



S U E R T E

LUCKY HOURS SPECIALS

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



PARA COMER

\$10 GUACAMOLE, REFRIED LENTILS, OR
FRIJOLES CON VENENO

\$8 1PC ROTATING TAQUITO

\$12 SEASONAL TOSTADA DE PESCADO CONTAINS NUTS

PARA BEBER

\$12 DON DARIO, NADA PALOMA, OR
SEASONAL FROZEN COCKTAIL

\$2 OFF DRAFT BEERS

50% OFF ANY POUR OF MEZCAL, DESTILADO,
SOTOL, RAICILLA, OR TEQUILA

FEATURED AGAVE FLIGHT:

SAN LUIS POTOSI

\$46/31 LUCKY HOUR

Though known more for its waterfalls than its distillation heritage, San Luis Potosí produced more spirit than Oaxaca throughout much of the 19th century. Between 1910 and 1917, the state became a focal point of the Mexican Revolution, disrupting—and ultimately devastating—the region's mining, agricultural, and mezcal industries.

Today, a handful of torchbearers continue to distill in the high-desert altiplano of northwestern San Luis Potosí, home to the ubiquitous Agave salmiana. Salmiana can grow up to 12 feet in diameter, with thick pencas that double as fuel during the roasting process in a region where trees are scarce.

Similar to what is seen in tequila, brick ovens are preferred to underground pits for cooking the agave, resulting in a spirit with restrained smoke and distinctive jalapeño character.

EXPRESSIONS:

Campanilla del Palmar- Chino

Derrumbes- Salmiana

Cuish- Puya

Interested in a custom flight? Let your server know!

**Receive 25% off a flight of 3 or more!*

SUERTE 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

NITRO CARAJILLO CONTAINS GLUTEN & NUTS 17
licor 43, cold brew, pecan porter reduction,
dark chocolate

CAFÉ ADELITA 17
reposado tequila, cold brew, amaro, café de olla spices, orange bitters

DRAFT BEER

DOMINGUITOS MEXICAN-STYLE LAGER 8

Hold Out, Austin, TX, 5.8%

NOCTURNA VIENNA-STYLE LAGER 8

Hold Out, 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%

MODELO NEGRA DARK LAGER 6

Grupo Modelo, MX, 5.4%

SIN ALCOHOL

ST. AGRESTIS PHONY MEZCAL NEGRONI 12

ATHLETIC BREWING NA 6

Golden Ale, Milford, CT <0.5%

LUNA SANGRE 10

blood orange, toasted coriander, lime,
quinine, sparkling water

LOS REFRESHMENTS

Sparkling Water 4

Sprite, Diet Coke, Coke 4

Yaupon Iced Tea 5

Hibiscus Agua Fresca 5

Drip Coffee 5

WINE LIST

The bottles featured on our list were each selected to complement our food and elevate your experience.

Our list strives to highlight winemakers who have dedicated their lives to creating a product grown with care and made with integrity .

The styles of wines that follow, from tasting notes to weight, all highlight the complex and robust flavors of our menu from start to finish.

Salud!

SPARKLING

Azimut	cava, brut nature, macabeu, xarel-lo, parellada, NV, Penedes, Spain	16 / 64
Huré Freres 'Invitation'	extra brut, pinot meunier, pinot noir, chardonnay, NV, Champagne, France	145
Scythian 'The Scythians'	palomino, 2023, Cucamonga Valley, California	93
Leduc-Frouin	chenin blanc, NV, Saumur, France	60
Domaine Mosse 'Moussamousettes'	cabernet franc, pineau d'aunis, 2024, Loire Valley, France	86
Vitivinicola Fangareggi 'Puro!'	lambrusco, NV, Emilia-Romagna, Italy	74

SKIN CONTACT WHITES

Viña Echeverria 'No Es Pituko'	sauvignon blanc, 2025, Maule Valley, Chile	16 / 64
Scar of the Sea 'Lopez Vineyard'	palomino, 2025, Cucamonga Valley, California	91
Rimbert	gewürztraminer, muscat, ugni blanc, 2023, Languedoc, France	53
Domaine de l'Octavin	muscat d'Alexandria, muscat a petit grains, 2022, Jura, France	100
Matassa 'Cuvee Marguerite'	muscat d'Alexandria, macabeo, 2024, Roussillon, France	108
Matassa 'Blanc'	grenache gris, macabeu, 2024, Roussillon, France	143
Bikicki 'Uncensored'	traminer, 2022, Fruska Gora, Serbia	87

