



SUEÑO

COCTELERÍA MEXICANA

UNIVERSITY PARK • DALLAS

6600 Snider Plaza, Suite 100
Dallas, TX 75205

LUNCH

BOCADITOS

QUESO BLANCO	12.00
GUACAMOLE add pork belly +5	14.00
QUESO PANELA herb-seared queso panela, caramelized onion, pineapple radish, choice of pork pastor or chorizo con rajas	17.00
WOOD-FIRED SPANISH OCTOPUS AL CHILE ANCHO served with Mexican lentils, smoky chile morita salsa, and corn tortillas	29.00
BONE MARROW PORK BELLY pan-seared pork belly, salsa tatemada, avocado purée, bone marrow-infused crema Oaxaqueña	27.00

SOPAS

SOPA DE LIMA chicken lime broth soup, carrot, corn, celery, chayote squash, avocado, tortilla strips, blend of cheeses	15.00
POZOLE VERDE pre-Hispanic poblano and tomatillo chicken broth, white pulled chicken, hominy, green cabbage, red radish, avocado, oregano	15.00

ENSALADAS Y BOWLS

MEXICAN CAESAR wedge romaine heart, chorizo, shaved parmesan, crumbled croutons, cherry tomatoes, shaved red onion, Caesar dressing	16.00
CILANTRO PESTO SALAD mixed greens with jicama, green apple, chayote, grapes, and avocado Add pollo +6 add carne +9 add shrimp +12	16.00
ENSALADA DE LA TIERRA AL PLATO Romaine and spring mix, elote, cherry tomatoes, cilantro, avocado, jicama, and chile ancho vinaigrette Add chicken +\$6 sirloin +\$9 or shrimp +\$12	15.00
BOL DE HUERTA Ginger-cilantro rice, mixed cabbage, yellow corn, bell peppers, cherry tomatoes, and avocado chipotle aioli. Add chicken \$6, sirloin \$9 or shrimp +\$12	15.50

BARRA DE MARISCOS FRÍOS

CEVICHE FRESCO lime-cured flounder ceviche, cherry tomatoes, red onion, jicama, cucumber, avocado, cilantro	22.00
TIRADITO DE CAMARÓN gulf Pacific shrimp, avocado, red onion, serrano peppers, red radish, cucumber, choice of serrano cucumber or mango-lime chiltepin sauce	22.00

EJECUTIVO LUNCH

White rice and black beans Choice of one taco or one enchilada Choice of one soup or Ensalada de la Tierra al Plato Guests may select any taco, enchilada, or soup currently listed.	20.00
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PLATOS FUERTES

SEAFOOD CHILE RELLENO roasted poblano, Pacific shrimp, bay scallops, tomato radish, melted cheese, white rice, black beans, choice of serrano queso blanco sauce or tomato white wine butter sauce	32.00	SALMON A LA CREMA pan-seared Atlantic salmon, white rice, calabacita, green bell pepper, yellow corn, cilantro, white wine mushroom sauce	30.00
WOOD-FIRED FAJITAS A LA PARRILLA served with sautéed red onion and peppers			
POLLO 29.00 SIRLOIN 33.00 PORK BELLY 30.00 COMBINATION 55.00			

TACOS

JALISCO BIRRIA TACOS oven-braised lamb, Jalisco consommé, melted cheese, red onion, cilantro, lime	24.00
TACOS DE POLLO achiote adobo-marinated chicken, green and purple cabbage, avocado, cilantro purée, cucumber radish	19.00
TROMPO PORK TACOS pineapple guajillo adobo pork, onion, cilantro, pineapple and habanero sauce	19.00
TACOS DE CAMARÓN sautéed Gulf shrimp, lime chipotle marinade, jalapeño cucumber slaw, tomato relish, avocado-cilantro purée, chipotle aioli	23.00
SIRLOIN TACOS DE COSTRA Wagyu strip loin, crusted cheese, salsa de guacamole, roasted salsa, and cebollitas cambray	22.00

