



The logo for VERDAD features the word in a stylized, teal, sans-serif font. The letters are bold and have a modern, geometric feel. A small trademark symbol (TM) is located at the top right of the final 'D'. Below the logo, the tagline 'TRUE MODERN MEXICAN' is written in a smaller, pink, sans-serif font.

VERDADTM
TRUE MODERN MEXICAN

The English translation of the Spanish word 'verdad' is truth. VERDAD's truth is founded in its interpretation of traditional Mexican favorites, bringing a distinctively modern twist. A perfect fusion of authentic flavors and textures, handcrafted classics, and true culinary innovation that harmoniously blends the past with the present.

Part of Perry's renowned family of restaurants, VERDAD brings *True Modern Mexican* to life... with the highest quality ingredients, an inspired décor, attention to every detail and every bite... for a truly vibrant, artisanal dining experience.

SIGNATURE MARGARITAS

Frozen Margarita Al Centro

17

VERDAD's Signature Margarita featuring Teremana Blanco Tequila, fresh-pressed lime juice and agave nectar with a cheffy flavor infusion. Select your favorite below:

Margarita Lime

Fresa Fantastica (*Strawberry*)

Pink Paloma Grapefruit

Watermelon

Pineapple

Cucumber Mint

Tamarind Ginger

Passion Fruit

Signature Margarita on the Rocks

16

Teremana Blanco Tequila, fresh-pressed lime juice, agave nectar, rimmed with VERDAD signature salt

Agave Rita (Smoked tableside)

25

Casa Dragones Blanco Tequila, Vago-Emigdio Jarquín Espadín Mezcal, fresh-pressed lime juice and agave nectar

VERDAD Silver Margarita (Presented tableside)

50

Cierto Blanco Tequila, Citronge Orange Liqueur, fresh-pressed lime juice and agave nectar, topped with Grand Marnier foam and finished with silver flakes

VERDAD Gold Margarita (Presented tableside)

100

Clase Azul Tequila Reposado, Grand Marnier Cuvée du Centenaire, fresh-pressed lime juice and agave nectar, topped with Grand Marnier foam and finished with gold flakes

COCKTAILS

16

Prickly Paloma

Calirosa Rosa Blanco Tequila, fresh-pressed lime juice, prickly pear, and Fever-Tree Sparkling Pink Grapefruit soda

Minty Melon Ranch Water

Socorro Blanco Tequila and fresh-pressed lime juice, topped with mint-infused cantaloupe sparkling water

Mojito Fresa

Bacardi Superior Rum, fresh-pressed lime juice, lavender, freshly-muddled strawberry and mint, topped with soda

Rosa 75

Aviation Gin, Aperol, fresh-pressed lime juice, and housemade rosemary syrup, topped with sparkling wine

Fuego Afrutado

Espolón Blanco Tequila, Ancho Reyes Verde, fresh-pressed lime and orange juices, and mango

Avo-Colada

Tito's Handmade Vodka, Nixta Licor de Elote, avocado cordial, coconut milk, fresh-pressed lime juice, and smoked chili bitters

El Tamarindo

Casamigos Reposado Tequila, Rosaluna Espadín Mezcal, St. Elizabeth Allspice Dram, tamarind, and fresh-pressed lime and pineapple juices

Mezcalita Pepino

Montelobos Espadín Mezcal, Grand Marnier, fresh-pressed lime and cucumber juices, and housemade basil syrup

Loco Carajillo

Patrón Añejo Tequila, Licor 43, Mr. Black Coffee Liqueur, Nixta Licor de Elote, and espresso

Sorbete Mezcal Floater Trio

15

Add 1/4 oz. of Mezcal to your choice of Pink Paloma Grapefruit, Passion Fruit and Tamarind Ginger

Olé Fashioned N

18

Abasolo Ancestral Corn Whiskey, Macajillo Macadamia Nut Liqueur, vanilla, and orange bitters. Served with a warm vanilla aroma cloud.

