



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 \$5.50

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 •

- 🍷 **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, 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 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 **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

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

Wine

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