ENCHILADAS

MOLE POBLANO ENCHILADAS chicken mole enchiladas, yellow corn tortillas, crema oaxaqueña, queso añejo, red onion, Spanish rice, black beans	20.00
ENCHILADAS SUIZA’S creamy poblano sauce, pulled chicken, melted cheese blend, white rice, black beans	20.00
BIRRIA STACK ENCHILADAS layered adobo corn tortillas, prepared with oven-braised lamb, melted cheese blend, sunny-side-up egg, Spanish rice, refried pinto beans	25.00
ROSEWOOD PICADILLO ENCHILADAS picadillo ground beef, yellow corn tortilla, cheddar cheese, Spanish rice, pinto beans	19.00

EXECUTIVE CHEF **CRISTOS ANDRADE**

DINNER

BOCADITOS

QUESO BLANCO	12.00
GUACAMOLE add pork belly +5	14.00
QUESO PANELA	17.00
herb-seared queso panela, caramelized onion, pineapple radish, choice of pork pastor or chorizo con rajas	
WOOD-FIRED SPANISH OCTOPUS AL CHILE ANCHO	29.00
served with Mexican lentils, smoky chile morita salsa, and corn tortillas	
BONE MARROW PORK BELLY	27.00
pan-seared pork belly, salsa tatemada, avocado purée, bone marrow-infused crema Oaxaqueña	

SOPAS

SOPA DE LIMA	15.00
chicken lime broth soup, carrot, corn, celery, chayote squash, avocado, tortilla strips, blend of cheeses	
POZOLE VERDE	15.00
pre-Hispanic poblano and tomatillo chicken broth, white pulled chicken, hominy, green cabbage, red radish, avocado, oregano	

BARRA DE MARISCOS FRÍOS

CEVICHE FRESCO	22.00
lime-cured flounder ceviche, cherry tomatoes, red onion, jicama, cucumber, avocado, cilantro	
TIRADITO DE CAMARÓN	22.00
gulf Pacific shrimp, avocado, red onion, serrano peppers, red radish, cucumber, choice of serrano cucumber or mango-lime chiltepin sauce	
TAMARIND PONZU SCALLOP SASHIMI	22.00
fried parsnip, cucumber, avocado, red radish, cilantro	
SUSHI-GRADE AHI TUNA TARTARE	20.00
serrano tomato herb vinaigrette, sliced avocado, fried capers, cherry tomatoes, cilantro	

ENSALADAS

MEXICAN CAESAR	16.00
wedge romaine heart, chorizo, shaved parmesan, crumbled croutons, cherry tomatoes, shaved red onion, Caesar dressing	
CILANTRO PESTO SALAD	16.00
mixed greens with jicama, green apple, chayote, grapes, and avocado add pollo +6 add carne +9 add shrimp +12	

PLATOS FUERTES

WOOD-FIRED CARNE ASADA	57.00	POLLO A LA PLANCHA	32.00
rosewood wagyu sirloin, queso añejo, black beans, chorizo enfrijolada		seared chicken, pipián verde, white rice, red cabbage julienne chayote salad	
P.E.I. MUSSELS	30.00	RED SNAPPER	47.00
tomato broth infused with chorizo, serrano peppers, garlic, cilantro pesto, and sourdough bread		pan-seared fish, yellow and green bell peppers, yellow corn, cherry tomatoes, chile güero sauce	
SEAFOOD CHILE RELLENO	32.00	SALMON A LA CREMA	30.00
roasted poblano, Pacific shrimp, bay scallops, tomato radish, melted cheese, white rice, black beans, choice of serrano queso blanco sauce or tomato white wine butter sauce		pan-seared Atlantic salmon, white rice, calabacita, green bell pepper, yellow corn, cilantro, white wine mushroom sauce	

WOOD-FIRED FAJITAS A LA PARRILLA	POLLO 29.00 SIRLOIN 33.00 PORK BELLY 30.00 COMBINATION 55.00
served with sautéed red onion and peppers	

TACOS

JALISCO BIRRIA TACOS	24.00
oven-braised lamb, Jalisco consommé, melted cheese, red onion, cilantro, lime	
TACOS DE POLLO	19.00
achiote adobo-marinated chicken, green and purple cabbage, avocado, cilantro purée, cucumber radish	
TROMPO PORK TACOS	19.00
pineapple guajillo adobo pork, onion, cilantro, pineapple and habanero sauce	
TACOS DE CAMARÓN	23.00
sautéed Gulf shrimp, lime chipotle marinade, jalapeño cucumber slaw, tomato relish, avocado-cilantro purée, chipotle aioli	
SIRLOIN TACOS DE COSTRA	22.00
Wagyu strip loin, crusted cheese, salsa de guacamole, roasted salsa, and cebollitas cambray	