MOCKTAILS

7

Tamarind Ginger Ale

Tamarind and fresh ginger, topped with ginger ale

Prickly Pink Soda

Fresh-pressed lime juice and prickly pear, topped with Fever-Tree Sparkling Pink Grapefruit soda

CERVEZA

6

Dos Equis

Victoria

Corona Extra

Austin Eastciders

Modelo Especial

Zilker Marco IPA

Modelo Negra

Corona Non-Alcoholic

Pacifico

FREE-SPIRITED COCKTAILS

14

MezMango Nada Mule

Almave Non-Alcoholic Espadín Mezcal, fresh-pressed lime and orange juices, tamarind, mango, topped with Lady Bird Key Lime Ginger Beer soda

Cer-O-Rita

Almave Non-Alcoholic Blanco Tequila, fresh-pressed lime juice and habanero pepper syrup, topped with Lady Bird Cactus Pear soda

CRAFTED TEAS

7

Strawberry

Pineapple

Watermelon

SODAS

7

Topo Chico

Mexican Coke



STARTERS

Mole Tasting Served with signature heirloom white masa chips	6
Tamarind, Burnt Orange and Almonds, and Pineapple Raisin moles	
Salsa Tasting Served with signature heirloom white masa chips	6
Salsa Verde, Salsa Tatemada, and Warm Chipotle Tomatillo Salsa	
VERDAD Guacamole	16
Topped with salsa tatemada and served with signature heirloom white masa chips	
Pinto Bean Hummus	15
Pomegranate seeds, smoky lime pepitas and tangerine oil, served with hand-cut plantain chips	
Crispy Fritters	14
Three zucchini, corn and octopus fritters served with chipotle mayo, cilantro-lime crema and cabbage slaw	
Queso Fundido	17
VERDAD's blend of Mexican melting cheeses, served with heirloom blue and white masa corn tortillas or flour tortillas Add Perry's Homemade Smoked Sausage, available upon request at no charge	
Texas Queso	15
A blend of melting cheeses with fire-roasted peppers and tomatoes, served with signature heirloom white masa chips Add Perry's Homemade Smoked Sausage, available upon request at no charge	
Sliced Sea Scallop Agua Chile Rojo	23
Coated with toasted chile and tomato broth, garnished with cucumbers, watermelon radish and jicama, and dusted with onion ash	
Hamachi Ceviche	23
Served with pineapple kombucha purée, red onions, orange segments, and serrano chiles	
Blue Point Oysters on the Half Shell	Dozen 39 Half Dozen 21
Served with cilantro jalapeño mignonette	
Grilled Blue Point Oysters	Dozen 44 Half Dozen 24
Topped with Chile Verde Butter with marine phytoplankton, Cotija and Monterey Jack cheese gratin and chicharrón crumbles	
Filet Mignon Tacos	29
Three tacos featuring beef tenderloin seasoned with our proprietary blend and seared on the plancha. Served with our grilled heirloom blue and white masa corn tortillas with Monterey Jack cheese, avocado, pickled onion and chipotle mayo	
Bacon-Wrapped Scallops	24
Five scallops seasoned with traditional Mexican spices, seared on the plancha and served on a split, seared Perry's homemade sausage, and topped with citrus butter sauce	
Lobster Quesadilla	29
Made with fresh corn, Oaxaca cheese and flour tortillas and served with mango-jalapeño salsa	
Chargrilled Octopus with Guajillo Glaze	22
Onions, peppers & chipotle-tomatillo salsa served with heirloom blue and white masa corn tortillas or flour tortillas	
Sausage and Pepper Nachos (Shingled)	14
Signature heirloom white masa chips individually layered with Perry's Homemade Smoked Sausage, roasted tomato, pepper and onion sauce, pickled jalapeños, and topped with three-cheese blend of Oaxaca, Monterey Jack and cheddar cheeses, with chipotle mayo	

Texas Akaushi Wagyu Hot Rock Minimum 2 oz. 12.5/oz.
Perry's Reserve Texas Akaushi Wagyu beef presented with a signature hot stone for you to prepare.
Served with salsa tatemada, chimichurri and Maldon Sea Salt.

SOUPS & SALADS 13

Mexican Chicken Noodle Soup	
Hearty Chicken soup made with a charred salsa broth base, 100% organic chicken, fideo, potatoes and sliced jalapeño	
Seasonal Salad	
Caesar Verdadera Salad	
Baby Romaine lettuce, goat yogurt Caesar dressing, Cotija cheese and tortilla croutons	

A suggested gratuity of 20% will be added to parties of 8 or more. It is company policy that Guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation.

