



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 \$.50

Pico de Gallo | Roasted Red Peppers | Corn 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, poblano 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, corn salsa, aji verde. **11**

## • Sides, 5 •

- ☉ **SWEET PLANTAINS** Lime crema.
- ☉ **YUCCA FRIES** Aji pepper aioli.
- ☉ **SWEET POTATO PLANTAIN HASH** Aji verde.
- ☉ **ANCIENT GRAINS** **NEW** Blend of farro, freekeh, red wheat, red rice, rye berries.
- ☉ **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 •

- ☉ **HOUSE AGUA FRESCA** Charred Pineapple, Watermelon-Basil, Pomegranate-Ginger. **4**
- HOUSE LEMONADE** Traditional, Charred Pineapple, Watermelon-Basil, Pomegranate-Ginger. **4**

## • Spring/Summer Dinner Menu •

We are committed to offering our guests only the finest ingredients, made fresh daily in our scratch kitchen. As the seasons change, so do a number of dishes on our menu, and we recently added several seasonal recipes that are designated by a **NEW** symbol. We encourage you to share your feedback and let us know what you think. From our family to yours:  
Thank you for choosing Paladar!

## • Latin Comfort Food •

ADD CHIPOTLE BLACK BEAN SOUP, GAZPACHO, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- ☉ **COCONUT CURRY VEGETABLE STEW** Sweet potatoes, zucchini, bell peppers, onions, pinto beans, ancient grain blend. **15.5**  
WITH CHICKEN 20 WITH SHRIMP 22
- 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**
- ☉ **FEIJOADA STEW** ♠ Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **19**
- ROASTED MOJO PORK** **NEW** Cilantro rice, adobo black beans, roasted corn salsa. **18**
- SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **17**

## • Grill & Seafood •

ADD CHIPOTLE BLACK BEAN SOUP, GAZPACHO, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- ☉ **MOJO-MARINATED SOCKEYE SALMON\*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. **22.5**
- ADOBO WILD-CAUGHT SHRIMP & GRITS** Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **21.5**
- 21-DAY DRY AGED SKIRT STEAK CHURRASCO\*** Sofrito rice, pinto beans, chimichurri. **26**
- WILD COBIA "VERACRUZ"** Shrimp, cilantro rice, Veracruz sauce. **19**
- BANANA LEAF ROASTED COD** **NEW** Wild-caught cod, shrimp, ancient grains, adobo black beans, queso fresco, corn salsa, radish, pickled red onions, cilantro. **21**
- JAMAICAN JERK HALF CHICKEN** Plantains, garlic kale, Caribbean mango salsa. **19**
- ADOBO-CRUSTED SIRLOIN STEAK\*** Sweet potato plantain hash, crispy onions, aji verde. **23**
- PLANCHA SEARED SCALLOPS\*** Roasted fingerling potatoes & cauliflower, preserved lemon, cauliflower Huancaína sauce. **24**
- BRAZILIAN BABY BACK RIBS** **NEW** Half slab of ribs, tamarind BBQ sauce, yucca fries, garlic kale, grilled lime. **18.5**  
ADD A HALF SLAB, 9
- CHIPOTLE HONEY BERKSHIRE PORK CHOP\*** 12-oz center cut bone-in pork chop, roasted corn grits, Salvadorian slaw, herbs. **25**
- ☉ **ARGENTINIAN MIXED GRILL\*** Sirloin steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. **28**

