



**Summer Dinner Menu**

**Craft-Your-Own Guacamole**

START WITH OUR TRADITIONAL GUACAMOLE  
SINGLE: \$6.5 | GUACAMOLE TRIO: \$16.5

Fresh avocados smashed with tomatillos, onions, cilantro and lime juice. Served with our housemade blend of plantain, malanga and corn chips. Add fresh ingredients:

**Classic \$5.0**

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

**Premium \$1**

Queso Fresco | Goat Cheese  
Bacon | Shrimp | Smoked Salmon

**House-Made Salsas**

Served with our housemade chip blend.  
Choose 1: \$4.5 / Choose any 3: \$10

Tomatillo Salsa Verde | Fire-Roasted Tomato  
Pico de Gallo | Caribbean Mango

**• Starters •**

**JERK CHICKEN SKEWERS** Salvadorian slaw, plantains, mango jerk sauce. **8.5**

**MOJO PORK TOSTONES** Crispy plantains, corn salsa, aji verde. **11**

🍷 **MANGO CHIMICHURRI CALAMARI** Mango, jicama, jalapeños, cilantro. **12.5**

**GRILLED LAMB MEATBALLS** Pico de gallo, cabbage, lime crema. **6.5**

🍷 **BRAZILIAN CHEESY BREAD** Gluten-free with yucca flour, Chihuahua cheese. **6.5**

**BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, aji pepper aioli. **12**

🍷 **WILD CORVINA & AVOCADO CEVICHE\*** Tomatoes, onion, tomatillos, peanut-plantain crumble, citrus marinade. **11**

**MIXED SEAFOOD CEVICHE\*** Wild shrimp and corvina, calamari, peppers, carrots, onion, pepper broth. **14**

🍷 **JALAPEÑO SHRIMP CEVICHE\*** Hearts of palm, jicama, lemon. **11**

🍷 **QUESO FUNDIDO** Chorizo sausage, Chihuahua cheese, garlic, jalapeños, tortilla chips. **11**

🍷 **PALADAR EMPANADAS** Choice of portobello mushroom or slow-roasted chicken. **10**

**• Shareable Sides •**

🍷 **SWEET PLANTAINS** Lime crema. **6.5**

🍷 **YUCCA FRIES** Aji aioli. **6.5**

**SWEET POTATO & DUCK HASH** Aji verde. **8**

🍷 **SPICED ALMOND GREEN BEANS** Goat cheese, grape tomatoes, sherry vinaigrette. **7**

**SOFRITO VEGETABLE & CHORIZO KALE** Garlic, balsamic reduction. **8**

🍷 **CANDIED PUMPKIN SEED SPINACH** Pickled red onions, cranberries, queso fresco. **7**

🍷 **CHILE SPICED CAULIFLOWER** Lime crema. **7**

**• Beverages •**

🍷 **WATERMELON BASIL AGUA FRESCA** Sparkling water, watermelon juice, basil. **3.25**

**SIPP ORGANIC SODAS** Choice of Mojo Berry or Zesty Orange. **3.95**

🍷 **FAIR TRADE COLD BREW COFFEE CARAFE** 24-hour slow-brew Paladar house coffee **8.95**

**HOUSE LEMONADE** Traditional, Vanilla Ginger, Blueberry Cucumber, Pomegranate Ginger. **2.95**

**• Chef's Specials •**

Available through August 13, 2017

**TINY TUNA TACOS** Marinated tuna, cucumber salad, pickled jalapeño aioli, soy-marinated jalapeños, cilantro. **11**

**CILANTRO PEANUT CHICKEN SALAD** Mixed greens, tomatillos, corn, black beans, tomatoes, Chihuahua cheese, cilantro honey vinaigrette. **14**

