

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

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

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

TORTA DE MILANESA 20
house made bolillo, breaded y fried flank steak,
chipotle adobo, cabbage slaw

ENMOLADAS DE POLLO 23
mole negro, pollo, quesillo, oaxacan crema,
toasted sesame seeds

PASTRIES AVAILABLE UNTIL 4:30PM

EMPANADA 8
este garden chile, manchego, quesillo,
tomatillo-pepper jelly

ROLLITO 8
honey sponge cake, vanilla chantilly,
mango jelly

CONCHA 8
vanilla pain au lait, toasted peanut shell,
strawberry jelly + crème fraîche

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

GUACAMOLE 18
manchego-basil pesto, toasted pepitas

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

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

LOS FUERTES

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

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

QUESADILLA 16
huitlacoche, epazote, quesillo,
charred onion salsa

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

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

VEGGIES

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

CHILES A LA PARRILLA 14
grilled garden chiles, okra,
costeño macha, fresno aioli

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
- SANDÍA COOLER **DRAFT** (CONTAINS NUTS) 16

gin, pisco, watermelon, rosa vermouth, aperitivo amaro, falernum, sparkling water
- BAJA BRRR-O **FROZEN** 16

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

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%

