



S U E R T E

LUCKY HOUR

MON-FRI
5-6 PM

SAT-SUN
3-5 PM



\$10 HOUSE COCKTAILS

\$2 OFF DRAFT BEERS

\$2 OFF GLASSES OF WINE

25% OFF BOTTLES OF WINE

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

FEATURED FLIGHT: *RAICILLA*

\$47/31 LUCKY HOUR

Raicilla is produced within western Jalisco and one municipality in the state of Nayarit, where by law a spirit cannot be bottled and sold as "Mezcal".

One of the most recent agave-based spirits to be granted protected status, which received its DO in 2019. Made exclusively in 16 Jalisco municipalities and one in Nayarit, the spirit is a regional type of mezcal produced in one of two styles: de la Sierra (from the mountains) and de la costa (from the coast). Producers may opt to use a variety of agave strains in raicilla production, with Agave maximiliana the most common in mountainous expressions and Agave angustifolia the most popular among their coastal counterparts.

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 de la Sierra can take up to 30 days! The resulting spirit tends to have funky, sour, and lactic character: think overripe papaya, blue cheese, and brine!

BOTTLES:

La Venenosa Sierra Volcanes de Jalisco

La Venenosa Sierra de Amula de Jalisco

Mezonte Japo

Interested in a custom flight? Let your server know!

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

HOUSE COCKTAILS

DON DARIO 16

reposado tequila, tamarind, sarsaparilla, lime

NADA PALOMA DRAFT 16

blanco tequila, mezcal, grapefruit soda

BAJA BRRR-O FROZEN 16

blanco tequila, ginger, passionfruit, lime, black rum float

ROSA PELIGROSA* 17

mezcal, smoked rhubarb, dry vermouth, raspberry,
hibiscus, lime, egg white

MY GÜEY OR THE HIGHWAY 17

avocado leaf-infused gin, aperitivo amaro, blanc vermouth,
pamplemousse

SORAYA 17

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

NITRO CARAJILLO DRAFT (CONTAINS NUTS) 16

licor 43, 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, charred chile, tomato brine,
lime, salt

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

MODELO ESPECIAL MEXICAN LAGER 6
Grupo Modelo, MX, 4.4%

MODELO NEGRA DARK LAGER 6
Grupo Modelo, MX, 5.4%

SIN ALCOHOL

ATHLETIC BREWING NA 6
Golden Ale, Milford, CT <0.5%

ST. AGRESTIS PHONY MEZCAL NEGRONI 12

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 BY THE GLASS

SPARKLING

Surior *cava reserva*, 2021, *Penedes, Spain* 16 / 64

WHITE

Rieslingfreak 'No. 33' *riesling*, 2023,
Clare Valley, Australia 15 / 60

Presqu'île *sauvignon blanc*, 2024,
Santa Barbara, California 16 / 64

Isabelle Suire *chenin blanc*, 2022,
Saumur, France 17 / 68

SKIN CONTACT

Brisas 'Orange' *moscatel de alejandria*, 2023,
Itata Valley, Chile 15 / 60

ROSÉ

Day Wines 'Lemonade' *pinot noir*, 2024,
Willamette Valley, Oregon 16 / 64

RED

Pierre-Marie Chermette 'Griottes' *gamay*,
2024, *Beaujolais, France* 16 / 64

Judith Beck 'Ink' *zweigelt*, *st. laurent*,
2022, *Burgenland, Austria* 15 / 60

La Lomita *cabernet sauvignon*, 2022,
Baja California, Mexico 17 / 68

WINE

SPARKLING

J. Lasalle 'Brut Preference'	1er cru, brut, NV, Champagne, France	157
Carboniste 'Octopus'	pétillant naturel, albariño, 2022, Andrus Island, California	77
Alta Alella 'Mirgin'	cava reserva, 2020, Penedes, Spain	70
Berry-Althoff 'Janis'	pétillant naturel rosé, grenache, 2022, Gard, France	75
Cantina Della Volta	labrusco di sobrara, 2018, Emilia-Romana, Italy	67



