

VERDE LUNCH

HOURS

LUNCH
11 am – 5 pm
monday – sunday

DINNER
5 pm – 10 pm
monday – sunday

INFO

ROOM SERVICE
dial ext 7109
a \$2 delivery charge + an 18% gratuity will be applied

GRATUITY
for parties of 8 or more, an 18% gratuity will be applied

CASHLESS PAYMENTS ONLY
all major credit cards, debit cards, apple pay & google pay

SERVICE CHARGE
a 3% business operations fee will be applied to all tickets

REWARDS

STAMP ME LOYALTY PROGRAM
collect. earn. enjoy.

LOYALTY HAS ITS PERKS
unlock special perks as you collect stamps

JOIN TODAY
scan and download the stamp me app to start
collecting stamps and earning rewards

SCAN



SHAREABLES

NACHO GRANDE jalapeños, green hatch queso, house pico, crema, lettuce, scallion, avocado, chicken or beef	14	*v CHEESE CURDS classic white and yellow curds	12
BONELESS WINGS ½ lb for 12, 1 lb for 18		*v SPIN DIP house spinach dip, mozzarella, grilled baguette, tortilla chips	13
g TRADITIONAL WINGS 6 for 14, 12 for 20 served with celery and choice of ranch or blue cheese, one sauce: ½ lb boneless or 6 traditional, two sauces: 1 lb or 12 traditional choose your sauce(s): j buffalo, bbq, j honey garlic, lemon pepper dry rub, ranch dry rub, j cajun dry rub, bbq dry rub, or j j j house-made reaper sauce, additional sauce 1		* PORK BELLY BURNT ENDS one-pound spice-roasted pork belly, asian bbq sauce, toasted sesame seeds	14
PIZZA S 15, L 20		SMASH BITES 3 for 7, 6 for 12, 9 for 17 wagyu beef smash slider, hawaiian pretzel bun, american cheese, minced onion	
g GF PIZZA 16 choose one sauce: alfredo, buffalo, traditional choose three toppings: pepperoni, canadian bacon, bacon, beef, sausage, grilled chicken, mushrooms, spinach, banana peppers, onions, peppers, black olives, pineapple, jalapeños, tomatoes, extra cheese, additional toppings 1		STREET TACOS three street tacos with flame-roasted corn, avocado mash, pickled red onion, sriracha mayo, lettuce, jalapeño-cilantro oil chicken, beef, or shrimp	12
		QUESADILLA peppadew salsa, avocado, mozzarella cheese, jalapeño cilantro oil, chicken or pork belly	14

SALADS

chicken 15 | shrimp 17

f CAESAR SALAD romaine, caesar dressing, grape tomatoes, parmesan, croutons	13	* SOUTHWEST SALAD greens, corn-bean salsa, mozzarella, cheddar, tortilla crisps, chipotle ranch	13
COBB SALAD lettuce greens, bacon, egg, blue cheese crumbles, grape tomatoes, blackened chicken	15	n SUMMER BERRY SALAD field greens, fresh berries, candied pecans, red onion, feta cheese, and raspberry vinaigrette	13

G = GLUTEN SENSITIVE, **V** = VEGETARIAN, **S** = CONTAINS SHELLFISH, **N** = CONTAINS NUTS, **F** = CONTAINS FISH, ***** = VERDE FAVORITE, **j** = SPICY

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Our kitchen handles milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, sesame, and gluten-containing ingredients.
We take precautions to reduce cross-contact, but we cannot guarantee any item is completely free of allergens or gluten.

SEASONAL SPECIALTIES

MINI LOADED HOT DOGS	9
two mini nathan's hot dogs, house seasoned beef, shredded cheese, one side	
CHICKEN CURRY	15
julienne chicken, garden vegetables, coconut curry sauce, jasmine rice, no side	
BACKYARD BABYBACK RIBS	½ rack 18.50, full rack 31
slow roasted pork ribs, tangy bbq sauce, two sides	
PUPUSAS	14
three handmade pupusa pancakes stuffed with pork, cheese, vegetables, cabbage, salsa roja, no side	
BAJA STEAK WRAP	15
wagyu ball tip, chipotle aioli, lettuce, roasted red peppers, pico, avocado, pepper jack cheese, one side	

