



CINCO DE MAYO

\$5 SPECIALS ALL DAY (10AM - 10PM)

MAKE RESERVATIONS

qbsuerte.com/reservations

BRUNCH

Available All Day

Breakfast Sandwich - 14

Brioche, Ham, Bacon, Fried Egg, Mayo, Migas, American Cheese

*Veggie Suerte Burrito - 11

Scrambled Eggs, Epazote Black Bean Puree, Potatoes, Asadero Cheese, Fajita Veggies, Roasted Mushrooms, Corn, Cactus, Green Chili, Pico de Gallo, Crema

*Suerte Burrito - 10

Scrambled Eggs, Epazote Black Bean Puree, Chorizo, Potatoes, Asadero Cheese, Green Chili, Pico de Gallo, Crema

*Garnacha de Chorizo - 10

Tortilla, Epazote Black Bean Puree, Sofrito, Chorizo, Fried Eggs, Pico de Gallo, Cotija Cheese

*Chilaquilles Verdes - 11

Tortilla Chips, Salsa Verde, Fried Eggs, Pico de Gallo, Asadero Cheese, Guacamole, Crema

*Garnacha Vegetariana - 10

Tortilla, Epazote Black Bean Puree, Avocado, Poached Egg, Fajita Veggies, Corn, Cactus, Roasted Mushrooms, Cotija Cheese, Olive Oil, Habanero Pickled Onion

Torta de Asada - 12

Grilled Ribeye, Guacamole, Mexican Bolillo, Epazote Black Bean Puree, Habanero Pickled Onion, Side Salad

Brioche Fench Toast - 12

French Toast, Syrup, Apple, Pineapple, Strawberries

*Carne Asada y Huevos - 14

Grilled Ribeye, Fried Eggs, Migas, Pico de Gallo, Guacamole

BRUNCH SIDES

2 Eggs Any Style - 3

Bacon - 4

Black Bean Puree - 3

Seasonal Fruit - 3

Cheese Sauce - 3

Yuca Frites - 5

Maduros - 5

Citrus Salad - 3

TACOS - 4

Hongos y Nopales

Grilled Cactus, Roasted Medley Mushrooms, Roasted Corn, Queso Fresco, Spicy Pepitas

Taco de Carne Asada

Carne Asada, Chipotle Salsa, Cilantro, Grilled Red Onion, Avocado Aioli

Taco de Carnitas

Pork Confit, Serrano-Tomatillo Salsa, Shaved White Onions, Cilantro

Seasonal Veggie Taco

Seasonal and Ever Rotating Preparation and Style

Taco de Pollo Adobado

Grilled Chicken Thigh Adobo, Pineapple, Three Pepper Pico de Gallo, Cilantro

Taco de Camaron

Garlic Marinated Grilled Shrimp, Chile Arbol Aioli, Fresh Pico de Gallo

Taco de Pescado

Citrus Marinated Fried Catfish, Cabbage Salad, Avocado Aioli

Taco de Barbacoa de Res

Guajilo Braised Top Sirloin, Onion, Radish, Cilantro

Taco de Chorizo

House-Made Chorizo, Black Beans, Cilantro, Pickled Red Onions, Chile de Arbol Salsa



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APERITIVOS

Chips & Salsa - 5

House-Made Salsa Fresca, House-Made Chips

Molotes - 7

Yam Masa, Asadero Cheese, Rajas (Fire Roasted Poblano Peppers), Pickled Red Onions, Avocado Mousse

Guacamole - 8

Mexican Avocados, Red Onion, Cilantro, Lime Juice, Jalapeño, Habanero, House-Made Tortilla Chips

Buffalo Wings - 9

Buffalo Wings Served With Celery, Carrots & Ranch

Panucho - 9

House-Made Tortilla Stuffed with Epazote Black Bean Puree, Avocado, Tomato, Shredded Lettuce, Habanero Pickled Onion, Side of Chipotle Chili Chicken Broth