## • Paladar Tacos •

SERVED THREE PER ORDER WITH CABBAGE & FRIJOLAS; BIBB LETTUCE AVAILABLE TO SUBSTITUTE FOR TORTILLAS UPON REQUEST. ADD CHIPOTLE BLACK BEAN SOUP, GAZPACHO, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- RIO-STYLE CHICKEN** **NEW** Caramelized onions, poblano peppers, peanuts, cilantro aioli. **14.5**
- ☉ **BLACKENED FISH** Wild cobia, pickled onion & pineapple slaw, cilantro aioli. **16.5**
- BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli. **16.5**
- ROASTED PORK AL PASTOR** Pickled onion & pineapple slaw, jalapeños, balsamic aioli. **14.5**
- SLOW-BRAISED DUCK** Pickled onion & pineapple slaw, aji verde. **16**
- ☉ **GRILLED ZUCCHINI** **NEW** Adobo black beans, corn salsa, garlic cilantro pesto. **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**
- ☉ **GAZPACHO** **NEW** Chilled & blended tomatoes, cucumber, cilantro, Cuban croutons. **6**
- ☉ **SPINACH HEARTS OF PALM** Mango, avocado, tomatoes, black beans, sweet tropical vinaigrette. **8.5**
- CÉZAR SALAD** Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. **7**
- FULL ENTRÉE SIZE:  
CHICKEN CÉZAR ..... **13**  
SALMON CÉZAR\* ..... **16**  
SIRLOIN CÉZAR\* ..... **16**
- ☉ **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. **6.5**
- ☉ **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**
- SOCKEYE SALMON ANCIENT GRAIN SALAD\*** **NEW** Spinach, smoked tomatoes, roasted corn, Kalamata olives, queso fresco, cilantro lime vinaigrette. **16**
- ☉ **KALE & ROASTED SWEET POTATO** Tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**

## • Sandwiches •

ALL SANDWICHES SERVED WITH ADOBO FRIES.

ADD CHIPOTLE BLACK BEAN SOUP, GAZPACHO, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- LAMB BURGER\*** **NEW** Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, salsa verde, cilantro tahini sauce. **14**
- CHORIZO & GOAT CHEESE BURGER** **NEW** House chorizo, bibb lettuce, caramelized onions, pickled jalapeños, lime crema. **14**
- ☉ **QUINOA BURGER** Black beans, goat cheese, kale, pico de gallo, bibb lettuce, cilantro adobo aioli. **12**
- PALADAR BURGER\*** 100% natural ground beef, Swiss cheese, avocado, crispy onions, bibb lettuce. **13.5**  
ADD BACON 1.5
- CHIMICHURRI CHICKEN** Chihuahua cheese, bacon, chimichurri sauce, pico de gallo, bibb lettuce. **12.5**
- ☉ **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard. **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



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 ·

- DIPLOMÁTICO MANHATTAN** Diplomático Mantuano, vermouth, black walnut bitters, cherries . . . . . **10.95**
- PALADAR RUM PUNCH** Mount Gay Black Barrel, Smith & Cross, citrus liqueur, fresh fruit juices . . . . . **9.95**
- PAINKILLER** Pusser's Admiralty Blend, Cruzan Mango, Smith & Cross, fruit juices, coconut milk, nutmeg . . . . . **9.95**

- PINEAPPLE CAIPIRINHA** São Paulo Cachaça, charred pineapple purée, limes, sugar, soda . . . . . **8.95**
- CHAIRMAN'S OLD FASHIONED** Brown sugar, orange, cherry, orange bitters . . . . . **10.25**
- DARK & STORMY** Gosling's Black Seal Rum, ginger beer, lime . . . . . **8.95**

- CUCUMBER-RHUM SMASH** Rhum Clément Première Canne, St. Germain, ginger syrup, lime juice, soda . . . . . **10.95**
- JALAPEÑO PALOMA** El Jimador Silver, jalapeños, grapefruit juice, simple syrup, salt rim . . . . . **9.25**
- JAMAICAN MULE** Smith & Cross, Allspice Dram, ginger beer, lime . . . . . **10.95**

## Mojitos

FLAVORS: Pomegranate-Ginger, Watermelon-Basil, Charred Pineapple

### Traditional

St. Lucia Distillers Bounty White, lime, mint, soda, sugar **8.50**

### Superior

Plantation 5 Yr, lime, mint, soda, sugar **10.50**

## Margaritas

FLAVORS: Pomegranate-Ginger, Watermelon-Basil, Charred Pineapple

### Traditional

White tequila, orange liqueur, house margarita mix **8.50**

### Superior

Espolon Reposado, Ferrand Dry Curaçao, house margarita mix **10.50**

## Sangria

### Tropical Mango White

White wine, mango rum, orange juice, peach schnapps  
GLASS **8.50** FULL CARAFE **28.50**

### Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices.  
GLASS **8.50** FULL CARAFE **28.50**

# 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.

## Personal Palate Guide

Let us guide your palate with flavors you know and love. Follow the key below to find rums that have a similar flavor to Bourbon, Cognac, Scotch, Tequila and Whiskey. Bottoms up!

|                  |                 |                 |                  |                  |
|------------------|-----------------|-----------------|------------------|------------------|
| <b>B</b> Bourbon | <b>C</b> Cognac | <b>S</b> Scotch | <b>T</b> Tequila | <b>W</b> Whiskey |
|------------------|-----------------|-----------------|------------------|------------------|

## -Spanish-Style Rum

Smooth - Buttery - Sweet

### Light-Bodied

- Flor de Caña 4 Yr Extra Dry, Nicaragua . . . . . **7.95 / 2.95**  
 Ron Atlantico Platino, Dominican . . . . . **7.95 / 2.95**  
 Diplomático Planas, Venezuela . . . . . **8.95 / 2.95**

### Medium-Bodied

- Ron Abuelo 7 Yr, Panama . . . . . **7.95 / 2.95**  
 ☉ Bacardi 8, Puerto Rico . . . . . **8.95 / 2.95**  
 ☉ Ron Atlantico Cask 25 Yr, Dominican . . . . . **9.95 / 3.25**  
 ☉ Brugal 1888, Dominican . . . . . **13.95 / 4.25**

### Full-Bodied

- ☉ Diplomático RSV Exclusiva, Venezuela . . . . . **10.95 / 3.95**  
 ☉ Flor de Caña 12 Yr, Nicaragua . . . . . **10.95 / 3.95**  
 ☉ Pampero Aniversario, Venezuela . . . . . **11.25 / 3.95**  
 Papa's Pilar Dark 24 Yr, Caribbean . . . . . **11.25 / 3.95**  
 ☉ Zacapa 23 Gran Reserva, Guatemala . . . . . **11.95 / 4.25**  
 ☉ Santa Teresa Antiguo 1776, Venezuela . . . . . **11.95 / 4.25**

## -English-Style Rum

Bold - Spiced - Rich

### Light-Bodied

- Plantation 3 Yr, Barbados . . . . . **6.95 / 2.25**  
 El Dorado 3 Yr, Guyana . . . . . **7.25 / 2.25**

### Medium-Bodied

- ☉ Plantation Grand RSV 5 Yr, Barbados . . . . . **8.25 / 2.95**  
 ☉ Pusser's British Navy Rum, Guyana . . . . . **8.25 / 2.95**  
 ☉ Scarlet Ibis, Trinidad & Tobago . . . . . **8.95 / 2.95**  
 ☉ Cruzan Single Barrel, St. Croix . . . . . **9.25 / 3.25**  
 Angostura 1919, Trinidad & Tobago . . . . . **12.25 / 4.25**

### Full-Bodied

- ☉ Mount Gay Black Barrel, Barbados . . . . . **8.95 / 2.95**  
 ☉ Chairman's Reserve, St. Lucia . . . . . **8.95 / 2.95**  
 ☉ Smith & Cross, Jamaica . . . . . **9.25 / 3.25**  
 Zaya Gran RSV 12 Yr, Trinidad & Tobago . . . . . **10.95 / 3.95**  
 ☉ El Dorado 15 Yr, Guyana . . . . . **11.95 / 4.25**  
 ☉ Appleton Estate 12 Yr, Jamaica . . . . . **11.95 / 4.25**  
 ☉ Plantation XO, Barbados . . . . . **11.95 / 4.25**  
 ☉ Gosling's Old Family RSV, Bermuda . . . . . **14.95 / 4.95**

