



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

COCKTAILS16

Prickly Paloma	Avo-Colada
Calirosa Rosa Blanco Tequila, fresh-pressed lime juice, prickly pear, and Fever-Tree Sparkling Pink Grapefruit soda	Tito's Handmade Vodka, Nixta Licor de Elote, avocado cordial, coconut milk, fresh-pressed lime juice, and smoked chili bitters
Aloe Ranch Water	El Tamarindo
Socorro Blanco Tequila, fresh-pressed lime and cucumber juices, topped with sparkling aloe water	Casamigos Reposado Tequila, Rosaluna Espadín Mezcal, St. Elizabeth Allspice Dram, tamarind, and fresh-pressed lime and pineapple juices
Mojito Fresa	Mezcalita Pepino
Bacardi Superior Rum, fresh-pressed lime juice, lavender, freshly-muddled strawberry and mint, topped with soda	Montelobos Espadín Mezcal, Grand Marnier, fresh-pressed lime and cucumber juices, and housemade basil syrup
Rosa 75	Loco Carajillo
Aviation Gin, Aperol, fresh-pressed lime juice, and housemade rosemary syrup, topped with sparkling wine	Patrón Añejo Tequila, Licor 43, Mr. Black Coffee Liqueur, Nixta Licor de Elote, and espresso
Fuego Afrutado	Berry Spiced Bourbon
Espolón Blanco Tequila, Ancho Reyes Verde, fresh-pressed lime and orange juices, and mango	Four Roses Small Batch Bourbon, Ancho Reyes, fresh-pressed lime juice, blackberry, and cinnamon

Sorbete Mezcal Floater Trio	15
<i>Add 1/4 oz. of Mezcal to your choice of Pink Paloma Grapefruit, Passion Fruit and Tamarind Ginger</i>	

MOCKTAILS	7	CERVEZA	6	CRAFTED TEAS	7
Tamarind Ginger Ale		Dos Equis		Strawberry	
Tamarind and fresh ginger, topped with ginger ale		Corona Extra		Pineapple	
Prickly Pink Soda		Modelo Especial		Watermelon	
Fresh-pressed lime juice and prickly pear, topped with Fever-Tree Sparkling Pink Grapefruit soda		Modelo Negra			
		Pacifico			
		Victoria			
		Austin Eastciders		SODAS	7
		Zilker Marco IPA		Topo Chico	
		Corona Non-Alcoholic		Mexican Coke	

Cucumber Aloe Spa Water	Single 4	Carafe 10
Housemade water infused with cucumber and aloe vera juices		



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	

Fried Calamari 🍷	18
With chipotle mayo	

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 and 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

Mexican Chicken Noodle Soup 🍷	13
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** 🍷 **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 habanero 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
Marinated, grilled and served with Chile Verde Butter	
Cherry Mole Duck   	45
All-natural, half duck roasted and stuffed with red 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, 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	Substitute Filet Mignon Fajitas +15	+9
	Substitute Perry's Reserve Texas Akaushi Wagyu +18	+10
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

Perry's Homemade Smoked Sausage	For Four 15	For Two 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 Souffle Cake ♻️

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

Huitlacoche and Wild Mushrooms +10 ♻️ ☒ ☒

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

Caramelized Brussels Sprouts ♻️ ○

Spiced agave vinaigrette, queso fresco, & pickled chiles

Chipotle Roasted Baby Carrots ♻️ ▼ ☒

Finished with Texas pecans and sesame seeds

Verdura Mixta ♻️ ☒ ☒

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

Roasted Bone Marrow Canoes (2) ♻️ ☒

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

INDIVIDUAL SIDE

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

DESSERT

Each 12

Seis Leches Cake ▼

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

Chocolate Chile Souffle ▼

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

Margarita Lime Pie

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

VERDAD Burnt Milk Candy ♻️ ▼

With Mexican vanilla bean ice cream

Bite-sized Churros ▼

With caramel dip

Dessert Trio

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

DESSERT DRINKS

*Non-alcoholic***Mexican Coffee** ▼

4.5

With a tasting of VERDAD Burnt Milk Candy

Mexican Hot Cocoa ▼Thick and rich blend of organic cocoa nibs, 2 for 12
almonds, extra dark chocolate, Mexican vanilla, 1 for 7
cane sugar and spices served with a tasting of
VERDAD Burnt Milk Candy*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) ♻️ ☒ ☒ 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 + 5add 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 ♻️ ▼ 15 pieces 15**Mexican Hot Chocolate Disc** ▼ serves 4 to 5 cups 15

