

## STARTERS

<b>Mole Tasting</b> Served with signature heirloom white masa chips 🌱 🥥 🍌	6
Tamarind, Burnt Orange and Almonds, and Pineapple Raisin moles	
<b>Salsa Tasting</b> 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.

🌱 **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.

## 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
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**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

### 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** 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

Corona Extra

Modelo Especial

Modelo Negra

Pacifico

### 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 SODAS 7

Strawberry

Pineapple

Watermelon

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, 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.

## 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-Tobalá	6.5
Unión Tobalá-Cirial-Espadín	7
Código 1530 Artesanal 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	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 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

## OTHER SPIRITS

### VODKA

	1.5 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
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
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

<b>Segura Viudas Brut Cava Reserva</b> , Cava, Spain	<b>8.5</b>	<b>11.5</b>	<b>36</b>
<b>Carnissi Prosecco</b> , Prosecco DOC, Italy	<b>11</b>	<b>15</b>	<b>48</b>
<b>Lucien Albrecht Crémant Rosé</b> , Alsace, France	<b>13</b>	<b>17.5</b>	<b>56</b>
<b>Chandon Brut</b> , California	<b>18</b>	<b>25</b>	<b>80</b>
<b>Perry's Reserve Premier Cru Champagne</b> , Chigny-les-Roses, France			<b>130</b>

## WHITE WINES

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

# WINE

STANDARD  
POUR  
5 oz.

VERDAD  
POUR  
7.5 oz.

BOTTLE  
750ml

## ROSÉ-ORANGE WINES

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

## RED WINES

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

# 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

**5** Select Starters, **5** Cocktails, **5** VERDAD 7.5 oz. Wine Pours for **\$5 off.**

## STARTERS

Crispy Zucchini, Corn and  
Octopus Fritters

Texas Queso 🍷 ▼

Grilled Blue Point Oysters  
1/2 dozen 🍷 🍷 🍷

Sliced Sea Scallop  
Agua Chile Rojo 🍷

Sausage & Pepper Nachos 🍷 🍷

## COCKTAILS

Signature Margarita

Minty Melon Ranch Water

Mojito Fresa

Rosa 75

Avo-Colada

## WINES

Carnissi Prosecco, Prosecco DOC

Ca'Bianca Moscato d'Asti, Piedmont, Italy

Casa Madero Rosé, Valle de Parras, Mexico

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