

# S U E R T E

## BRUNCH SPECIALS AVAILABLE UNTIL 3PM

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**CACHETE HASH 20**  
smoked beef cheeks, bacon, potato, red onion,  
peppers, salsa arbol, sunny-side egg, tortillas

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

**SALMON TOSTADA 20**  
cold smoked salmon, spiced goat cheese,  
caper-chile relish, fried cilantro

**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

**HUITLACOCHES QUESADILLA 13**  
huitlacoche, epazote, quesillo,  
charred onion salsa

## PASTRIES

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**TARTA DE BANANA 8**  
puff pastry, vanilla custard, caramelized bananas

**PINGÜINO DE CALABAZA 8**  
dark chocolate y este zucchini cake,  
creme fraiché, chocolate icing with a vanilla swirl

**KOLACHE 8**  
pain au lait, pineapple, cream cheese,  
mesquite streusel

## LOS FUERTES

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**SUADERO TACOS 24**  
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 allium

**CARNITAS 38**  
confit pork, black bean purée,  
jalapeño cremosa, escabeche, tortillas

**BARBACOA 40**  
maguey-smoked goat, salsa cruda, salsa roja,  
escabeche, tortillas

## BOTANAS Y RAW

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**REFRIED LENTILS Y CREMA 14**  
morita chile, crema, epazote

**GUACAMOLE 18**  
salsa verde, toasted sesame seeds, herbs

**CEVICHE DE TRUCHA\* 24**  
rainbow trout, carrot- costeño broth,  
apple y grapefruit pico, watermelon radish

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

## VEGGIES

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**SWEET PAPAS 14**  
oak grilled sweet potato, lime aioli,  
sweet potato chips, habanero y garlic oil roasted

**CALABAZA A LA PLANCHA (CONTAINS NUTS) 15**  
roasted butternut squash, squash purée,  
chipotle-piloncillo cream, pecan gremolata



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.

## COCKTAILS

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- DON DARIO 16  
reposado tequila, tamarind, lime,  
sarsaparilla bitters
- NADA PALOMA 16  
blanco tequila, mezcal, grapefruit soda
- YUCATÁN-LINES (CONTAINS SEEDS & NUTS) 17  
FROZEN! mezcal, passionfruit,  
pepita-almond orgeat, falernum, lemon
- YAUPON SPRITZ 16  
vodka, peach, apricot, yaupon tea,  
aloe, cava
- BESITO ROSADO 16  
gin, hibiscus, lemon, montenegro, cava
- 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
- SUERTE MARIA 16  
vodka o tequila, smoked tomato,  
chile morita, lime
- LA MICHI NON-ALCOHOLIC AVAILABLE 12  
mexican lager, petróleo, sangrita, tomato brine,  
smoked chile, lime, salt
- MIMOSAS PARA TODOS 54  
bottle of cava, fresh-squeezed  
orange or grapefruit juice [serves 4-6]
- LUNA SANGRE NON-ALCOHOLIC 10  
blood orange, toasted coriander, lime,  
quinine, sparkling water

## LOS REFRESHMENTS

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- 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

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- St. Agrestis Phony Negroni 12  
Rick's *non-alcoholic pilsner* 6  
*Austin, TX, 0.5%*

LUCKY  
HOUR



SUN 4-6PM  
MON- THURS  
5-6 PM

## WINE BY THE GLASS

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### SPARKLING

AT Roca *cava reserva, 2022, Penedes, Spain* 15 / 60

### WHITE

Hager Matthias *grüner veltliner,*  
*2023, Kamptal, Austria* 16 / 64

Presqu'ile *sauvignon blanc, 2023,*  
*Santa Barbara, California* 16 / 64

Domaine Aimé Blouzard *chardonnay, 2022,*  
*Mâcon Péronne, France* 17 / 68

### ROSÉ + SKIN CONTACT

Rezabal Txakoli *handarribi beltza, 2023,*  
*Txacolina, Spain* 15 / 60

Charles Frey 'Maceration' *gewürztraminer, riesling*  
*2023, Alsace, France* 16 / 64

### RED

Southold Farm & Cellar 'Forgotten Dreams'  
*sangiovese, 2022, Hill Country, Texas* 16 / 64

Sebastien David 'Hurluberlu' *cabernet franc,*  
*2022, Loire Valley, France* 16 / 64

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

**SEE OUR WINE LIST FOR MORE BOTTLES!**

## BEER

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### DRAFT

Dominguitos *mexican-style lager* 8  
*Hold Out, Austin, TX, 4.4%*

Tender Robot *hazy IPA* 8  
*Meanwhile Brewing, Austin, TX, 6.2%*

Nocturna *vienna style lager* 8  
*Holdout Brewing, Austin, TX, 5.2%*

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%*