VERDAD™

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
Pink Paloma Grapefruit
Pineapple
Tamarind Ginger
Fresa Fantástica *(Strawberry)*
Watermelon
Cucumber Mint
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 Whisky, 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

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-0-Rita
Almave Non-Alcoholic Blanco Tequila, fresh-pressed lime juice and habanero pepper syrup, topped with Lady Bird Cactus Pear soda

CERVEZA 6

Dos Equis
Corona Extra
Modelo Especial
Modelo Negra
Pacifico
Victoria
Austin Eastciders
Zilker Marco IPA
Corona Non-Alcoholic

CRAFTED TEAS 7

Strawberry
Pineapple
Watermelon

SODAS 7

Topo Chico
Mexican Coke

UNO

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

Sausage and Pepper Nachos (Shingled) 15
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

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 Aguachile Rojo 29
Coated with toasted chile and tomato broth, garnished with cucumbers, watermelon radish and jicama, and dusted with onion ash

Hamachi Ceviche 24
Served with pineapple kombucha purée, red onions, orange segments, and serrano chiles

Chipotle Roasted Carrot Tacos 15
Roasted and chipotle spiced carrots on a bed of sweet carrot purée topped with lime crema and pickled red onions served on heirloom blue and white masa corn tortillas

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

Lobster Quesadilla 39
Made with fresh corn, Oaxaca cheese and flour tortillas and served with mango-jalapeño salsa

Chargrilled Octopus with Guajillo Glaze 23
Onions, peppers & chipotle-tomatillo salsa served with heirloom blue and white masa corn tortillas or flour tortillas

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.

DOS

SOUPS & SALADS 12

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.

Scan for VERDAD's Allergen Guide

TRES

SIGNATURES

Garlic Shrimp Fideo — 27
Jumbo Gulf white shrimp, toasted fideo pasta, lime and parsley

Smoked Steak Relleno — 36
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

Cedar Plank Roasted Hamachi Verde — 47
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

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

20 oz. Bone-In Cowboy Ribeye Vaquero — 69
Grilled and served with Chile Verde Butter

Cherry Mole Duck — 39
All-natural, half duck roasted and stuffed with green cilantro rice, mild chiles and tomatoes, surrounded by cherry mole

FAJITAS

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

Chicken Fajitas — 29
Sliced chicken breast served with poblano peppers and onions

Garlic Shrimp Fajitas — 29
Tail-on jumbo garlic shrimp grilled over live wood and served with poblano peppers and onions

Prime Steak Fajitas — 39
Substitute Filet Mignon Fajitas +9
Seared on the plancha, served with poblano peppers and onions

Surf and Turf Fajitas — 49
4 oz. Prime Steak Fajitas and 4 oz. Lobster Fajitas served with poblano peppers and onions

VERDAD FIESTA BOARD

For 4 for **189** For 2 for **99**

Includes Prime Steak Fajitas, 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)

ENCHILADAS

Chef's Chicken Enchiladas — 27
Chicken breast, VERDAD melting cheeses and authentic enchilada sauce wrapped in heirloom blue and white masa corn tortillas

Pork Enchiladas with Salsa Verde — 29
Pork braised with three green chiles, tomatillos, wrapped in heirloom blue and white masa corn tortillas and topped with Monterey Jack cheese

Huitlacoche and Wild Mushroom Enchiladas — 29
A blend of wild mushrooms, huitlacoche, poblano peppers and epazote wrapped in heirloom blue and white masa tortillas. Topped with a pasilla and black garlic sauce, pickled onion and vegan Mexican cheeses

Seafood Enchiladas — 39
Three heirloom corn tortillas filled with poached sea scallops and shrimp, sautéed lobster meat, grilled elote off the cob, topped with green chile Mornay sauce

VEGAN

Vegan Relleno — 29
Charred poblano filled with corn, white beans, spinach, sunflower seeds and roasted butternut squash with cashew crema

Huitlacoche and Wild Mushroom Enchiladas — 29
A blend of wild mushrooms, huitlacoche, poblano peppers and epazote wrapped in heirloom blue and white masa tortillas. Topped with a pasilla and black garlic sauce, pickled onion and vegan Mexican cheeses

Verdura Mixta Fajitas — 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

Scan for VERDAD's Allergen Guide

CUATRO

INDIVIDUAL SIDES

Each 9

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

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

Huitlacoche and Wild Mushrooms +5
Earthy forest mushroom blend sautéed with corn truffle, poblano peppers and fresh epazote