**JAMAICAN JERK HALF CHICKEN** Sautéed garlic kale, Haitian brown rice, Caribbean mango salsa. **17**

**SOFT SHELL CRAB TACOS** Soy-marinated jalapeños, tomatillo salsa, pineapple balsamic aioli, side of frijoles. **24**

**• Latin Comfort Food •**

ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

**SLOW-ROASTED MOJO PORK** Cilantro rice, black beans, corn salsa. **18**

**SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **17**

🍷 **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. **21.5**

🍷 **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. **18**

🍷 **COCONUT CURRY VEGETABLE STEW** Sweet potatoes, zucchini, bell peppers, onions, brown rice, pinto beans. **15.5**

WITH CHICKEN 20 WITH SHRIMP 22

**• Grill & Seafood •**

ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

🍷 **MOJO-MARINATED SOCKEYE SALMON\*** Yucca spaetzle, zucchini, roasted carrot puree, olive pasilla sauce. **22.5**

🍷 **21-DAY DRY AGED SKIRT STEAK CHURRASCO\*** Sofrito rice, pinto beans, chimichurri. **23**

**ADOBO WILD-CAUGHT SHRIMP & GRITS** Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **21.5**

**CHIMICHURRI GRILLED LAMB CHOPS** Grilled corn & quinoa salad, spicy cauliflower, fresh herbs, rosemary honey. **28**

**HERB-ROASTED CHICKEN** Yucca spaetzle, sofrito vegetables, kale, fresh oregano, aji verde. **17**

**BANANA LEAF ROASTED COD** Shrimp, chorizo sausage, potatoes, vegetable slaw, queso fresco. **21**

**WILD CORVINA "VERACRUZ"** Shrimp, cilantro rice, Veracruz sauce. **19**

**BRAZILIAN BABY BACK RIBS** Full rack with French green beans, yucca fries, mango glaze. **26**

**CHIPOTLE HONEY BERKSHIRE PORK CHOP\*** 12-oz center cut bone-in pork chop, roasted corn grits, Salvadorian slaw, herbs. **25**

🍷 **ARGENTINIAN MIXED GRILL\*** Skirt steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. **25**

**• Paladar Tacos •**

SERVED THREE PER ORDER WITH CABBAGE & FRIJOLE; ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5.

🍷 **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanuts, cilantro aioli. **14**

🍷 **BLACKENED FISH** Wild corvina, pickled onion & pineapple slaw, cilantro aioli. **16**

**BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli. **16**

**ROASTED PORK AL PASTOR** Pickled onion & pineapple slaw, jalapeños, balsamic aioli. **14**

**SLOW-BRAISED DUCK** Pickled onion & pineapple slaw, aji verde. **15.5**

🍷 **GRILLED ZUCCHINI** Adobo black beans, corn salsa, garlic cilantro pesto. **13.5**

**• Soups & Salads •**

ADD CHICKEN 4.5 ADD SHRIMP 6.5 ADD STEAK 7.5 ADD SALMON\* 7.5

🍷 **GAZPACHO** Blended tomatoes, red peppers, cucumbers, garlic, onions, jicama, Cuban croutons. **6**

**CHICKEN TORTILLA SOUP** Hominy, scallions, poblano peppers, lime crema, crushed tortillas. **6.5**

🍷 **SPINACH HEARTS OF PALM** Mango, avocado, tomatoes, black beans, sweet tropical vinaigrette. **8.5**

**CÉZAR SALAD** Hearts of romaine, queso fresco, tomatoes, crispy capers, croutons, sugar cane Cézár dressing. **7**

CHICKEN CÉZAR ..... **13**

SALMON CÉZAR ..... **16**

STEAK CÉZAR ..... **16**

🍷 **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumbers, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. **6.5**

🍷 **KALE & ROASTED SWEET POTATO** Tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**

**SOCKEYE SALMON QUINOA SALAD\*** Spinach, smoked tomatoes, roasted corn, Kalamata olives, queso fresco, cilantro lime vinaigrette. **16**

🍷 **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**

**• Sandwiches •**

ALL SANDWICHES SERVED WITH ADOBO FRIES. ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5.

