



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: *FERMENTATION*

\$58 / \$39 LUCKY HOUR

Mezcal is a utilitarian spirit category whose production is often determined by resource availability: while the ceramic-focused Zapotec communities of Oaxaca are famous for their clay pot distillates, the forests of Michoacán provide ample wood for the creation of Filipino-style stills. And while the impact of distillation vessels is a topic of much research and discussion, variety in shape, size, and material is seen at every step, including fermentation.

Fermentation is arguably the most impactful step in the alchemy of turning sugar into alcohol as ambient yeast, altitude, temperature, and duration all contribute nuance to the final product. It makes sense, then, that the fermentation vessel itself is of considerable importance, given their varying composition and insulative capabilities. From community to community, mezcaleros employ the use of limestone pits, oak tinas, clay ollitas, stainless steel cylinders, cement troughs, and raw cowhides to coax magic out of a mash of sugary agave fibers. While each vessel may not have a signature “flavor” to speak of, there’s no denying their role in shaping the character of the final distillate.

BOTTLES:

NETA Pulquero

Caballito Cerrero Azul + Chato

La Venenosa Sierra Volcanes de Jalisco

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

COSMO FRESCA DRAFT 16

vodka, orange aperitif, cranberry ponche de frutas, CO₂

FROZEN AZTEC CHOCOLATE CONTAINS DAIRY 16

reposado tequila, Mexican rum, chocolate milk,
ancho chile, cinnamon whip

CENOTE SAZERAC 17

rye whiskey, cognac, Yucatán anisette, peychaud's bitters, absinthe

NEGRONI BAHÍA 17

coconut rum, campari, sweet vermouth, pineapple

ROSA PELIGROSA* 17

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

SORAYA 17

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

NITRO CARAJILLO CONTAINS GLUTEN & 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

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 BY THE GLASS

SPARKLING

Azimut *brut nature cava, NV, Penedes, Spain* 16 / 64

WHITE

Meinklang *grüner veltliner, 2024,*
Österreich, Austria 15 / 60

Kuentz-Bas *white blend, 2024,*
Alsace, France 16 / 64

Aimé Blouzard *chardonnay, 2024,*
Mâcon Péronne, France 17 / 68

SKIN CONTACT

Artesano 'Pardalet' *moscatel de frontignan, 2022,*
Catalunya, Spain 16 / 64

ROSÉ

Rezabal *hondarribi zuri, 2024,*
Txakolina, Spain 15 / 60

RED

Hervé Villemade 'Cheverny Rouge'
pinot noir, gamay, 2023, Loire Valley, France 17 / 68

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

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

WINE

SPARKLING

J. Lasalle 'Brut Preference'	1er cru, brut, NV, Champagne, France	157
Christophe Mignon 'ADN de foudre'	chardonnay, extra brut, NV Champagne, France	183
Scythian 'The Scythians'	palomino, 2023, Cucamonga Valley, California	93
Parigot & Richard 'Origines'	brut, NV, Cremant de Bourgogne, France	84
Leduc-Frouin	chenin blanc, NV, Saumur, France	60
Domaine Mosse 'Moussamousettes'	cabernet franc, pineau d'aunis, 2024, Loire Valley, France	86
Cantina Della Volta	labrusco di sobrara, 2018, Emilia-Romagna, Italy	67

WHITE

Tomada de Castro	albariño, 2022, Rías Baixas, Spain	70
Can Vallés	xarel-lo, 2022, Penedés, Spain	56
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
Domaine de la Petite Soeur 'Les Justices'	chenin blanc, 2023, Anjou, France	88
Vinos Pijoan 'Collage Blanc'	chardonnay, chenin blanc, 2023, Valle de Guadalupe, Mexico	88
Broc Cellars	arneis, 2023, Mendocino, California	86
Doro Princic	friulano, 2023, Collio, Italy	87
Jolie Laide	aligote, 2023, Sonoma County, California	106
Chantereves	chardonnay, 2023, Burgundy, France	136
Les Cigales la Fourmilière 'Petite Pepee'	blanc de noir, grenache, 2020, Languedoc, France	70
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

SKIN CONTACT WHITES

Cacique Maravilla 'Vino Naranja'	moscatel de alejandria, 2024, Bio Bio, Chile	53
Domaine Ostertag 'The New Chapter'	gewurztraminer, 2023, Alsace, France	98
Bikicki 'Uncensored'	traminer, 2022, Fruska Gora, Serbia	87

