

S U E R T E

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

BRISKET HASH 20
wagyu brisket, bacon, potato, red onion,
peppers, salsa arbol, sunny-side egg, tortillas

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

ENMOLADAS DE POLLO 23
mole negro, pollo, quesillo, oaxacan crema

PASTRIES AVAILABLE UNTIL 4:30PM

CONCHA 8
blueberry pain au lait, crème fraîche,
blueberry jelly

PASTEL DE LIMON 8
texas olive oil cake, coconut glaze,
raspberry, pistachios

ROLLITO 8
honey sponge cake, vanilla chantilly,
strawberry jelly, chocolate magic shell

LOS FUERTES

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

HUITLACOCHES QUESADILLA 16
huitlacoche, epazote, quesillo,
charred onion salsa

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

TLAYUDA DE HONGOS 23
white bean aligot, oak grilled mushrooms,
quesillo, pickled fennel, toasted pepitas,
fried alliums

CARNITAS 38
confit pork, beef tallow black bean purée,
jalapeño salsa cremosa, escabeche, tortillas

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

MILANESA DE RES 22
breaded y fried flank steak, chipotle aioli,
cabbage slaw, escabeche, fried egg

CERDO Y GRITS 28
grilled pork loin, heirloom yellow grits,
habanero y corn beurre monté,
pickled chiles, fried egg

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

GUACAMOLE 18
manchego pesto, toasted pepitas, herbs

MELONCITO 7
chilled seasonal melon, aleppo, mezcal

TUNA TIRADITO* 25
big eye tuna, burnt habanero-apple salsa,
suerte pico, candied chiles

CEVICHE DE PIÑA* 25
lime cured shrimp, verde broth, avocado, charred
pineapple y tomatillo relish

VEGGIES

PEACHES Y FETA 15
caskey orchard peaches, feta, basil
hoja santa green goddess, sesame

GREEN BEANS Y PEPPERS 14
grilled green beans y shishitos, okra,
costeño macha, lime

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

- DON DARIO 16
reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA 16
blanco tequila, mezcal, grapefruit soda
- BAJA BRRR-O FROZEN 16
blanco tequila, ginger, passionfruit, lime,
black rum float
- YAUPON SPRITZ 16
vodka, peach, apricot, yaupon tea, aloe, cava
- NITRO CARAJILLO (CONTAINS NUTS & GLUTEN) 16
licor 43, tromba cafeto, cold brew,
pecan porter reduction, dark chocolate
- CAFÉ ADELITA 16
reposado tequila, cold brew, amaro,
café de olla spices, orange bitters
- LA MICHI NON-ALCOHOLIC AVAILABLE 12
mexican lager, petróleo, sangrita, tomato brine,
smoked chile, lime, salt

BRUNCH COCKTAILS

AVAILABLE UNTIL 3PM

- EL BESITO 16
gin, montenegro, hibiscus, lemon, cava
- MIMOSAS PARA TODOS 54
bottle of cava, fresh-squeezed
orange or grapefruit juice [serves 4-6]
- SUERTE MARIA 16
vodka o tequila, smoked tomato,
chile morita, lime

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)

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
Suriol cava reserva, 2022, Penedes, Spain 16 / 64
- WHITE
Rieslingfreak 'No. 33' riesling, 2023,
Clare Valley, Australia 15 / 60
Presqu'ile sauvignon blanc, 2024,
Santa Barbara, California 16 / 64
Isabelle Suire chenin blanc, 2022,
Saumur, France 17 / 68
- ROSÉ & SKIN CONTACT
Day Wines 'Lemonade' pinot noir, 2024,
Willamette Valley, Oregon 16 / 64
Brisas 'Orange' moscatel de alejandria, 2023,
Itata Valley, Chile 15 / 60
- RED
Judith Beck 'Ink' zweigelt, st. laurent,
2022, Burgenland, Austria 15 / 60
Pierre-Marie Chermette 'Griottes' gamay,
2024, Beaujolais, France 16 / 64
La Lomita cabernet sauvignon,
2022, Baja California, Mexico 17 / 68

SEE OUR WINE LIST FOR MORE BOTTLES!

BEER

- DRAFT
Tears of the Bruja masa & agave farmhouse ale 9
Suerte x Jester King, Austin, TX, 5.8%
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%