Queso Fundido - 12

Asadero & Mozzarella Cheese, Queso Seguro, Choice Of: Pollo Adobado, Chorizo, Carne Asada, Rajas (Fire Roasted Poblano Peppers), or Mushroom Conserva

***Ceviche - 15**

Shrimp, Onion, Cilantro, Tomato, Habanero, Avocado, Citrus Juice

Costillas en Adobo - 10

Grilled Pork Ribs, Red Chile Adobo, Red Radish, Cilantro & Red Onion Salad

Migas de Papa - 7

Pulled-Fried Potatoes, Queso Fundido, Roasted Garlic-Chili Oil, Tomatillo-Serrano Jam,

Nachos - 10

House-Made Chips, Chorizo, Pico de Gallo, Mozzarella Cheese, Epazote Black Bean Puree, Sour Cream

Quesadilla - 14

Choice of: Carne Asada, Carnitas, Pollo Adobado, Mushroom Conserva or House-Made Chorizo

Tamales

Chile Rajas, Asadero Cheese, Habanero-Tomato Sofritos, Sour Cream, Pico
One Tamale - 3 | Dozen Tamales - 30

SOPA Y ENSALADA

Suerte Caesar Salad - 10

Romaine, Suerte Caesar Salad Dressing, Shaved Red Onion, Cotija Cheese, Heirloom Cherry Tomatoes, Tortilla Croutons

Chopped Salad - 9

Romaine Hearts, Avocado, Tomato, Cucumber, Red Radish, Requeson, Roasted Mushroom, Spicy Pepitas

Add Ons for Sopa Y Ensalada

Chorizo - 4 Shrimp - 8

Carne Asada - 6 Roasted Mushrooms - 4

Sopa de Tortilla - 10

Pasilla, Arbol, and Morita Chili Chicken Broth, Crema Mexicana, Pulled Oven Roasted Chicken, Avocado, Crispy Tortilla Strips, Yellow Squash, Zucchini Squash, Fingerling Potatoes



With a love for Mexican food, we crafted our menu to showcase Mexico's diverse regions, from Jalisco to Yucatan. Our modern expression of Mexican flavors combine history, culture and passion, culminating in an authentic tasting experience. ¡Buen Provecho!

All Tortillas Made In House Daily

* These items may be served raw or undercooked or contain raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.



PLATOS FUERTES

Family Order Feeds Four - Please call one hour in advance to place a Family Order.

Pozole - 12

Pork, Hominy, Accoutrements
Choice of Salsa - Chile Rojo or Verde

Pollo en Mole - 20

Half Roasted Chicken, Mexican Rice,
Oaxacan Mole, Nut and Seed Medley

Costillas en Chile Rojo - 22

Red Chile Braised Beef Short Ribs, Almonds & Cashews,
Hominy, Pickled Fennel Salad, Three Cheese Sauce

Enchiladas

Chicken Tinga, Asadero Cheese, Mexican Rice,
Black Bean Puree, Crema Mexicana,
Choice of Sauce (Red, Green or Mole)

Chile Relleno - 19

Choice of Vegetarian (Calabacitas, Corn & Cheese)
or Picadillo (Ground Beef, Potato & Carrot)

Single Order - 14

Chicken | Family Order (Red or Green) - 35

Family Order (Mole) - 40

Camarones a la Veracruzana - 23

Pan Seared Shrimp, Black Bean Puree Mirror,
Plantains Topped with Salsa Veracruzana
(Green Olives, Heirloom Tomatoes,
Shallots, Capers, Butter, White Wine)