ROSÉ

Balea	hondarrabi 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

RED

Super Glou 'Neon Gold' 1L	trollinger, 2024, Württemberg, Germany	81
Matassa 'Tommy Ferriol'	syrah, muscat de petit grains, 2024, Rousillon, France	99
Nana Vins 'Enjoy!'	cinsault, NV, Languedoc, France	60
L. Descombes 'Cuvée KéKé' Nouveau	gamay, 2025, Beaujolais, France	68
Roberto Henríquez 'Rivera del Notro'	país, 2024, Bio Bio Valley, Chile	67
Escoda Sanahuja 'Nas del Gegant'	merlot, garnacha, carignan, 2023 Conca de Barberá, Spain	83
Les Accoles 'Le Carafon'	grenache, carignan, 2023, Rhône Valley, France	84
Domaine Chamonard 'La Madone'	gamay, 2022, Fleurie, France	108
Casa Colombo 'Tenuta La Novella'	sangiovese, 2018, Chianti, Italy	61
Remelluri Reserva	tempranillo, 2016, Rioja, Spain	90
Lightsome	montepulciano, 2024, Texas Hill Country	79
Southold Fracs 'Le P'tit Rouge'	merlot, 2024, Bordeaux, France	72
Pax 'Sonoma Hillsides'	syrah, 2023, Sonoma Coast, California	144
Julien Cecillon 'Babylone'	syrah, 2023, Saint-Joseph, Rhône, France	115
Kabaj	merlot, 2016, Goriska Brda, Slovenia	88
Kazumi 'Skellenger Vineyard'	cabernet sauvignon, 2022, Napa Valley, California	218

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
Cinco Sentidos	arroqueño	Pedro Pascual	21
FaneKantsini	coyote	Sosima Olivera	25
Mezcasiarca	arroqueño	Sandra Ortíz	40
NETA	cucharillo, coyote, jabalín	Manuel Aquino	34
NETA	pulque chino	Caledonio Aquino	34
Real Minero	arroqueño	Edgar Angeles	29

ASPERRIMA

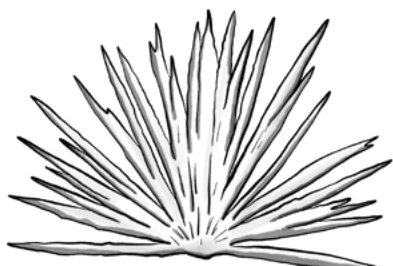
<i>vegetal, peppery, rustic</i>			1oz
Lamata "Tamaulipas"	asperrima, americana, univitatta	Martín Terán	28
Ultramundo	lamparillo	Gilberto Roldán	23

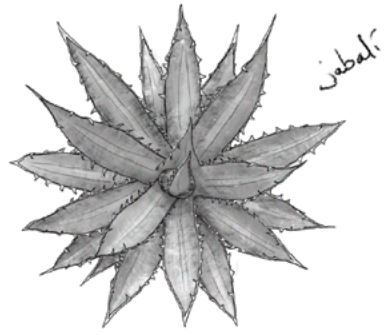
ANGUSTIFOLIA

sweet agave, smoke, citrus

1oz

Burrito Fiestero	tepemete	Juan Manuel	22
Caballito Cerrero	azul reposado	Alfonso Jiménez	20
Caballito Cerrero	chato puntas (69%)	Alfonso Jiménez	32
Cinco Sentidos	espadín capon	Alberto Martínez	17
Cinco Sentidos	espadillon, de horno, espadín	Anatolio y Emmanuel Ramirez	25
Pal'Alma "Puebla"	espadilla	Asuncion Matilde Vargas	23
Rey Campero	espadín	Vicente Sánchez	9





CONVALLIS

tropical fruit, ripe melon, viscous

Creador	jabalí	José Alberto	28
Rey Campero	jabalí	Vicente Sánchez	19

CUPREATA

dark fruit, chocolate, baking spice

Aguerrido	cupreata	Tomás Gutiérrez	21
Pal'alma "Guerrero"	papalote	Artemio Garcia	19

DURANGENSIS

fruit forward, delicate smoke

Derrumbes "Durango"	cenizo	Antonio Panuco	13
Lamata "Durango"	cenizo	Enrique de la Cruz	14
Lamata "Nuevo Leon"	cenizo	Jorge Torres	25

INAEQUIDENS

melon, tropical fruit, lactic

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

KARWINSKII

herbaceous, vegetal, tannic

1oz

Creador	barril	José Alberto	17
Gusto Histórico	madrecuishe puntas	Victor Ramos	25
Lamata	madrecuishe	Sozimo Jarquín	21
Mal Bien	madrecuixe, bicuixe, coyote	Victor y Emanuel Ramos	17
Mal Bien	madrecuishe	Victor y Emanuel Ramos	18
Mezcasiarca	cuixito	Sandra Ortíz	40
Mezcasiarca	barril, tobaziche, espadín	Sandra Ortíz	32
Real Minero	barril	Edgar Angeles Carreño	26
Rey Campero	madrecuishe	Vincente Sánchez Parada	18

RHODACANTHA

smoky, herbaceous, oily

1oz

Rey Campero	mexicano	Vivente Sánchez Parada	14
-------------	----------	------------------------	----



cuishe

MARMORATA

earthy, green, pyrazinic

Lamata	tepextate	Pascual Canseco	1oz 23
Mezcalosfera	tepeztate	Emiliano Santos	19
Mezcasiarca	tepextate	Sandra Ortíz	40
NETA	tepextate	Tomas García	34
Rey Campero	tepeztate	Vicente Sánchez	19

POTATORUM

complex, tropical, aromatic

FaneKantsini	chato	Sosima Olivera	1oz 25
Luneta	tobalá	Berta Vasquez	20
Maguey Melate	papalometl lima	José Erubiel	17
Rey Campero	tobalá	Vicente Sánchez	20

