



GUACAMOLE ^{V G}

CRAFT-YOUR-OWN GUACAMOLESingle: \$8 | Trio: \$20

Start with our Traditional Guacamole. Served with our housemade blend of plantain, malanga & tortilla chips. Add vegetables, +2.5

Classic Add-Ins: \$1.50

Pico de Gallo | Roasted Red Peppers | Black Beans | Mango
Pickled Jalapeños | Pickled Red Onion | Roasted Garlic
Candied Pumpkin Seeds | Crispy Capers | Roasted Corn

Premium Add-Ins: \$1

Queso Fresco | Goat Cheese | Bacon | Chipotle Honey | Blue Cheese
Pineapple Salsa | Roasted Poblanos & Caramelized Onions

SALSA ^{V G}

HOUSE-MADE SALSAS Single: \$5 | Trio: \$12

Served with our housemade blend of plantain, malanga & tortilla chips

Grilled Pineapple | Salsa Fresco | Roasted Tomato | Salsa Verde

STARTERS

SWEET POTATO DONUTS 8

Bite-sized with caramel coffee sauce, honey, spiced almonds

CRISPY BRUSSELS SPROUTS & SERRANO HAM 9

Pickled onions, spiced almonds, ginger, garlic confit ^G

CHICKEN EMPANADAS 10

Chihuahua cheese, poblanos & caramelized onions, pico de gallo, aji verde

BRAZILIAN CHEESY BREAD 8

Chipotle honey ^{V G}

QUESO FUNDIDO 9

Pico de gallo, roasted poblanos & caramelized onions,
side of tortilla chips ^{V G} Add Chorizo, +2

BUILD-YOUR-OWN CARNITAS SAMPLER 15

Pork Carnitas, radish, cilantro, pickled red onions, tostones,
bibb lettuce, corn tortillas, aji verde, hot sauce ^G

SOUPS AND SALADS

Add: Chicken 4.5 | Shrimp 6 | Steak 7.5 | Salmon* 7.5*

CHIPOTLE BLACK BEAN SOUP 6

Lime crema, scallions, cilantro ^{V G}

GAZPACHO 6

Cucumbers & jicama, croutons, served chilled ^{V G}

THE PALADAR CÉZAR 8

Romaine, queso fresco, tomatoes, crispy capers, croutons,
sugar cane dressing ^{GA}

ENSALADA MIXTA 7

Mixed greens, candied pumpkin seeds, cucumber, tomatoes,
pickled red onions, queso fresco, sherry vinaigrette ^{V G}

CARIBBEAN MANGO CHICKEN 14

Mixed greens, bacon, avocado, mango, black beans, roasted red
peppers, key lime mustard vinaigrette ^G

SHRIMP ELOTE SALAD 15

Romaine, kale, roasted corn & red peppers, black beans, queso fresco,
cilantro, creamy lemon dressing ^G

ADOBO STEAK & BLUE CHEESE* 17.5

Mixed greens, grape tomatoes, cucumbers, pickled onions,
brussels sprouts, crispy onions, blue cheese vinaigrette ^{GA}

BRUNCH MENU

Available Saturday and Sunday from 11am - 3pm
We take dietary restrictions seriously. If you have a gluten intolerance,
please notify your server of any food allergies.

BRUNCH CLASSICS

HUEVOS RANCHEROS 12.5

Tortillas, black beans, pico de gallo, chihuahua cheese, fried eggs,
cilantro, pickled jalapeños, queso fresco & roasted tomato salsa ^{V G}

PALADAR BRUNCH PLATTER 13

Two eggs *any style*, bacon, sweet potato plantain hash, yucca cake ^{GA}

GRILLED STEAK & EGGS 19.5

Beef tenderloin, fried eggs, sweet potato plantain hash, crispy
onions & aji verde sauce ^{GA}

BUTTERMILK PANCAKES 12

Bacon, rum butterscotch syrup, fruit “ceviche”
ADD A FLAVOR: Chocolate Churro or Plantain Foster +2

SMOTHERED HAM & EGG “SANDWICH” 14

Applewood smoked ham & swiss cheese sandwich topped with
adobo cream sauce, two over-medium eggs, fruit “ceviche”

PALADAR BRUNCH SIGNATURES

EGG WHITE & AVOCADO WRAP 12.5

Whole wheat wrap, scrambled egg whites, kale, avocado,
chihuahua cheese, pico de gallo ^V

SCRAMBLED EGG & CHORIZO SOFT TACOS 15

Pickled jalapeños, chihuahua cheese, aji verde sauce ^{GA}

MAPLE PULLED PORK 14.5

Yucca cake, fried eggs, pickled jalapeños, radish ^{GA}

FEIJOADA STEW 16

Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito
rice, Cuban bread ^{GA} ^V