WHITE

LIGHT & CRISP

Judith Beck	weissburgunder, 2025, Burgenland, Austria	15 / 60
Quinta do Ermízio	trajadura, loureiro, 2025, Vinho Verde, Portugal	53
Tomada de Castro 'Flor de Verano'	albariño, 2024, Rías Baixas, Spain	70
Lady of the Sunshine 'Chevey'	chardonnay, sauvignon blanc, 2023, Central Coast , California	90
Jolie Laide	aligote, 2023, Sonoma County, California	106
Broc Cellars	arneis, 2023, Mendocino, California	86

HERBAL & AROMATIC

Kuentz-Bas	riesling, 2024, Alsace, France	16 / 64
Nanclares y Prieto 'Soverribas'	albariño, 2022, Rías Baixas, Spain	124
Valentín Zusslin 'Les Chapelles'	riesling, 2022, Alsace, France	115
Teutonic 'Raspberry Mushroom'	riesling, 2024, Willamette Valley, Oregon	91
Wolfer Goldgrube 'Unterste Jonpfad'	riesling, 2024, Mosel, Germany	85
Les Cigales la Fourmilière 'Petite Pepée'	blanc de noir, grenache, 2020, Languedoc, France	70

RICH & TEXTURED

Lioco	chardonnay, 2024, Sonoma, California	17 / 68
Fanny Sabre	aligote, 2023, Burgundy, France	118
Doro Princic	friulano, 2023, Collio, Italy	87
Julien Guillot 'Au Quin Château'	chardonnay, 2024, Burgundy, France	142
Casa Mariol	garnatxa blanca, 2024, Terra Alta, Spain	60
Eric Thill 'De Marne et d'Argile'	chardonnay, 2023, Jura, France	75
Presqu'île	chardonnay, 2022, Santa Maria Valley, California	106

ROSÉ

Ameztoi 'Rubentis'	hondarrabi zuri, hondarrabi beltza, 2025, Txakolina, Spain	16 / 64
Hervé Villemade	pineau d'aunis, 2025, Loire Valley, France	81
Vinos Pijoan 'Árbol de Fuego'	zinfandel, grenache, colombard, 2023, Valle de Guadalupe, Mexico	76
Château Pradeaux 'Bandol'	mourvèdre, cinsault, grenache, 2024, Provence, France	93
LA River Wine Co. 'Lopez Vineyard'	zinfandel, 2024, Cucamonga Valley, California	85

RED

LIGHT & JUICY

Wildmakers 'Sabatico'	cariñena, garnacha, 2019, Maule Valley, Chile	16 / 64
Super Glou 'Neon Gold' 1L	trollinger, 2024, Württemberg, Germany	81
Famille Vaillant 'Les Grandes Vignes'	pineau d'aunis, 2024, Loire Valley, France	99
YoYo 'La Negra'	carignan, grenache, grenache blanc, 2025, Languedoc, France	100
Matassa 'Tommy Ferriol'	syrah, muscat de petit grains, 2024, Rousillon, France	99
Quinta do Infantado Junior 'Palhete'	touriga nacional, 2024, Douro, Portugal	71
Nana Vins 'Enjoy!'	cinsault, NV, Languedoc, France	60
Envínate 'Benje'	listan prieto, 2024, Canary Islands, Spain	84
Roberto Henríquez 'Rivera del Notro'	país, 2024, Bio Bio Valley, Chile	67

BALANCED & VERSATILE

Guimaro	mencia, 2024, Ribeira Sacra, Spain	16 / 64
Domaine Sérol 'Eclat de Granite'	gamay, 2022, Loire Valley, France	67
Clos du Tue-Boeuf 'La Caillère'	pinot noir, gamay, 2024, Cheverny, France	108
Julien Sunier	gamay, 2021, Morgon, France	91
Alfredo Maestro 'El Rey de Glam'	garnacha, 2023, Castilla y Leon, Spain	84
Nicolas Reau 'Ange'	cabernet franc, 2023, Anjou, France	65
Limited Addition	mencia, 2023, Willamette Valley, Oregon	94