WHITE

Balea	hondarribi zuri, 2023, Txakolina, Spain	67
Albamar	albariño, 2023, Rías Baixas, Spain	86
Valentín Zusslin 'Les Chapelles'	riesling, 2022, Alsace, France	115
Teutonic 'Raspberry Mushroom'	riesling, 2024, Willamette Valley, Oregon	91
Lady of the Sunshine 'Chevey'	chardonnay, sauvignon blanc, 2023, Central Coast , California	90
Lichtenberger-Gonzalez 'Tres Cuartos'	welschriesling, 2020, Burgenland, Austria	93
Vinos Pijoan 'Collage Blanc'	chardonnay, chenin blanc, 2023, Valle de Guadalupe, Mexico	88
Benoit Courault 'Empreinte'	chenin blanc, 2023, Anjou, France	116
Jolie Laide	aligote, 2023, Sonoma County, California	106
Famille Savary 'Hommage'	chardonnay, 2023, Chablis, France	97
Limited Addition	barrel fermented sauvignon blanc, 2022, Willamette Valley, Oregon	84
Limited Addition 'Noble Dry'	noble rot chenin blanc, 2022, Willamette Valley, Oregon	103
Presqu'ile	chardonnay, 2022, Santa Maria Valley, California	106

SKIN CONTACT WHITES

Dominio de las Abejas	white blend, 2022, Valle de Guadalupe, Mexico	93
Artesano 'Pardalet'	moscatel de frontignan, parellada, 2022, Catalunya, Spain	67
Domaine Matassa 'Cuvée Alexandria'	muscat de alexandria, 2023, Rousillon, France	107
Bikicki 'Uncensored'	traminer, 2022, Fruska Gora, Serbia	87

ROSÉ

Balea	hondarribi zuri, 2023, Txakolina, Spain	67
Vinos Pijoan 'Árbol de Fuego'	zinfandel, grenache, colombard, 2023, Valle de Guadalupe, Mexico	76
Château Pradeaux 'Bandol'	mourvèdre, cinsault, grenache, 2024, Provence, France	93
Karma	grenache, syrah, 2021, Gard, France	84
Bruno Duchene 'TITET'	grenache noir, 2022, Banyuls sur Mer, France	79

RED

Julien Pineau 'Monkey Gone to Heaven'	cinsault, 2022, Provence, France	71
Tutti Frutti 'Morango'	syrah, grenache, carignan, 2022, Banyuls Sure-Mer, France	81
Dominio de las Abejas	nebbiolo, 2023, Valle de Guadalupe, Mexico	93
Benoit Girardin 'La Maladière'	pinot noir, 2020, Santenay 1er cru, France	132
Alfredo Maestro 'El Marciano'	garnacha, 2023, Castilla y Leon, Spain	77
Teutonic 'Alsea Vineyard'	pinot noir, 2018, Willamette Valley, Oregon	112
Marine Layer 'Lyra'	pinot noir, 2022, Sonoma Coast, California	85
Les Lunes	carignan, 2023, Mendocino, California	65
Guy Breton Cote de Brouilly 'Vielles Vignes'	gamay, 2023, Beaujolais, France	106
La Rioja Alta 'Vina Ardanza'	tempranillo, 2017, Rioja, Spain	109
Pax 'Sonoma Hillsides'	syrah, 2023, Sonoma Coast, California	144
Julien Cecillon 'Babylone'	syrah, 2023, Saint-Joseph, Rhône, France	115
Scar of the Sea 'Lopez Vineyard'	zinfandel, 2023, Central Coast, California	90
Parés Balta 'Hisenda Miret'	garnacha, 2021, Penedes, Spain	115

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
Derrumbes "Tamaulipas"	arroqueño, funkiana, univittata	Cuauthemòc Jacques	13
FaneKantsini	coyote	Sosima Olivera	25
Mal Bien	arroqueño	Felipe Cortes	16
Macurichos	arroqueño	Rafael Martínez	26
Mezcalosfera	pulquero	Ignacio Jarquín	18
NETA	cucharillo, coyote, jabalín	Manuel Aquino	34
NETA	pulque chino	Caledonio Aquino	34
Real Minero	arroqueño	Edgar Angeles	29
Rezpíral	horno	Berta Vasquez	25

ASPERRIMA

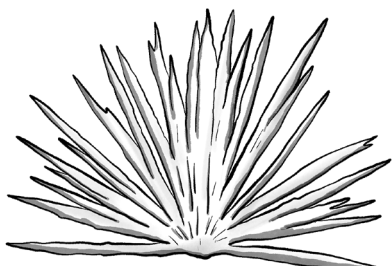
<i>vegetal, peppery, rustic</i>			1oz
Ultramundo	lamparillo	Gilberto Roldán	23

