



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: \$7.5 | GUACAMOLE TRIO: \$20

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

Add fresh vegetables, \$2.5

### Classic Add-Ins: \$.50

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

### 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 | Grilled Pineapple

## • Starters •

**CHICKEN TORTILLA SOUP** Hominy, scallions, pasilla peppers, lime crema, tortilla chips. **6.5**

🍷 **CHIPOTLE BLACK BEAN SOUP** 🍷 Lime crema, scallions, cilantro. **6**

🍷 **PALADAR EMPANADAS** Choice of portobello mushroom or slow-roasted chicken. **10**

**SMOKED JERK CHICKEN WINGS** Salvadorian slaw, plantains, mango jerk sauce. **11**

🍷 **BRAZILIAN CHEESY BREAD** Chipotle honey. **7**

**WILD CORVINA & AVOCADO CEVICHE\*** Tomatoes, onion, tomatillos, peanut-plantain crumble, chile peppers, citrus marinade. **11**

**JALAPEÑO SHRIMP CEVICHE\*** 🍷 Hearts of palm, jicama, pickled red onions, lemon. **11**

🍷 **QUESO CON RAJAS** Pico de gallo, side of tortilla chips. **9** *ADD CHORIZO, 2*

**TUNA POKE TINY TACOS\*** 🍷 Cucumber salad, pickled jalapeño aioli, malanga shell, cilantro, sesame seeds, soy-marinated jalapeños. **9.5**

🍷 **MOJO PORK TOSTONES** Pickled red onions, aji verde, crispy plantains. **11**

**SMOKED CHICKEN TOSTONES** Aji pepper aioli, pico de gallo, crispy plantains. **11**

🍷 **PASTOR JACKFRUIT TOSTONES** Pineapple salsa, sweet chile sauce, crispy plantains. **11**

🍷 **HOMINY HUMMUS** Fresh vegetables, grilled flour tortilla, chimichurri, pico de gallo, black sesame seeds. **8**

## • Sides, 5 •

🍷 **SWEET PLANTAINS** Lime crema.

🍷 **YUCCA FRIES** Aji pepper aioli.

🍷 **ANCIENT GRAINS** Blend of farro, freekeh, red wheat, red rice, rye berries, kale.

🍷 **SWEET POTATO PLANTAIN HASH** Aji verde.

🍷 **SOFRITO VEGETABLE KALE** Garlic, balsamic.

🍷 **ADOBO BLACK BEANS** Pico de gallo, crema.

🍷 **PINTO BEANS** Jalapeños, queso fresco.

🍷 **COCONUT MANGO RICE**

## • House Beverages •

🍷 **HOUSE AGUA FRESCA** Cucumber-Lime, Pomegranate-Ginger, Strawberry-Rhubarb. **4**

**HOUSE LEMONADE** Traditional, Cucumber-Lime, Pomegranate-Ginger, Strawberry-Rhubarb. **4**

## • \$10 Paladar Tacos •

Two 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.

**PORK PERNIL** Adobo rub, pickled jalapeños, pickled red onions, hot sauce.

🍷 **BLACKENED FISH** Pickled onion & pineapple slaw, cilantro aioli.

**BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli.

**CRISPY SHRIMP TACOS** Mango salsa, pickled jalapeños, garlic pasilla aioli.

🍷 **PASTOR JACKFRUIT TACOS** Pineapple salsa, sweet chile sauce.

## • \$11 Sandwiches & Wraps •

🍷 **KALE & SAUTÉED MUSHROOM WRAP** Pico de gallo, goat cheese, caramelized onions, garlic pasilla aioli.

**KEY WEST CHICKEN WRAP** Crispy or grilled chicken, jalapeños, pico de gallo, Colby jack cheese, romaine, Key Lime mustard sauce.

**TAMARIND BBQ PORK** Mojo pork, tamarind BBQ, Salvadorian slaw, brioche bun.

🍷 **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard.

**GRILLED PINEAPPLE CHICKEN** Pineapple salsa, cilantro rice, black beans.

## • \$12 Burger Board •

🍷 **QUINOA BURGER** Black beans, pico de gallo, goat cheese, bibb lettuce, cilantro aioli.

**LAMB BURGER\*** Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce.

**PALADAR BURGER\*** All-natural ground beef, avocado, Swiss cheese, crispy onion, bibb lettuce.

**CHORIZO & GOAT CHEESE BURGER** Chorizo, bibb lettuce, caramelized onions, pickled jalapeños, lime crema.

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

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

## • Energizing Grain Bowls •

Served chilled. Spinach available to substitute for ancient grains upon request.