🍷 **EL CUBANO** Mojo pork, ham, pickles, Swiss cheese, spicy brown mustard. **12.5**

**PALADAR BURGER\*** 100% natural ground beef, avocado, Swiss cheese, fried onions, lettuce. **13.5**  
ADD BACON 1.5

🍷 **QUINOA BURGER** Black beans, goat cheese, kale, pico de gallo, cilantro adobo aioli. **12**

🍷 **CHIMICHURRI CHICKEN** Chihuahua cheese, bacon, chimichurri sauce, pico de gallo. **12.5**

We serve our values. Paladar is dedicated to finding the highest quality ingredients with a focus on responsible sourcing. We serve only wild-caught fish and seafood and support farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible. Our partners in quality sourcing:



Bristol Bay, AK  
Coasts of Iceland & Guyana



HALPERNS'



Leidy's Farms, PA  
Southeastern Family Farms, AL



Joe Jurgielewicz & Son, PA



Superior Farms, CO



Wayne Farms, NC



Bayou la Batre, AL



MidAtlantic Family Farms, VA

\*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.

🍷 Crowd Favorites 🍷 Spicy 🍷 Vegetarian (Vegan? Ask your server for recommendations.)

# Paladar Specialty Cocktails

## Mojitos

### FLAVORS:

Pomegranate-Ginger, Watermelon-Basil,  
Blueberry-Cucumber

### Traditional

Cruzan Light Rum,  
lime, mint, sugar 7.95

### Superior

Plantation 5 Yr,  
lime, mint, sugar 9.95

## Margaritas

### FLAVORS:

Pomegranate-Ginger, Watermelon-Basil,  
Blueberry-Cucumber

### Traditional

White tequila, orange liqueur,  
agave nectar, lime 7.95

### Superior

Espolon Reposado tequila, Ferrand Dry  
Curaçao, agave nectar, lime 9.95

## Sangria

### Tropical Mango White

White wine, mango rum, peach schnapps  
GLASS 7.95 FULL CARAFE 26.95

### Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça,  
blackberry brandy, fresh juices  
GLASS 7.95 FULL CARAFE 26.95

## Wine

GL / BT

### SPARKLING

Brut, Segura Viudas Cava 187ml, Spain ..... 9 / 30  
Prosecco, Ruffino, Italy ..... 34

### WHITE

Riesling, Heinz Eifel Shine, Mosel, Germany ... 7.95 / 33  
Pinot Grigio, Lagaria, Italy ..... 7.95 / 30  
Vinho Verde, Vaca das Cordas, Portugal ..... 8.25 / 32  
Sauvignon Blanc, Doña Paula, Mendoza, Arg. . 7.95 / 30  
Sauvignon Blanc, Black Cottage, New Zealand . 10.95 / 42  
Chardonnay, Santa Julia, Mendoza, Arg. .... 7.95 / 30  
Chardonnay, Spellbound, California ..... 10.95 / 42

### RED

Pinot Noir, Veramonte RSV, Chile ..... 9.95 / 34  
Tempranillo, Marques de Caceres, Spain .... 8.95 / 34  
Merlot, Natura, Rapel Valley, Chile ..... 7.95 / 30  
Malbec/Syrah, Tilia, Mendoza, Arg. .... 7.95 / 30  
Malbec, Santa Julia Reserva, Mendoza, Arg. . 8.25 / 32  
Malbec, Tinto Negro "Uco Valley", Mendoza, Arg. 10.95 / 42  
Cabernet, Doña Paula, Mendoza, Arg. .... 8.25 / 32  
Cabernet, Primus, Colchagua Valley, Chile ... 12.95 / 48

## Beer

### DRAFT

Dos Equis Ambar, Mexico, Vienna Lager, 4.6% ... 5.95  
Heavy Seas Tropicannon, Baltimore, IPA, 7.3% ... 6.95  
Jailbreak Brewmasters Selection, Laurel, MD ... 6.95