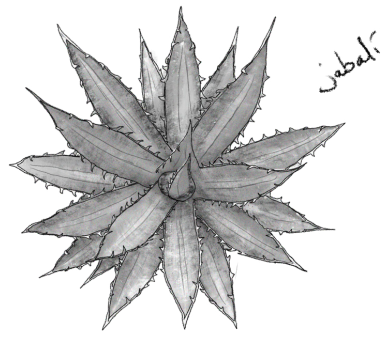
ANGUSTIFOLIA

sweet agave, smoke, citrus

1oz

Burrito Fiestero	castilla	Juan Manuel	19
Burrito Fiestero	tepeteme	Juan Manuel	22
Caballito Cerrero	chato blanco (46%)	Alfonso Jiminéz	14
Caballito Cerrero	chato reposado	Alfonso Jimenéz	20
Caballito Cerrero	chato 'unicorn' (55%)	Alfonso Jimenéz	28
Caballito Cerrero	chato puntas (69%)	Alfonso Jimenéz	32
Chacolo Suerte Pick	lineño puntas	Macario Partida	29
Chacolo V7	ixtero verde	Macario Partida	22
Chacolo "Triple Destilado"	azul telcruz, ixtero amarillo	Macario Partida	24
Cinco Sentidos	espadillon, de horno, espadín	Anatolio y Emmanuel Ramirez	25
Cinco Sentidos	puntas de espadín	Eduardo Perez	18
Gusto Histórico	espadín de milpa	Ignacio Juárez	20
NETA	espadín	Tomás espadín	18
Rey Campero	espadín	Vicente Sánchez	9
Rezpiral	espadín "de mojo"	Alejandrina Hernandez	18





CONVALLIS

tropical fruit, ripe melon, viscous

			1oz
Cinco Sentidos	jabalí, tobalá	Reynaldo Alejandro	22
Creador	jabalí	José Alberto	26
Mal Bien	jabalí, bicuixe, arroqueño	Felipe Cortes	17
Rey Campero	jabalí	Vicente Sánchez	19
Rey Campero "12 year anniversary"	jabalí, tobalá, penca larga	Vicente Sánchez	20

CUPREATA

dark fruit, chocolate, baking spice

			1oz
Aguerrido	cupreata	Tomás Gutiérrez	21
Pal'alma "Michoacán"	penca ancha	María Pérez	16

DURANGENSIS

fruit forward, delicate smoke

			1oz
Derrumbes "Durango"	cenizo	Antonio Panuco	13

INAEQUIDENS

melon, tropical fruit, lactic

			1oz
Maguey Melate	inaequidens	Miguel Ortiz	18
Mal Bien	alto	Isidro Rodriguez	12

KARWINSKII

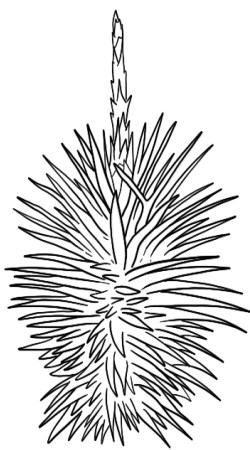
herbaceous, vegetal, tannic

Creador	barril	José Alberto	1oz
Gusto Histórico	cuixe, espadín, tepextate	Eusebio Santos	25
Mal Bien	madrecuixe	Victor y Emanuel Ramos	21
Mezcalosfera	tobaxiche amarillo	Job Cortés	18
NETA	madrecuixe	Hermógenes Vásquez	16
Rey Campero	madrecuishe	Vincente Sánchez Parada	26
			18

RHODACANTHA

smoky, herbaceous, oily

Mal Bien	verde	Victor Ramos	1oz
Cinco Sentidos	mexicanito	Anatolio Ramirez	14
			24



cuixe

MARMORATA

earthy, green, pyrazinic

Macurichos	tepeztate	Rosalino Martinez	1oz
NETA	tepeztate	Tomas García	18
Rey Campero	tepeztate	Vicente Sánchez	34
Rezpiral	tepeztate	Berta Vasquez	19
			24

POTATORUM

complex, tropical, aromatic

FaneKantsini	chato	Sosima Olivera	1oz
Mezcalosfera	tobalá	Aniceto García	25
Maguey Melate	papalometl	Noel Negrellos	18
Pal'alma "Puebla"	papalometl	Asunción Matilde	17
Rey Campero	tobalá	Vicente Sánchez	18
			20

SALMIANA

jalapeño, green bell pepper, low smoke

Campanilla del Palmar	verde	María de la Luz Martínez	1oz
Campanilla del Palmar	chino, cuerno	María de la Luz Martínez	28
Campanilla del Palmar	chino, cuerno, verde	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
Derrumbes	salmiana	Juan Manuel	9





Tepestate

TEQUILANA

white pepper, citrus, sweet herbs

			1oz
Caballito Cerrero	azul blanco (46%)	Alfonso Jimenéz	12
Caballito Cerrero	azul puntas (70%)	Alfonso Jimenéz	32
Cinco Sentidos	azul	Atelo Ramirez	25
NETA	tequilana	Wilfrido García	34
Pal'alma "Michoacán"	azul	María Perez	15