Single Order - 14

Cheese | Family Order (Red or Green) - 30

Family Order (Mole) - 35

Prime Cheeseburger - 12

Prime Grass-Fed Burger, Cheddar Cheese,
Avocado, Bacon, Fries

Fajitas

Roasted Red & Poblano Peppers, Onion,
House-Made Tortillas, Accoutrements

Chicken | Single Order - 19
Or Veggie | Family Order - 42

Veggie Burger - 10

House-made Veggie Burger, Avocado, Fries
Add Cheese +3

Asada | Single Order - 21
Family Order - 46

Shrimp | Single Order - 23
Family Order - 50

ACOMPAÑAMIENTOS

Maduros Picositos - 5

Crispy Plantains, Chipotle Powder,
Crema Mexicana

Ensalada de Nopal - 5

Grilled Cactus, Onion, Tomato,
Cilantro, Radish, Citrus Vinaigrette

Arroz con Frijoles - 5

Mexican Rice, Epazote Black Puree,
Cilantro and Red Onion Salad

House-Made Tortillas - 3

Three Tortillas

Calabacitas - 5

Sofrito, Zucchini, Yellow Squash

Yuca Frites - 5

Chipotle-Apricot Glaze

MARGARITAS

Margarita Suerte! - 8

Suerte! Blanco Tequila, Lime Juice,
Simple Syrup, Pierre Ferrand Dry Orange Curacao
Rim Choice of: Salt, Sugar, Chili Salt, or Cayenne Sugar

Add In Options

1 Complimentary; 2 for \$1

Strawberry | Raspberry | Basil | Cucumber | Pureed Mango | Jalapeno

COCKTAILS

Mezcal Currant Mule - 9

Rayu Mezcal, Decadent Saint Spiced Currant, Lime Juice,
Chipotle Ginger Simple Syrup, topped with Saranac Ginger Beer

Paloma - 9

Olmeca Plata Tequila, Grilled Grapefruit Juice,
Lime Juice, Simple Syrup, Topped with Soda Water

Mexican Mule - 9

Milagro Silver Tequila, Lime Juice, Chipotle Ginger Simple Syrup,
Topped with Saranac Ginger Beer

Hemingway Daiquiri - 9

Flor de Cana 4 Year Rum, Luxardo Maraschino Liqueur,
Lime Juice, Grapefruit Juice, Simple Syrup

Smoked Old Fashioned - 9

Old Forrester Bourbon (Smoked in House), Angostura Bitters,
Orange Slice, Bordeaux Cherry, Simple Syrup

Pina Colada - 9

Flor de Cana 4 Year Rum, Kalani Coconut Liqueur, Pineapple Juice,
Simple Syrup, House-Made Nutmeg Coconut Milk

Barrel Aged Reposado Negroni - 10

Suerte! Reposado Tequila, Contratto Apertif, Sweet Vermouth,
All Aged In An Oak Barrel

Lavender Lemon Drop Martini - 9

Elevate Vodka, Pierre Ferrand Dry Orange Curacao,
Lemon Juice, Lavender Simple Syrup

Michelada Verde - 10

Cucumber, Celery, Green Apple, Cilantro, Serrano, Lime, Orange,
All Juiced with Salt & Pepper, Served with Pacifico Bottle

Cucumber Cilantro Lemonade - 9

Elevate Vodka Infused with Cucumber, Muddled Cilantro,
Lemon Juice, Simple Syrup

Mojito - 12

Plantation 3 Star White Rum, Mint Leaves, Simple Syrup,
Lime Juice, Topped with Soda Water

Pisco Alejandro - 20

3 oz La Caravedo Pisco, 1 oz Decadent Saint Spiced Chocolate,
Almond Milk, Frozen With Liquid Nitrogen

Caipirinha - 9

Novo Fogo Cachaca, Lime Juice, Lemon Juice, Simple Syrup

Flor De Cana 12 Yr Manhattan - 13

2 oz Flor De Cana 12 yr Rum, Antica Sweet Vermouth, Angostura Bitters

Bacon Infused Smokey Maria - 12

Rayu Mezcal Infused with Bacon, House-Crafted Bloody Mary Mix

Mai Tai - 9

Flor de Cana 4 year Rum, Orange Juice, Lime Juice, Orgeat Syrup, Pineapple Juice

*** Pisco Sour - 12**

La Caravedo Peruvian Pisco, Egg White, Lime Juice, Simple Syrup, Peychaud's Bitters

NEW! NITROGEN FROZEN COCKTAILS

Turn your favorite cocktail into a drinking experience. Frozen cocktails contain double alcohol.

