



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

Made to order and served with our housemade blend of plantain, malanga and corn chips. Add fresh ingredients:

Classic \$5.0

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 •

- 🍷 **GAZPACHO** NEW Chilled and blended tomatoes, cucumber, cilantro, Cuban croutons. **6**
- 🍷 **CHIPOTLE BLACK BEAN SOUP** 🍷 Lime crema, scallions, cilantro. **6**
- 🍷 **PALADAR EMPANADAS** Choice of portobello mushroom or slow-roasted chicken. **10**
- JERK CHICKEN SKEWERS** Salvadorian slaw, plantains, mango jerk sauce. **8.5**
- 🍷 **BRAZILIAN CHEESY BREAD** Gluten-free with yucca flour, Chihuahua cheese. **6.5**
- WILD COBIA & AVOCADO CEVICHE*** Tomatoes, onion, tomatillos, peanut-plantain crumble, poblano peppers, citrus marinade. **11**
- 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.
- 🍷 **ANCIENT GRAINS** NEW Blend of farro, freekeh, red wheat, red rice, rye berries.
- 🍷 **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 •

- 🍷 **HOUSE AGUA FRESCA** Charred Pineapple, Watermelon-Basil, or Pomegranate-Ginger **4**
- HOUSE LEMONADE** Traditional, Charred Pineapple, Watermelon-Basil, or Pomegranate-Ginger. **4**
- NON-ALCOHOLIC MOJITO** Charred Pineapple, Watermelon-Basil, or Pomegranate-Ginger. **4**

• \$10 Paladar Tacos •

Two tacos per order; served on corn/flour hybrid tortillas with cabbage. Bibb lettuce available to substitute for tortillas upon request.

- RIO-STYLE CHICKEN** NEW Caramelized onions, poblano peppers, peanuts, cilantro aioli.
- 🍷 **BLACKENED FISH** Wild cobia, pickled onion & pineapple slaw, cilantro aioli.
- BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli.
- ROASTED PORK AL PASTOR** Pickled onion & pineapple slaw, jalapeños, balsamic aioli.
- SLOW-BRAISED DUCK** Pickled onion & pineapple slaw, aji verde.
- 🍷 **GRILLED ZUCCHINI** NEW Adobo black beans, corn salsa, garlic cilantro pesto.

• \$11 Sandwiches & Wraps •

- 🍷 **KALE & SAUTÉED MUSHROOM WRAP** Goat cheese, pico de gallo, caramelized onions, garlic pasilla aioli.
- TAMARIND BBQ PORK** NEW Mojo pork, tamarind BBQ, Salvadorian slaw, brioche bun.
- 🍷 **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard.
- KEY WEST CHICKEN WRAP** Crispy or grilled chicken, jalapeños, pico de gallo, Colby jack cheese, romaine, Key Lime mustard sauce.
- CHIMICHURRI CHICKEN** Chihuahua cheese, bacon, pico de gallo, bibb lettuce.
- PALADAR TURKEY & SWISS** NEW Sourdough, pickled cranberries, bibb lettuce, cilantro aioli.

• \$12 Burger Board •

- 🍷 **QUINOA BURGER** Black beans, kale, pico de gallo, goat cheese, bibb lettuce, cilantro aioli.
- LAMB BURGER*** NEW Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, salsa verde, cilantro tahini sauce.
- PALADAR BURGER*** 100% natural ground beef, avocado, Swiss cheese, crispy onion, bibb lettuce.
- CHORIZO & GOAT CHEESE BURGER** NEW House chorizo, bibb lettuce, caramelized onions, pickled jalapeños, lime crema.

ALL TACOS, SANDWICHES/WRAPPS & BURGERS ARE SERVED WITH YOUR CHOICE OF SIDE:

Chipotle Black Bean Soup | Gazpacho Soup | Adobo Fries | Pinto Beans
Black Beans | Coconut Mango Rice | Ensalada Mixta Side Salad | César Side Salad

• Energizing Grain Bowls •

Spinach available to substitute for ancient grains upon request.

