

S U E R T E

BOTANAS Y RAW

- GUACAMOLE 18**
manchego-basil pesto, toasted pepitas
- REFRIED LENTILS Y CREMA 14**
morita chile, crema, epazote
- MICHE CEVICHE* 25**
white fish, 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
- PASTEL (CONTAINS NUTS) 8**
coffee cake, blackberries, blueberries, masa caramel, 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 melon, cantelope, peaches
- 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
- PUERCO EN SALSA VERDE 20**
braised pork shoulder, salsa verde, yukon gold potatoes, fried egg, 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, quesillo 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**
huitlacoche, epazote, quesillo, charred onion salsa

- 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, quesillo, oaxacan crema, toasted sesame seed
- CACHETE DE RES 28**
grilled beef cheek, beef tallow beans, salsa de arbol, fried egg, pickled onions, tortillas

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
- Seasonal Agua Frescas 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

Lioco *chardonnay, 2024,*
Sonoma, California 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