

S U E R T E

BOTANAS Y RAW

-  **GUACAMOLE** 10
manchego-basil pesto, toasted pepitas
- REFRIED LENTILS Y CREMA** 14
morita chile, crema, epazote
- MICHE CEVICHE*** 25
white fish, lime cured shrimp,
smoked tomato-fresno broth, serrano, avocado
- FRIJOLES CON VENENO** 16
bacon-chorizo refried pinto beans,
seared panela cheese, salsa de árbol, tortillas
- AGUACHILE DE SALMON*** 25
fermented habanero-orange broth, carrots,
fennel, sweet peppers

PASTRIES

- CONCHA** 9
vanilla pain au lait, ube shell, ube filling
- CRUELLER** 8
pâte á choux donut, birthday glaze, sprinkles
- PASTEL** (CONTAINS NUTS) 8
coffee cake, blackberries, hazelnut streusel
- TETELA DULCE** 18 (AVAILABLE UNTIL 3PM)
dulce de leche, oaxacan crema, strawberries

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

- SUERTE GRANOLA** 16
oat, seed & nut granola, honey labneh,
piloncillo marinated berries, oranges
- SALMON TOSTADA** 20
cold smoked salmon, spiced goat cheese,
caper-chile relish, fried cilantro
- TORTA DE MILANESA** 22
housemade bolillo, breaded chicken breast,
chipotle aioli, serrano slaw, avocado
- CHILE VERDE CON PUERCO** 20
braised pork shoulder, salsa verde,
yukon gold potatoes, fried egg, tortillas
- CHILAQUILES ROJOS O VERDES** 18
ROJOS: chilhuacle-guajillo salsa, pork longaniza,
refried tallow black beans, cotija, crema, fried egg
VERDES: tomatillo salsa verde,
refried tallow black beans, crema, cotija, fried egg
- ENMOLADAS DE POLLO** (CONTAINS NUTS) 23
mole negro, shredded chicken, quesoillo,
oaxacan crema, toasted sesame seeds
- CACHETE DE RES** 28
grilled beef cheek, beef tallow beans,
salsa de arbol, fried egg, pickled onions, tortillas

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,
smashed avocado, cilantro y onion
- BARBACOA** 42
maguey-smoked goat, salsa cruda, salsa roja,
escabeche, tortillas
- CARNITAS** 38
confit pork, quesoillo black beans,
seasonal salsa, serrano, onion y cilantro, tortillas

VEGGIES

- ENSALADA DE VERANO** 16
heirloom tomatoes, cucumbers, green beans,
onion, radish, recado verde, queso fresco
- QUESADILLA** 16
mushroom rajás, epazote, quesoillo,
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
- + BANANA COLADA FROZEN 17
jamaican rum, banana, toasted coconut, 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

Available for Lucky Hour

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

Les Lunes *pinot noir, 2025,*
Petaluma Gap, California 17 / 68

Gómez Cruzado 'Crianza' *tempranillo, garnacha,*
2020, Rioja, Spain 16 / 64

Salt Rock *cabernet sauvignon, cabernet franc, NV,*
Western Cape, South Africa 17 / 68

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