🍷 **ROASTED SWEET POTATO & AVOCADO** Ancient grain blend, kale, radish, avocado, smoked tomatoes, queso fresco, citrus slaw, cilantro tahini sauce. **13**

**PASILLA GRILLED CHICKEN** Antibiotic- and hormone-free chicken, ancient grain blend, kale, radish, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. **14**

**WILD AHI TUNA\*** 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 •

**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, crispy capers, tomatoes, croutons, sugar cane dressing. **7**

🍷 **SPINACH HEARTS OF PALM** Mango, tomatoes, avocado, black beans, 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\*** Spinach, roasted corn, smoked tomatoes, Kalamata olives, queso fresco, cilantro lime 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 Steak\* 7.5 Add Salmon\* 7.5*

## • Lunch & Brunch Entrées •

🍷 **FEIJOADA STEW** 🍷 Pork, chorizo sausage, adobo black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **14.5**

**CARIBBEAN GRILLED CHICKEN** Pineapple salsa, cilantro rice, adobo black beans. **14**

**SMOKED SALMON AVOCADO TOAST** Wild-caught salmon, crispy capers, pickled red onion, hardboiled egg, radish, Arcadian lettuce, garlic-thyme vinaigrette. **15.5**

🍷 **RUM-GLAZED CUBAN PORK** Adobo black beans, coconut mango rice, pico de gallo. **14**

**ADOBO SHRIMP & GRITS** Chorizo sausage, adobo cream sauce, vegetables, Cuban bread. **16**

🍷 **HUEVOS RANCHEROS\*** Crispy tortillas, black beans, Chihuahua cheese, pico de gallo, fried eggs, pickled jalapeños, cilantro, queso fresco, roasted tomato salsa. **12**

Paladar is dedicated to serving only wild-caught fish and seafood. We 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.

## Sangrias & Wine

### SANGRIAS

#### Tropical Mango White

White wine, mango rum, orange juice, peach schnapps  
GLASS 9 LITER 30

#### Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices.  
GLASS 9 LITER 30

### SPARKLING & WHITE WINES

#### Brut

Segura Viudas Brut, Spain . . . . . 38

#### Sauvignon Blanc

Doña Paula Los Cardos, Argentina . . . . . 10 / 38

#### Sauvignon Blanc

Sea Pearl, New Zealand. . . . . 13 / 50

#### Malbec Rose

Santa Julia Rose, Mendoza, Argentina . . . . . 11.5 / 44

#### Pinot Grigio

Lagaria, Italy . . . . . 10 / 38

#### Riesling

Heinz Eifel Shine, Germany . . . . . 11 / 42

#### Chardonnay

Santa Julia Organica, Mendoza, Argentina. . . . . 12 / 46

#### Chardonnay

Spellbound, California . . . . . 11 / 42

### RED WINES

#### Pinot Noir

Tortoise Creek "Mission Grove," California . . . . . 12 / 46

#### Tempranillo

Torres, Spain . . . . . 13.5 / 52

#### Merlot

Natura, Rapel Valley, Chile . . . . . 11.5 / 44

#### Malbec

Santa Julia Reserva, Mendoza, Argentina . . . . . 11 / 42

#### Malbec

TintoNegro "Uco Valley," Mendoza, Argentina . . . . . 14 / 54

#### Malbec/Cabernet

Casco Varela, Mendoza, Argentina . . . . . 11 / 42

#### Cabernet

Doña Paula, Mendoza, Argentina. . . . . 10 / 38

#### Cabernet

Haras de Pirque, Chile . . . . . 13.5 / 52

## Beer

### BOTTLES

#### Miller Lite

Milwaukee, WI, Pilsner, 4.1% . . . . . 5

#### Yuengling

Pottsville, PA, Amber Lager, 4.5% . . . . . 5

#### Corona/Corona Light

Mexico, Lager, 4.6% . . . . . 5.5

#### Dos Equis Ambar

Mexico, Amber Lager, 4.7% . . . . . 5.5

#### Red Stripe

Jamaica, Lager, 4.7% . . . . . 5.5

#### Blue Moon

Golden, CO, Hefe/Wit, 5.4% . . . . . 6

#### Stella Artois

Belgium, Pale Lager, 5% . . . . . 6

#### 21st Amendment Brew Free or Die (can)

San Francisco, CA, IPA, 7% . . . . . 6.5

#### Dogfish Head 60 Minute IPA

Milton, DE, IPA, 6% . . . . . 6.5

#### Flying Dog Numero Uno

Frederick, MD, Lager, 4.9% . . . . . 6.5

#### Snake Dog IPA

Frederick, MD, IPA, 7.1% . . . . . 6.5

#### Wyndridge Farms Cider (Gluten-Free)

Dallastown, PA, 5.5% . . . . . 6.5

#### Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Wheat Pale Ale, 7.5% . . . . . 7

