



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, 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**

<h2 style="text-align: center; margin: 0;">Mojitos</h2> <p style="text-align: center; margin: 0;">FLAVORS: Pomegranate-Ginger, Watermelon-Basil, Charred Pineapple</p> <p style="text-align: center; margin: 0;"><b>Traditional</b> St. Lucia Distillers Bounty White, lime, mint, soda, sugar <b>8.50</b></p> <p style="text-align: center; margin: 0;"><b>Superior</b> Plantation 5 Yr, lime, mint, soda, sugar <b>10.50</b></p>	<h2 style="text-align: center; margin: 0;">Margaritas</h2> <p style="text-align: center; margin: 0;">FLAVORS: Pomegranate-Ginger, Watermelon-Basil, Charred Pineapple</p> <p style="text-align: center; margin: 0;"><b>Traditional</b> White tequila, orange liqueur, house margarita mix <b>8.50</b></p> <p style="text-align: center; margin: 0;"><b>Superior</b> Espolon Reposado, Ferrand Dry Curaçao, house margarita mix <b>10.50</b></p>	<h2 style="text-align: center; margin: 0;">Sangria</h2> <p style="text-align: center; margin: 0;"><b>Tropical Mango White</b> White wine, mango rum, orange juice, peach schnapps GLASS <b>8.50</b> FULL CARAFE <b>28.50</b></p> <p style="text-align: center; margin: 0;"><b>Brazilian Red</b> Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices. GLASS <b>8.50</b> FULL CARAFE <b>28.50</b></p>
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# 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
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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.

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| <p><b>SPANISH</b> Diplomático Planas, Ron Abuelo 7 Yr, Pampero Aniversario ..... <b>9.25</b></p> <p><b>ENGLISH</b> Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr ..... <b>9.25</b></p> <p><b>FRENCH</b> La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale ..... <b>8.95</b></p> <p><b>AGED</b> Plantation Grande RSV 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr ..... <b>10.95</b></p> | <p><b>PRESIDENTIAL</b> Ron Zacapa XO, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère ..... <b>19.95</b></p> <p><b>SPICED</b> Chairman's RSV Spiced, Brinley Spiced, Corsair Spiced ..... <b>8.95</b></p> <p><b>CRAFT/DOMESTIC</b> Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark ..... <b>9.95</b></p> |
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## Beer

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

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