



Brunch Menu

Every Saturday & Sunday from 11am - 3pm

Craft-Your-Own Guacamole

START WITH OUR TRADITIONAL GUACAMOLE
SINGLE: \$7.5 | GUACAMOLE TRIO: \$20

Served with our housemade blend of plantain, malanga & tortilla chips.
Add fresh vegetables \$2.5

Classic Add-Ins: \$.50

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

Premium Add-Ins: \$1

Queso Fresco | Goat Cheese | Bacon | Chipotle Honey
Grilled Pineapple Salsa | Roasted Poblanos &
Caramelized Onions

House-Made Salsas

Served with our housemade blend of plantain, malanga & tortilla chips.
Single: \$4.5 Trio: \$10

Grilled Pineapple Salsa | Roasted Tomato | Pico de Gallo

Starters

LATIN PASTRY BASKET

Brazilian cheesy bread, yucca cake, and churros. 8

PALADAR EMPANADAS Choice of portobello mushroom (V) or slow-roasted chicken. 10

BRAZILIAN CHEESY BREAD Chipotle honey. 8

QUESO FUNDIDO Pico de gallo, roasted poblanos & caramelized onions, side of tortilla chips. 9 *ADD CHORIZO, 2*

Soups & Salads

Add Chicken 4.5 Add Steak 7.5 Add Salmon* 7.5*

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

GAZPACHO SOUP Cucumbers & jicama, croutons, served chilled. 6

CÉZAR SALAD Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. 7

ENSALADA MIXTA Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. 6.5

CARIBBEAN MANGO CHICKEN Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. 13.5

SALMON ANCIENT GRAIN Spinach, grilled 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

Brunch Classics

HUEVOS RANCHEROS 🍷 Tortillas, black beans, pico de gallo, chihuahua cheese, fried eggs, cilantro, pickled jalapeños, queso fresco & roasted tomato salsa. 12

PALADAR BRUNCH PLATTER Two eggs any style, bacon, sweet potato plantain hash, yucca cake. 11.5

GRILLED STEAK & EGGS Beef tenderloin, fried eggs, sweet potato plantain hash, crispy onions & aji verde sauce. 19.5

BUTTERMILK PANCAKES Bacon, rum butterscotch syrup, fruit "ceviche." 11.5

ADD A FLAVOR: Chocolate Churro or Plantain Foster +2

SMOTHERED HAM & EGG "SANDWICH" Applewood smoked ham & swiss cheese sandwich topped with adobo cream sauce & two over medium eggs. 13.5

PLK Brunch Signatures

EGG WHITE & AVOCADO WRAP 🍷 Whole wheat wrap, scrambled egg whites, spinach, avocado, chihuahua cheese, pico de gallo 11
Add Bacon 1.5

SCRAMBLED EGG & CHORIZO SOFT TACOS 🍷 Pickled jalapeños, chihuahua cheese, aji verde sauce. 14

MAPLE PULLED PORK Yucca cake, fried eggs, pickled onions & radish. 14

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

RUM-GLAZED CUBAN PORK Black beans, coconut mango rice, pico de gallo. 14

CRISPY DUCK CONFIT HASH 🍷 Fried eggs, sweet potatoes, plantains, yucca spaetzle & aji verde sauce. 16

WILD CAUGHT SHRIMP & GRITS Chorizo sausage, sofrito vegetables, adobo cream sauce & grilled Cuban bread. 16.5

Avocado Toast

MEXICAN CORN Grilled corn, queso fresco, garlic pasilla aioli & pickled onion. 13

ADOBO BACON & FRIED EGG 🍷 Crispy hominy & pico de gallo. 14

HOUSE SMOKED SALMON Wild-caught sockeye salmon, crispy capers, hard boiled egg, radish & pickled onion. 15.5

Brunch Sides \$5

COBB SMOKED BACON • 🍷 **TWO EGGS*** (Any style)

🍷 **ROASTED CORN GRITS** • **GRILLED CHORIZO SAUSAGE**

🍷 **SWEET POTATO PLANTAIN HASH**

🍷 **FRESH FRUIT** • **PANCAKES**

Brunch Cocktails



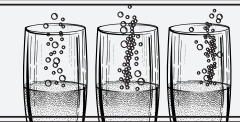
Mimosas

SINGLE MIMOSA \$6

Juice Flavors: Fresh Squeezed Orange Juice, Watermelon Basil, Pomegranate Ginger, Fresh Squeezed Grapefruit Juice

CRAFT-YOUR-OWN MIMOSAS

Choice of three juice flavors & bottle of Segura Viudas Brut Reserva. 32



Hair of the Dog

BLOODY MARY Titos, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce, cilantro salt rim.
Make it a **Bloody Maria** with El Jimador Blanco.* 8

BARBACOA El Jimador Blanco, lemon juice, ginger simple syrup, fresh lime, chipotle purée, chile spiced rim.* 8

MICHELADA Pacifico, Bloody Mary mix, tomato juice, cilantro salt rim.* 6

**Garnishes include Adobo Shrimp & Bacon*

Sparkling Cocktails \$9

WATERMELON "MARG-MOSA" El Jimador Blanco, house agave mix, watermelon juice, fresh basil, Brut Cava.