BOLD & STRUCTURED

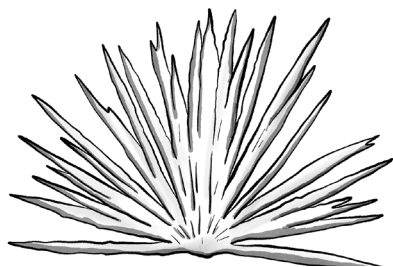
Salt Rock	cabernet sauvignon, cabernet franc, NV, Western Cape, South Africa	17 / 68
Lightsome	montepulciano, 2024, Texas Hill Country	79
Jean-Baptiste Boudier 'Les Peuillets' 1er Cru	pinot noir, Burgundy, France	142
Akutain 'Reserva'	tempranillo, 2020, Rioja, Spain	139
Vinos Pijoan 'Aniversari'	zinfandel, 2024, Valle de Guadalupe, Mexico	90
Scar of the Sea 'Bassi Vineyard'	syrah, 2024, Slo Coast, California	109

MEZCAL Y DESTILADOS

Each label on our list is a hand-selected representation of the places and cultures producing them. These ancestral and artesanal bottlings are grouped according to their Latin-derived species name as a means to help navigate the diverse flavor profiles intrinsic to each agave.

AMERICANA

<i>big, complex, well-rounded</i>			1oz
Creador	coyote	José Alberto Pablo	22
FaneKantsini	coyote	Sosima Olivera	25
Macheé	coyote puntas	Leo García	26
Macurichos	arroqueño	Rafael Martínez Sernas	14
Mezcalosfera	pulquero	Ignacio Jarquín	18
Mezcasiarca	arroqueño	Sandra Ortíz	40
NETA	arroqueno, bicuixe, tobalá	Manuel Aquino	34



ANGUSTIFOLIA

sweet agave, smoke, citrus

1oz

Burrito Fiestero	tepemete	Juan Manuel	22
Cuish 'Fieles Difuntos'	puntas con cempasuchil	Familia Monterrosa	24
Gusto Histórico	espadín penca corta	Santurino Juárez	20
Gusto Histórico	espadín de milpa	Ignacio Juárez	21
Rey Campero	espadín	Vicente Sánchez	9

ASPERRIMA

vegetal, peppery, rustic

1oz

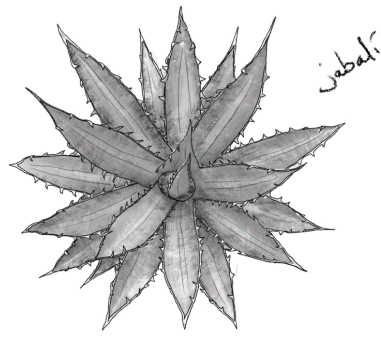
Lamata	lamparillo	Manuel Simental	27
Lamata "Tamaulipas"	asperrima, americana, univitatta	Martín Terán	28
Ultramundo	lamparillo	Gilberto Roldán	23

RHODACANTHA

smoky, herbaceous, oily

1oz

Gusto Historico	mexicano	Igancio Juárez	20
Rey Campero	mexicano	Vicente Sánchez	14



CONVALLIS

tropical fruit, ripe melon, viscous

Creador	jabalí	José Alberto Pablo	28
Rey Campero	jabalí	Vicente Sánchez	19

CUPREATA

dark fruit, chocolate, baking spice

Aguerrido	cupreata	Tomás Gutiérrez	21
Mal Bien	papalote	Emiliano Gutiérrez	15
Sanzekan	papalote	Silvestre Gonzalez	19

DURANGENSIS

fruit forward, delicate smoke

Derrumbes "Durango"	cenizo	Antonio Panuco	13
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MARMORATA

earthy, green, pyrazinic

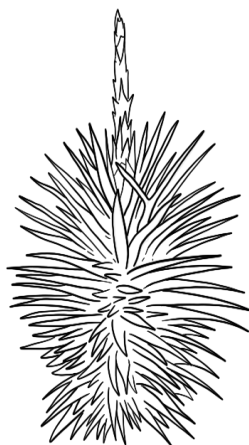
Cuish	pichumetl	Enrique Esquivel	18
Macheé	tepextate	Leo García y Pepe Elorza	22
Rey Campero	tepeztate	Vicente Sánchez	19

