



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

Served with our housemade blend of plantain, malanga and tortilla chips.

Add fresh vegetables, \$2.5

Classic Add-Ins: \$5.0

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

Premium Add-Ins: \$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 | Pico de Gallo
Fire-Roasted Tomato

• 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** Chipotle honey. **7**
- WILD CORVINA & AVOCADO CEVICHE*** Tomatoes, onion, tomatillos, peanut-plantain crumble, poblano peppers, citrus marinade. **11**
- MIXED SEAFOOD CEVICHE*** Wild shrimp, corvina, 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, pickled red onions, aji verde. **11**

• Sides, 5 •

- 🍷 **SWEET PLANTAINS** Lime crema.
- 🍷 **YUCCA FRIES** Aji pepper aioli.
- 🍷 **SWEET POTATO PLANTAIN HASH** Aji verde.
- 🍷 **ANCIENT GRAINS** Blend of farro, freekeh, red wheat, red rice, rye berries, kale.
- 🍷 **SOFRITO VEGETABLE KALE** Garlic, balsamic reduction.
- 🍷 **SPICED BRUSSELS SPROUTS** Carrot purée, garlic, lemon confit, spiced almonds.
- 🍷 **ADOBO BLACK BEANS** Pico de gallo, lime crema.
- 🍷 **PINTO BEANS** Pickled jalapeños, queso fresco.
- 🍷 **COCONUT MANGO RICE**

• House Beverages •

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

• Latin Comfort Food •

- 🍷 **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**
- 🍷 **ROASTED SWEET POTATO & AVOCADO GRAIN BOWL** Ancient grain blend, kale, radish, Brussels sprouts, queso fresco, citrus slaw, cilantro tahini sauce. **15**
- SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **18**
- 🍷 **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**
- 🍷 **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. **19**

• Grill & Seafood •

- 21-DAY DRY AGED SKIRT STEAK CHURRASCO*** Sofrito rice, pinto beans, chimichurri. **26**
- ATLANTIC COD "VERACRUZ"** Wild-caught shrimp, cilantro rice, Veracruz sauce. **19**
- JAMAICAN JERK HALF CHICKEN** Plantains, garlic kale, Caribbean mango salsa. **19**
- ADOBO SHRIMP & GRITS** Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **21.5**
- 🍷 **MOJO-MARINATED SOCKEYE SALMON*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. **22.5**
- USDA PRIME NY STRIP STEAK*** 30-day aged cut, pasilla rub, yucca tots, aji pepper butter. **29**
- 🍷 **ARGENTINIAN MIXED GRILL*** USDA Prime New York strip steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. **29**

Add Black Bean Soup, Chicken Tortilla Soup, Ensalada Mixta, or César Side Salad, 4.5

• Paladar Tacos •

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

- RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanuts, cilantro aioli. **14.5**
- SLOW-BRAISED DUCK** Pickled onion & pineapple slaw, aji verde. **16**
- 🍷 **ROASTED SWEET POTATO & HEARTS OF PALM** Tomatillo salsa, pinto beans, scallions, garlic pasilla aioli. **13.5**
- PORK PERNIL** Adobo rub, pickled jalapeños, pickled red onions, hot sauce. **14.5**
- 🍷 **BLACKENED FISH** Pickled red onion & pineapple slaw, cilantro aioli. **16.5**
- BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli. **16.5**

Add Black Bean Soup, Chicken Tortilla Soup, Ensalada Mixta, or César Side Salad, 4.5

• Soups & Salads •

- 🍷 **CHIPOTLE BLACK BEAN SOUP** 🍷 Lime crema, scallions, cilantro. **6**
- CHICKEN TORTILLA SOUP** Hominy, scallions, pasilla peppers, lime crema, crushed tortillas. **6.5**
- 🍷 **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. **6.5**
- CÉZAR SALAD** Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. **7**
- 🍷 **SPINACH HEARTS OF PALM** Mango, avocado, tomatoes, black beans, sweet tropical vinaigrette. **8.5**
- 🍷 **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**
- WILD SOCKEYE SALMON & SPINACH SALAD*** Roasted beets, ancient grains, roasted Brussels sprouts, goat cheese, candied pumpkin seeds, pickled red onions, garlic thyme vinaigrette. **16**
- 🍷 **KALE & ROASTED SWEET POTATO** Spinach, tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**

Add Chicken 4.5 Add Shrimp 6.5 Add USDA Prime NY Strip* 7.5 Add Salmon* 7.5

• Sandwiches •

All sandwiches served with adobo fries.