- ☞ **Gluten-Free Friendly** ☉ **Gluten-Free Friendly with modifications** ▼ **Vegetarian**
- ⌘ **Vegan** ⑈ **Contains Nuts** ask for modifications Ⓛ **Dairy-Free Friendly** which might include butter
- Ⓛ **Dairy-Free Friendly with modifications** which might include butter Ⓛ **Undercooked***

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



SIGNATURES

Garlic Shrimp Fideo 🍷	35
Jumbo Gulf white shrimp, toasted fideo pasta, lime and parsley	
Chef's Chicken Enchiladas	32
100% Organic chicken breast, VERDAD melting cheeses and authentic enchilada sauce wrapped in heirloom blue and white masa corn tortillas	
Pork Enchiladas with Salsa Verde 🍷	32
Pork braised with three green chiles, tomatillos, wrapped in heirloom blue and white masa corn tortillas and topped with Monterey Jack cheese	
Smoked Steak Relleno 🍷 🍷	41
Charred poblano filled with Beef Tenderloin, New York Strip, Ribeye and Perry's Homemade Smoked Sausage, served on tomato sauce and topped with Monterey Jack cheese	
Vegan Relleno 🍷 🍷 🍷	29
Charred poblano filled with corn, white beans, spinach, sunflower seeds and roasted butternut squash with cashew crema	
Cedar Plank Roasted Hamachi Verde 🍷 🍷 🍷	42
Served with bright green parsley pesto, refried beans, cilantro rice and Cotija cheese	
Pork Spare Rib Barbacoa 🍷 🍷	Full Rack 35
Slow-smoked ribs with a four chile rub and sour oranges	
Seared Sea Scallops with Huitlacoche 'Caviar' 🍷 🍷 🍷	39
Three colossal seared New Bedford Sea Scallops on Mole Amarillo served with shrimp and corn blinis, topped with Huitlacoche 'Caviar' garnished with chayote and radish	
Salmon Segueza 🍷 🍷 🍷	38
6 oz. live-wood grilled salmon served over heirloom masa, fresh corn and green chile sauce, complemented with a red pepper sauce and garnished with sweet tomatillo relish	
8 oz. Oaxacan Filet 🍷 🍷 🍷	49
Bacon-wrapped Beef Tenderloin on Cherry Mole with Mexican Corn Relish and topped with Chile Verde Butter	
22 oz. Bone-In Cowboy Ribeye Vaquero 🍷 🍷 🍷	69
Grilled and served with Chile Verde Butter	
Cherry Mole Duck 🍷 🍷 🍷	45
All-natural, half duck roasted and stuffed with green cilantro rice, mild chiles and tomatoes, surrounded by cherry mole	

VERDAD FIESTA BOARD

For 4 for 189 For 2 for 99

Includes Prime Steak Fajitas, 100% Organic Chicken Fajitas, Pork Spare Ribs, Jumbo Garlic Shrimp, Lobster, and Bacon-wrapped Scallops. Served with red rice, cilantro rice, black refried beans, pico de gallo, salsa tatemada, tamarind mole, salsa verde, guacamole, and heirloom blue and white masa corn tortillas or flour tortillas.

Substitute your Prime Steak Fajitas for:

Filet Mignon (For Two +12 and For Four +21)

Perry's Reserve Texas Akaushi Wagyu (For Two +20 and For Four +37)

FAJITAS

For Two For One

All protein fajitas are served with red rice, cilantro rice, black refried beans and your choice of VERDAD heirloom blue and white masa corn tortillas or flour tortillas