KARWINSKII

herbaceous, vegetal, tannic

1oz

FaneKantsini	barril	Sosima Olivera	32
Gusto Histórico	madrecuishe puntas	Victor Ramos	25
Gusto Histórico	cuixe, espadin, tepextate	Eusebio Santos	22
Macheé	cuishe	Leo García y Chepe Elorza	19
Mezcalsofera	madrecuixe	Job Cortes	18
Mezcasiarca	cuixito	Sandra Ortíz	40
Real Minero	largo, arroqueño, barril, sierrudo	Edgar Angeles	30
Rey Campero	madrecuishe	Vincente Sánchez Parada	18



cuishe

INAEQUIDENS

melon, tropical fruit, lactic

Mal Bien	alto	Victor Ramos	12
Maguay Melate	inaequidens	Miguel Ortiz	16

POTATORUM

complex, tropical, aromatic

Cinco Sentidos	cucharilla, papalome	Delfino Tobón	24
Cinco Sentidos	tobalá cultivado	Alberto Martínez	20
FaneKantsini	chato	Sosima Olivera	25
Rey Campero	tobalá	Vicente Sánchez	20

SALMIANA

jalapeño, green bell pepper, low smoke

Campanilla del Palmar	chino	Jaime Navarro	31
Campanilla del Palmar	chino, cuerno	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
Cuish	puya	Antonio Trujano	22
Derrumbes	salmiana	Juan Manuel	9
Lamata 'Durango'	verde	Manuel Simental	18





Tepalcates

TEQUILANA

white pepper, citrus, sweet herbs

			1oz
Caballito Cerrero	azul blanco	Alfonso Jimenéz	12
Caballito Cerrero	azul 'unicorn'	Alfonso Jimenéz	27
Cinco Sentidos	azul	Atelo Ramirez	25
NETA	tequilana	Wilfrido García	34

UNCLASSIFIED

			1oz
Cuish	penca larga	Hermogenes Vasquez	22
Cuish	ramírez	Francisco García	24
Macheé	amarillo	Chapa Elorza	18
Macheé	verdito	Leo García	19

PECHUGA/DESTILADO CON

			1oz
Cinco Sentidos	pechuga de mole poblano	Delfino Tobón	21
Creador	ensamble con cacao	José Alberto Pablo	18
FaneKantsini	arroqueño con pericón	Sosima Olivera	48
Mezcalosfera	espadin con codorniz y frutas	António Escobedo	16
Rey Campero	ponche de frutas	Vicente Sánchez	17

TEQUILA

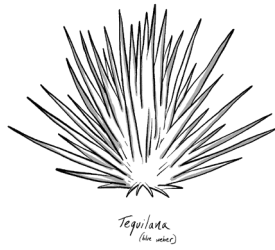
Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit using only the Blue Weber Agave. Our tequilas are all certified additive-free with a focus on family-owned distilleries utilizing artisanal and ancestral production methods.

BLANCO

white pepper, citrus, roasted agave

1oz

Aguasol	El Arenal, Jalisco	Salvador Rosales	9
Arette	Tequila, Jalisco	Eduardo y Jaime Orendain	9
ArteNOM 1123	El Arenal, Jalisco	Salvador Rosales	12
Cascahuín Plata 48	El Arenal, Jalisco	Salvador Rosales	14
Cascahuín Tahona	El Arenal, Jalisco	Salvador Rosales	15
Don Fulano	Tequila, Jalisco	Enrique Fonseca	9
El Tesoro	Arandas, Jalisco	Carlos Camarena	9
EntreManos	Amatitán, Jalisco	Jaime Villalobos	8
EntreManos High Proof	Amatitán, Jalisco	Jaime Villalobos	12
EntreManos Castaño	Amatitán, Jalisco	Jaime Villalobos	12
G4 'Throwback'	Jesus María, Jalisco	Felipe Camarena	11
G4 High Proof	Jesus María, Jalisco	Felipe Camarena	11
Lalo	Arandas, Jalisco	Felipe Camarena	9
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siembra Alteño	Arandas, Jalisco	José Lorenzo	12
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9



REPOSADO

honey, baking spice, roasted agave

			1oz
ArteNOM 1414	Arandas, Jalisco	Sergio Cruz	14
Don Fulano	Tequila, Jalisco	Enrique Fonseca	11
El Tesoro	Arandas, Jalisco	Carlos Camarena	10
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	10

AÑEJO

vanilla, caramel, butterscotch

			1oz
ArteNOM 1146	Atotonilco, Jalisco	Enrique Fonseca	21
Don Fulano	Tequila, Jalisco	Enrique Fonseca	15
El Tesoro	Arandas, Jalisco	Carlos Camarena	14
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	12