- LAMB BURGER*** Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce. **14**
- CHORIZO & GOAT CHEESE BURGER** Chorizo, bibb lettuce, caramelized onions, pickled jalapeños, lime crema. **14**
- 🍷 **QUINOA BURGER** Black beans, goat cheese, pico de gallo, bibb lettuce, cilantro aioli. **12**
- PALADAR BURGER*** All-natural ground beef, Swiss cheese, avocado, crispy onions, bibb lettuce. **13.5**
ADD BACON 1.5
- CHICKEN MILANESA** Salvadorian slaw, aji pepper aioli, roasted tomato salsa, queso fresco. **12.5**
- 🍷 **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard. **12.5**

Add Black Bean Soup, Chicken Tortilla Soup, Ensalada Mixta, or César Side Salad, 4.5

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



HALPERNS'



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.

Mojitos

FLAVORS: Pomegranate-Ginger, Blackberry-Thyme, Charred Pineapple

Traditional

St. Lucia Distillers Bounty White, lime, mint, soda, sugar 8.5

Superior

Plantation 5 Yr, lime, mint, soda, sugar 10.5

Margaritas

FLAVORS: Pomegranate-Ginger, Blackberry-Thyme, Charred Pineapple

Traditional

White tequila, orange liqueur, house margarita mix 8.5

Superior

Espolon Reposado, Ferrand Dry Curaçao, house margarita mix 10.5

Sangria

Tropical Mango White

White wine, mango rum, orange juice, peach schnapps
GLASS 8.5 FULL CARAFE 28.5

Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices.
GLASS 8.5 FULL CARAFE 28.5

• Paladar Specialty Cocktails •

DIPLOMÁTICO MANHATTAN Diplomático Mantuano, vermouth, black walnut bitters, cherries 11

PALADAR RUM PUNCH Mount Gay Black Barrel, Smith & Cross, citrus liqueur, fresh fruit juices 10

PAINKILLER Pusser's Admiralty Blend, Cruzan Mango, Smith & Cross, fruit juices, coconut milk, nutmeg 10

PINEAPPLE CAIPIRINHA São Paulo Cachaça, charred pineapple purée, limes, sugar, soda 9

CHAIRMAN'S OLD FASHIONED Brown sugar, orange, cherry, orange bitters 9.5

DARK & STORMY Gosling's Black Seal Rum, ginger beer, lime 9

MAN OF LEISURE Clément Select Barrel, Créole Shrub, Dolin Sweet Vermouth, lemon juice, bitters 11

JALAPEÑO PALOMA El Jimador Silver, jalapeños, grapefruit juice, simple syrup, salt rim 9

JAMAICAN MULE Smith & Cross, Allspice Dram, ginger beer, lime 10

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 6.5 / 2.5
Ron Atlantico Platino, Dominican Republic 7.5 / 2.5
Diplomático Planas, Venezuela 8.5 / 3

Medium-Bodied

☉ Bacardi 8, Puerto Rico 9 / 3
Ron Abuelo 7 Yr, Panama 9 / 3
☉ Ron Atlantico Cask 25 Yr, Dominican Rep. 10 / 3.5
☉ Brugal 1888, Dominican Republic 11.5 / 4

Full-Bodied

☉ Kirk & Sweeney 12 Yr, Dominican Rep. 10 / 3.5
☉ Flor de Caña 12 Yr, Nicaragua 10 / 3.5
☉ Diplomático RSV Exclusiva, Venezuela 11 / 4
☉ Zacapa 23 Gran Reserva, Guatemala 14 / 5
Don Q Gran Añejo, Puerto Rico 16 / 5.5

-English- Style Rum

Bold - Spiced - Rich

Light-Bodied

El Dorado 3 Yr, Guyana 6.5 / 2.5
Appleton Signature Blend, Jamaica 6.5 / 2.5

Medium-Bodied

El Dorado 5 Yr, Guyana 7 / 2.5
☉ Plantation Grande RSV 5 Yr, Barbados 7.5 / 2.5
☉ Pusser's British Navy Rum, Guyana 8 / 3
☉ Cruzan Single Barrel, St. Croix 8.5 / 3
Pyrat XO Reserve, Guyana 8 / 3

Full-Bodied

☉ Mount Gay Black Barrel, Barbados 8.5 / 3
☉ Chairman's Reserve 5 Yr, St. Lucia 8.5 / 3
☉ Smith & Cross, Jamaica 9 / 3
Zaya Gran RSV 12 Yr, Trinidad & Tobago 9 / 3
☉ El Dorado 12 Yr, Guyana 10 / 3.5
☉ Appleton Estate 12 Yr, Jamaica 9 / 3
☉ Gosling's Old Family RSV, Bermuda 16 / 5.5