- 🍷 **ROASTED SWEET POTATO & AVOCADO** NEW Ancient grain blend, kale, radish, avocado, smoked tomatoes, queso fresco, citrus slaw, cilantro tahini sauce. **12**
- PASILLA GRILLED CHICKEN** NEW Antibiotic- and hormone-free chicken, ancient grain blend, kale, radish, jicama, avocado, pico de gallo, corn & black bean salsa, cilantro tahini, citrus slaw. **14**
- WILD AHI TUNA*** NEW Wild-caught ahi tuna, ancient grain blend, kale, radish, cucumber, soy-marinated jalapeños, citrus slaw, sesame seeds, malanga chips, jalapeño aioli. **15**

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.

• Fresh Greens •

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

- SOUP & SALAD COMBO** Choice of Ensalada Mixta, César or Spinach Hearts of Palm salad and choice of soup (see Starters section). **10**
- 🍷 **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumbers, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. **6.5**
- 🍷 **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**
- 🍷 **SPINACH HEARTS OF PALM** Mango, avocado, black beans, tomatoes, sweet tropical vinaigrette. **8.5**
- 🍷 **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**

• Lunch Entrées •

- 🍷 **FEIJOADA STEW** 🍷 Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **14.5**
- SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **13.5**
- ADOBO WILD-CAUGHT SHRIMP & GRITS** Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **16**
- 🍷 **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. **14**
- 🍷 **HUEVOS RANCHEROS*** Crispy tortillas, black beans, pico de gallo, Chihuahua cheese, fried eggs, pickled jalapeños, cilantro, queso fresco, roasted tomato salsa. **12**
- 🍷 **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. **19**

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:



*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, sweet 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 **8.95**
JAMAICAN MULE Smith & Cross, Allspice Dram, ginger beer, lime **10.25**

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 Bourbon	C Cognac	S Scotch	T Tequila	W Whiskey
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-Spanish- Style Rum

Smooth - Buttery - Sweet

Light-Bodied

Flor de Caña 4 Yr Extra Dry, Nicaragua **6.95 / 2.25**
 Ron Atlantico Platino, Dominican Republic **7.25 / 2.25**
 Diplomático Planas, Venezuela **8.95 / 2.95**

Medium-Bodied

Santa Teresa Gran Reserva, Venezuela **6.95 / 2.25**
 Ron Abuelo 7 Yr, Panama **8.25 / 2.95**
 ☉ Ron Atlantico 25 Yr, Dominican **9.95 / 3.25**
 ☉ Brugal 1888, Dominican Republic **10.95 / 3.95**

Full-Bodied

☉ Pampero Aniversario, Venezuela **10.25 / 3.25**
 ☉ Diplomático RSV Exclusiva, Venezuela **10.25 / 3.25**
 ☉ Flor de Caña 12 Yr, Nicaragua **10.95 / 3.95**
 ☉ Zacapa 23 Gran Reserva, Guatemala **11.95 / 4.25**
 Papa's Pilar Dark 24 Yr, Caribbean **11.95 / 4.25**
 ☉ Ophimus 15 Yr, Dominican Republic **12.95 / 4.25**

-English- Style Rum

Bold - Spiced - Rich

Light-Bodied

Plantation 3 Yr, Barbados **6.25 / 2.25**
 El Dorado 3 Yr, Guyana **7.25 / 2.25**

Medium-Bodied

☉ Plantation Grande RSV 5 Yr, Barbados **6.95 / 2.25**
 ☉ Pusser's British Navy Rum, Guyana **6.95 / 2.25**
 ☉ English Harbour 5 Yr, Antigua **7.95 / 2.95**
 ☉ Cruzan Single Barrel, St. Croix **9.25 / 3.25**
 Angostura 1919, Trinidad & Tobago **9.95 / 3.25**