EXTRA AÑEJO

oak, dark chocolate, tobacco

			1oz
Don Fulano "Imperial"	Tequila, Jalisco	Enrique Fonseca	30
Tears of Llarona	Tequila, Jalisco	German Gonzalez	51
Volans 7 Year	Jesus María, Jalisco	Felipe Camarena	84

SOTOL Y PALMILLA

Hailing from the north, Sotol (Chihuahua, Coahuila, and Durango) and Palmilla (Sonora) are made using the same, traditional techniques seen in mezcal production. Though similar in taste, these distillates do not fall into the category of “agave” as they're distilled from *Dasyliirion*, a separate genus within the *Asparagaceae* family. In flavor, these expressions are grassy, with notes of earthy root vegetable and wet stone.

Lamata	cucharillo	Pascual Canseco	22
Mezcalosfera	wheeleri	Emiliano Santos	18
Parejo	leiophyllum	Bienvenido Fernández	14
Parejo	wheeleri	Juan Fernández	14
Parejo	cedrosanum	Hermanos Arrieta	14
Parejo	carney de chivo	Polo Derma y Familia Arrieta	36

LECHUGUILLA

In addition to Sotol, northern Mexico is home to various endemic species of agave which are utilized in the production of *Lechuguilla*. Though made in similar fashion to mezcal, the dynamic terroir of northern Mexico—ranging from mountain forests to the Chihuahan desert—offers a tasting experience that is inherently Norteño.

Cumbrita de la Sierra	lechuguilla	Dolores Gonzales	19
Cumbrita de la Sierra	lechuguilla y Sotol	Dolores Gonzales	19
Lamata	lechuguilla	Agapito y Martín Yépiz	18
Lamata	masparillo	Chemino de la Cruz	22

RAICILLA

Produced within western Jalisco and one municipality in the state of Nayarit, where by law a spirit cannot be bottled and sold as “Mezcal”. Though made in similar fashion to other mezcals, higher altitude results in cooler temperatures that slow the fermentation process. While an average fermentation lasts from several days to a week, fermentation for Raicilla can take up to 30 days! The resulting spirit tends to have funky, sour, and lactic character: think overripe papaya, blue cheese, and brine!

La Venenosa Etnica: Tepe	castilla	Pablo Galván	32
La Venenosa Costa de Jalisco	amarillo , chico aguiar	Alberto Hernandez	16
La Venenosa Sierra del Tigre	bruto	Luis Contreras	22
La Venenosa Sierra de Amula	lineño, cimarron	Ricardo Juarez	24
La Venenosa Sierra Volcanes	cenizo	Arturo Campos	16
La Venenosa Puntas	lechuguilla	Gerardo Peña	28

BACANORA

Produced in the state of Sonora from wild agave Pacifica (*A. angustifolia*), a species endemic to the region’s mountainous terrain. The spirit was banned in 1915, but clandestine operations kept the tradition of distillation alive until the category was granted its own Denomination of Origin in 2005. Bacanora tends to be less smoke-forward than other mezcals with green vegetal flavors and black pepper.

Los Cantiles 1905 Anejo	pacifica	Jose Luis	16
Los Cantiles 1905	carney de venado	Jose Luis	16

OTHER SPIRITS

2 oz

VODKA

Tito's 14

Grey Goose 14

BOURBON Y MAS

Buffalo Trace 14

Four Roses Single Barrel 18

Maker's Mark 14

RYE

High West Double Rye 14

Rittenhouse 14

Russell's Reserve 6 year 20

WORLD WHISKEY

Ardbeg 10 year 18

Balvenie 12 yr Doublewood 30

Hibiki Harmony 32

Monkey Shoulder 14

Redbreast 12 year 25

BRANDY

Pierre Ferrand 1840 14

Pisco Caravedo Quebranta 13

GIN

Botanist 14

Fords 13

Hendricks 14

Tanqueray 14

RUM

Bacardi 8 13

Bounty White 13

Novo Fogo Cachaça 14

Paranubes 14

Santa Teresa 1796 17

Uruapan Charanda 14

Worthy Park Select 13

AMARO

Amargo Vallet 13

Averna 13

Braulio 14

Cynar 13

Fernet 13

Fernet Branca Menta 13

Montenegro 13

Nonino 17

We believe great drinks start with a thorough understanding of the classics. In addition to signature beverage offerings, our team is equipped to prepare a wide range of both well-known and lesser-known classic cocktails.

You can find a curated list of favorites using the QR Code below or by asking your server for a printed copy.