Prime Steak Fajitas 🍷 🍷 🍷	75	39
Seared on the plancha, served with poblano peppers and onions, guacamole, pico de gallo and salsa tatemada	<i>Substitute Filet Mignon Fajitas +15</i>	<i>+9</i>
	<i>Substitute Perry's Reserve Texas Akaushi Wagyu +18</i>	<i>+10</i>
Lobster Fajitas 🍷 🍷	95	49
6 oz. split-lobster tails grilled over live fire and served with poblano peppers and onions, guacamole, pico de gallo and salsa tatemada		
Surf and Turf Fajitas 🍷 🍷 🍷	109	59
4 oz. Filet Mignon fajitas and 4 oz. Lobster fajitas and served with poblano peppers and onions, guacamole, pico de gallo and salsa tatemada		
100% Organic Chicken Fajitas 🍷 🍷	59	33
Sliced Chicken Breast served with poblano peppers and onions, guacamole, pico de gallo and salsa tatemada		
Garlic Shrimp Fajitas 🍷 🍷	59	33
Tail-on garlic shrimp grilled over live wood and served with poblano peppers and onions, guacamole, pico de gallo and salsa tatemada		
Verdura Mixta Fajitas 🍷 🍷 🍷	55	29
Romanesco, broccolini, asparagus, wild mushrooms, roasted baby carrots and roasted marble potatoes served with heirloom blue and white masa corn tortillas, red rice, cilantro rice, guacamole, pico de gallo and salsa tatemada		

ADD TO ANY VERDAD FIESTA BOARD OR FAJITAS

	For Four	For Two
Perry's Homemade Smoked Sausage	15	8
Lobster Quesadillas	29	15
Grilled Blue Point Oysters	15	8
Zucchini, Corn and Octopus Fritters	15	8

SIDES FOR TWO

Each 14

Yuca Mash ♻️ ▼

Cassava root and russet potato purée with Aleppo pepper, cumin and garlic

Corn Soufflé Cake ♻️

Fresh sweet corn baked with queso fresco, Monterey Jack cheese and combined with a light custard

Huitlacoche and Wild Mushrooms +10 ♻️ ✕ D

Earthy forest mushroom blend sautéed with corn truffle, poblano peppers and fresh epazote

Caramelized Brussels Sprouts ♻️ O

Spiced agave vinaigrette, queso fresco, & pickled chiles

Chipotle-Roasted Baby Carrots ♻️ ▼ N

Finished with Texas pecans and sesame seeds

Verdura Mixta ♻️ ✕ N D

Mushrooms, romanesco, broccolini, asparagus, roasted baby carrots and roasted marble potatoes

Roasted Bone Marrow Canoes (2) ♻️ D

Finished with radishes, onions, chicharrón, sweet balsamic, and served with heirloom blue and white masa corn tortillas or flour tortillas

INDIVIDUAL SIDE

Red Rice, Cilantro Rice and Black Refried Beans ♻️ O 7

DESSERT

Each 12

Seis Leches Cake ▼ N

Sweetened condensed milk, sweetened condensed coconut cream, almond milk, goat milk, evaporated milk and heavy cream – because why stop at three

Chocolate Chile Soufflé ▼

Warm molten chocolate cake with spiced ganache center and Mexican vanilla bean ice cream

Margarita Lime Pie N

Made with fresh limes in a ginger snap crust topped with light whipped topping

VERDAD Burnt Milk Candy ♻️ ▼ N

With Mexican vanilla bean ice cream

Bite-sized Churros ▼

With caramel dip

Dessert Trio N

A tasting of Margarita Lime Tart, Burnt Milk Candy and Seis Leches

DESSERT DRINKS

Non-alcoholic

Mexican Coffee ♻️ ▼ N

4.5

With a tasting of VERDAD Burnt Milk Candy

Mexican Hot Cocoa ♻️ ▼ N

Thick and rich blend of organic cocoa nibs, almonds, extra dark chocolate, Mexican vanilla, cane sugar and spices served with a tasting of VERDAD Burnt Milk Candy

2 for 12
1 for 7

Alcoholic

Loco Carajillo

16

Patrón Añejo Tequila, Licor 43, Mr. Black Coffee Liqueur, Nixta Licor de Elote, and espresso

Mexican Cherry Cola Float ✕

12

Mexican Cherry Cola cheffy sorbete topped with a floater of Licor 43 Horchata

SORBETE/ICE CREAM TRIO (made in house) ♻️ ✕ D Choose 3

10

- Margarita Lime
- Pink Paloma Grapefruit
- Pineapple
- Tamarind Ginger
- Fresa Fantastica (Strawberry)
- Mexican Cherry Cola

