

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,
smoked trout roe, 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 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 bean,
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 MANZANA* 25
white fish, apple-habanero broth, texas citrus,
Este radish, cilantro

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

- DON DARIO 16
reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA DRAFT 16
blanco tequila, mezcal, grapefruit soda
- AZTEC CHOCOLATE FROZEN 16
reposado tequila, Mexican rum, chocolate milk,
ancho chile, cinnamon whip
- NEGRONI BAHÍA 17
coconut rum, campari, sweet vermouth,
pineapple
- COSMO FRESCA DRAFT 16
vodka, cranberry ponche de frutas,
orange aperitif, CO₂
- 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

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

- 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 *white blend, 2024,*
Alsace, France 16 / 60

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

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