Gift Cards also available

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☒ Vegan ☒ Dairy-Free Friendly which might include butter

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TEQUILA

BLANCO		1.5 oz.	ROSA		1.5 oz.	AÑEJO		1.5 oz.
Espolón		10	Calirosa Rosa Blanco		12	Gran Centenario		13
Teremana		11	Código 1530 Rosa Blanco		15.5	Tres Agaves Organic		14
Socorro		11	Celosa Joven Rosa		25	Patrón		16
Number JUAN		13	Komos Reposado Rosa		30	Don Julio		17
Siete Leguas		13	REPOSADO			Tequila Ocho		19.5
Código 1530		13	Gran Centenario		12	El Tequileño		20
Tequila Ocho		13.5	Teremana		12	EXTRA AÑEJO		
Don Julio		14	Pantalones Organic		13	Patrón		22
Patrón		14	Tres Agaves Organic		13	La Adelita		28
Casamigos		14	Siete Leguas		14	El Tesoro		30
El Tesoro		15	Tequila 512		14.5	CRISTALINO		
Lalo		15	Patrón		15	1800		15
Cincoro		21	Tequila Ocho		15.5	Patrón		18
Cierto		22.5	Casamigos		16			
Casa Dragones		24	Don Fulano		16.5			

MEZCAL

ESPADÍN		1 oz.	ENSAMBLE		1 oz.	SILVESTRES		1 oz.
Rosaluna		6.5	Ojo de Tigre Espadín-Tobala		6.5	Derrumbes San Luis		
Sombra		7	Union Tobala-Cirial-Espadín		7	Potosi Salmiana		9
Illegal Reposado		7	Código 1530 Artisanal			Desolas Salmiana		10
Rey Campero		7.5	Espadín-Tobala		8.5	Derrumbes Durango Cenizo		11
Del Maguey Vida		7.5	Derrumbes Oaxaca			Rey Campero Cuishe		13
Montelobos		8	Espadín-Tobala		9	Vago Madrecuishe		15
Vago-Emigdio Jarquin		8.5	Bruxo No. 4			Bruxo No. 5 Tobala		16
Contraluz Cristalino		9	Espadín-Barril-Cuishe		11	Rey Campero Tepextate		16.5
Dos Hombres		9	Montelobos			Del Maguey Barril		17.5
			Papalote-Espadín-Tobala		12	Del Maguey Tobala		18.5
SOTOL			PECHUGA			Los Siete Misterios Tobala		
Desert Door		6.5	Vago Elote		8	Ancestral		30
Nocheluna		7	Bozal		13.5	Dos Hombres Tobala		43
			Montelobos		20	Clase Azul Guerrero		50

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

Every Sunday 4 PM - 9 PM



**PORK ENCHILADAS
WITH SALSA VERDE** 🍷

**NEW SEAFOOD
ENCHILADAS**

**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
Jeio Bisol Prosecco, Veneto, Italy	11	15	48
Lucien Albrecht Crémant Rosé, Alsace, France	13	17.5	56
Chandon Brut, California	18	25	80
Lallier R.018 Brut, Champagne, France	25	34.5	110

WHITE WINES

Broadbent Vinho Verde, Portugal			32
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, Rias Baixas, Spain	10.5	14.5	46
Ca'Bianca Moscato d'Asti, Piedmont, Italy	11	15	48
Domäne Wachau 'Federspiel Terrassen' Gruner Veltliner, Austria	12.5	17	54
Perry's Reserve Chardonnay, Sonoma County, California	14	19	60
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
Domaine Pichot 'Vouvray' Chenin Blanc, Loire Valley, France	21	29	92
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
Santa Ema Reserva Merlot, Maipo, Chile	11	15	48
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	14.5	19.5	62
Montes Alpha Pinot Noir, Aconcagua Coast, Chile	15	20	64
Benton Lane Pinot Noir, Willamette Valley, Oregon			70
DAOU Cabernet Sauvignon, Paso Robles, California			70
Catena Malbec, Mendoza, Argentina	16.5	22.5	72
Perry's Reserve Cabernet Sauvignon, Sonoma County, California	18	25	80
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
Frank Family Vineyards Cabernet Sauvignon, Napa Valley, California			138
Perry's Reserve 'Big Red Blend', Napa Valley, California	41	56	180
Caymus Cabernet Sauvignon, Napa Valley, California			182
Monte Xanic 'Ricardo' Cabernet Sauvignon, Valle de Guadalupe, Mexico	43.5	59	190