ENCHILADAS

MOLE POBLANO ENCHILADAS	20.00
chicken mole enchiladas, yellow corn tortillas, crema oaxaqueña, queso añejo, red onion, Spanish rice, black beans	
ENCHILADAS SUIZA’S	20.00
creamy poblano sauce, pulled chicken, melted cheese blend, white rice, black beans	
BIRRIA STACK ENCHILADAS	25.00
layered adobo corn tortillas, prepared with oven-braised lamb, melted cheese blend, sunny-side-up egg, Spanish rice, refried pinto beans	
ROSEWOOD PICADILLO ENCHILADAS	19.00
picadillo ground beef, yellow corn tortilla, cheddar cheese, Spanish rice, pinto beans	

EXECUTIVE CHEF CRISTOS ANDRADE

Proudly serving sustainably sourced seafood, grass-fed beef, and organic, free-range chicken.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCTELES CLÁSICOS



SUEÑO SIGNATURE MARGARITA 14.50
Socorro Blanco, orange liqueur, organic agave, fresh mixed juices | choice of rocks or frozen



SWIRL 15.00
Sueño's signature frozen margarita with tropical sangria



SUEÑO TOP SHELF MARGARITA 16.00
Espolón reposado, Jalisco orange liqueur, organic agave, fresh-squeezed lime juice



MARTINI MEXICANO 17.00
Lalo Blanco, Cointreau, fresh-squeezed lime juice



AGUA DE RANCHO 15.00
Casa Noble blanco, Agua de Piedra, fresh-squeezed lime juice



QUETZAL 16.50
Condesa gin, citrus, falernum, Italicus, St. Germain, hoja santa

COCTELERÍA MEXICANA



MIXED FEELINGS 17.00
Serrano-infused Mi Campo Blanco mingles with lush tropical fruit and bright citrus in a bold, sun-soaked sip



SANDÍA LOCA 16.00
Patron 100 tequila meets watermelon and lime, layered with orange liqueur and serrano



GODFATHER OLD FASHIONED 20.00
Qui tequila with a blend of bitters, offering a smooth, spirit-forward take on a timeless classic with warm citrus depth



TAMPIÑA 16.00
Espolón Blanco brightened by tangy tamarind and pineapple offers sweet-tart balance with a lively tropical finish



SAL Y PIMIENTA 19.00
Don Fulano Blanco tequila layered with strawberry select aperivo and yellow pepper, finished with a lively habanero fizz



PATRÓN PIÑA 17.00
Serrano-infused Patron Blanco layered with rich pineapple and mango, delivering tropical sweetness with a lingering heat



DEL SOL 16.00
Desolas mezcal blended with tropical fruit and ancho chile, offering a smoky-sweet profile with a slow, warming finish



MEZCALINI 16.00
Vago Espadin with herbal depth and bittersweet nuance, smooth and intriguing from first sip to last



UNA DE PASTOR 17.00
Illegal mezcal layered with savory herbs, roasted chiles, and pineapple, inspired by the bold flavors of al pastor



FLOR DE HUMO 15.50
Prolijo mezcal layered with pineapple and floral heat delivers a rich balance of smoke and spice



CACAO Y HUMO 19.00
Uruapan Blanco and Rosaluna mezcal layered with pineapple and cacao, lifted by coconut and a silky, fizzy finish

COCKTAILS DESIGNED BY
CRISTIAN & MARCO LUJANO

PONCHES DE LECHE

clarified through milk for a crystal-clear, silky texture with softened acidity and refined depth



UNA VEZ EN OAXACA 19.50
Racho Joven mezcal, Oaxacan mango brandy, sake, agave, mango, peach cordial, chile mango caviar



TLALOCS NEGRONI 19.50
brown butter fatwashed Racho mezcal, cacao, nixta, blanc vermouht, Cocchi Americano



