

S U E R T E

BOTANAS Y RAW

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

FRIJOLES CON VENENO 17
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, chicharrón

MASA Y MAS

SUADERO TACOS 26
confit wagyu brisket, black magic oil,
smashed avocado, onion y cilantro

CHORIPAPA QUESADILLA 16
chorizo verde, papitas, grand cru and asiago,
salsa verde

TETELA CON MOLE* CONTAINS NUTS 18
sesame crusted masa, potato, leek, quesillo,
mole negro, crema

TAQUITOS DORADOS 18
beef picadillo, quesillo, cabbage slaw,
charred onion salsa

VEGGIES

ENSALADA DE VERANO 17
heirloom tomatoes, cucumber, green beans,
onion, radish, recado verde, queso fresco

CALABAZA A LA PLANCHA 17
seared summer squash, cascabel chimichurri,
mint, cilantro, red onion, fried sunflower seeds

MICHE CEVICHE* 26
white fish, smoked tomato-fresno broth,
serrano, avocado

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

AGUACHILE DE CAMARON* 25
lime cured shrimp, aguachile verde, chiles,
tomato, pickled tomatillo y jicama

LOS FUERTES SERVED WITH TORTILLAS

PESCADO EN CREMA VERDE 46
oak grilled seasonal fish, cilantro cream,
shishito peppers, chiltepin, jalapeño oil

POLLITO DE MAIZ 44
pan seared half chicken, buttered corn,
roasted jimmy nardelo peppers

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

BARBACOA 43
smoked goat, salsa cruda, salsa tetamada,
escabeche

ARRACHERA ASADA 53
grilled skirt steak, cascabel marinade,
rajas de nopales, frijoles refritos, quesillo crema

COSTILLA DE RES 98
smoked dino beef rib, pulla brown butter,
salsa verde, grilled habanada, jicama slaw



**SEE BEVERAGE BOOK FOR
LUCKY HOUR SPECIALS!**

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

WINE BY THE GLASS

SPARKLING

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

WHITE

Judith Beck weissburgunder, 2025,
Burgenland, Austria 15 / 60

Kuentz Bas riesling, 2024,
Alsace, France 16 / 64

Lioco chardonnay, 2024,
Sonoma, California 17 / 68

ROSÉ & SKIN CONTACT

Ameztoi 'Rubentis' hondarrabi zuri,
hondarrabi beltza, 2025, Txakolina, Spain 16 / 64

Viña Echeverria 'No es Pituko'
sauvignon blanc, 2025, *Maule Valley, Chile* 16 / 64

RED

Les Lunes *pinot noir*, 2025,
Petaluma Gap, California 17 / 68

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

Salt Rock *cabernet sauvignon, cabernet franc, NV*,
Western Cape, South Africa 17 / 68

SEE OUR WINE LIST FOR MORE BOTTLES!

BEER

DRAFT

Dominguitos *mexican style lager* 8
Holdout Brewing, Austin, TX, 5.2%

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%

MAKE IT A MICHELADA! +6

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