# 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.

**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

## 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 | Passion Fruit | Pink Paloma Grapefruit | Pineapple |
| Cucumber Mint | Fresa Fantástica (Strawberry) | Tamarind Ginger | Watermelon |

**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

## CERVEZA 6

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

## 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

## CRAFTED TEAS 7

Strawberry
Pineapple
Watermelon

## SODAS 7

Topo Chico
Mexican Coke

# 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

| | |
|---|---|
| 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

| | |
|---|---|
| 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 |

# OTHER SPIRITS

## VODKA

| | 1.5 oz. |
|---|---|
| Svedka | 9 |
| Tito's Handmade | 12 |
| Belvedere | 14 |
| Grey Goose | 15 |

## GIN

| | |
|---|---|
| New Amsterdam | 9 |
| Aviation | 11 |
| Bombay Sapphire | 12 |
| Tanqueray | 12 |
| Hendrick's | 14 |
| The Botanist | 15 |

## RUM

| | |
|---|---|
| Bacardi Superior | 9 |
| Planteray Original Dark | 9 |
| RumHaven Coconut | 9 |
| Uruapan Charanda | 10 |
| Captain Morgan Spiced | 11 |
| Flor de Caña 12-Year | 12 |
| Paranubes | 13 |
| Ron Zacapa 23 | 16 |

## BOURBON / WHISKEY

| | |
|---|---|
| Jim Beam White Label Bourbon | 9 |
| Jack Daniel's Tennessee Whiskey | 10 |
| Crown Royal Canadian Whisky | 10 |
| Jameson Irish Whiskey | 12 |
| Four Roses Small Batch Bourbon | 12 |
| Abasolo Ancestral Corn Whisky | 13 |
| Maker's Mark Bourbon | 14 |
| Woodford Reserve Bourbon | 14 |
| Michter's US*1 Single Barrel Rye | 15 |
| WhistlePig PiggyBack 6-Year Rye | 17 |

## SCOTCH

| | |
|---|---|
| Dewar's | 9 |
| Chivas | 12 |
| Buchanan's 12-Year | 13 |
| Johnnie Walker Black Label | 15 |
| Lagavulin 16-Year | 26 |
| Macallan 12-Year | 28 |

## BRANDY / COGNAC

| | |
|---|---|
| Presidente Brandy | 9 |
| Hennessy V.S. Cognac | 14 |

# 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

| | |
|---|---|
| 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

| | |
|---|---|
| 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 |

# PREMIUM TEQUILAS

| | 0.5 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 |

# WINE

| | STANDARD POUR 5 oz. | VERDAD POUR 7.5 oz. | BOTTLE 750 ml |
|---|---|---|---|
| **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 |

# WINE

| | 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 |

# 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

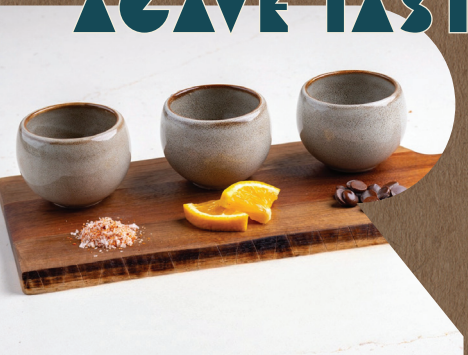
**PORK ENCHILADAS WITH SALSA VERDE**

**SEAFOOD ENCHILADAS**

**CHEF'S CHICKEN ENCHILADAS**

**HUITLACOCHE AND WILD MUSHROOM ENCHILADA**

## 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

Scan for VERDAD's Allergen Guide

# HORA FELIZ - HAPPY HOUR

Join us for Hora Feliz, our daily happy hour in the bar and patio
EVERY DAY until 6:30 PM
**5** Select Starters, **5** Cocktails, **5** VERDAD 7.5 oz. Wine Pours for **$5 off.**

## STARTERS

Crispy Zucchini, Corn and Octopus Fritters
Texas Queso
Pinto Bean Hummus
Sliced Sea Scallop Aguachile Rojo
Sausage & Pepper Nachos



## COCKTAILS

Signature Margarita
Minty Melon Ranch Water
Mojito Fresa
Rosa 75
Avo-Colada

## WINES

**Carnissi Prosecco,** Prosecco DOC
**Monte Xanic Viña Kristel Sauvignon Blanc,** Valle de Guadalupe, Mexico
**Perry's Reserve Pinot Noir,** Monterey, California
**Domecq XA Red Blend,** Valle de Guadalupe, Mexico
**TILIA Certified Sustainable and Organic Cabernet Sauvignon,** Mendoza, Argentina

## MARGARITA AL CENTRO CARAFES ALSO AVAILABLE DURING HORA FELIZ

Contains **4** Margaritas for the price of **3** for **$51**
Select **one** of our **8** Signature Flavors:

Margarita Lime
Pink Paloma Grapefruit
Pineapple
Tamarind Ginger
Fresa Fantastica (Strawberry)
Watermelon
Cucumber Mint
Passion Fruit

Scan for VERDAD's Allergen Guide

10.22.26