CDMX 19.50
Ocho Blanco, Condesa gin, lemon juice, falernum, strawberry, coffee-infused Aperol, rhubarb, white chocolate leaf



CUARTA RAIZ 19.50
Nami sake, Licor 43, lime, agave, honey dew cordial, vanilla madagascar

AGAVES BLANCO

Socorro	13.00
Herradura	12.50
Tesoro	14.00
Casa Noble	12.00
Codigo 1530	12.00
Codigo 1530 Rosa	16.50
Mi Campo	11.00
Tres Generaciones	12.00
Lalo	14.00
Patron	13.50
Mijenta	13.00
Fortaleza	17.00
Tequila Ocho	13.50
Espolon	12.00
Siete Leguas	14.00
Aguasol	12.50
Aldez Lowlands	13.50
G4	14.00
Don Fulano	17.00
Tapatio	14.00
Wild Common	19.00
La Pulga	14.00
Volteo	18.00
AterNOM 1579	20.00

AGAVES REPOSADO

Socorro	14.00
Herradura	14.50
Casa Noble	13.50
Tesoro	17.00
Codigo 1530	16.50
Mi Campo	12.00
Tres Generaciones	13.50
Mijenta	16.50
Tequila Ocho	14.50
Espolon	12.50
Aldez	17.00
Aguasol	14.50
Siete Leguas	14.50
La Gritona	15.00
Fortaleza	19.50
Maestro Dobel Sueno	16.50
G4	17.00
Don Fulano	19.00
Tapatio	15.00
Wild Common	22.00
La Pulga	16.00
Volteo	24.00
ArterNOM 1414	25.00

AGAVES ANEJO

Socorro	15.50
Herradura	15.40
Casa Noble	16.50
Codigo 1530	19.00
Espolon	13.00
Tequila Ocho	17.50
Mijenta	30.00
Siete Leguas	17.00
Aldez	19.00
G4	18.00
Don Fulano	25.00
Tapatio	17.00
Wild Common	27.00
La Pulga	21.00

AWARD WINNING TEQUILAS	
ARRETE ANEJO 17.00	SOLEDAD 13 YEARS 90.00
JOSE CUERVO RESERVA EXTRA ANEJO 38.50	DON FULANO IMPERIAL ANEJO 26.00
CAZCANES NO.7 ANEJO 25.00	TEARS OF LA LLORONA 51.00
ATERNOM 1146 23.00	QUI TEQUILA 19.00
TRUJILLO MANIFESTO 17.00	

AGAVES VERDE

Wahaka Espadin	12.00
Wahaka Reposado	13.00
Rosaluna	13.00
Mil Diablos	12.00
Amaras Verde	13.00
Vego Espadin	14.50
Vago Elote	17.00
Siete Misterios Doba Yej	14.00
Racho	15.00
Bozal Tepeztate	16.50
Bozal Espadin Barril MX	16.00
Bozal Castilla	18.50
Bozal Borrego	18.00
Bozal Jabali	31.00
400 Conejos	12.00
Akul Lote Cero	17.00
Palomo Mole	15.00
Creyente Espadin	16.50
Creyente Cristalino	24.00
Dos Hombres	16.00
Burrito Fiesterero Durangesis	14.00
El Jologorio Tobasiche	45.00
Alipus Espadin	13.00
Zunte	13.00
Montelobos	13.00
Vida de Maguey	17.00
Bruxo X	13.00
Bruxo N1	16.50
Bruxo N2	17.50
Marfa Salmiana	14.50
Marfa Espadin	14.50
Machee Verdito	30.00
Machee Espadin	14.00
Machee Amarillo	30.00
La Pulga	17.00
Illegal Mezcal	12.00
Vago Tobala	32.00
Prolijo	12.00
Desolas	17.00

GINS

Tanqueray	12.00
Empress 1908	13.00
Condesa	14.50
Gracias a Dios 8	14.50
Gracias a Dios 32	13.50
Fords Gin	11.00

VODKA

Titos	13.00
Weber Ranch	14.00
Ketel One	12.00

RUMS

Bacardi	11.00
Diplomatico Planas	14.00
Diplomatico Reserva	15.00
Diplomatico Ambassador	35.00
Uruapan Blanco MX	12.00
Uruapan Anejo MX	14.00

