

S U E R T E

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

FRIJOLES CON VENENO 16
bacon-chorizo refried pinto beans,
seared panela cheese, salsa de árbol, tortillas

GUACAMOLE 18
manchego-basil pesto, toasted pepitas, herbs

SOPES CAMPECHANOS 5 EACH
wagyu beef belly, chorizo, salsa morita,
onion y cilantro, chicharron

MASA Y MAS

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

QUESADILLA 16
huitlacoche, quesillo, epazote,
charred onion y habanero salsa

TETELA DE BIRRIA 20
braised lamb, quesillo, consommé,
cilantro y onion

FLAUTAS EN MOLE NEGRO CONTAINS NUTS 24
duck carnitas, potato purée, quesillo,
mole negro, crema, sesame seeds

TUNA HIBISCUS AGUACHILE* 26
bluefin tuna, guajillo, suerte pico, chives

TARTARE NORTEÑO* 26
wagyu beef, burnt habanero salsa, avocado, red
onion, serrano, papitas fritas

CEVICHE DE SALMON* 25
fermented habanero-orange broth, carrots,
fennel, sweet peppers

LOS FUERTES

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

POLLITO A LA MOSTAZA 42
oak grilled half chicken, braised winter greens,
mustard pequin butter sauce, tortillas

CARNITAS 38
confit pork, refried tallow black beans,
jalapeño salsa cremosa, escabeche, tortillas

PESCADO EN MOLE BLANCO CONTAINS NUTS 37
seared tile fish, golden raisins, peanuts,
pomegranate pico, hoja santa powder, tortillas

STEAK AU POIVRE 56
grilled 6oz NY strip, crispy potatoes,
mezcal-chipotle cream, tortillas

VEGGIES

SWEET PAPAS 16
oak grilled sweet potatoes, lime aioli,
sweet potato chips, habanero y garlic oil

COLIFLOR CON MOLE CONTAINS NUTS 15
roasted cauliflower, mole ixtepecano,
golden raisins, toasted almonds

TOSTADA DE BETABEL CONTAINS NUTS 15
roasted beets, peanut yum yum sauce,
avocado crudo, pickled onions

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

S U E R T E

HOUSE COCKTAILS

- DON DARIO 16
reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA DRAFT 16
blanco tequila, mezcal, grapefruit soda
- YUCA-TÁN LINES FROZEN & CONTAINS NUTS 16
mezcal, passionfruit, falernum, orgeat, lemon
- NEGRONI BAHÍA 17
coconut rum, campari, sweet vermouth, pineapple8
- CENOTE SAZERAC 17
rye whiskey, cognac, Yucatán anisette,
peychaud's bitters, absinthe
- SORAYA 17
mezcal, blanco tequila, sweet vermouth, amaro,
chile morita, mole bitters
- ROSA PELIGROSA* 17
mezcal, smoked rhubarb, dry vermouth, raspberry,
hibiscus, lime, egg white
- NITRO CARAJILLO CONTAINS NUTS & GLUTEN 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

LOS REFRESHMENTS

- Sparkling Water 4
Sprite, Diet Coke, Coke 4
Yaupon Iced Tea 5
Hibiscus Agua Fresca 5
Drip Coffee 5
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

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

WHITE

- Meinklang *gruner veltliner, 2024,*
Österreich, Austria 15 / 60
- Kuentz-Bas *white blend, 2024,*
Alsace, France 16 / 64
- Aimé Blouzard *chardonnay, 2024,*
Mâcon Péronne, France 17 / 68

ROSÉ & SKIN CONTACT

- Rezabal *hondarribi zuri, 2024,*
Txakolina, Spain 15 / 60
- Artesano 'Pardalet' *moscatel de frontignan,*
2022, Catalunya, Spain 16 / 64

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 18 / 72

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%