## -French-Style Rum

Intense - Fruity - Complex

### Light-Bodied

- La Favorite Blanc, Martinique . . . . . **6.95 / 2.25**  
 ☉ Rhum J.M Blanc, Martinique . . . . . **8.25 / 2.95**  
 Neisson Rhum Blanc, Martinique . . . . . **8.95 / 2.95**

### Medium-Bodied

- ☉ Rhum Barbancourt 8 Yr, Haiti . . . . . **8.25 / 2.95**  
 ☉ Rhum Clément Select Barrel, Martinique . . . . . **8.95 / 2.95**  
 ☉ Damoiseau Rhum Vieux VSOP, Guadeloupe . . . . . **9.95 / 3.25**

### Full-Bodied

- La Favorite Vieux, Martinique . . . . . **8.95 / 2.95**  
 ☉ Rhum Clément VSOP, Martinique . . . . . **10.95 / 3.95**  
 ☉ Neisson Rhum RSV Spéciale, Martinique . . . . . **12.95 / 4.25**  
 Rhum J.M XO, Martinique . . . . . **14.95 / 4.95**

## -Spiced/Flavored Rums-

- Brinley Assorted Flavors, St. Kitts . . . . . **7.95 / 2.95**  
 Choose from Mango, Coconut, Vanilla, Coffee
- Brinley Spiced, St. Kitts . . . . . **7.95 / 2.95**
- Chairman's Reserve Spiced, St. Lucia . . . . . **8.25 / 2.95**
- Corsair Spiced, Nashville, TN . . . . . **9.95 / 3.25**

## -Craft/Domestic Rums-

- ☉ Blue Dyer "Original Gold," Waldorf, MD . . . . . **6.25 / 2.25**
- ☉ Old Line Aged Caribbean, Baltimore, MD . . . . . **9.95 / 3.25**
- Lyon Distilling Dark, St. Michaels, MD . . . . . **13.95 / 4.95**

## · Rum Flights ·

Choose from our rum flight options below or pick any three rum tastes above to build your own.

- SPANISH** Diplomático Planas, Ron Abuelo 7 Yr, Pampero Aniversario . . . . . **9.25**
- ENGLISH** Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr . . . . . **9.25**
- FRENCH** La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale . . . . . **8.95**
- AGED** Plantation Grande RSV 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr . . . . . **10.95**

- PRESIDENTIAL** Ron Zacapa XO, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère . . . . . **19.95**
- SPICED** Chairman's RSV Spiced, Brinley Spiced, Corsair Spiced . . . . . **8.95**
- CRAFT/DOMESTIC** Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark . . . . . **9.95**

## Beer

- |  |   |  |
|--|---|--|
| <b>DRAFT</b>                                     | <b>Blue Moon</b>                        | U.S., White Ale, 5.4% . . . . . <b>6.25</b>              |
| <b>Pacifico</b>                                  | <b>Flying Dog Bloodline</b>             | Frederick, MD, Ale, 7% . . . . . <b>6.25</b>             |
| Mexico, Lager, 4.5% . . . . . <b>5.95</b>        | <b>Stella Artois</b>                    | Belgium, Pale Lager, 5.2% . . . . . <b>6.25</b>          |
| <b>Dogfish Head 60 Minute IPA</b>                | <b>Evolution Lucky 7</b>                | Salisbury, MD, Porter, 5.8% . . . . . <b>6.95</b>        |
| Milton, DE, IPA, 6% . . . . . <b>6.95</b>        | <b>Lagunitas Little Sumpin' Sumpin'</b> | Petaluma, CA, Pale Wheat Ale, 7.5% . . . . . <b>6.95</b> |
| <b>Flying Dog Seasonal</b>                       | <b>RAR Nanticoke Nectar</b>             | Cambridge MD, IPA, 7.4% . . . . . <b>6.95</b>            |
| Baltimore, MD . . . . . <b>7.25</b>              | <b>Xingu</b>                            | Brazil, Black Lager, 4.6% . . . . . <b>6.95</b>          |
| <b>Jailbreak Brewery, Brewmaster's Selection</b> | <b>Victory Sour Monkey</b>              | Pennsylvania, Sour Ale, 9.5% . . . . . <b>6.95</b>       |
| Laurel, MD . . . . . <b>7.25</b>                 | <b>Heavy Seas Tropicannon</b>           | Baltimore, MD, IPA, 7.3% . . . . . <b>7.25</b>           |
| <b>BOTTLE</b>                                    | <b>Allagash White</b>                   | Portland, ME, White Ale, 5.1% . . . . . <b>7.95</b>      |
| <b>Miller Lite</b>                               |   |  |
| U.S., Pilsner, 4.2% . . . . . <b>5.25</b>        |   |  |
| <b>Buckler</b>                                   |   |  |
| Holland, Lager, 0.5% . . . . . <b>5.95</b>       |   |  |
| <b>Corona/Corona Light</b>                       |   |  |
| Mexico, Lager, 4.6% . . . . . <b>5.95</b>        |   |  |
| <b>Dos Equis Ambar</b>                           |   |  |
| Mexico, Vienna Lager, 4.6% . . . . . <b>5.95</b> |   |  |
| <b>Red Stripe</b>                                |   |  |
| Jamaica, Lager, 4.7% . . . . . <b>5.95</b>       |   |  |
| <b>Angry Orchard</b>                             |   |  |
| U.S., Hard Cider, 5% . . . . . <b>6.25</b>       |   |  |