-French- Style Rum

Intense - Fruity - Complex

Light-Bodied

Neisson Agricole Rhum Blanc, Martinique 8.5 / 3
Rhum Clément Première Canne, Martinique 8.5 / 3
☉ Rhum JM Blanc, Martinique 9.5 / 3.5

Medium-Bodied

Rhum JM Gold, Martinique 10 / 3.5
Duquesne Rhum Élevé Sous Bois, Martinique 10 / 3.5

Full-Bodied

☉ Rhum JM VSOP, Martinique 14 / 5
☉ Rhum Clément VSOP, Martinique 11.5 / 4.5

-Spiced/Flavored Rums-

Seven Brothers Spiced, Cleveland, OH 8 / 3
Stillwrights Spiced, Dayton, OH 8 / 3
Brinley Spiced, St. Kitts 7.5 / 2.5
Brinley Mango, St. Kitts 7.5 / 2.5
Brinley Vanilla, St. Kitts 7.5 / 2.5
Chairman's Reserve Spiced, St. Lucia 8.5 / 3

• Rum Flights •

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

SPANISH FLIGHT

Diplomático Planas, Ron Abuelo 7 Yr Añejo, Kirk & Sweeney 12 Yr Old Rum 9

ENGLISH FLIGHT

Mount Gay Black Barrel, Plantation Grand Reserve 5 Yr, Appleton Estate 12 Yr 8

FRENCH FLIGHT

Neisson Agricole Rhum Blanc, Damoiseau XO, Rhum Clément Select Barrel 11

AGED FLIGHT

Chairman's Reserve 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr 10

PRESIDENTIAL FLIGHT

Don Q Gran Añejo, Rhum J.M XO, Gosling's Family Reserve Old Rum 16

SPICED FLIGHT

Chairman's Reserve Spiced, Stillwrights Spiced, Seven Brothers Erie Islands Spiced 8

Beer

BOTTLE

Pabst Blue Ribbon (can)
Los Angeles, CA; Pale Lager, 5% 4
Tecate (can)
Mexico; Pale Lager, 4.6% 4
Miller Lite
Milwaukee, WI; Pilsner, 4.2% 4.5
Buckler Non-Alcoholic
Netherlands; Pale Lager, 0.5% 5
Corona
Mexico; Lager, 4.6% 5
Modelo Especial (can)
Mexico; Pale Lager, 4.5% 5
Red Stripe
Jamaica; Pale Lager, 4.7% 5.5
Dos Equis Ambar
Mexico; Vienna Lager, 4.6% 6
Stella Artois
Belgium; Pale Lager, 5.2% 6
Crispin Cider
Colfax, CA; Cider, 5% 6.5

Dogfish Head SeaQuench Ale (can)
Milton, DE; Sour Ale, 4.9% 6.5
Market Garden Prosperity Wheat
Cleveland, OH; Hefeweizen, 6% 6.5
Modelo Negra
Mexico; Vienna Lager, 5.4% 6.5
Fathead's Sunshine Daydream
North Olmsted, OH; IPA, 4.9% 7
Jackie O's Mystic Mama (can)
Athens, OH; IPA, 7% 7
DRAFT
Pacifico
Mexico; Lager, 4.5% 6
Great Lakes Dortmund Gold
Cleveland, OH; Gold Lager, 5.8% 6.5
Fat Head's Head Hunter
Middleburg Heights, OH; IPA, 7.5% 7
Brewmaster's Selection Rotating Handle
Location Varies MKT

Wine

SPARKLING/WHITE

Prosecco
Ruffino, Italy 38
Brut
Segura Viudas Cava 187mL, Spain 8.5 / 28
Riesling
Heinz Eifel Shine, Mosel, Germany 8 / 30
Pinot Grigio
Lagarina, Italy 9 / 34
Sauvignon Blanc
Black Cottage, New Zealand 11 / 42
Sauvignon Blanc
Doña Paula, Mendoza, Argentina 8.5 / 32
Chardonnay
Santa Julia, Mendoza, Argentina 9 / 34
Chardonnay
Spellbound, California 11 / 42

GL / BT RED

Pinot Noir
Veramonte RSV, Chile 10 / 38
Tempranillo
Marqués de Cáceres, Spain 10.5 / 40
Merlot
Natura, Colchagua Valley, Chile 8.5 / 34
Malbec/Syrah
Tilia, Mendoza, Argentina 8.5 / 34
Malbec
Santa Julia, Mendoza, Argentina 9 / 34
Malbec
TintoNegro, Mendoza, Argentina 11 / 42
Cabernet Sauvignon
Doña Paula, Mendoza, Argentina 8.5 / 34
Cabernet Sauvignon
Primus, Colchagua Valley, Chile 13 / 50