Full-Bodied

☉ Mount Gay Black Barrel, Barbados **7.95 / 2.95**
 ☉ Chairman's Reserve, St. Lucia **7.95 / 2.95**
 ☉ Smith & Cross, Jamaica **8.95 / 2.95**
 Zaya Gran RSV 12 Yr, Trinidad & Tobago **9.95 / 3.25**
 ☉ El Dorado 12 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**
 Neisson Rhum Blanc, Martinique **7.95 / 2.95**
 ☉ Rhum JM Blanc, Martinique **8.25 / 2.95**

Medium-Bodied

☉ Rhum Barbancourt 8 Yr, Haiti **7.95 / 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 **9.95 / 3.25**
 ☉ Rhum Clément VSOP, Martinique **10.25 / 3.25**
 ☉ Neisson Rhum RSV Spéciale, Martinique **11.95 / 4.25**
 Rhum JM XO, Martinique **14.95 / 5.25**

-Spiced/Flavored Rums-

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

-Craft/Domestic Rums-

☉ Blue Dyer "Original Gold," Waldorf, MD **6.25 / 2.25**
 Picaroon Maryland Gold, Kent Island, MD **8.95 / 2.95**
 ☉ Lyon Sailor's RSV, 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, Ophimus 15 Yr **9.95**
ENGLISH Plantation 3 Yr, English Harbour 5 Yr, Appleton Estate 12 Yr **8.95**
FRENCH La Favorite Blanc, Rhum Clément Select Barrel, Damoiseau Rhum Vieux VSOP **8.25**
AGED Plantation Grande Reserve 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr **10.25**

PRESIDENTIAL Diplomático Ambassador, Appleton Estate 21 Yr, Rhum Clément Cuvée Homère **21.95**
SPICED Chairman's RSV Spiced, Brinley Spiced, Crusoe Organic Spiced **8.95**
CRAFT/DOMESTIC Lyon Sailor's RSV Aged, Blue Dyer "Original Gold," Picaroon Maryland Gold **9.95**

Beer

DRAFT
 Dos Equis Ambar
 Mexico, Vienna Lager, 4.6% **5.95**
 Devil's Backbone 8-Point IPA
 Virginia, 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**
 Pacifico
 Mexico, Lager, 4.5% **5.95**
 Red Stripe
 Jamaica, Lager, 4.7% **5.95**
 Corona
 Mexico, Lager, 4.6% **5.95**
 Omission Pale Ale (Gluten-Free)
 Oregon, 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, MD, 5% **6.25**
 Xingu Black
 Brazil, Black Lager, 4.6% **6.25**
 Bold Rock (Gluten-Free)
 Virginia, 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
 Pennsylvania, Sour Ale, 9.5% **7.25**
 Allagash White
 Portland, ME, Witbier, 5.1% **7.95**

Wine

SPARKLING	GL / BT	RED	GL / BT
Brut Segura Viudas Cava, Spain	8.95 / 32	Pinot Noir Veramonte RSV, Chile	9.95 / 34
Prosecco Ruffino, Italy	34	Tempranillo Marqués de Cáceres, Spain	9.95 / 34
WHITE	GL / BT	Merlot Natura, Rapel Valley, Chile	8.25 / 32
Riesling Heinz Eifel Shine, Germany	8.25 / 32	Malbec/Syrah Tilia, Argentina	8.25 / 32
Pinot Grigio Lagaria, Italy	8.25 / 32	Malbec Santa Julia Reserva, Argentina	8.95 / 32
Vinho Verde Vaca das Cordas, Portugal	8.25 / 32	Malbec Tinto Negro "Uco Valley," Argentina	10.95 / 42
Sauvignon Blanc Doña Paula, Los Cardos, Argentina	8.25 / 32	Cabernet Doña Paula, Los Cardos, Argentina	8.25 / 32
Sauvignon Blanc Black Cottage, New Zealand	10.95 / 42	Cabernet Primus, Colchagua Valley, Chile	12.95 / 48
Chardonnay Santa Julia, Argentina	8.25 / 32		
Chardonnay Spellbound, California	10.95 / 42		