## Wine

- |  |         |  |         |
|--|---------|--|---------|
| <b>SPARKLING</b>   | GL / BT | <b>RED</b>   | GL / BT |
| <b>Brut</b>  |         | <b>Pinot Noir</b>  |         |
| Segura Viudas Cava 187ml, Spain . . . . . <b>9 / 30</b>      |         | Veramonte, Casablanca, Chile . . . . . <b>9.95 / 38</b>          |         |
| <b>Prosecco</b>  |         | <b>Tempranillo</b>   |         |
| Ruffino, Italy . . . . . <b>38</b>                           |         | Marqués de Cáceres, Spain . . . . . <b>10.95 / 42</b>            |         |
| <b>WHITE</b>   | GL / BT | <b>Merlot</b>  |         |
| <b>Riesling</b>  |         | Natura, Rapel Valley, Chile . . . . . <b>8.95 / 32</b>           |         |
| Heinz Eifel Shine, Mosel, Germany . . . . . <b>8.95 / 34</b> |         | <b>Malbec/Syrah</b>  |         |
| <b>Pinot Grigio</b>  |         | Tilia, Mendoza, Argentina . . . . . <b>7.95 / 30</b>             |         |
| Lagaría, Italy . . . . . <b>8.95 / 32</b>                    |         | <b>Malbec</b>  |         |
| <b>Vinho Verde</b>   |         | Tinto Negro, 'Uco Valley,' Argentina . . . . . <b>11.95 / 42</b> |         |
| Vaca das Cordas, Portugal . . . . . <b>8.95 / 34</b>         |         | <b>Malbec</b>  |         |
| <b>Sauvignon Blanc</b>                                       |         | Santa Julia Reserva, Argentina . . . . . <b>9.95 / 34</b>        |         |
| Doña Paula, Mendoza, Arg. . . . . <b>8.95 / 32</b>           |         | <b>Malbec</b>  |         |
| <b>Sauvignon Blanc</b>                                       |         | Terrazas Reserva, Argentina . . . . . <b>12.95 / 48</b>          |         |
| Black Cottage, New Zealand . . . . . <b>11.25 / 42</b>       |         | <b>Cabernet</b>  |         |
| <b>Chardonnay</b>  |         | Doña Paula, Argentina . . . . . <b>8.95 / 32</b>                 |         |
| Santa Julia, Mendoza, Argentina . . . . . <b>8.95 / 34</b>   |         | <b>Cabernet</b>  |         |
| <b>Chardonnay</b>  |         | Primus, Colchagua Valley, Chile . . . . . <b>13.25 / 50</b>      |         |
| Spellbound, California . . . . . <b>11.95 / 44</b>           |         |  |         |