UNCLASSIFIED

			1oz
FaneKantsini	pelon verde	Sosima Olivera	24
Real Minero	de carne	Edgar Angeles	38

PECHUGA/DESTILADO CON

			1oz
Aguerrido "Zacate Limón"	cupreata con limoncillo	Erika Meneses	18
Luneta	alto con iguana	Elias García	20
Mezcalosfera	espadín con canela y calabaza	Job Cortés	15
Vago	espadín con elote	Hijos de Aquilino García	13

TEQUILA

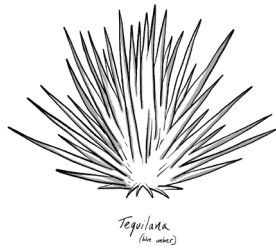
Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit using only the Blue Weber Agave. Our tequilas are all certified additive-free with a focus on family-owned distilleries utilizing artisanal and ancestral production methods.

BLANCO

white pepper, citrus, roasted agave

1oz

Aguasol	El Arenal, Jalisco	Salvador Rosales	9
Amatiteña	Amatitán, Jalisco	Alberto Partida	11
Arette	Tequila, Jalisco	Eduardo y Jaime Orendain	9
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
Fortaleza	Tequila, Jalisco	Guillermo Sauza	16
G4 Blanco	Jesus María, Jalisco	Felipe Camarena	9
G4 High Proof	Jesus María, Jalisco	Felipe Camarena	11
G4 de Madera	Jesus María, Jalisco	Felipe Camarena	12
Lalo	Arandas, Jalisco	Felipe Camarena	9
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siembra Ancestral	El Arenal, Jalisco	Elpidio Rodriguez	26
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9
Siete Leguas "Siete Decadas"	Atotonilco, Jalisco	Arturo Valle Salcedo	20
Tapatio 110	Arandas, Jalisco	Carlos Camarena	9



REPOSADO

<i>honey, baking spice, roasted agave</i>			1oz
Arette “Suave”	Tequila, Jalisco	Eduardo y Jaime Orendain	11
Don Fulano	Tequila, Jalisco	Enrique Fonseca	11
El Tesoro	Arandas, Jalisco	Carlos Camarena	10
G4	Jesus María, Jalisco	Felipe Camarena	10
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	10

AÑEJO

<i>vanilla, caramel, butterscotch</i>			1oz
Arette “Suave”	Tequila, Jalisco	Eduardo y Jaime Orendain	15
Don Fulano	Tequila, Jalisco	Enrique Fonseca	15
El Tesoro	Arandas, Jalisco	Carlos Camarena	14
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	12
G4	Jesus María, Jalisco	Felipe Camarena	14

EXTRA AÑEJO

<i>oak, dark chocolate, tobacco</i>			1oz
Jose Cuervo "Reserva de La Familia"	Tequila, Jalisco	Alex Coronado	30

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.

Los Cantiles 1905	wheeleri	Jose Luis	16
Origen Raíz	cedrosanum	Valentín Cortés	24
Parejo	cedrosanum	Bienvenido Fernández	14
Parejo	wheeleri	Bienvenido Fernández	15
Parejo	carney de chivo	Polo Derma y Familia Arrieta	36
Por Siempre	wheeleri	Perez Family	9

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.

Pal'alma "Sonora"	bovicornuta	Fidel Lagarda	18
Sotoleros	shrevei	Bienvenido Fernández	14

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 mezcal, 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 de Jalisco	lineño, cimarron	Ricardo Juarez	24
La Venenosa Sierra Volcanes de Jalisco	cenizo	Arturo Campos	16
Mezonte Jalisco	9-agave ensemble	Lorenzo y Tomás Virgen	30
Mezonte Japo	amarillo	Hildegardo Joya	23

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 mezcal with green vegetal flavors and black pepper.

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

OTHER SPIRITS

2 oz

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 Blended 13
Redbreast 12 year 25

BRANDY

Maguey Melate Mango 18
Brandy Saint Loïuse 13
Caravedos 13

GIN

Botanist 14
Fords 13
Hendricks 14
Tanqueray 14

VODKA

Tito's 13
Grey Goose 14

RUM

Appleton 8 year 14
Bacardi 8 13
Bounty White 13
El Dorado 12yr 14
Hamiltons 151 14
Novo Fogo Cachaça 14
Paranubes 14
Rhum JM Blanc 14
Santa Teresa 1796 17
Smith & Cross 13
Sol Tarasco Charanda Añejo 15
Uruapan Charanda 14

AMARO

Amargo Vallet 13
Averna 13
Fernet Vallet 13
Braulio 14
Montenegro 13
Nonino 17