

S U E R T E

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

BRISKET HASH 20

confit brisket, bacon, potato, red onion, seasonal peppers, salsa arbol, sunny-side egg, tortillas

MEMELA 18

pork longaniza, potato, beef tallow black beans, oaxacan crema, pickled red onions, sunny side egg

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

QUESADILLA DE HONGOS 13

smoked mushrooms, rajitas, quesillo, charred onion salsa

POZOLE ROJO 15

stewed pork, shredded cabbage, radish, hominy, fresh oregano

PASTRIES

TARTA DE FRESA 8

puff pastry, vanilla custard, strawberries, powdered sugar

CONCHA 8

vanilla milk bread, chocolate shortbread, cookies & cream ermine frosting

PASTEL DE CALABAZA 8

zucchini cake, mexican dark chocolate, cinnamon, powdered sugar

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14

morita chile, crema, epazote

GUACAMOLE 18

salsa verde, toasted sesame seeds, herbs

TUNA TIRADITO* 25

big eye tuna, burnt habanero-apple salsa, suerte pico, candied chiles

CEVICHE DE TRUCHA* 24

rainbow trout, carrot- costeño broth, apple y grapefruit pico, watermelon radish

LOS FUERTES

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

VEGGIES

SWEET PAPAS 14

oak grilled sweet potato, lime aioli, sweet potato chips, habanero y garlic oil

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.

SWEET E



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

COCKTAILS

- DON DARIO 16
reposado tequila, tamarind, lime,
sarsaparilla bitters
- NADA PALOMA 16
blanco tequila, mezcal, grapefruit soda
- BANANA DAIQUIRI **FROZEN** 16
jamaican rum blend, banana, toasted coconut,
lime, madeira
- YAUPON SPRITZ 16
vodka, peach, apricot, yaupon tea,
aloe, cava
- BESITO ROSADO 16
gin, hibiscus, lemon, montenegro, cava
- NITRO CARAJILLO (CONTAINS NUTS) 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

- 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
Rick's *non-alcoholic pilsner* 6
Austin, TX, 0.5%

WINE BY THE GLASS

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

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

- Presqu'île *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
J Bouchon 'País Viejo' *país,*
2021, Chile 15 / 60

- 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

- 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%