

SUERTE

BOTANAS Y RAW

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

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

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

LEEKs A LA PLANCHA CONTAINS NUTS 15
roasted leeks y carrots, mole ixtepecano,
fennel, toasted almonds

TOSTADA DE BETABEL CONTAINS NUTS 15
roasted beets, peanut yum yum sauce,
avocado crudo, pickled onions

TUNA HIBISCUS AGUACHILE* 26
bluefin tuna, guajillo, suerte pico, chives

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

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

LOS FUERTES

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

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

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

STEAK AU POIVRE 56
grilled 6oz NY strip, crispy potatoes,
mezcal-chipotle cream, tortillas

CHAMORRO 33
slow roasted pork shank, ancho-adobo,
pickled red onions, tortillas

LUCKY
HOUR

SAT-SUN 3-5PM
MON- FRI 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 R T E

HOUSE COCKTAILS

DON DARIO 16

reposado tequila, tamarind, sarsaparilla, lime

NADA PALOMA DRAFT 16

blanco tequila, mezcal, grapefruit soda

YUCA-TÁNLINES FROZEN & CONTAINS NUTS 16

mezcal, passionfruit, falernum, orgeat, lemon

NEGRONI BAHÍA 17

coconut rum, campari, sweet vermouth, pineapple

CENOTE SAZERAC 17

rye whiskey, cognac, Yucatán anisette, peychaud's bitters, absinthe

SORAYA 17

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

ROSA PELIGROSA* 17

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

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

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

WINE BY THE GLASS

SPARKLING

Azimut *brut nature cava, NV, Penedes, Spain* 16 / 64

WHITE

Meinklang *gruner veltliner, 2024, Österreich, Austria* 15 / 60

Kuentz-Bas *white blend, 2024, Alsace, France* 16 / 64

Aimé Blouzard *chardonnay, 2024, Mâcon Péronne, France* 17 / 68

ROSÉ & SKIN CONTACT

Day Wines 'Lemonade' *pinot noir, 2024, Willamette Valley, Oregon* 17 / 68

Viña Echeverría 'No es Pituko' *sauvignon blanc, 2025, Maule Valley, Chile* 16 / 64

RED

Luigi Giordano 'Vino Rosso' *nebbiolo, arneis, 2024, Barbaresco, Italy* 16 / 64

Gómez Cruzado 'Crianza' *tempranillo, garnacha, 2020, Rioja, Spain* 16 / 64

La Lomita *cabernet sauvignon, 2022, Baja California, Mexico* 18 / 72

BEER

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

Modelo Especial *mexican lager* 6
Grupo Modelo, MX, 4.4%

Negra Modelo *dark lager* 6
Grupo Modelo, MX, 5.4%