

SUERTE

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,
smashed avocado, 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

VEGGIES

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

LEEKS A LA PLANCHA CONTAINS NUTS 15
roasted leeks, carrots, mole ixtepecano,
fennel, toasted almonds

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

MICHE CEVICHE* 25
white fish, lime cured shrimp,
smoked tomato-fresno broth, serrano, avocado

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

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

LOS FUERTES

PESCADO EN SALSA VERDE 45
oak grilled sea bass, leek salsa verde frita,
chiltepin, tortillas

POLLITO A LA MOSTAZA 42
roasted half chicken, braised greens,
mustard pequin butter sauce, tortillas

CARNITAS 38
confit pork, quesillo black beans,
salsa verde, serrano, onion y cilantro, tortillas

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

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

LUCKY
HOUR



\$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

SAT-SUN 3-5PM

MON- FRI 5-6PM

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
 - **YUCA-TÁNLINES** FROZEN & CONTAINS NUTS 17
mezcal, passionfruit, falernum, orgeat, lemon
- RASPA REMOLACHA** 17
aquavit, red beet, sour orange, habanero granita
- NEGRONI BAHÍA** 17
coconut rum, campari, sweet vermouth, pineapple
- ROSA PELIGROSA*** 17
mezcal, smoked rhubarb, dry vermouth, raspberry, hibiscus, lime, egg white
- CENOTE SAZERAC** 17
rye whiskey, cognac, Yucatán anisette, peychaud's bitters, absinthe
- 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, cold brew, pecan porter reduction, dark chocolate

• Available for Lucky Hour



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 *riesling, 2024, Alsace, France* 16 / 64

Aimé Blouzard *chardonnay, 2024, Mâcon Péronne, France* 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

Luigi Giordano 'Vino Rosso' *nebbiolo, arneis, 2024, Barbaresco, Italy* 16 / 64

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

La Lomita *cabernet sauvignon, 2022, Baja California, Mexico* 18 / 72

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%