### BOTTLE

Miller Lite, U.S., Pilsner, 4.2% ..... 5.25  
Buckler, Holland, Lager, 0.5% ..... 5.95  
Pacifico, Mexico, Lager, 4.5% ..... 5.95  
Red Stripe, Jamaica, Lager, 4.7% ..... 5.95  
Corona, Mexico, Lager, 4.6% ..... 5.95  
Corona Light, Mexico, Lager, 4.6% ..... 5.95  
Omission Pale Ale (GF), OR, Pale Ale, 5.8% ..... 5.95  
Dogfish Head 60 Minute IPA, Delaware, IPA, 6% ... 6.25  
The Raven Special Lager, Vienna Lager, Balt., 5.3% . 6.25  
Troegs Sunshine Pils, Hershey PA, Pilsner, 4.5% ... 6.25  
Union-Anthem Golden Ale, Baltimore, 5% ..... 6.25  
Xingu Black, Brazil, Black Lager, 4.6% ..... 6.25  
Bold Rock (gluten-free), VA, Hard Cider, 4.7% ... 6.95  
Calvert Brewing Cream Ale, Upper Marlboro MD, 5% . 6.95  
Evolution Lucky 7, Salisbury MD, Porter, 5.8% ... 6.95  
Goose Island 312, Chicago, Wheat Ale, 4.2% ..... 6.95  
RAR Nanticoke Nectar, Cambridge MD, IPA, 7.4% . 6.95  
Star Hill Grateful Pale Ale, Crozet, VA, APA, 4.7% . 6.95  
Victory Sour Monkey, PA, Sour Ale, 9.5% ..... 7.25  
Allagash White, Portland ME, Witbier, 5.1% ..... 7.95

### PALADAR RUM PUNCH

Mt. Gay Black Barrel, Smith & Cross, citrus liqueur,  
fresh fruit juices ..... 9.25

### PLANTATION MAI TAI

Plantation Pineapple, Velvet Falernum, Plantation  
OFTD, almond liqueur, fresh tropical juices ... 9.95

### PAINKILLER

Cruzan 9 Spiced Rum, Cruzan Mango Rum, Smith &  
Cross Rum, fruit juices, coconut milk, nutmeg . 9.95

### CAIPIRINHA

São Paulo Cachaça, lime, sugar ..... 8.25

### JAMAICAN MULE

Smith & Cross, Allspice Dram, ginger beer, lime . 9.95

### CUCUMBER RHUM SMASH

Rhum Clément Première Canne, St. Germain, ginger  
simple syrup, lime juice, soda ..... 10.95