MAIN PLATES served with one side of your choice

CLASSIC SMASHED	16	* CHICKEN TENDERS	13
6 oz hand-smashed wagyu beef patty, lettuce, onion, pickle, your choice of cheese extra cheese 1, add bacon 2.5, double it 5.5		choice of hand-breaded or grilled (gluten-sensitive) chicken tenders, served with your choice of sauce	
* PATTY MELT	17	FRENCH DIP	17
6 oz hand-smashed wagyu beef patty, marbled rye, caramelized onion, cheddar, swiss		house roasted beef, parmesan encrusted baguette, provolone, jack daniel's jus	
* REUBEN	15	BUILD YOUR OWN PASTA	14
house corned beef, sauerkraut, russian dressing, swiss, marbled rye		cavatappi pasta, choice of meat, choice of sauce, three mix-ins, grilled baguette, no side	
N GRILLED CHICKEN CLUB	14	choose one protein: andouille sausage 14 chicken 15 pork belly 15 shrimp 17	
grilled julienne chicken, applewood smoked bacon, grilled sunflower bread, pesto mayo, lettuce, tomatoes		choose one sauce: gouda, alfredo, cajun cream, white wine butter, bang bang sauce	
* CHICKEN BACON RANCH WRAP	14	choose three mix-ins: onions, peppers, mushrooms, peppadew peppers, tomatoes, black olives, jalapeños, sun-dried tomatoes	
shredded lettuce, cheddar, diced tomato, applewood smoked bacon, julienne chicken			
PROTEIN BRAWLER BOWL	15		
brown rice, chicken, cucumbers, avocado, roasted broccoli, diced tomatoes, roasted corn and black beans, crema			

SIDES	soup, house salad, tater tots, fries, G roasted broccoli, garlic mashed potatoes, G asparagus, wild rice, G white rice 5	gouda mac, caesar salad, G sliced fresh fruit, sweet potato fries 6	truffle parmesan fries, onion rings 7

KIDS' MENU 8 | served with fries or sliced fresh fruit | ages 12 & under

CHEESEBURGER	GRILLED CHEESE
CHICKEN TENDERS	CHEESE PIZZA
hand-breaded or grilled (gluten sensitive)	

VERDE DINNER

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SHAREABLES

NACHO GRANDE

14

jalapeños, green hatch queso, house pico, crema,
lettuce, scallion, avocado, chicken or beef

BONELESS WINGS ½ lb for 12, 1 lb for 18

TRADITIONAL WINGS 6 for 14, 12 for 20

served with celery and choice of ranch or blue
cheese, one sauce: ½ lb boneless or 6 traditional,
two sauces: 1 lb or 12 traditional

choose your sauce(s):

🔥 buffalo, bbq, 🔥 honey garlic, lemon pepper dry rub,
ranch dry rub, 🔥 cajun dry rub, bbq dry rub, or
🔥🔥🔥 house-made reaper sauce, additional sauce 1

PIZZA

S 15, L 20

GF PIZZA

16

choose one sauce:

alfredo, buffalo, traditional

choose three toppings:

pepperoni, canadian bacon, bacon, beef, sausage,
grilled chicken, mushrooms, spinach, banana
peppers, onions, peppers, black olives, pineapple,
jalapeños, tomatoes, extra cheese,
additional toppings 1

***v CHEESE CURDS**

12

classic white and yellow curds

***v SPIN DIP**

13

house spinach dip, mozzarella, grilled baguette,
tortilla chips

*** PORK BELLY BURNT ENDS**

14

one-pound spice-roasted pork belly, asian bbq
sauce, toasted sesame seeds

SMASH BITES

3 for 7, 6 for 12, 9 for 17

wagyu beef smash slider, hawaiian pretzel bun,
american cheese, minced onion

STREET TACOS

12

three street tacos with flame-roasted corn,
avocado mash, pickled red onion, sriracha mayo,
lettuce, jalapeño-cilantro oil
chicken, beef, or shrimp

QUESADILLA

14

peppadew salsa, avocado, mozzarella cheese,
jalapeño cilantro oil, chicken or pork belly