Caramelized Brussels Sprouts
Spiced agave vinaigrette, queso fresco, and 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

INDIVIDUAL SIDE

Red Rice, Cilantro Rice and Black Refried Beans 7

CINCO

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 Soufflé
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 2 for 12 / 1 for 7
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

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 + 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 *15 pieces* **15** **Mexican Hot Chocolate Disc** *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
Código 1530	13
Siete Leguas	14
Casamigos	14
Tequila Ocho	15
El Tesoro	15
Patrón	16
Lalo	16
Don Julio	16.5
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
Tequila 512	14.5
Siete Leguas	16
Casamigos	16
Tequila Ocho	17
Don Fulano	17
Patrón	18

AÑEJO

	1.5 oz.
Gran Centenario	13
Tres Agaves Organic	14
Tequila Ocho	19.5
Patrón	20
El Tequileño	20
Don Julio	20.5

EXTRA AÑEJO

Patrón	24
La Adelita	28
El Tesoro	30

CRISTALINO

1800	16
Patrón	19

MEZCAL

ESPADÍN

	1 oz.
Rosaluna	6.5
Sombra	7
Rey Campero	7.5
Ilegal Reposado	8
Del Maguey Vida	8.5
Vago-Emigdio Jarquín	8.5
Montelobos	9
Contraluz Cristalino	9
Dos Hombres	9.5

SOTOL

Nocheluna	7
Desert Door	7.5

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

PECHUGA

Vago Elote	8
Bozal	15
Montelobos	20

SILVESTRES

	1 oz.
Derrumbes San Luis Potosí Salmiana	9
Desolas Salmiana	10
Derrumbes Durango Cenizo	11
Rey Campero Cuishe	14
Vago Madrecuishe	15
Bruxo No. 5 Tobalá	16
Rey Campero Tepextate	16.5
Del Maguey Barril	18.5
Del Maguey Tobalá	19
Los Siete Misterios Tobalá Ancestral	30
Dos Hombres Tobalá	43
Clase Azul Guerrero	50

PREMIUM TEQUILAS

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

WINES

	STANDARD POUR 5 oz.	VERDAD POUR 7.5 oz.	BOTTLE 750 ml
SPARKLING WINES			
Segura Viudas Brut Cava Reserva, Cava, Spain	8.5	11.5	36
Carnissi Prosecco, Prosecco DOC, Italy	11.5	15.5	50
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
Antinori Santa Cristina Pinot Grigio, Veneto, Italy	10.5	14.5	46
Mohua Sauvignon Blanc, Marlborough, New Zealand	11	15	48
Martin Códax Albariño, Rías Baixas, Spain	11	15	48
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	27	36.5	117
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			
Beronia Crianza Tempranillo, Rioja, Spain	10.5	14.5	46
Carmel Road Cabernet Sauvignon, California	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
Perry's Reserve Pinot Noir, Monterey, California	16	22	70
Catena Malbec, Mendoza, Argentina	16.5	22.5	72
Perry's Reserve Cabernet Sauvignon, Sonoma County, California	20	27.5	88
Prisoner Red Blend, California	23	31	100
Belle Glos 'Las Alturas' Pinot Noir, Santa Lucia Highlands	27	37	118
Frank Family Vineyards Cabernet Sauvignon, Napa Valley, California	32.5	44.5	142
Perry's Reserve 'Big Red Blend', Napa Valley, California			180
Caymus Cabernet Sauvignon, Napa Valley, California			195

SPECIALS

10 oz. FILETE DE ROLLO THURSDAY DINNER



Every Thursday 4 PM - 10 PM

$25

Filet Mignon filled with Mexican melting cheeses, spinach, fire-roasted poblano peppers, caramelized onions and garlic, topped with Chile Verde Butter. Accompanied by Yuca Mash (Cassava root and russet potato purée with Aleppo pepper, cumin and garlic) and cherry mole



HORA FELIZ / HAPPY HOUR

Every Day until 6:30 PM
IN BAR & PATIO

$5 off
5 Select Starters
5 Cocktails
5 VERDAD 7.5 oz. Wine Pours

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
HUITLACOCHE AND WILD MUSHROOM ENCHILADAS



AGAVE TASTING EXPERIENCE

$29 PER 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