- Watermelon
- Cucumber Mint
- Passion Fruit

- Dark Chocolate Ice Cream ♻️ ✕
- Mexican Vanilla Bean Ice Cream ♻️

Sorbete Mezcal Floater + 5
add 1/4 oz. of Mezcal to your choice of Pink Paloma Grapefruit, Passion Fruit and Tamarind Ginger

Visit the VERDAD Signature Case in the entry to purchase:

VERDAD Burnt Milk Candy ♻️ ▼ N 15 pieces 15

Mexican Hot Chocolate Disc ▼ N serves 4 to 5 cups 15

Gift Cards also available

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TEQUILA

BLANCO

	1.5 oz.
Espolón	10
Teremana	11
Socorro	11
Number JUAN	13
Siete Leguas	13
Código 1530	13
Tequila Ocho	13.5
Don Julio	14
Patrón	14
Casamigos	14
El Tesoro	15
Lalo	15
Cincoro	21
Cierto	22.5
Casa Dragones	24

ROSA

	1.5 oz.
Calirosa Rosa Blanco	12
Código 1530 Rosa Blanco	15.5
Celosa Joven Rosa	25
Komos Reposado Rosa	30

REPOSADO

Gran Centenario	12
Teremana	12
Pantalones Organic	13
Tres Agaves Organic	13
Siete Leguas	14
Tequila 512	14.5
Patrón	15
Tequila Ocho	15.5
Casamigos	16
Don Fulano	16.5

AÑEJO

	1.5 oz.
Gran Centenario	13
Tres Agaves Organic	14
Patrón	16
Don Julio	17
Tequila Ocho	19.5
El Tequileño	20

EXTRA AÑEJO

Patrón	22
La Adelita	28
El Tesoro	30

CRISTALINO

1800	15
Patrón	18

MEZCAL

ESPADÍN

	1 oz.
Rosaluna	6.5
Sombra	7
Illegal Reposado	7
Rey Campero	7.5
Del Maguey Vida	7.5
Montelobos	8
Vago-Emigdio Jarquín	8.5
Contraluz Cristalino	9
Dos Hombres	9

ENSAMBLE

	1 oz.
Ojo de Tigre Espadín-Tobalá	6.5
Unión Tobalá-Cirial-Espadín	7
Código 1530 Artisanal Espadín-Tobalá	8.5
Derrumbes Oaxaca Espadín-Tobalá	9
Bruxo No. 4 Espadín-Barril-Cuishe	11
Montelobos Papalote-Espadín-Tobalá	12

SILVESTRES

	1 oz.
Derrumbes San Luis Potosi Salmiana	9
Desolas Salmiana	10
Derrumbes Durango Cenizo	11
Rey Campero Cuishe	13
Vago Madrecuishe	15
Bruxo No. 5 Tobalá	16
Rey Campero Tepextate	16.5
Del Maguey Barril	17.5
Del Maguey Tobalá	18.5
Los Siete Misterios Tobalá Ancestral	30
Dos Hombres Tobalá	43
Clase Azul Guerrero	50

SOTOL

Desert Door	6.5
Nocheluna	7

PECHUGA

Vago Elote	8
Bozal	13.5
Montelobos	20

PREMIUM TEQUILAS

	.5 oz.	1 oz.		.5 oz.	1 oz.
Casa Dragones Reposado	12	20	Casa Obsidiana Añejo	20	36
Cierto Añejo	12.5	21	Casa Dragones Joven	25	46
Soledad 8-Year Extra Añejo	13	22	Código 1530 Origen Extra Añejo	25	46
Casa Obsidiana Blanco	13.5	23	Cincoro Gold Joven	26	48
Komos Cristalino Añejo	14	24	Clase Azul Gold Joven	27	50
Clase Azul Reposado	15	26	El Tesoro Extra Añejo 85th Anniversary	32	58
Don Fulano Imperial 5-Year Extra Añejo	15.5	27	Don Julio Ultima Reserva Extra Añejo	35.5	65
Tequila Ocho Extra Añejo	16.5	29	Gran Patrón Burdeos	40	74
Casa Obsidiana Reposado	17	30	Clase Azul Ultra	98	176
Don Julio 1942	18	32			