#### Tröegs Troegenator

Harrisburg, PA, Doppelbock, 8.2% . . . . . 7

#### Victory Prima Pils

Downingtown, PA, Pilsener, 5.3% . . . . . 7

#### Two Roads Espressway

Stratford, CT, Coffee Stout, 6.4% . . . . . 7.5

### DRAFTS

#### Pacifico Lager

Mexico, Mexican Lager, 4.5% . . . . . 6

#### Victory Hop Devil

Downingtown, PA, IPA, 6.7% . . . . . 6.5

#### Yards Philly Pale Ale

Philadelphia, PA, APA, 4.6% . . . . . 6

#### Estrella Damm

Spain, European Pale Lager, 5.4% . . . . . 7

# Hand-Crafted Cocktails

## Mojitos

FLAVORS: Pomegranate-Ginger,  
Strawberry-Rhubarb, Cucumber-Lime

### TRADITIONAL

Keystone White Rum, lime,  
mint, soda, pure cane syrup 9

### SUPERIOR

Plantation Grande Reserve 5 Yr, lime,  
mint, soda, pure cane syrup 11

## Margaritas

FLAVORS: Pomegranate-Ginger,  
Strawberry-Rhubarb, Cucumber-Lime

### TRADITIONAL

Keystone 100% Agave Tequila, triple sec,  
house margarita mix 9

### SUPERIOR

Espolon Reposado, Ferrand Dry Curaçao,  
house margarita mix 11

## Specialty COCKTAILS

### DARK & STORMY

Gosling's Black Seal Rum, ginger beer, lime . . 9.5

### JALAPEÑO PALOMA

El Jimador Silver Tequila, jalapeños, grapefruit  
juice, simple syrup, salt rim . . . . . 9.5

### PUSSER'S PAINKILLER

Pusser's British Navy Rum, Cruzan Mango  
Rum, Smith & Cross Rum, fruit juices,  
coconut milk, nutmeg . . . . . 11.5

### LITTLE ZOMBIE

Diplomático Mantuano Rum, fresh juices,  
simple syrup, mint . . . . . 12

### MANGO BLACK BARREL MULE

Mount Gay Black Barrel Rum, lemon juice,  
mango, bitters, ginger beer . . . . . 11

### CLÉMENT MAHINA COLADA

Clément Première Canne Rum, Clément Mahina  
Coco, citrus juices . . . . . 11

### PALADAR RUM PUNCH

Mount Gay Black Barrel Rum, Smith & Cross  
Rum, citrus liqueur, fresh fruit juices . . . . 12.5

### JALAPEÑO CUCUMBER CAIPIRINHA

São Paulo Cachaça, jalapeños, cucumber lime  
juice . . . . . 9.5

## Classic COCKTAILS

### PALADAR OLD-FASHIONED

Brown sugar, orange, house-cured  
cherries, orange bitters . . . . . 13

#### CHOOSE YOUR RUM:

Bacardi 8 Yr (Spanish Style)  
Chairman's Reserve (English Style)  
Clément Select Barrel (French Style)

### PALADAR MANHATTAN

Dolin Rouge Vermouth, black walnut  
bitters, house-cured cherries . . . . . 13

#### CHOOSE YOUR RUM:

Diplomático Mantuano (Spanish Style)  
Appleton Rare 12 Yr (English Style)  
Rhum J.M Gold (French Style)

## WELCOME TO

# 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.

## Rum FLIGHTS

### SPANISH FLIGHT

Diplomático Planas, Matusalem 8 Yr,  
Kirk & Sweeney 12 Yr . . . . . 11

### ENGLISH FLIGHT

Plantation 3 Yr, English Harbour 5 Yr,  
Appleton Estate 12 Yr. . . . . 9.5

### FRENCH FLIGHT

La Favorite Blanc, Rhum Clément Select Barrel,  
Neisson Rhum Réserve Spéciale. . . . . 10.5

### AGED FLIGHT

Plantation Grande Reserve 5 Yr, Flor de Caña  
Centenario 12 Yr, El Dorado 15 Yr. . . . . 11

### PRESIDENTIAL FLIGHT

Flor de Caña 25 Yr, El Dorado 21 Yr Special Reserve,  
Rhum Clément Cuvée Homère . . . . . 25

### CRAFT/DOMESTIC FLIGHT

Bluebird Dark, Maggie's Farm Spiced,  
Manatwny Small Batch. . . . . 11

## Rum RECOMMENDATIONS

We have an extensive selection of rums from all over the world - more than 100, to be exact. Below are some of our favorites.

### SPANISH-STYLE RUMS

RON ABUELO 7 YR  
Panama. . . . . 8 | 3

KIRK & SWEENEY 12 YR  
Dominican Republic. . . 9.5 | 3.5

DIPLOMÁTICO EXCLUSIVA  
Venezuela . . . . . 10 | 3.5

RON ZACAPA 23 YR  
Guatemala. . . . . 11.5 | 4

### ENGLISH-STYLE RUMS

PLANTATION 5 YR  
Barbados . . . . . 7 | 2.5

CHAIRMAN'S RESERVE  
St. Lucia . . . . . 8 | 3

ZAYA GRAN RESERVA 12 YR  
Trinidad & Tobago . . . . 9 | 3

APPLETON ESTATE 12 YR  
Jamaica . . . . . 9.5 | 3.5

### FRENCH-STYLE RUMS

CLÉMENT SELECT BARREL  
Martinique. . . . . 9.5 | 3.5

RHUM J.M GOLD  
Martinique. . . . . 9 | 3

DUQUESNE ÉLEVÉ SOUS BOIS  
Martinique. . . . . 10 | 3.5

DAMOISEAU VIEUX VSOP  
Guadeloupe. . . . . 10.5 | 3.5