

# S U E R T E

## BRUNCH SPECIALS AVAILABLE UNTIL 3PM

CHILE VERDE CON PUERCO 20  
braised pork shoulder, salsa verde,  
yukon gold potatoes, fried egg, tortillas

SALMON TOSTADA 20  
cold smoked salmon, spiced goat cheese,  
caper-chile relish, fried cilantro

MILANESA TORTA 22  
breaded y fried chicken breast,  
chipotle adobo, serrano slaw, avocado

CHILAQUILES ROJOS O VERDES 18  
ROJOS: chilhuacle-guajillo salsa, pork longaniza,  
refried tallow black bean, cotija, crema, fried egg  
VERDES: tomatillo salsa verde,  
refried tallow black bean, crema, cotija, fried egg

ENMOLADAS DE POLLO (CONTAINS NUTS) 23  
mole negro, pollo, quesillo, oaxacan crema,  
toasted sesame seeds

CACHETE DE RES 28  
grilled beef cheek, beef tallow beans, salsa arbol,  
fried egg, pickled onions, tortillas

## PASTRIES AVAILABLE UNTIL 4:30PM

PAN DE ELOTE (CONTAINS NUTS) 8  
corn cake, hazlenut butter, flaky sea salt

CONCHA 7  
chocolate pain au lait, spiced shell

CRULLER 8  
pâte á choux donut, coconut glaze

## LOS FUERTES

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

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

CARNITAS 38  
confit pork, refried tallow black beans,  
jalapeño salsa cremosa, escabeche, tortillas

## BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14  
morita chile, crema, epazote

GUACAMOLE 18  
manchego-basil pesto, toasted pepitas

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

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

FRIJOLES CON VENENO 16  
bacon-chorizo refried pinto beans,  
seared panela cheese, salsa de árbol, tortillas

## VEGGIES

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

QUESADILLA 16  
huitlacoche, epazote, quesillo,  
charred onion salsa

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.

## HOUSE COCKTAILS

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DON DARIO 16  
reposado tequila, tamarind, sarsaparilla, lime

NADA PALOMA DRAFT 16  
blanco tequila, mezcal, grapefruit soda

YUCA-TANLINES FROZEN/CONTAINS NUTS 16  
mezcal, passionfruit, falernum, orgeat, lime

NEGRONI BAHÍA 17  
coconut rum, campari, sweet vermouth, pineapple

SORAYA 17  
mezcal, blanco tequila, sweet vermouth, amaro, chile morita, mole bitters

CAFÉ ADELITA 16  
reposado tequila, cold brew, amaro, café de olla spices, orange 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

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AVAILABLE UNTIL 3PM

EL BESITO 16  
gin, aperol, strawberry, lemon, cava

MIMOSAS PARA TODOS 54  
bottle of cava, fresh-squeezed orange or grapefruit juice [serves 4-6]

## LOS REFRESHMENTS

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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

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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  
*Rezabal hondarribi zuri, 2024, Txakolina, Spain 15 / 60*  
*Artesano 'Pardalet' moscatel de frontignan, 2022, Catalunya, Spain 16 / 64*

RED  
*Hervé Villemade 'Cheverny Rouge' pinot noir, gamay, 2023, Loire Valley, France 17 / 68*  
*Gómez Cruzado 'Crianza' tempranillo, garnacha, 2020, Rioja, Spain 16 / 64*  
*La Lomita cabernet sauvignon, 2022, Baja California, Mexico 18 / 72*

**SEE OUR WINE LIST FOR MORE BOTTLES!**

## BEER

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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

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*St. Agrestis Phony Mezcal Negroni 12*  
*Upside Dawn golden ale 6 Athletic Brewing, Milford, CT <0.5%*  
*Luna Sangre 10 blood orange, toasted coriander, lime, quinine, sparkling water*