SPECIALS



FILET TACO FRIDAY

Available during Hora Feliz

Every Friday 4 PM - 6:30 PM

IN BAR & PATIO

THREE FILET MIGNON TACOS 🍷🍷🍷
FOR / 19

(Regularly \$29)

ENCHILADA SUNDAY

Your choice of any enchilada entrée or any combination of three enchiladas -- plus, your choice of a cup of soup or salad all for only **\$29**

Every Sunday 4 PM - 9 PM



PORK ENCHILADAS WITH SALSA VERDE 🍷

SEAFOOD ENCHILADAS

CHEF'S CHICKEN ENCHILADAS

AGAVE TASTING EXPERIENCE

29 / PERSON TASTING

This flight includes three one-ounce pours of your selected spirit (Tequila or Mezcal), each paired with an enhancing flavor such as salts, spices or fresh fruit to complement the spirit. Ask your server for the current selections of featured spirits, which change periodically.



WINES

SPARKLING WINES

	STANDARD POUR 5 oz.	VERDAD POUR 7.5 oz.	BOTTLE 750ml
Segura Viudas Brut Cava Reserva , Cava, Spain	8.5	11.5	36
Carnissi Prosecco , Prosecco DOC, Italy	11	15	48
Lucien Albrecht Crémant Rosé , Alsace, France	13	17.5	56
Chandon Brut , California	18	25	80
Perry's Reserve Premier Cru Champagne , Chigny-les-Roses, France			130

WHITE WINES

Casillero del Diablo Reserva Chardonnay , Chile	8.5	11.5	36
Veramonte Sauvignon Blanc , Valle de Casablanca, Chile	9	12	40
Antinori Santa Cristina Pinot Grigio , Veneto, Italy	10	14	44
Mohua Sauvignon Blanc , Marlborough, New Zealand	10.5	14.5	46
Martin Códax Albariño , Rías Baixas, Spain	10.5	14.5	46
Ca'Bianca Moscato d'Asti , Piedmont, Italy	12.5	17	54
Perry's Reserve Chardonnay , Sonoma County, California	15	20.5	65
Monte Xanic Viña Kristel Sauvignon Blanc , Valle de Guadalupe, Mexico	16	22	70
Lágrimas San Vicente Chardonnay , Valle de San Vicente, Mexico	17	23	74
Cakebread Cellars Chardonnay , Napa Valley, California	25	34.5	110

ROSÉ-ORANGE WINES

Casa Madero Rosé , Valle de Parras, Mexico	10	14	44
Perry's Reserve Rosé , Monterey, California	14	19	60
Gerard Bertrand Organic Orange Gold , France	15.5	21.5	68

RED WINES

Carmel Road Cabernet Sauvignon , California	10	14	44
Beronia Crianza Tempranillo , Rioja, Spain	10.5	14.5	46
Domecq XA Red Blend , Valle de Guadalupe, Mexico	11	15	48
TILIA Certified Sustainable and Organic Cabernet Sauvignon , Mendoza, Argentina	11.5	15.5	50
Clos de los Siete Red Blend , Uco Valley, Mendoza, Argentina	13.5	18	58
Perry's Reserve Pinot Noir , Monterey, California	15.5	21	67
Catena Malbec , Mendoza, Argentina	16.5	22.5	72
Perry's Reserve Cabernet Sauvignon , Sonoma County, California	19.5	26.5	85
Ridge 'Three Valleys' Zinfandel , Sonoma Coast, California			88
Sciolo MX R.3 Reserva Syrah , Valle de Parras, Coahuila, Mexico	22	30	96
Prisoner Red Blend , California	23	31	100
Stags' Leap Winery Petite Sirah , Napa Valley, California			105
Belle Glos 'Las Alturas' Pinot Noir , Santa Lucia Highlands			115
Frank Family Vineyards Cabernet Sauvignon , Napa Valley, California	32	43.5	138
Perry's Reserve 'Big Red Blend' , Napa Valley, California			180
Caymus Cabernet Sauvignon , Napa Valley, California			182