BOURBON/WHISKEY

Makers Mark	13.00
Jack Daniels	12.00
Woodford	13.00
Old Forester	12.00
Pendleton Rye 12 Years	14.00
Gentleman Jack	13.00
Bulleit Rye	13.00
Knob Creek	12.00
Stranahans Blue Peak	13.50
Abasolo MX	13.50

SCOTCH

Macallan 12 Years	17.00
Dewars White Label	11.00
Balvenie 12 Years	20.00
Laphroaig 10 Years	17.50
The Glenlivet 12 Years	16.00



WINE LIST

BUBBLES 14 | 70

LA GARENNE
Sparkling | Crémant de Loire, France

CARBONISTE “WHALE”
Brut | California

LAURENT-PERRIER
Brut La Cuvée | Tours-sur-Marne, France

WHITE 16 | 80

DÖNNHOFF “ESTATE”
Riesling | Nahe, Germany

TANSY
Pinot Grigio | California

DO FERRERIO
Albarino | Rias Baixas, Spain

CALIXA
Chardonnay | Valle De Guadalupe, Baja California

MAISON CHAMPY
Chardonnay | Bourgogne Blanc, France

ROYAL PRINCE
Chardonnay | Sonoma Coast

ROSÉ 14 | 70

PEYRASSOL “LES COMMANDEURS”
Grenache Blend | Côtes de Provence, France

CASA MADERO
Rosé | Parras de La Fuente, Coahuila

RED 18 | 80

MIURA
Pinot Noir | Monterey, California

JEAN-PAUL ET CHARLY THEVENET
Gamay “En Voiture Simone” | Régnié, France

BRAIDA “CUREJ”
Barbera d’Asti | Piemonte, Italy DOCC

RIDE
Cabernet Sauvignon | Napa Valley, California

CVNE “VIÑA REAL”
Tempranillo | Rioja Reserva, Spain DOCa

MONTE XANIC
Cabernet Sauvignon | Valle de Guadalupe, Mexico

ELEVATED

Kistler Chardonnay “Les Noisetiers”	26 150
Jean Max Roger Sauvignon Blanc, Sancerre	20 110
Sea Smoke Pinot Noir “Botella”	27 135
KHK Cabernet Sauvignon, Napa Valley	24 120



ALMA AGAVE

AN INTIMATE TEQUILA LOUNGE BORN FROM THE IDEA THAT THE SOUL OF MEXICO—ITS ALMA—CAN BE EXPERIENCED THROUGH FOOD, SPIRITS, AND RITUAL.

ALMA INVITES GUESTS INTO A DEEPER KIND OF NIGHT—WHERE A FINAL DRINK BECOMES SOMETHING IMMERSIVE AND MEMORABLE. MEXICAN DISTILLATES TAKE CENTER STAGE. HOUSE-MADE INGREDIENTS TRANSFORM SEASONAL PRODUCE INTO VIBRANT, LAYERED EXPRESSIONS THAT HONOR MEXICO’S AGRICULTURAL TRADITIONS. EVERY DETAIL REFLECTS A DEDICATION TO PROCESS AS MUCH AS FLAVOR.

ALMA IS AN INVITATION TO SLOW DOWN, TASTE WITH INTENTION, AND EXPERIENCE MEXICO ONE SIP AND ONE BITE AT A TIME.

BOTTLE OFFERINGS

RIDE	60.00
Sauvignon Blanc Napa Valley, California	
ROYAL PRINCE	50.00
Pinot Noir Santa Maria Valley, California	
RIDE	65.00
Cabernet Sauvignon Napa Valley, California	

MEXICAN SAKE

NAMI JUNMAI	17.00
Culiacan, Sinaloa	
NAMI JUNMAI GINJO	20.00
Culiacan, Sinaloa	
NAMI JUNMAI DAIGINJO	23.00
Culiacan, Sinaloa	

BEER

DOMESTIC	7.00
Bud Light • Michelob Ultra • Coors Miller Lite • N/A Athletic Mexican Style Copper IPA	
IMPORTED	8.00
Modelo Especial • Corona Extra Negra Modelo • Pacifico Dos Equis • Carta Blanca Victoria • Indio	
MICHELADA MIX	3.00
House michelada mix add-on	