

S U E R T E

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

GUACAMOLE 18
manchego-basil pesto, toasted pepitas

MICHE CEVICHE* 25
white fish, lime cured shrimp,
smoked tomato-fresno broth, serrano, avocado

AGUACHILE 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

PASTRIES AVAILABLE UNTIL 4:30PM

PAN DE ELOTE 8
corn cake, dulce de leche butter, flaky sea salt

CONCHA 7
vanilla pain au lait, chocolate shell

CINNAMON ROLL (CONTAINS NUTS) 8
blueberry braided milk bread,
blueberry-pineapple compote, almond glaze

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
housemade bolillo, breaded chicken breast,
chipotle aioli, serrano slaw, avocado

LUCKY
HOUR



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

\$12 Don Dario, Nada Paloma,
Seasonal Frozen Cocktail
\$2 off Draft Beers
\$2 off Glasses of Wine
25% off Bottles of Wine
50% off Any Pour of Mezcal,
Tequila, or Destilado

LOS FUERTES

SUADERO TACOS 26
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, quesillo black beans,
salsa verde, serrano, onion y cilantro, 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



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
- YUCA-TANLINES** FROZEN/CONTAINS NUTS 17
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** 17
reposado tequila, cold brew, amaro, café de olla spices, orange bitters
- NITRO CARAJILLO** CONTAINS NUTS & GLUTEN 17
licor 43, tromba cafeto, cold brew, pecan porter reduction, dark chocolate

BRUNCH COCKTAILS

AVAILABLE UNTIL 3PM

- EL BESITO** 17
gin, montenegro, hibiscus, lemon, cava
- MIMOSA** 12
cava, fresh-squeezed orange or grapefruit juice
- MIMOSA PARA TODOS** 54
bottle of cava, carafe of 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

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

WHITE

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

Kuentz Bas *riesling, 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 Echeverria '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

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 **MAKE IT A MICHELADA +6!**

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