### PALADAR LIBRE

Kraken Black Spiced Rum, Bacardi Coconut, Licor  
43, Coke ..... 8.95

### CHAIRMAN'S OLD FASHIONED

Brown sugar, orange, cherry, orange bitters ... 9.95

### DARK & STORMY

Goslings Black Seal Rum, ginger beer, lime ... 8.25

### JALAPEÑO PALOMA

El Jimador Silver Tequila, jalapeños, grapefruit,  
simple syrup ..... 8.95

## Aged Rum

GLASS / TASTE

Santa Teresa Añejo Reserva, Venezuela ..... 6.95 / 2.25  
Brugal Añejo, Dominican Republic ..... 6.95 / 2.25  
Angostura Gran Añejo, Trinidad/Tobago ..... 7.25 / 2.25  
Chairman's RSV, St. Lucia ..... 7.95 / 2.95  
South Bay Small Batch, Dominican Rep. .... 7.95 / 2.95  
Diplomatico Añejo, Venezuela ..... 7.95 / 2.95  
Rhum Barbancourt RSV Speciale 8 Yr, Haiti 7.95 / 2.95  
Ron Atlantico RSV 10 Yr, Dominican Rep. ... 7.95 / 2.95  
Bacardi 8, Puerto Rico ..... 7.95 / 2.95  
Mount Gay Black Barrel, Barbados ..... 7.95 / 2.95  
Cockspur 12 Yr, Barbados ..... 8.25 / 2.95  
Ron Abuelo 7 Yr, Panama ..... 8.25 / 2.95  
El Dorado 8 Yr, Guyana ..... 8.25 / 2.95  
Dos Maderas 5+3, Barbados ..... 8.95 / 2.95  
Scarlet Ibis, Trinidad ..... 8.95 / 2.95  
Smith & Cross (high proof), Jamaica ..... 8.95 / 2.95  
Ron Matusalem Gran RSV 15 Yr, Dominican 8.95 / 2.95  
Ron Abuelo 12 Yr, Panama ..... 8.95 / 2.95  
Vizcaya Cask 12 Yr, Dominican Republic ... 8.95 / 2.95  
Diplomatico Reserva, Venezuela ..... 9.25 / 3.25  
Cruzan Single Barrel, St. Croix ..... 9.25 / 3.25  
Ron Atlantico PRVT Cask 25 Yr, Dominican 9.95 / 3.25  
El Dorado 12 Yr, Guyana ..... 9.95 / 3.25  
Zaya Gran Reserva 12 Yr, Trinidad ..... 9.95 / 3.25  
Pyrat XO, Guyana ..... 9.95 / 3.25  
Appleton Estate RSV, Jamaica ..... 9.95 / 3.25  
Plantation Jamaica 2001, Jamaica ..... 9.95 / 3.25  
Plantation Trinidad 2003, Trinidad ..... 9.95 / 3.25  
Diplomatico RSV Excl. 12 Yr, Venezuela ... 10.25 / 3.25  
Pampero Aniversario, Venezuela ..... 10.25 / 3.25  
Old Line Navy Strength 7 Yr, Maryland ... 10.95 / 3.25  
Brugal 1888, Dominican Republic ..... 10.95 / 3.95  
Flor De Caña Centenario 12 Yr, Nicaragua 10.95 / 3.95  
Vizcaya VXOP Cask 21 Yr, Dominican ..... 10.95 / 3.95  
Santa Teresa Antiguo 1796, Venezuela ... 10.95 / 3.95  
Dos Maderas 5+5, Barbados ..... 11.95 / 4.25  
Plantation XO, Barbados ..... 11.95 / 4.25  
Papa's Pilar Dark 24 Yr, Caribbean ..... 11.95 / 4.25  
Ron Zacapa Centenario RSV 23 Yr, Guat. ... 11.95 / 4.25  
Mount Gay Extra Old, Barbados ..... 11.95 / 4.25  
El Dorado 15 Yr, Guyana ..... 11.95 / 4.25  
Ophimus 15 Yr, Dominican Republic ..... 12.95 / 4.25  
Foursquare Zinfandel Cask, Barbados ..... 13.95 / 4.95  
Lyon Distilling Bourbon Barrel, Maryland ... 13.95 / 4.95  
Rhum JM VSOP, Martinique ..... 14.25 / 4.95  
Rhum Clément Grand RSV 10 Yr, Martinique ... 15.95 / 5.25  
Ron Zacapa XO, Guatemala ..... 17.95 / 5.95  
Rhum Clément Cuvée Homère, Martinique 19.95 / 6.25  
Appleton Estate 21 Yr, Jamaica ..... 21.95 / 7.25  
St. Nicholas Abbey 10 Yr, Barbados ..... 24.95 / 8.95  
Diplomatico Ambassador, Venezuela ..... 32.95 / 10.95

# Rum

Choose from almost 100 rums, with flavor profiles ranging  
from sweet to spicy to smoky. Try a flight or a tasting-sized  
pour. Our classically-crafted rum cocktails are made from  
our own recipes with fresh ingredients.

## White Rum

GLASS / TASTE

Bacardi Light, Puerto Rico ..... 6.25 / 2.25  
Flor De Caña Extra Dry 4 Yr, Nicaragua ..... 6.95 / 2.25  
Mount Gay Eclipse Silver, Barbados ..... 6.95 / 2.25  
Ron Matusalem Platino, Dominican ..... 6.95 / 2.25  
Ron Atlantico Platino, Dominican ..... 7.25 / 2.25  
El Dorado 3 Yr, Guyana ..... 7.25 / 2.25  
Picaroon Maryland White Rum, Maryland ... 7.95 / 2.95  
Chairman's RSV Silver, St. Lucia ..... 7.95 / 2.95  
Clément Première Canne, Martinique ..... 8.25 / 2.95  
Diplomatico Blanco, Venezuela ..... 8.95 / 2.95  
Papa's Pilar Blonde 3 Yr, Caribbean ..... 8.95 / 2.95  
Starr Ultra Superior, Africa ..... 9.95 / 3.25