RUM-GLAZED CUBAN PORK 16

Black beans, coconut mango rice, pico de gallo ^G

WILD CAUGHT SHRIMP & GRITS 17

Chorizo sausage, sofrito vegetables, adobo cream sauce &
grilled Cuban bread

PORTOBELLO MUSHROOM GRILL 15

Marinated portobello mushrooms, ancient grains, sautéed
garlic kale, chimichurri, hearts of palm ^{V GA}

ROAST PORK POZOLE VERDE 15

Hominy, pickled red onions, radish, cilantro, Cuban bread ^{GA} ^V

BRAZILIAN SEAFOOD STEW 18

Sauteed shrimp, blackened Mahi Mahi, rice pilaf, sofrito vegetables,
sweet potatoes, Cuban bread ^{GA} ^V

AVOCADO TOAST

served with fruit “ceviche”

MEXICAN CORN 14

Roasted corn, queso fresco, garlic pasilla aioli, pickled onion ^V

ADOBO BACON & FRIED EGG 14.5

Crispy hominy, pico de gallo

PASTRAMI SMOKED SALMON 15.5

crispy capers, hard boiled egg, radish & pickled onion

BRUNCH SIDES \$5

COBB SMOKED BACON

TWO EGGS* (ANY STYLE) ^V

ROASTED CORN GRITS ^V

**GRILLED CHORIZO
SAUSAGE**

FRESH FRUIT ^V

PANCAKES

**SWEET POTATO PLANTAIN
HASH** ^V

BRUNCH COCKTAILS

SPARKLING COCKTAILS

WATERMELON “MARG-MOSA” 10

El Jimador Blanco, house agavemix, watermelon juice,
fresh basil, Brut Cava

PINEAPPLE SUNRISE SPRITZ 10

Cazadores Reposado, charred pineapple puree,
burnt honey syrup, lime juice, grenadine, Brut Cava

POMEGRANATE “FRENCH” 75 10

Clement Premiere Canne, lemon juice, simple syrup,
pomegranate ginger juice, Brut Cava

OLD CUBAN 10

Bacardi 8, mint-lime simple, margarita mix, bitters,
topped with Brut Cava

MIMOSAS

SINGLE MIMOSA 6

Flavors: Fresh Squeezed Orange or Grapefruit Juice, Pom-Ginger

CRAFT-YOUR-OWN MIMOSAS 35

Three juice flavors & bottle of Segura Viudas Brut Reserva

HAIR OF THE DOG

**Garnishes include
Adobo Shrimp & Bacon*

BLOODY MARY 9

Titos, Demitri’s Bloody Mary mix, tomato juice, hot sauce, cilantro
salt rim. Make it a Bloody Maria with El Jimador Blanco.*

BARBACOA 9

El Jimador Blanco, lemon juice, ginger simple syrup, fresh lime,
chipotle purée, chile spiced rim.*

MICHELADA 7

Pacifico, Bloody Mary mix, tomato juice, cilantro salt rim.*

ENERGIZING GRAIN BOWLS

Seasoned kale available to substitute for ancient grains upon request.

SWEET POTATO & BRUSSELS SPROUT 15

Ancient grain blend, roasted brussels sprouts, radish, queso fresco,
pickled red onions candied pumpkin seeds, cilantro tahini sauce ^{V GA}

Add: Chicken 4.5 | Shrimp 6 | Steak 7.5 | Salmon* 7.5*

PALADAR GULF SHRIMP 17

Ancient grain blend, cucumber, soy marinated jalapeños, radish,
pickled red onions, jalapeño aioli

PASILLA GRILLED CHICKEN 16

Antibiotic and hormone-free chicken, ancient grain blend, pico de gallo,
avocado, black beans, cilantro tahini sauce

*Ancient Grains are wholesome, nutrient-packed grains that have been
largely unchanged over the last several hundred years. In our blend, we use
farro, freekeh, red wheat, red rice, and rye berries.*

PALADAR TACOS

*Three tacos per order; served on corn/flour blend tortillas with
vinaigrette slaw. Served with rice & beans.*

Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce

PORK CARNITAS 14.5

Adobo rub, pickled jalapeños, pickled red onions, hot sauce ^{GA}

BLACKENED FISH 16.5

Pickled red onion & pineapple slaw, cilantro aioli ^{GA}

RIO-STYLE CHICKEN 15

Caramelized onions, poblano peppers, peanut-plantain crumble,
cilantro aioli ^{GA}

