

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 6 X D 16
Topped with salsa tatemada and served with signature heirloom white masa chips

Pinto Bean Hummus 6 X D 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.

6 Gluten-Free Friendly 0 Gluten-Free Friendly with modifications ▼ Vegetarian

X Vegan D Dairy-Free Friendly which might include butter

0 Dairy-Free Friendly with modifications which might include butter U 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.

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
Cucumber Mint
Passion Fruit

Fresa Fantastica (Strawberry)
Pink Paloma Grapefruit
Tamarind Ginger

Pineapple
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 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

COCKTAILS

16

Prickly Paloma

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

Aloe Ranch Water

Socorro Blanco Tequila, fresh-pressed lime and cucumber juices, topped with sparkling aloe 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

Berry Spiced Bourbon

Four Roses Small Batch Bourbon, Ancho Reyes, fresh-pressed lime juice, blackberry, and cinnamon

Sorbete Mezcal Floater Trio

15

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

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

Cucumber Aloe Spa Water [Single 4](#) [Carafe 10](#)

Housemade water infused with cucumber and aloe vera juices

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

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.

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

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

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

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

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 Jarquin	8.5
Contraluz Cristalino	9
Dos Hombres	9

SOTOL

Desert Door	6.5
Nocheluna	7

ENSAMBLE

Ojo de Tigre Espadín-Tobala	6.5
Union Tobala-Cirial-Espadín	7
Codígo 1530 Artesanal Espadín-Tobala	8.5
Derrumbes Oaxaca Espadin-Tobala	9
Bruxo No. 4 Espadín-Barril-Cuishe	11
Montelobos Papalote-Espadín-Tobala	12

PECHUGA

Vago Elote	8
Bozal	13.5
Montelobos	20

SILVESTRES

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

OTHER SPIRITS

VODKA

	1 oz.
Svedka	9
Tito's Handmade	10
Belvedere	14
Grey Goose	14

GIN

New Amsterdam	9
Aviation	11
Bombay Sapphire	11
Tanqueray	11
Hendrick's	13
The Botanist	14

RUM

Bacardi Superior	9
Plantation 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
Maker's Mark Bourbon	12
Jameson Irish Whiskey	12
Four Roses Small Batch Bourbon	12
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	14
Lagavulin 16 Year	26
Macallan 12 Year	28

BRANDY / COGNAC

Presidente Brandy	9
Hennessy V.S Cognac	14

WINE

STANDARD
POUR
5 oz.

VERDAD
POUR
7.5 oz.

BOTTLE
750ml

SPARKLING WINES

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 , Rías 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

WINE

STANDARD
POUR
5 oz.

VERDAD
POUR
7.5 oz.

BOTTLE
750ml

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
Scielo 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

MORA FELIZ - HAPPY HOUR

Join us for Hora Feliz, our daily happy hour in the bar and patio

EVERY DAY | 4 PM - 6:30 PM

4 Select Starters, **4** Cocktails, **4** VERDAD 7.5 oz. Wine Pours for **\$9** Each.

STARTERS

Crispy Zucchini, Corn and
Octopus Fritters

VERDAD Guacamole ◀ ✂ ▶

Sliced Sea Scallop
Agua Chile Rojo ▶ ◻

Sausage & Pepper Nachos ◯

COCKTAILS

Signature Margarita

Aloe Ranch Water

Fuego Afrutado

Avo-Colada

WINES

Mohua Sauvignon Blanc, Marlborough, New Zealand

Casillero del Diablo Reserva Chardonnay, Chile

Beronia Crianza Tempranillo, Rioja, Spain

Carmel Road Cabernet Sauvignon, California



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