SALADS

chicken 15 | shrimp 17

F CAESAR SALAD

13

romaine, caesar dressing, grape tomatoes,
parmesan, croutons

COBB SALAD

15

lettuce greens, bacon, egg, blue cheese crumbles,
grape tomatoes, blackened chicken

*** SOUTHWEST SALAD**

13

greens, corn-bean salsa, mozzarella, cheddar,
tortilla crisps, chipotle ranch

N SUMMER BERRY SALAD

13

field greens, fresh berries, candied pecans, red
onion, feta cheese, raspberry vinaigrette

G = GLUTEN SENSITIVE, **V** = VEGETARIAN, **S** = CONTAINS SHELLFISH, **N** = CONTAINS NUTS, **F** = CONTAINS FISH, ***** = VERDE FAVORITE, 🔥 = SPICY

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SEASONAL SPECIALTIES

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two mini nathan’s hot dogs, house seasoned beef, shredded cheese, one side	
CHICKEN CURRY	15
julienne chicken, garden vegetables, coconut curry sauce, jasmine rice, no side	
BACKYARD BABYBACK RIBS	½ rack 18.50, full rack 31
slow roasted pork ribs, tangy bbq sauce, two sides	
PUPUSAS	14
three handmade pupusa pancakes stuffed with pork, cheese, vegetables, cabbage, salsa roja, no side	
BAJA STEAK WRAP	15
wagyu ball tip, chipotle aioli, lettuce, roasted red peppers, pico, avocado, pepper jack cheese, one side	

MAIN PLATES

* MEXICANA BOWL	16	* CHICKEN TENDERS	15
chipotle chicken or cilantro lime chicken, hatch green chile, rice, roasted corn and black beans, onions, peppers, avocado, pico, crema, no side		choice of hand-breaded or grilled (gluten-sensitive) chicken tenders, served with your choice of sauce, one side	
SEOUL BOWL	18	N CHICKEN CLUB	14
beef bulgogi, mushrooms, caramelized onion, pickled carrot and cucumber, fried egg, no side		grilled julienne chicken, applewood smoked bacon, grilled sunflower bread, pesto mayo, lettuce, tomatoes	
* ADULT MAC	17	F BAGNA CAUDA	chicken 15, shrimp 17
chicken, applewood bacon, garlic, chablis, house gouda sauce, penne, grilled baguette, no side		red onion, fresh garlic, roasted garlic, anchovies, parsley, penne, white wine umami sauce, no side	
* BOURBON STREET PENNE	17	FRENCH DIP	17
chicken, andouille, fajita vegetables, mushrooms, garlic, cajun cream, penne, grilled baguette, no side		house roasted beef, parmesan baguette, provolone, jack daniel’s jus, one side	
STEAK TIPS	19	CLASSIC SMASHED	16
grilled wagyu beef, grilled onions and peppers, blue cheese sauce, two sides		6 oz hand-smashed wagyu beef patty, lettuce, onion, pickle, your choice of cheese, one side extra cheese 1, add bacon 2.5, double it 5.5	
F BEER BATTERED POLLOCK	16	PATTY MELT	17
ale battered pollock, house white cocktail sauce, coleslaw, one side		6 oz hand-smashed wagyu beef patty, marbled rye, caramelized onion, cheddar, swiss, one side	
S VERDE SURF ’N’ TURF	27	REUBEN	15
8 oz sirloin, grilled shrimp, two sides		house corned beef, sauerkraut, russian dressing, swiss, marbled rye, one side	

SIDES

soup, house salad, tater tots, fries, G roasted broccoli, garlic mashed potatoes, G asparagus, wild rice, G white rice 5	gouda mac, caesar salad, G sliced fresh fruit, sweet potato fries, roasted potatoes 6	truffle parmesan fries, onion rings 7
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KIDS’ MENU

8 | served with fries or sliced fresh fruit | ages 12 & under

CHEESEBURGER	GRILLED CHEESE
CHICKEN TENDERS	CHEESE PIZZA
hand-breaded or grilled (gluten sensitive)	

