

S U E R T E

BOTANAS Y RAW

REFRIED LENTILS Y CREMA* 14
morita chile, crema, epazote

FRIJOLES CON VENENO 17
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, chicharrón

MASA Y MAS

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

CHORIPAPA QUESADILLA 16
chorizo verde, papitas, grand cru and asiago,
salsa verde

TETELA CON MOLE* CONTAINS NUTS 18
sesame crusted masa, potato, leek, quesillo,
mole negro, crema

TAQUITOS DE CACHETE 18
slow cooked cachetes, quesillo,
jalapeño cremosa, escabeche

VEGGIES

PEACHES AND FETA 17
Caskey Orchard peaches,
hoja santa goddess dressing, feta,
toasted sesame, basil

ENSALADA DE VERANO 17
heirloom tomatoes, cucumber, green beans,
onion, radish, recado verde, queso fresco

CALABAZA A LA PLANCHA 17
seared summer squash, cascabel chimichurri,
mint, cilantro, red onion, fried sunflower seeds

MICHE CEVICHE* 26
white fish, smoked tomato-fresno broth,
serrano, avocado

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

AGUACHILE DE CAMARON* 25
lime cured shrimp, aguachile verde, chiles,
tomato, pickled tomatillo y jicama

LOS FUERTES SERVED WITH TORTILLAS

PESCADO EN CREMA VERDE 46
oak grilled sea bass, cilantro cream,
shishito peppers, chiltepin, jalapeño oil

POLLITO DE MAIZ 44
pan seared half chicken, buttered corn,
roasted jimmy nardelo peppers

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

BARBACOA 43
smoked goat, salsa cruda, salsa tetamada,
escabeche

ARRACHERA ASADA 53
grilled skirt steak, cascabel marinade,
rajas de nopales, frijoles refritos, quesillo crema



**SEE BEVERAGE BOOK FOR
LUCKY HOUR SPECIALS!**

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

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

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
- CAFÉ ADELITA

17

reposado tequila, cold brew, amaro, café de olla spices, orange bitters
- NITRO CARAJILLO

CONTAINS NUTS 17

licor 43, cold brew, pecan porter reduction, dark chocolate

+

+

 Available for Lucky Hour

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

Kuentz Bas *riesling, 2024,*
Alsace, France 16 / 64

Judith Beck *weissburgunder, 2025,*
Burgenland, Austria 15 / 60

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

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%

MAKE IT A MICHELADA! +6