

S U E R T E

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

BRISKET HASH 20

wagyu brisket, bacon, potato, peppers,
salsa árbol, sunny-side egg, tortillas

SALMON TOSTADA 20

cold smoked salmon, spiced goat cheese,
caper-chile relish, fried cilantro

STEAK AND EGG 45

oak grilled skirt steak, heirloom tomato salad,
refried tallow black beans, chilhuacle dressing,
sunny-side egg, tortillas

CHILAQUILES ROJOS O VERDES 18

ROJOS: chilhuacle-guajillo salsa, pork longaniza,
fried egg, refried tallow black bean, cotija, crema
VERDES: tomatillo salsa verde,
refried tallow black bean, crema, cotija, fried egg

MILANESA DE RES 20

breaded y fried flank steak, fried egg,
chipotle aioli, avocado, cabbage slaw, escabeche

PASTRIES AVAILABLE UNTIL 3:30PM

CONCHA 8

pain au lait, chocolate shell,
Este mint dulce de leche

PASTEL 8

crème fraîche coffee cake, vanilla streusel,
raspberry dust

CRULLER 8

pâte à choux donut, cinnamon-masa glaze

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14

morita chile, crema, epazote

GUACAMOLE 18

manchego-basil pesto, toasted pepitas

CEVICHE DE MANZANA* 25

white fish, apple, habanero, este radish,
red onion, cilantro

FRIJOLE CON VENENO 16

bacon-chorizo refried pinto beans, seared panela,
arbol salsa, tortillas

LOS FUERTES

SUADERO TACOS 25

confit brisket, black magic oil,
avocado crudo, cilantro y onion

QUESADILLA 16

huitlacoche, epazote, quesillo,
charred onion salsa

CARNITAS 38

confit pork, refried tallow black bean,
jalapeño salsa cremosa, escabeche, tortillas

VEGGIES

SWEET PAPAS 16

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

ENSALADA DE PEPINO (CONTAINS NUTS) 15

cucumber, sweet peppers, mint vinaigrette,
red onion, pistachio, chive



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

- DON DARIO 16
reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA DRAFT 16
blanco tequila, mezcal, grapefruit soda
- COSMO FRESCA DRAFT 16
vodka, orange aperitif,
cranberry ponche de frutas, CO2
- CHAPULIN FROZEN 16
cognac, creme de menthe, creme de cacao,
coconut, dark chocolate
- NEGRONI BAHÍA 17
coconut rum, campari, sweet vermouth,
pineapple
- SORAYA 17
mezcal, blanco tequila, sweet vermouth, amaro,
chile morita, mole bitters
- NITRO CARAJILLO CONTAINS NUTS & GLUTEN 16
licor 43, tromba cafeto, cold brew,
pecan porter reduction, dark chocolate
- LA MICHI NON-ALCOHOLIC AVAILABLE 12
mexican lager, petróleo, charred chile,
tomato brine, lime, salt

BRUNCH COCKTAILS

AVAILABLE UNTIL 3PM

- EL BESITO 16
gin, montenegro, hibiscus, lemon, sparkling wine
- MIMOSAS PARA TODOS 54
bottle of cava, fresh-squeezed
orange or grapefruit juice [serves 4-6]

LOS REFRESHMENTS

- Drip or Iced Coffee 5
Fresh Squeezed Juice 6
Yaupon Iced Tea 5
Hibiscus Agua Fresca 5
Sparkling Water 4
Sprite, Diet Coke, Coke 4
Hot Tea 5 *green, chamomile, pu'er (black)*



WINE BY THE GLASS

SPARKLING

Suriol *cava reserva*, 2022,
Penedes, Spain 16 / 64

WHITE

Rieslingfreak 'No. 33' *riesling*, 2023,
Clare Valley, Australia 15 / 60

Presqu'île *sauvignon blanc*, 2024,
Santa Barbara, California 16 / 64

ROSÉ & SKIN CONTACT

Anne Pichon 'Sauvage' *grenache blend*, 2024,
Rhone Valley, France 15 / 60

Artesano 'Pardalet' *moscatel de frontignan*, 2022,
Catalunya, Spain 16 / 64

RED

Southold Francs 'Le P'tit Rouge' *merlot*, 2024,
Bordeaux, France 18 / 72

Gomez Cruzado 'Haro' *tempranillo blend*, 2020,
Rioja, Spain 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%

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%

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