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V E R D E D E S S E R T

DESSERTS

7

• **COOKIE SKILLET**

chocolate chunk, monster, or
snickerdoodle, served with vanilla
bean ice cream and chocolate sauce

BROWNIE SUNDAE

a warm brownie topped with vanilla-
bean ice cream, whipped cream, and
drizzled with chocolate sauce

MINI DONUTS WITH CINNAMON CREAM

one dozen mini donuts fried and
tossed with cinnamon sugar,
served with cinnamon cream

N CARROT CAKE

layers of spiced carrot cake, finished
with cream cheese frosting, walnuts,
and caramel sauce

LEMON DELIGHT

butter crust, sweet cream, lemon curd

N CHEESECAKE FLIGHT

rotating seasonal flavors

G = GLUTEN SENSITIVE

N = CONTAINS NUTS

• = VERDE FAVORITE

Our kitchen handles gluten and common allergens.
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VERDE

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DRINK MENU

HOURS

LATE NIGHT MENU

Monday - Sunday, 10 pm - 11 pm

REWARDS

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SCAN TO EARN



VERDE

DRINK MENU

C O R K T A I L S

DOMANI SUNSET / 10

Ecco Domani Pinot Grigio •

Simple Syrup • Bitters

CRIMSON CLASSIC / 10

Josh Merlot • Simple Syrup

SONOMA GOLD / 10

Josh Chardonnay • Honey

MIDNIGHT VERDICT / 10

19 Crimes • Lemon Juice • Simple Syrup

MOONLIGHT ROUGE / 10

Josh Cabernet Sauvignon • Aperol •

Simple Syrup • Bitters

VERDE

DRINK MENU

SIGNATURE COCKTAILS

VERDE MARGARITA / 16

Casamigos Blanco • Grand Marnier •
Jalapeños • Lime Juice • Agave Syrup

THE LAYOVER / 11

Blood Orange Aviation Gin • Dry Vermouth •
Cointreau

PINEAPPLE MOJITO / 16

Buchanan's Pineapple Scotch Whiskey •
Pineapple Juice • Lime Juice • Simple Syrup

FRUITY MONKEY / 14

Crown Royal Marquis • Creme de Banana •
Malibu • Orange Juice • Strawberry Simple Syrup

DAYWALKER / 16

Johnny Walker White Walker • Malibu •
Triple Sec • Pineapple Juice • Lime Juice •
Grenadine • Simple Syrup