FROZEN MARGARITAS

Frozen Margarita Suerte! - 18

Suerte! Blanco Tequila, Pierre Ferrand Dry Orange Curacao,
Lime Juice, Simple Syrup, Rim Choice of: Salt, Sugar,
Chili Salt, or Cayenne Sugar

Add In Options - 1 Complimentary; 2 for \$1

Strawberry | Raspberry | Basil
Cucumber | Pureed Mango | Jalapeno

FROZEN COCKTAILS

Frozen Hemingway Daiquiri - 19

Flor de Cana 4 Year Rum, Luxardo Maraschino Liqueur,
Lime Juice, Grapefruit Juice, Simple Syrup

Frozen Pina Colada - 19

Flor de Cana 4 Year Rum, Kalani Coconut Liqueur, Pineapple Juice,
Simple Syrup, House-Made Nutmeg Coconut Milk

DRAFT BEER

XX Lager - 5

Dos Equis | Lager | 4.7% ABV

XX Ambar - 5

Dos Equis | Lager | 4.7% ABV

Modelo Especial - 5

Modelo Brewing | Pilsner | 4.4%

Modelo Negra - 5

Modelo Brewing | Lager | 5.4%

Pacifico - 5

Modelo Brewing | Pilsner | 4.5%

Tecate - 5

Tecate | Lager | 4.2% ABV

El Gose - 5

Avery Brewing | Sour Ale | 4.5% ABV

Little Sumpin IPA - 5

Lagunitas Brewing | IPA | 7.5% ABV

Melvin IPA - 6

Melvin Brewing | IPA | 7.5%

90 Shilling - 5

Odell Brewing | Amber Ale | 5.3%

Maple Nut Brown - 6

Tommy Knocker | Brown Ale | 4.5%

Rotating Dos Luces Brew - 7

Ask Server For Details

Rotating Taps

Ask Server For Details

BOTTLE BEER

Carta Blanca - 5

Mexican Lager | 4.5% ABV

Cerveza Imperial - 5

Lager | 4.7% ABV

Corona - 5

Pale Lager | 4.5% ABV

Daura Gluten Free Lager - 5

Lager | 5.4% ABV

Kaliber N/A - 5

Lager | Non-Alcoholic

Nitro Milk Stout - 5

Sweet Stout | 6.2% ABV

Pacifico - 5

Pilsner | 4.5% ABV

Sol Especial - 5

Lager | 4.5% ABV

Toña Nicaraguan Lager - 5

Lager | 4.6% ABV

Victoria - 5

Vienna Lager | 4.4%

WHITE WINE

Graffigna

6oz	9oz	Btl
8	12	29

Casillero Del Diablo

8	12	29
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Ritual

9	13	32
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Bodega Luigi Bosco

10	15	35
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Paco and Lola

12	18	42
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RED WINE

Veramonte

6oz	9oz	Btl
8	12	29

Veramonte

8	12	29
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Casillero Del Diablo

8	12	29
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Santa Carolina

9	13	32
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Antigal Vinos

10	15	35
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Barons de Rothschild