## Gold Rum

Amrut Old Port Delux, India ..... 6.25 / 2.25  
Blue Dyer Distilling Co., Waldorf, MD ..... 6.25 / 2.25  
Cruzan Aged Dark 2 Yr, St. Croix ..... 6.25 / 2.25  
Plantation Grand RSV 5 Yr, Barbados ..... 6.95 / 2.25  
Don Q Gold, Puerto Rico ..... 6.95 / 2.25  
Flor De Caña 4 Yr, Nicaragua ..... 6.95 / 2.25  
Appleton Signature Blend, Jamaica ..... 6.95 / 2.25  
Pusser's British Navy Rum, Guyana ..... 6.95 / 2.25  
Aherucas Carta Oro, Spain ..... 7.25 / 2.25  
El Dorado 5 Yr, Guyana ..... 7.25 / 2.25  
Hamilton Demerara 86, Guyana ..... 7.25 / 2.25  
Mount Gay Eclipse, Barbados ..... 7.25 / 2.25  
English Harbor 5 Yr, Antigua ..... 7.95 / 2.95  
The Real McCoy 5 Yr, Barbados ..... 7.95 / 2.95  
10 Cane, Trinidad ..... 8.25 / 2.95  
Picaroon Maryland Gold Rum, Maryland ... 8.95 / 2.95  
Rhum JM Gold, Martinique ..... 9.25 / 3.25  
Angostura 1919, Trinidad & Tobago ..... 9.95 / 3.25

## Dark Rum

Cruzan Black Strap, St. Croix ..... 6.25 / 2.25  
Plantation Dark, Barbados ..... 6.95 / 2.25  
Gosling's Black Seal, Bermuda ..... 6.95 / 2.25  
Myers Original Dark, Jamaica ..... 6.95 / 2.25  
Hamilton Pot Still Black, Jamaica ..... 7.95 / 2.95  
Plantation OFTD (high proof), Barbados ... 7.95 / 2.95  
Goslings Old Family Reserve, Bermuda ... 14.95 / 4.95

## Flavored & Spiced

Bacardi Assorted Flavors, Puerto Rico ..... 6.25 / 2.25  
Choose from O, Dragon Berry, Coconut, Limon  
Cruzan 9 Spiced, St. Croix ..... 6.95 / 2.25  
Captain Morgan Spiced, Puerto Rico ..... 6.95 / 2.25  
Sailor Jerry's Spiced Navy Rum, V.I. .... 7.25 / 2.25  
Brinley Assorted Flavors, St. Kitts ..... 7.95 / 2.95  
Choose from Coconut, Mango, Coffee, Vanilla  
Brinley Spiced, St. Kitts ..... 7.95 / 2.95  
Kraken Black Spiced, Trinidad ..... 7.95 / 2.95  
Chairman's Reserve Spiced, St. Lucia ..... 7.95 / 2.95  
Captain Morgan Private Stock, Puerto Rico 7.95 / 2.95  
Plantation Pineapple, Barbados ..... 7.95 / 2.95  
Crusoe Organic Spiced, California ..... 7.95 / 2.95  
Corsair Spiced, Nashville ..... 9.95 / 3.25

## Non-Alcoholic

Watermelon Basil Agua Fresca  
Sparkling water, watermelon juice, basil ..... 3.25  
Sipp Organic Sodas  
Flavors: Mojo Berry, Zesty Orange ..... 3.95  
Housemade Lemonades  
Flavors: Traditional, Vanilla-Ginger, Blueberry-Cucumber,  
Pomegranate-Ginger ..... 2.95  
Non-Alcoholic Mojitos  
Flavors: Watermelon-Basil, Blueberry-Cucumber,  
Pomegranate-Ginger ..... 3.95  
Gosling's Ginger Beer ..... 2.95