VERDE

DRINK MENU

M U L E S

MOSCOW MULE / 9

Russian Standard • Ginger Beer • Lime

BUCHANAN'S MULE / 11

Buchanan's Pineapple Scotch Whiskey •
Lime Juice • Ginger Beer

MARQUIS MULE / 12

Crown Marquis • Lime Juice • Ginger Beer

CUCUMBER MULE / 10

Effen Cucumber Vodka • Lime • Simple Syrup •
Ginger Beer

BLUEBERRY MULE / 9

Blueberry Smirnoff • Ginger Beer • Blueberry
Simple Syrup • Lime • Blueberries

STRAWBERRY MULE / 9

Absolut • Ginger Beer • Strawberry Simple
Syrup • Lime

VERDE

DRINK MENU

OLD FASHIONEDS

VERDE OLD FASHIONED / 13

Maker's Mark • Stegge's Simple Syrup •
Bada Bing Cherry • Orange Twist

TEQUILA OLD FASHIONED / 12

Añejo • Agave • Angostura Bitters • Dried Orange

APEROL OLD FASHIONED / 13

Maker's Mark • Aperol • Simple Syrup •
Cherry • Orange Twist

BLUEBERRY OLD FASHIONED / 12

Maker's Mark • Blueberry Simple Syrup •
Angostura Bitters

CHOCOLATE COVERED

CHERRY OLD FASHIONED / 13

8ball Chocolate Whiskey • Simple Syrup •
Chocolate Bitters • Bada Bing Cherry

Smoke any Old Fashioned / +1

VERDE

DRINK MENU

MARTINIS

CUCUMBER BASIL MARTINI / 15

Effen Cucumber Vodka • Dry Vermouth •
Lemon Juice • Basil

ESPRESSO MARTINI / 15

Smirnoff • Censky Coffee Co. Espresso •
Coffee Liqueur • Simple Syrup

TIRAMISU MARTINI / 15

Vanilla Vodka • Kahlúa • Bailey's •
Crème de Cacao • Cocoa Powder Rim

LEMON DROP MARTINI / 14

Grey Goose Citron • Triple Sec •
Simple Syrup • Lemon Juice

VERDE

DRINK MENU

S H O T S

SALTED NUT ROLL / 5

Rumchata • Butterscotch Schnapps • Salted Rim

VEGAS BOMB / 7

Crown • Peach Schnapps •
Cranberry Juice • Redbull

LEMON DROP / 5

Grey Goose Citron • Lemon Juice •
Simple Syrup • Sugar Rim

GREEN TEA / 5

Jameson • Peach Schnapps •
Sweet and Sour Mix • Sprite

KAMIKAZE / 5

Vodka • Triple Sec • Lime Juice

BLUEBERRY PANCAKE / 3

Blueberry Smirnoff • Butterscotch Schnapps

WHITE GUMMY BEAR / 5

Tito's • Peach Schnapps •
Pineapple Juice • Sprite

ALMOND BARK / 4.50

Amaretto • Crème De Cacao • Heavy Cream

VERDE

DRINK MENU

ON TAP

QUEEN BEE

Remedy Brewing Co.

Cream Ale • 7.3% ABV • 20 IBU

FURIOUS

Surly Brewing Co. | IPA • 6% ABV • 100 IBU

ALASKAN AMBER

Alaskan Brewing Co.

Amber Ale • 5.3% ABV • 18 IBU

LION'S PAW

Fernson Brewing Co. | Lager • 4.6% ABV • 24 IBU

COORS LIGHT

Molson Coors Beverage Co.

Light Lager • 4.2% ABV • 10 IBU

BLUE MOON

Molson Coors Beverage Co.

Belgian White • 5.3% ABV • 13 IBU

MILLER LITE

Miller Brewing Co.

Light Lager • 4.2% ABV • 10 IBU

BUD LIGHT

Anheuser-Busch | Light Lager • 4.2% ABV • 6 IBU

VERDE

DRINK MENU

BOTTLES

ANGRY ORCHARD
BLUE MOON
BUD LIGHT
BUDWEISER
COORS BANQUET
COORS LIGHT
CORONA EXTRA
CORONA LIGHT
DOS EQUIS
GOOSE ISLAND IPA
HEINEKEN
LAGUNITAS IPA
MICHELOB GOLDEN LIGHT
MICHELOB ULTRA
MIKE'S HARD

- LEMONADE
- STRAWBERRY LEMONADE

MILLER LITE
MODELO ESPECIAL
MODELO NEGRO
SAM ADAMS
SHINER BOCK
STELLA ARTOIS
HEINEKEN N/A
ULTRA N/A

CANS

BUSCH LIGHT
CARBLISS

- BLACK RASPBERRY
- CRANBERRY
- LEMON LIME
- PEACH
- PINEAPPLE
- STRAWBERRY MARGARITA

HIGH NOON

- PEACH
- PINEAPPLE

WHITE CLAW

- BLACK CHERRY
- MANGO

VERDE

DRINK MENU

WHITE WINE

	6oz	9oz	BTL
ECCO DOMANI PINOT GRIGIO Italy	10	13	38
LA CREMA PINOT GRIGIO Monterey, California	14	17	54
NOBLE VINES SAUVIGNON BLANC Monterey, California	10	13	38
CHÂTEAU STE. MICHELLE REISLING Columbia Valley, Washington	10	13	38
KENDALL JACKSON CHARDONNAY Sonoma County, California	10	13	38
UNSHACKLED CHARDONNAY California	16	19	57

VERDE

DRINK MENU

WHITE WINE

BTL

GIONELLI ASTI
SPUMANTE
Italy

28

LA MARCA
PROSECCO
Italy - (375 ml)

