



We take dietary restrictions seriously. If you have a gluten intolerance, ask your server to see our gluten-free menu. Please notify your server of any food allergies.

## Craft-Your-Own Guacamole

START WITH OUR TRADITIONAL GUACAMOLE  
SINGLE: \$7 | GUACAMOLE TRIO: \$18

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 \$5.00

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

### 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

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

## • Starters •

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

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

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

🍷 **GRILLED LAMB MEATBALLS** Pico de gallo, cabbage, lime crema. **8**

🍷 **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 COBIA & AVOCADO CEVICHE\*** Tomatoes, onion, tomatillos, peanut-plantain crumble, Hungarian peppers, citrus marinade. **11**

🍷 **MIXED SEAFOOD CEVICHE\*** Wild shrimp, cobia, 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**

🍷 **TUNA POKE TINY TACOS** Cucumber salad, pickled jalapeño aioli, malanga shell, cilantro, sesame seeds, soy-marinated jalapeños. **9.5**

🍷 **MOJO PORK TOSTONES** Crispy plantains, apple radish slaw, aji verde. **11**

## • Sides, 5 •

🍷 **SWEET PLANTAINS** Lime crema.

🍷 **YUCCA FRIES** Aji pepper aioli.

🍷 **SWEET POTATO PLANTAIN HASH** Aji verde.

🍷 **SOFRITO VEGETABLE KALE** Garlic, balsamic reduction.

🍷 **CHILE SPICED CAULIFLOWER** Lime crema.

🍷 **ADOBO BLACK BEANS** Pico de gallo, lime crema.

🍷 **PINTO BEANS** Pickled jalapeños, queso fresco.

🍷 **COCONUT MANGO RICE**

## • Beverages •

🍷 **BLACKBERRY-THYME AGUA FRESCA** 4

🍷 **SIPP ORGANIC SODAS** Choice of Mojo Berry or Zesty Orange. 4

🍷 **HOUSE LEMONADE** Traditional, Charred Pineapple, Blackberry-Thyme, Pomegranate-Ginger. 4

## • Chef's Holiday Specials •

🍷 **CRISPY BEEF EMPANADAS** Chihuahua cheese, spicy tomato sauce. **10**

🍷 **CRISPY PORK PERNIL TACOS** Adobo, pickled onions, hot sauce. **14**

🍷 **ROASTED BEET & BRUSSELS SPROUT SALAD** Kale, pickled cranberries, lemon, puffed brown rice, creamy goat cheese dressing. **12**

🍷 **SMOKED DUCK BREAST** Mountain quinoa pilaf, pickled peppers, agave pasilla syrup. **25**

## • Latin Comfort Food •

ADD A CHIPOTLE BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

🍷 **FEIJOADA STEW** Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **19**

🍷 **CRISPY PORK SHANK** Salvadorian rice, housemade pickles, lime crema, grilled tortillas. **22**

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

🍷 **LAMB ALBONDIGAS STEW** House-ground Colorado lamb meatballs, hominy, salsa verde, queso fresco, pico de gallo, cinnamon rice, grilled Cuban bread. **19**

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

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

WITH CHICKEN 20 WITH SHRIMP 22

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

## • Grill & Seafood •

ADD A CHIPOTLE BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

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

🍷 **ADOBO-CRUSTED SIRLOIN STEAK\*** Sweet potato plantain hash, crispy onions, aji verde. **23**

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

🍷 **PLANCHA SEARED SCALLOPS\*** Roasted fingerling potatoes & cauliflower, preserved lemon, cauliflower Huancaína sauce. **24**

🍷 **21-DAY DRY AGED SKIRT STEAK CHURRASCO\*** Sofrito rice, pinto beans, chimichurri. **26**

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

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

🍷 **ARGENTINIAN MIXED GRILL\*** Sirloin steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. **28**

🍷 **JAMAICAN JERK HALF CHICKEN** Haitian brown rice, garlic kale, Caribbean mango salsa. **19**

## • Paladar Tacos •

SERVED THREE PER ORDER WITH CABBAGE & FRIJOLES

ADD A CHIPOTLE BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

🍷 **CHICKEN TINGA TACOS** Stewed chicken, onion, fresh cilantro, lime crema. **14**

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

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

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

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

🍷 **GRILLED SWEET POTATO & HEARTS OF PALM** Pinto beans, tomatillo salsa, scallions, garlic pasilla aioli. **13.5**

