalosfera	tepeztate	Emiliano Santos	19
Rey Campero	tepeztate	Vicente Sánchez	19

POTATORUM

complex, tropical, aromatic

			1oz
Cinco Sentidos	cucharilla, papalome	Delfino Tobón	24
FaneKantsini	chato	Sosima Olivera	25
Pal'Alma	papalometl	Asunción Matilde	18
Rey Campero	tobalá	Vicente Sánchez	20

SALMIANA

jalapeño, green bell pepper, low smoke

			1oz
Campanilla del Palmar	chino	Jaime Navarro	31
Campanilla del Palmar	chino, cuerno	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
Cuish	puya	Antonio Trujano	22
Derrumbes	salmiana	Juan Manuel	9
Lamata 'Durango'	verde	Manuel Simental	18





Tepalcates

TEQUILANA

white pepper, citrus, sweet herbs

			1oz
Caballito Cerrero	azul blanco	Alfonso Jimenéz	12
Caballito Cerrero	azul 'unicorn'	Alfonso Jimenéz	27
Cinco Sentidos	azul	Atelo Ramirez	25
NETA	tequilana	Wilfrido García	34

UNCLASSIFIED

			1oz
Cuish	penca larga	Hermogenes Vasquez	22
Cuish	ramírez	Francisco García	24
Macheé	verdito	Leo García	19

PECHUGA/DESTILADO CON

			1oz
Cinco Sentidos	pechuga de mole poblano	Delfino Tobón	21
Mezcalosfera	espadin con codorniz y frutas	António Escobedo	16
Real Minero	pechuga	Edgar Angeles	29
Rey Campero	ponche de frutas	Vicente Sánchez	17

TEQUILA

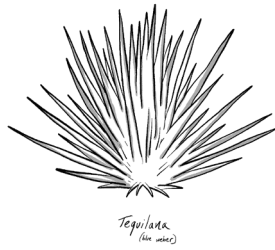
Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit using only the Blue Weber Agave. Our tequilas are all certified additive-free with a focus on family-owned distilleries utilizing artisanal and ancestral production methods.

BLANCO

white pepper, citrus, roasted agave

1oz

Aguasol	El Arenal, Jalisco	Salvador Rosales	9
Arette	Tequila, Jalisco	Eduardo y Jaime Orendain	9
Cascahuín Plata 48	El Arenal, Jalisco	Salvador Rosales	14
Cascahuín Tahona	El Arenal, Jalisco	Salvador Rosales	15
Don Fulano	Tequila, Jalisco	Enrique Fonseca	9
El Tesoro	Arandas, Jalisco	Carlos Camarena	9
EntreManos	Amatitán, Jalisco	Jaime Villalobos	8
EntreManos High Proof	Amatitán, Jalisco	Jaime Villalobos	12
EntreManos Castaño	Amatitán, Jalisco	Jaime Villalobos	12
G4 'Throwback'	Jesus María, Jalisco	Felipe Camarena	11
G4 High Proof	Jesus María, Jalisco	Felipe Camarena	11
G4 de Madera	Jesus María, Jalisco	Felipe Camarena	12
Lalo	Arandas, Jalisco	Felipe Camarena	9
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siembra Valles	El Arenal, Jalisco	Salvador Rosales	11
Siembra Alteño	Arandas, Jalisco	José Lorenzo	12
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9



REPOSADO

honey, baking spice, roasted agave

			1oz
Arette "Suave"	Tequila, Jalisco	Eduardo y Jaime Orendain	11
Don Fulano	Tequila, Jalisco	Enrique Fonseca	11
El Tesoro	Arandas, Jalisco	Carlos Camarena	10
G4 'Throwback'	Jesus María, Jalisco	Felipe Camarena	12
Siembra Alteño	Arandas, Jalisco	Jose Lorenzo	13
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	10

AÑEJO

vanilla, caramel, butterscotch

			1oz
Arette "Suave"	Tequila, Jalisco	Eduardo y Jaime Orendain	15
Don Fulano	Tequila, Jalisco	Enrique Fonseca	15
El Tesoro	Arandas, Jalisco	Carlos Camarena	14
G4	Jesus María, Jalisco	Felipe Camarena	14
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	12

EXTRA AÑEJO

oak, dark chocolate, tobacco

			1oz
Don Fulano "Imperial"	Tequila, Jalisco	Enrique Fonseca	30
Volans 7 Year	Jesus María, Jalisco	Felipe Camarena	84

SOTOL Y PALMILLA

Hailing from the north, Sotol (Chihuahua, Coahuila, and Durango) and Palmilla (Sonora) are made using the same, traditional techniques seen in mezcal production. Though similar in taste, these distillates do not fall into the category of “agave” as they’re distilled from *Dasyllirion*, a separate genus within the *Asparagaceae* family. In flavor, these expressions are grassy, with notes of earthy root vegetable and wet stone.

Mezcalosfera	wheeleri	Emiliano Santos	18
Parejo	leiophyllum	Bienvenido Fernández	14
Parejo	carney de chivo	Polo Derma y Familia Arrieta	36

LECHUGUILLA

In addition to Sotol, northern Mexico is home to various endemic species of agave which are utilized in the production of *Lechuguilla*. Though made in similar fashion to mezcal, the dynamic terroir of northern Mexico—ranging from mountain forests to the Chihuahan desert—offers a tasting experience that is inherently Norteño.

Cumbrita de la Sierra	Lechuguilla	Dolores Gonzales	19
Cumbrita de la Sierra	Lechuguilla y Sotol	Dolores Gonzales	19

RAICILLA

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	castilla	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 Sierra de Amula	lineño, cimarron	Ricardo Juarez	24
La Venenosa Sierra Volcanes	cenizo	Arturo Campos	16
La Venenosa Puntas	lechuguilla	Gerardo Peña	28

BACANORA

Produced in the state of Sonora from wild agave Pacifica (*A. angustifolia*), a species endemic to the region's mountainous terrain. The spirit was banned in 1915, but clandestine operations kept the tradition of distillation alive until the category was granted its own Denomination of Origin in 2005. Bacanora tends to be less smoke-forward than other mezcals with green vegetal flavors and black pepper.

Los Cantiles 1905 Anejo	pacifica	Jose Luis	16
Los Cantiles 1905	carney de venado	Jose Luis	16

OTHER SPIRITS

2 oz

VODKA

Tito's 14

Grey Goose 14

BOURBON Y MAS

Buffalo Trace 14

Four Roses Single Barrel 18

Maker's Mark 14

RYE

High West Double Rye 14

Rittenhouse 14

Russell's Reserve 6 year 20

WORLD WHISKEY

Ardbeg 10 year 18

Balvenie 12 yr Doublewood 30

Hibiki Harmony 32

Monkey Shoulder 14

Redbreast 12 year 25

BRANDY

Pierre Ferrand 1840 14

Pisco Caravedo Quebranta 13

GIN

Botanist 14

Fords 13

Hendricks 14

Tanqueray 14

RUM

Bacardi 8 13

Bounty White 13

Novo Fogo Cachaça 14

Paranubes 14

Santa Teresa 1796 17

Uruapan Charanda 14

Worthy Park Select 13

AMARO

Amargo Vallet 13

Averna 13

Braulio 14

Cynar 13

Fernet 13

Fernet Branca Menta 13

Montenegro 13

Nonino 17

We believe great drinks start with a thorough understanding of the classics. In addition to signature beverage offerings, our team is equipped to prepare a wide range of both well-known and lesser-known classic cocktails.

You can find a curated list of favorites using the QR Code below or by asking your server for a printed copy.