24

VEUVE CLICQUOT
BRUT CHAMPAGNE
Champagne, France

114

SALDO
CHENIN BLANC
California

56

KING ESTATE
CHARDONNAY
Willamette Valley, Oregon

48

THE PRISONER
CHARDONNAY
Carneros, California

67

VERDE

DRINK MENU

R O S É

	6oz	9oz	BTL
BERINGER WHITE ZINFANDEL Napa Valley, California	9	12	34
MIRAVAL STUDIO ROSÉ Provence, France			42
JOSH CELLARS ROSÉ Napa Valley, California	10	13	38
LA CREMA PINOT NOIR ROSÉ Monterey, California	14	17	54
UNSHACKLED SPARKLING ROSÉ California			57

VERDE

DRINK MENU

<u>RED WINE</u>	6oz	9oz	BTL
MEIOMI PINOT NOIR California	13	16	48
LA CREMA PINOT NOIR Monterey, California	12	15	53
19 CRIMES RED BLEND Australia	10	13	38
JOSH CELLARS MERLOT Napa Valley, California	10	13	38
JOSH CELLARS CABERNET SAUVIGNON Napa Valley, California	10	13	38
CHÂTEAU STE. MICHELLE CABERNET SAUVIGNON Columbia Valley, California	11	14	42
ANTIGAL UNO MALBEC Argentina	10	13	38
ALAMOS MALBEC Argentina	10	13	38

VERDE

DRINK MENU

RED WINE

BTL

ROSCATO 48

ROSSO DOLCE

Italy

MEIOMI BRIGHT 54

PINOT NOIR

California

SALDO 54

ZINFANDEL

California

DECOY 54

RED BLEND

Napa Valley, California

THE PRISONER 84

RED BLEND

Napa Valley, California

DECOY 42

MERLOT

Napa Valley, California

SERIAL 54

CABERNET SAUVIGNON

Paso Robles, California

CAKEBREAD CELLARS 132

CABERNET SAUVIGNON

Napa Valley, California

CAYMUS 138

CABERNET SAUVIGNON

Napa Valley, California

VERDE

DRINK MENU

S P I R I T S

BOURBON

1792 • Angels Envy • Basil Hayden • Blanton's • Brown Sugar Bourbon • Buffalo Trace • Bulleit • Eagle Rare • Elijah Craig • Jim Beam • Knob Creek • Maker's Mark • Maker's Mark 46 • Wild Turkey • Woodford Reserve • Yellowstone

BRANDY/COGNAC

B&B • Courvoisier • E&J • Hennessy VS • Grand Marnier • Rémy Martin VSOP

CANADIAN WHISKY

Black Velvet • Canadian Club • Crown Royal • Crown Royal Apple • Crown Royal Blackberry • Crown Royal Bourbon Mash • Crown Royal Peach • Crown Royal Vanilla • Seagram's VO • Windsor

CORDIALS

Amaretto • Aperol • Bailey's • Butterscotch Schnapps • Carolans Salted Caramel Irish Cream • Chambord • Cointreau • Disaronno Amaretto • Dr. McGillicuddy's Apple Pie • Dr. McGillicuddy's Cherry • Goldschlager • Jägermeister • Kahlúa • Licor 43 • Midori • Peach Schnapps • Peppermint Schnapps • Razzmatazz • Romana Sambuca • Rumple Minze • Triple Sec

GIN

Aviation • Beefeaters • Bombay Sapphire • The Botanist • Empress • Hendrick's • Red Door • Tanqueray

VERDE

DRINK MENU

S P I R I T S

IRISH WHISKEY

Jameson • Jameson Caskmate IPA • Jameson Cold Brew •
Jameson Orange • Jameson Stout

RYE

Knob Creek Rye • Pendleton 1910 • Templeton

SCOTCH

Balvenie 12 Year • Dewar's • Drambuie • Glenfiddich 12
Year • Glenfiddich 18 Year • Glenlivet 12 Year • Johnnie
Walker White Walker/Red/Black/Blue • Macallan 12
Year • Monkey Shoulder • Talisker Storm

TEQUILA

Casamigos Añejo • Casamigos Blanco • Casamigos
Mezcal • Casamigos Reposado • Herradura • Hornitos •
José Cuervo Gold • Patrón Silver