## • Soups & Salads •

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

🍷 **CHIPOTLE BLACK BEAN SOUP** Lime crema, scallions, cilantro. **6**

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

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

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

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

🍷 **SPINACH & GRILLED SOCKEYE SALMON\*** Spiced almonds, cranberries, Granny Smith apples, grilled onion, cabbage, Key Lime mustard vinaigrette. **16**

🍷 **CÉZAR SALAD** Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. **7**

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

FULL ENTRÉE SIZE:

CHICKEN CÉZAR ..... 13

SALMON CÉZAR ..... 16

SIRLOIN CÉZAR ..... 16

## • Sandwiches •

ALL SANDWICHES SERVED WITH ADOBO FRIES

ADD A CHIPOTLE BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

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

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

🍷 **PALADAR BURGER\*** 100% natural ground beef, avocado, Swiss cheese, crispy onions, lettuce. **13.5**

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

ADD BACON 1.5

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



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.) Gluten Allergies: Ask your server to see our Gluten-Free Menu.



# Paladar Specialty Cocktails

## Mojitos

### FLAVORS:

Pomegranate-Ginger, Blackberry-Thyme  
Charred Pineapple

### Traditional

Cruzan Light Rum, lime,  
mint, soda, sugar 7.95

### Superior

Plantation 5 Yr, lime,  
mint, soda, sugar 9.95

## Margaritas

### FLAVORS:

Pomegranate-Ginger, Blackberry-Thyme  
Charred Pineapple

### Traditional

White tequila, orange liqueur,  
housemade margarita mix 7.95

### Superior

Espolon Reposado tequila, Ferrand Dry  
Curaçao, housemade margarita mix 9.95

## Sangria

### Tropical Mango White

White wine, mango rum, orange juice,  
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, Marqués de Cáceres, 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  
Devil's Backbone 8-Point IPA, VA, 6.2% 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  
Pacífico, Mexico, Lager, 4.5% 5.95  
Red Stripe, Jamaica, Lager, 4.7% 5.95  
Corona, 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

### DIPLOMÁTICO MANHATTAN

Diplomático Mantuano, Dolin Rouge vermouth,  
black walnut bitters, cherries 10.95

### PALADAR RUM PUNCH

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

### PAINKILLER

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

### PINEAPPLE CAIPIRINHA

São Paulo Cachaça, charred pineapple purée, limes,  
sugar, soda 8.95

### JAMAICAN MULE

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

### 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

Gosling's Black Seal Rum, ginger beer, lime 8.25

### JALAPEÑO PALOMA

El Jimador Silver Tequila, jalapeños, grapefruit  
juice, simple syrup, salt rim 8.95

# Rum

Choose from more than 100 rums, with flavor profiles  
ranging from sweet to spicy to smoky. Try a flight or a  
tasting-sized pour.

## 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  
Diplomático Planas, 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 Grande Réserve 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 Harbour 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's 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  
Gosling's 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

## 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  
Diplomático Añejo, Venezuela 7.95 / 2.95  
Rhum Barbancourt RSV Especial 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  
Diplomático Mantuano, 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  
Diplomático 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  
Diplomático Ambassador, Venezuela 32.95 / 10.95

## Rum Flights

Spiced Chairman's Spiced, Corsair Spiced, Brinley  
Gold Shipwreck Spiced 8.95  
Aged El Dorado 8 Yr, Appleton Estate RSV, Rhum  
Barbancourt 8 Yr 8.95  
Local Picaroon White, Stevensville, MD; Blue Dyer Gold,  
Waldorf, MD; Lyon Sailor RSV, St. Michaels, MD 9.95  
Premium Aged Diplomático Reserva Exclusiva, Flor de  
Caña 12 Yr, Zaya Gran RSV 12 Yr 10.95  
Super Aged Papa's Pilar Dark 24 Yr, Mount Gay XO,  
Plantation XO 12.25  
Presidential Ron Zacapa XO, Appleton Estate 21 Yr,  
St. Nicholas Abbey 10 Yr 21.95

## Non-Alcoholic

Blackberry Thyme Agua Fresca  
Sparkling water, blackberry juice, thyme 4  
Sipp Organic Sodas  
Flavors: Mojo Berry, Zesty Orange 4  
Housemade Lemonades  
Flavors: Traditional, Blackberry-Thyme, Charred-  
Pineapple, Pomegranate-Ginger 4  
Non-Alcoholic Mojitos  
Flavors: Blackberry-Thyme, Charred-Pineapple,  
Pomegranate-Ginger 4  
Gosling's Ginger Beer 3