CRISPY SHRIMP 16.5

Pineapple salsa, pickled jalapeños, garlic pasilla aioli

BRAISED BEEF 16.5

Queso fresco, pickled jalapeños, cilantro, aji pepper aioli ^{GA}

CRISPY BRUSSELS SPROUTS 14.5

Sweet potato, goat cheese, candied pumpkin seeds, pickled red
onions, garlic pasilla aioli ^{V GA}

SANDWICHES AND BURGERS

*The Paladar Burger & Bacon Blue Cheese Burger are made with
our Brisket, Short Rib & Chuck blend
All sandwiches served with adobo fries.*

EL CUBANO 13.5

Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard

KEY WEST CHICKEN WRAP 13.5

Crispy or grilled chicken, jalapeños, pico de gallo, Chihuahua cheese,
romaine, Key Lime mustard sauce

GRILLED PINEAPPLE CHICKEN 13.5

Swiss cheese, bacon, pineapple salsa, lettuce, cilantro adobo aioli,
brioche bun

LAMB BURGER* 15

Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled
red onion, tomatillo salsa, cilantro tahini sauce, brioche bun

THE PALADAR BURGER* 14

Swiss cheese, avocado, crispy onions, lettuce, brioche bun

BACON BLUE CHEESE BURGER* 15

Garlic pasilla aioli & bibb lettuce

^V vegetarian ^V spicy ^V favorite ^{GA} gluten-friendly available

^G gluten-friendly ^[a] ^[a] many of our items are cooked in a fryer that contains gluten

**This item may contain raw or undercooked ingredients. Consuming raw or undercooked meat or
seafood may increase your risk of foodborne illness. Please notify your server of any food allergies.
Gluten Allergies: Ask to see our Gluten-Friendly Menu.*

WINE

SPARKLING & WHITE WINES

PROSECCO	38
Ruffino, Italy	
BRUT	9.5 36
Segura Viudas Cava 187mL, Spain	
ROSE	9 34
Santa Julia "Organica," Mendoza, Argentina	
RIESLING	8.5 32
Heinz Eifel Shine, Mosel, Germany	
PINOT GRIGIO	10 38
Lagaria, Italy	
SAUVIGNON BLANC	8.5 32
Carolina Reserva, Ledy Valley, Chile	
SAUVIGNON BLANC	11 42
Sea Pearl, Marlborough, New Zealand	
CHARDONNAY	9 34
Santa Julia "Organica," Mendoza, Argentina	
CHARDONNAY	12 46
Spellbound, California	

RED WINES

PINOT NOIR	10 38
Tortoise Creek "Mission Grove," California	
TEMPRANILLO	11.5 44
Marqués de Cáceres, Spain	
MERLOT	8.5 32
Natura, Rapel Valley, Chile	
MALBEC	9.5 34
Santa Julia (+), Mendoza, Argentina	
MALBEC	11 42
TintoNegro "Uco Valley," Mendoza, Argentina	
MALBEC/SYRAH	11 42
Tilia, Mendoza, Argentina	
CABERNET SAUVIGNON	8.5 32
Carolina Reserva, Colchagua Valley, Chile	
CABERNET SAUVIGNON	12.5 48
Boomtown by Dusted Valley, Columbia Valley, WA	

BEER

BOTTLES

MILLER LITE Milwaukee, WI; Pilsner, 4.2%	6
BUCKLER Holland, Lager, 0.5%	6
CORONA/CORONA LIGHT Mexico, Lager, 4.6%	6
DOS EQUIS AMBAR Mexico, Vienna-Style Lager, 4.6%	6
MODELO ESPECIAL (CAN) Mexico; Pale Lager, 4.5%	6
RED STRIPE Jamaica, Lager, 4.7%	6.5
ANGRY ORCHARD U.S., Hard Cider, 5%	6.5
STELLA ARTOIS Belgium, Pale Lager, 5.2%	6.5

BLUE MOON U.S., White Ale, 5.4%	7
LAGUNITAS LITTLE SUMPIN' SUMPIN'	7
Petaluma, CA, Pale Wheat Ale, 7.5%	
RAR NANTICOKE NECTAR Cambridge MD, IPA, 7.4%	7
XINGU Brazil, Black Lager, 4.6%	8
ALLAGASH WHITE Portland, ME, White Ale, 5.1%	8