WHISKEY

8 Ball Chocolate Whiskey • Fireball Cinnamon Whiskey •
Gentleman Jack • Jack Daniel's • Jack Daniel's Fire •
Jack Daniel's Honey • Pendleton • Seagram's 7 •
Skrewball Peanut Butter • Southern Comfort

VODKA

Absolut • Effen Cucumber • Grey Goose • Grey Goose
Citron • Ketel One • Kinky Blue • Kinky Pink • Russian
Standard • Smirnoff • Smirnoff Blueberry • Smirnoff
Raspberry • Smirnoff Strawberry • Smirnoff Vanilla • Tito's

VERDE

L A T E N I G H T M E N U • 1 0 - 1 1 P M

S H A R E A B L E S

CHEESE CURDS / 12

Classic white and yellow curds fried golden

LOADED WEDGES / 12

Potato skins, cheddar, mozzarella, bacon, scallion, sour cream

NACHO GRANDE / 14

Jalapeños, green hatch queso, house pico, crema, leaf chiffonade, scallion, avocado mash

QUESADILLA / 14

Toasted tortilla, peppadew salsa, avocado mash, mozzarella cheese, jalapeño cilantro oil
choice of chicken or shrimp

PIZZA / S 15, L 20

GS GF PIZZA / 16

Choose One Sauce

Alfredo • Buffalo • Traditional

Choose Three Toppings

Pepperoni • Canadian Bacon • Bacon • Beef • Sausage •
Grilled Chicken • Mushrooms • Spinach • Banana Peppers •
Onions • Peppers • Black Olives • Pineapple • Jalapeños •
Tomatoes • Extra Cheese • Additional Toppings / 1

GS GLUTEN SENSITIVE V VEGETARIAN  SPICY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, AND SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE ARE UNABLE TO GUARANTEE THAT ALL MENU ITEMS ARE 100% GLUTEN-FREE. THE GREATEST CARE IS TAKEN TO ENSURE NO CROSS-CONTAMINATION OCCURS.

VERDE

L A T E N I G H T M E N U • 1 0 - 1 1 P M

S H A R E A B L E S

PORK BELLY BURNT ENDS / 14

One pound of spice-roasted pork belly, Asian BBQ, toasted sesame seeds

V SPIN DIP / 13

House dip, mozzarella, grilled baguette, tortilla chips

SHRIMP STREET TACOS / 12

Three tortillas, blackened shrimp, flame-roasted corn, avocado mash, pickled red onion, sriracha mayo, leaf chiffonade, jalapeño cilantro oil

TRADITIONAL WINGS / ½ LB FOR 12, 1 LB FOR 18

GS BONELESS WINGS / 6 FOR 14, 12 FOR 20

Buffalo • BBQ • Buffalo Dry Rub • Ranch Dry Rub •

Cajun Dry Rub • BBQ Dry Rub • House-made Reaper Sauce 

Served with celery and your choice of ranch or bleu cheese

GS GLUTEN SENSITIVE

V VEGETARIAN



SPICY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, AND SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE ARE UNABLE TO GUARANTEE THAT ALL MENU ITEMS ARE 100% GLUTEN-FREE. THE GREATEST CARE IS TAKEN TO ENSURE NO CROSS-CONTAMINATION OCCURS.

VERDE

B R E A K F A S T

H O U R S O F O P E R A T I O N
R O O M S E R V I C E
G R A T U I T Y
S E R V I C E C H A R G E

BREAKFAST: 6:30 AM - 11:00 AM
LUNCH & DINNER: 11:00 AM - 10:00 PM

DIAL EXT 7109
DELIVERY CHARGE / \$2
18% GRATUITY CHARGE WILL BE ADDED

FOR PARTIES OF 8 OR MORE, AN 18% GRATUITY WILL BE ADDED

A 3% BUSINESS OPERATIONS FEE WILL BE APPLIED TO ALL TICKETS

H O T E L F A V O R I T E S

Served with your choice of breakfast potatoes, hash browns, or fresh fruit.

