

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,
salsa de arbol, tortillas

GUACAMOLE 18
manchego pesto, toasted pepitas, herbs

MASA Y MAS

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

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

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

TETELA DE ESQUITES 16
panela y quesillo, este garden hoja santa,
roasted yellow corn, crema

HUITLACOCHES QUESADILLA 16
huitlacoche, epazote, quesillo,
charred onion salsa

VEGGIES

CEVICHE DE TOMATE 16
cherry y heirloom tomatoes, cucumber,
pickled tomatillo, agua de tomate, chile oil

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

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

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

MELONCITO 7
chilled seasonal melon, aleppo, mezcal

LOS FUERTES

MILANESA DE PESCADO 37
fried swordfish filet, salsa de padron,
chayote slaw, chile-límon, tortillas

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

POLLO AL RECADO NEGRO 38
grilled recado negro chicken thighs, nopales,
salsa mexicana, toasted arbol chile, tortillas

BISTEC AU POIVRE 62
oak grilled wagyu bavette, chipotle au poivre,
crispy fingerling potato, grilled shishito, tortillas

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

COCKTAILS

- DON DARIO 16
reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA 16
blanco tequila, mezcal, grapefruit soda
- BAJA BRRR-O FROZEN 16
blanco tequila, ginger, passionfruit, lime,
black rum float
- PEACHES & CREMA 20
white rum, destilado de pulque, peach, sauternes,
oaxacan crema-clarified
- ROSA PELIGROSA* 17
mezcal, smoked rhubarb, dry vermouth,
raspberry, hibiscus, lime, egg white
- MY GÜEY OR THE HIGHWAY 17
avocado leaf-infused gin, bianco bitter,
blanc vermouth, pamplemousse
- SORAYA 17
mezcal, blanco tequila, sweet vermouth, amaro,
chile morita, xocolatl mole bitters
- 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

- LUNA SANGRE NON-ALCOHOLIC 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
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%

WINE BY THE GLASS

- SPARKLING
Suriol *cava reserva, 2022, Penedes, Spain* 15 / 60

- 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
Southold Farm & Cellar 'Forgotten Dreams'
sangiovese, 2022, Hill Country, Texas 16 / 64
- 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
Tears of the Bruja *masa & agave farmhouse ale* 9
Suerte x Jester King, Austin, TX, 5.8%

- 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%