DRAFTS

PACIFICO Mexico; Lager, 4.5%	6
DC BRAU CORRUPTION IPA	7
Washington D.C, Northwest-Style IPA, 6.5%	
FLYING DOG SEASONAL Baltimore, MD	7.5
JAILBREAK BREWERY, BREWMASTER'S SELECTION Laurel, MD	7.5

scratch-made COCKTAILS

RUM

MOJITOS

♥ TRADITIONAL	9
St. Lucia Distillers White Rum, lime, mint, soda, pure cane syrup	
SUPERIOR	11
Plantation Grande Reserve 5 Yr, lime, mint, soda, pure cane syrup	

FLAVORS: POM-GINGER,
CHARRED PINEAPPLE (+50¢)



RUM & TIKI DRINKS

JUNGLE BIRD	13
Smith & Cross Rum, LoFi Amaro, honey simple, lime, pineapple juice	
♥ PUSSER'S PAINKILLER	12
Pusser's Navy Rum, Bacardi Mango Rum, Smith & Cross Rum, fruit juices, coconut milk, nutmeg	
DARK & STORMY	10
Gosling's Black Seal Rum, ginger beer, lime	
MUDDLED STRAWBERRY CAIPIRINHA	9.5
Sao Paulo Cachaca, lime, sugar, fresh strawberries, soda	
CHAIRMAN'S OLD FASHIONED	11.5
Chairman's Reserve, brown sugar, orange, house-cured cherries, orange bitters	
♥ PALADAR RUM PUNCH	12
St. Lucia Distillers Spiced Rum, Smith & Cross Rum, Velvet Falernum, fresh fruit juices	

BEYOND THE RUM

JALAPEÑO PALOMA	10
El Jimador Silver Tequila, jalapeños, grapefruit juice, simple syrup, soda, salt rim	
CUCUMBER MINT GIMLET	11
Hendricks Gin, mint-lime simple, cucumber, lime juice, egg white	
♥ DAY AT THE RACES	11
Four Roses Bourbon, crème de peach, ginger, lemon, peach juice, mint	
ORCHARD PEACH MULE	10
Tito's Vodka, crème de peach, lime, peach juice, ginger beer	

MARGARITAS

TRADITIONAL	9
Tequila blanco, triple sec, housemade margarita mix	
SUPERIOR	11
Cazadores Reposado, Ferrand Dry Curaçao, housemade margarita mix	

FLAVORS: POM-GINGER, CHARRED PINEAPPLE,
WATERMELON JALAPEÑO (+50¢)

SKINNY MARGARITA	10
Espolon Reposado Tequila, agave nectar, fresh lime, lemon, orange juice	

SANGRIAS

TROPICAL MANGO WHITE GLASS 9 ••• LITER 30
White wine, Bacardi Mango rum, orange juice, peach schnapps
BRAZILIAN RED GLASS 9 ••• LITER 30
Cabernet Sauvignon, Cachaça, blackberry brandy, fresh juices

THE WORLD OF RUM

Rum is a journey - not a destination. Whether you're a well-versed traveler or are just starting along the way, rum is universally pleasing to all palates. For a full list of offerings, please reference our Rum Bible.

RUM FLIGHTS

SPANISH FLIGHT	10
Flor de Cana 4 Yr, Ron Abuelo 7 Yr, Pampero Aniversario	
ENGLISH FLIGHT	9.5
Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr	
FRENCH FLIGHT	9
La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale	
AGED FLIGHT	11
Plantation Grande Reserve 5 Yr, El Dorado 15 Yr, Flor de Caña Centenario 12 Yr	
PRESIDENTIAL FLIGHT	20
Ron Zacapa XO, Mount Gay 1703, Appleton 21 Yr	
SPICED FLIGHT	9
Chairman's Reserve Spiced, Brinley Spiced, Corsair Spiced	
CRAFT/DOMESTIC FLIGHT	10
Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark	

RUM RECOMMENDATIONS

We have an extensive selection of rums from all over the world - more than 100. Some of our favorites:

SPANISH-STYLE

RON ABUELO 7 YR Panama	8.5 3
FLOR DE CAÑA 12 Nicaragua	11 4
DIPLOMÁTICO EXCLUSIVA Venezuela	12 4
RON ZACAPA 23 Guatemala	13 4.5

ENGLISH-STYLE

CHAIRMAN'S RESERVE St. Lucia	9 3
ZAYA GRAN RESERVA Trinidad & Tobago	11 4
EL DORADO 12 YR Guyana	11 4
PLANTATION XO Barbados	12 4

FRENCH-STYLE

RHUM BARBANCOURT 8 YR Haiti	9.5 3.5
CLÉMENT SELECT BARREL Martinique	9.5 3.5
DAMOISEAU VIEUX VSOP Guadeloupe	12 4.5
RHUM J.M VSOP Martinique	15 5