CLASSIC BENEDICT / 17

Poached eggs, Canadian bacon, English muffin, hollandaise sauce

CALIFORNIA BENEDICT / 16

Poached eggs, English muffin, tomato relish, avocado, hollandaise, prosciutto crunch

TAILOR-MADE

THREE EGG OMELET / 13

Choice of one meat (sausage, ham, bacon), three veggies (peppers, onions, tomatoes, mushrooms, spinach), cheese, breakfast bread

BREAKFAST BURRITO / 13

Scrambled eggs, onions, peppers, bacon, potatoes, queso

START FRESH WRAP / 13

Scrambled egg whites, mushrooms, spinach, onions, provolone

BREAKFAST SANDWICH / 13

Croissant, scrambled eggs, cheddar cheese, your choice of meat (ham, sausage, or bacon)

SANTA FE MELT / 14

Avocado, spinach, salsa, pepper jack cheese, turkey, scrambled eggs, multi-grain toast

S P E C I A L T I E S

BUILD YOUR BREAKFAST / 14

Eggs, meat, choose a side

ON THE RUN / 11

One egg, bread, fresh fruit

BREAKFAST QUESADILLA / 14

Cajun dusted tortilla, scrambled eggs, bacon, chorizo, cheese blend

BREAKFAST FLATBREAD / 14

Lavash, eggs, bacon, sausage, peppers, onions, house-made Gouda sauce, cheese

INNJOYABLE BREAKFAST / 14

Two eggs, potatoes, meat, toast

AVOCADO TOAST / 13

Multi-grain toast, avocado, two eggs, sliced fresh fruit

PHILLY TOAST / 16

Grilled prime rib, onions, peppers, provolone, eggs. Served open-faced on wheat toast with sliced fresh fruit

G R I D D L E

PANCAKES / 12

Griddle pancakes, butter, maple syrup

MALTED MINI WAFFLES / 12

Crispy waffles, berries, whipped cream, maple syrup

CINNAMON ROLL FRENCH TOAST / 12

House-baked cinnamon roll French toast, butter, maple syrup

DEUCES WILD / 14

Choice of French toast or pancakes, two eggs, breakfast meat

B O W L S

Served with two eggs your way and breakfast bread.

CLASSIC / 15

Hashbrowns, bacon, sausage, ham, mushrooms, peppers, onions, cheddar

WESTERN / 15

Hashbrowns, seasoned ground beef, cheddar cheese, jalapeños, tomatoes, peppers, onions

CHIPOTLE / 14

Breakfast potatoes, chipotle chicken, roasted corn, cheese, avocado, crema, pico

IRISH / 15

Hashbrowns, corned beef, peppers, onions, mozzarella

VEGETABLE / 14

Hashbrowns, onions, peppers, mushrooms, tomatoes, spinach, broccoli, cheese blend

K I D S M E N U

MINI MALTED WAFFLES / 6

with bacon

EGGS YOUR WAY / 7

with bacon and toast

CEREAL & MILK / 6

with fresh sliced fruit

FRUIT & YOGURT / 6

S I D E S

BACON • HAM • SAUSAGE •
SLICED FRESH FRUIT • BAGEL &
CREAM CHEESE • YOGURT •
BLUEBERRY MUFFIN / 4
BREAKFAST POTATOES •
TOAST / 3



GLUTEN SENSITIVE



VEGETARIAN



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VERDE

COFFEE MENU

FEATURING

Honduran, Mexican,
and Kenyan coffee
beans sourced by our
very own Adam Censky,
Censky Coffee Co.



MENU

AMERICANO / 5

espresso, hot water, available iced

STRONG COFFEE / 5

lungo shot espresso, hot water, available iced

LATTE / 6

espresso, steamed milk, available iced

MOCHA / 6

espresso, steamed milk, your choice of sauce

LATTE MACCHIATO / 6

steamed milk, milk foam, espresso

FLAT WHITE / 5

double-shot espresso, steamed milk

CAPPUCCINO / 6

layered espresso, steamed milk, and milk foam

ESPRESSO / 4

standard double-shot espresso

SYRUPS / 0.50

caramel, chai, hazelnut, vanilla, mocha,
white chocolate

DRIZZLE/ 0.50

dark chocolate espresso, salted caramel

MILK OPTIONS

2%, skim, or almond