SALMIANA

jalapeño, green bell pepper, low smoke

Burrito Fiestero	verde	Juan Manuel Conde	1oz 10
Campanilla del Palmar	chino, cuerno	María de la Luz Martínez	31
Campanilla del Palmar	chino, cuerno, verde, blanco	María de la Luz Martínez	31
Derrumbes	salmiana	Juan Manuel	9





TEQUILANA

white pepper, citrus, sweet herbs

			1oz
Caballito Cerrero	azul 'unicorn'	Alfonso Jimenéz	27
Caballito Cerrero	azul, chato	Alfonso Jimenéz	28
Caballito Cerrero	azul puntas (70%)	Alfonso Jimenéz	32
Cinco Sentidos	azul	Atelo Ramirez	25
NETA	tequilana	Wilfrido García	34

UNCLASSIFIED

			1oz
Real Minero	de carne	Edgar Angeles	38

PECHUGA/DESTILADO CON

			1oz
Aguerrido	zacate limón	Dona Erika	18
Cinco Sentidos	pechuga de mole poblano	Delfino Tobón Mejia	21
Mezcalosfera	espadin con borrego y frutas	Job Cortez	16
Mezcalosfera	espadín con ponche de frutas navideño	Job Cortez	31
Rey Campero	pechuga de cordoniz	Vicente Sánchez Parada	15
Rey Campero	ponche de frutas	Vicente Sánchez Parada	17

TEQUILA

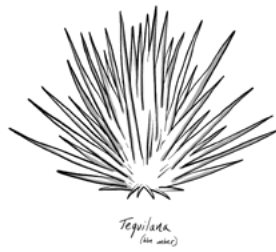
Produced in the states of Jalisco, Guanajuato, Michoacán, Tamaulipas, and Nayarit using only the Blue Weber Agave. Our tequilas are all certified additive-free with a focus on family-owned distilleries utilizing artisanal and ancestral production methods.

BLANCO

white pepper, citrus, roasted agave

1oz

Aguasol	El Arenal, Jalisco	Salvador Rosales	9
Arette	Tequila, Jalisco	Eduardo y Jaime Orendain	9
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 "Still Strength"	Tequila, Jalisco	Guillermo Sauza	20
G4 'Throwback'	Jesus María, Jalisco	Felipe Camarena	11
G4 High Proof	Jesus María, Jalisco	Felipe Camarena	11
G4 de Madera	Jesus María, Jalisco	Felipe Camarena	12
Lalo	Arandas, Jalisco	Felipe Camarena	9
Ocho Puntas	Arandas, Jalisco	Carlos Camarena	12
Patrón	Atotonilco, Jalisco	David Rodriguez	9
Siembra Azul	El Arenal, Jalisco	David Suro	11
Siembra Valles	El Arenal, Jalisco	Ing. Salvador Rosales Torres y Daniel Ocampo	11
Siembra Altano	El Arenal, Jalisco	José Lorenzo y Vicente Coronado Padilla	12
Siembra Ancestral	El Arenal, Jalisco	Elpidio Rodriguez	26
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	9
Tapatio 110	Arandas, Jalisco	Carlos Camarena	9



REPOSADO

honey, baking spice, roasted agave

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 'Throwback'	Jesus María, Jalisco	Felipe Camarena	12
Siete Leguas	Atotonilco, Jalisco	Arturo Valle Salcedo	10

AÑEJO

vanilla, caramel, butterscotch

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

EXTRA AÑEJO

oak, dark chocolate, tobacco

1oz

Don Fulano "Imperial"	Tequila, Jalisco	Enrique Fonseca	30
Fuenteseca "Cosecha 2011" 9 Year	Tequila, Jalisco	Enrique Fonseca	52
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.

Los Cantiles 1905	wheeleri	Jose Luis	16
Mezcalosfera	wheeleri	Pascual Consecro	20
Origen Raíz	cedrosanum	Valentín Cortés	24
Parejo	leiophyllum	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
-------------------	-------------	---------------	----

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 de Jalisco	lineño, cimarron	Ricardo Juarez	24
La Venenosa Sierra Volcanes de Jalisco	cenizo	Arturo Campos	16
La Venenosa El Lobo de La Sierra Puntas	lechugilla	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	pacifica	Jose Luis	16
Los Cantiles 1905	carney de venado	Jose Luis	16

OTHER SPIRITS

2 oz

VODKA

Tito's 13

Grey Goose 14

BOURBON & 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

Pierre Ferrand 14

Pisco Caravedos 13

GIN

Botanist 14

Fords 13

Hendricks 14

Tanqueray 14

RUM

Appleton 8 year 14

Bacardi 8 13

Bounty White 13

El Dorado 12yr 14

Novo Fogo Cachaça 14

Paranubes 14

Planteray OFTD

Santa Teresa 1796 17

Smith & Cross 13

Uruapan Charanda 14

AMARO

Amargo Vallet 13

Averna 13

Braulio 14

Cynar 13

Fernet 13

Fernet Branca Menta 13

Montenegro 13

Nonino 17