12	18	42
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ROSE WINE

Miguel Torres

6oz	9oz	Btl
8	12	29

Rose Blend

8	12	29
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SPARKLING

LaMarca

6oz	9oz	Btl
6	-	22

Prosecco

6	-	22
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Bodegas Naveran

8	-	29
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WHISKEY/BOURBON

6 Old Forrester
Tullamore Dew

7 Crown Royal
Bulleit
Bulleit Rye
Templeton Rye

8 Knob Creek
Makers Mark

9 Basil Hayden's
Breckendridge
Sierra Norte Oaxacan
Sierra Norte Yellow Corn
Sierra Norte Black Corn

REPOSADOS

8 Casa Noble
Olmecca Altos
Suerte!

9 123 (Dos)
Corralejo
Dos Armadillos

10 Arte NOM
Lunazul
Double Barrel
Fortaleza

12 Casamigos
Tequila Ocho

16 Clase Azul

BLANCOS/PLATAS

6 Milagro
Olmecca Altos
Suerte!
Tapatio

7 Casa Noble
123 (Uno)
Corralejo
Dos Armadillos
Proximus
Siete Leguas

8 Fortaleza
Casamigos
Arte NOM
Tequila Ocho

11 Clase Azul
Casa Dragones

RUM

6 Flor de Cana 4 Year
Plantation 3 Star White
Ron Abuelo Anejo

7 Selvarey Silver
Selvarey Cacao
Kalani Coconut

8 Flor De Cana 12 Year
Ron Abuelo 7 Year
El Dorado 12 Year

9 El Dorado 15 Year
Flor De Cana 18 Year

10 Kirk and Sweeney 23 Year
Ophimus 12 Year

12 Ophimus 18 year
Plantation Extra Old 20 Year

17 Flor De Cana 25 Year
Ophimus 25 Year

ANEJO

9 Olmecca Altos
Suerte!
Tapatio

10 123 (Tres)
Corralejo
Dos Armadillos

11 Fortaleza
Tequila Ocho

15 Casamigos
Arte NOM

EXTRA ANEJO

12 Corralejo 99,000 Horas
Herradura Ultra Aged

15 Cantera Negra

20 Tapatio
Don Julio 1942

MEZCAL

8 San Louis (Crema)
Fidencio Classico
Montelobos
Rayu

11 Del Maguey Chichicapa
Fidencio Tierra Blanca
Fidencio Pechuga
Zapoteco Tobala

14 Del Maguey San Jose
Don Amado Pechuga

16 Del Maguey San Pablo
Zapoteco Tepeztate

VODKA

6 Elevate

8 Titos

9 Grey Goose
Belvedere

10 Crystal Head

GIN

6 New Amsterdam

8 Bombay Sapphire
Tanqueray

Hendricks

SCOTCH

8 Dewars White Label
Monkey Shoulder

9 Glenlivet 12 Year

10 Highland Park
Macallan 12 Year

11 Laphroig

COVID-19 PROTOCOLS

WHAT YOU CAN EXPECT FROM US



Healthy Team Members

All team members take daily temperature checks and only work if they have no COVID-19 symptoms.



Protective Equipment

All of our team members are required to wear face masks covering their mouth and nose.



Clean Restaurant

All tables and any items touched by previous guests are disinfected in between guests.



Frequent Handwashing

All team members are required to frequently wash and sanitize their hands.



Social Distancing

Our floor plan has been modified to allow for at least six feet of social distancing between all guests.



Hand Sanitizer

We have made hand sanitizer readily available for all guests in our restaurant.

WHAT WE ASK FROM YOU



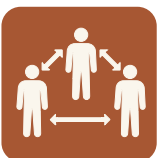
Wear A Mask

Per CDC guidance please wear a mask at all times, including in between bites of food and sips of drinks.



Cover Your Cough/Sneeze

Please cough or sneeze into your elbow to stop the spread of germs.



Give Other Guests Space

Please allow for six feet between yourself and other guests. Please only visit with guests at your table.



Stay Home If Sick

If you are experiencing any COVID-19 symptoms please stay home and do not travel.



Wash Your Hands

Wash your hands for at least 20 seconds with soap and water.



Utilize Mobile Options

We have setup an online menu for guests to use from their mobile device.