SPARKLING COLADA Clement Select Canne, Clement Coco, lime juice, pineapple, Brut Cava.

OLD CUBAN 🍷 Bacardi 8, mint-lime simple, margarita mix, bitters, topped with Brut Cava.

Energizing Grain Bowls

Served chilled. Spinach available to substitute for ancient grains.

SWEET POTATO & AVOCADO 🍷 Smoked tomatoes, kale, radish, queso fresco, citrus slaw, cilantro tahini sauce. 15

Add Chicken 4.5 Add Steak 7.5 Add Salmon* 7.5*

PASILLA GRILLED CHICKEN Antibiotic and hormone-free chicken, kale, radish, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. 16

WILD AHI TUNA* 🍷 Wild-caught ahi tuna, kale, radish, cucumber, soy-marinated jalapeños, citrus slaw, sesame seeds, malanga chips, jalapeño aioli. 16.5

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.

Paladar Tacos

*Three tacos per order; served on corn/flour hybrid tortillas with cabbage.
Served with beans & rice.*

Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce

RIO-STYLE CHICKEN Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli. 14.5

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

CRISPY SHRIMP Pineapple salsa, pickled jalapeños, garlic pasilla aioli. 16.5

GRILLED ZUCCHINI 🍷 Adobo black beans, roasted corn salsa, cilantro pesto. 14

Sandwiches

All sandwiches served with choice of adobo fries or fresh fruit.

PALADAR BURGER* All-natural ground beef, Swiss cheese, avocado, crispy onions, lettuce. 13.5

GRILLED PINEAPPLE CHICKEN Swiss cheese, bacon, pineapple salsa, lettuce, cilantro adobo aioli. 12.5

EL CUBANO 🍷 Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard. 12.5

KEY WEST CHICKEN WRAP Crispy or grilled chicken, jalapeños, pico de gallo, Chihuahua cheese, romaine, Key Lime mustard sauce. 12.5

We take dietary restrictions seriously. If you have a gluten intolerance, ask your server to see our gluten-friendly menu. Please notify your server of any food allergies.

CROWD FAVORITES 🍷 **SPICY** 🍷 **VEGETARIAN**
Vegan? Ask your server for recommendations.

**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.*

Gluten Allergies: Ask your server to see our Gluten-Friendly 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

Prosecco

Ruffino, Italy 38

Brut

Segura Viudas Cava 187mL, Spain 9.5 / 36

Riesling

Heinz Eifel Shine, Mosel, Germany 8 / 30

Rose

Santa Julia "Organica," Mendoza, Argentina 8 / 30

Sauvignon Blanc

Carolina Reserva, Ledy Valley, Chile 8.5 / 32

Chardonnay

Santa Julia "Organica," Mendoza, Argentina 8.5 / 32

Pinot Grigio

Lagaria, Italy 9 / 34

Sauvignon Blanc

Sea Pearl, Marlborough, New Zealand 10 / 38

Chardonnay

Spellbound, California 10.5 / 40

RED WINES

Malbec

Santa Julia (+), Mendoza, Argentina 8 / 34

Cabernet Sauvignon

Carolina Reserva, Colchagua Valley, Chile 8.5 / 32

Merlot

Natura, Rapel Valley, Chile 8.5 / 32

Malbec/Syrah

Tilia, Mendoza, Argentina 9 / 34

Tempranillo

Marqués de Cáceres, Spain 9.5 / 36

Malbec

TintoNegro "Uco Valley," Mendoza, Argentina 10.5 / 40

Pinot Noir

Tortoise Creek "Mission Grove," California 11 / 42

Pinot Noir

Elouan, Acampo, California 11 / 42

Zinfandel Blend

Angels & Cowboys, Sonoma 11.5 / 44

Cabernet Sauvignon

Boomtown by Dustin Valley, Columbia Valley, WA 12.5 / 48

Hand-Crafted Cocktails

Mojitos

FLAVORS (+50¢): Pomegranate Ginger, Watermelon Basil, Strawberry

TRADITIONAL

St. Lucia Distillers White Rum, lime, mint, soda, pure cane syrup 8.5

SUPERIOR

Plantation Grande Reserve 5 Yr, lime, mint, soda, pure cane syrup 10.5

Margaritas

FLAVORS (+50¢): Pomegranate Ginger, Watermelon Basil, Strawberry

TRADITIONAL

100% Agave Tequila, Triple Sec, house margarita mix 8.5

SUPERIOR

Espolon Reposado, Ferrand Dry Curaçao, house margarita mix 10.5



SKINNY MARGARITA

Espolon Reposado Tequila, agave nectar, fresh lime - lemon - orange juice 9.5

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, soda, 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

PALADAR RUM PUNCH

St. Lucia Distillers Spiced Rum, Smith & Cross Rum, citrus liqueur, fresh fruit juices 11

BRAZILIAN MULE

Avuá Cachaça, Reposado Espolon Tequila, lemon, bitters, ginger beer 11

STRAWBERRY CAIPIRINHA

Sao Paulo Cachaca, strawberry puree, limes, sugar, soda 9

Classic COCKTAILS

PALADAR OLD-FASHIONED

Brown sugar, orange, house-cured cherries, orange bitters 11

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 . . . 12

CHOOSE YOUR RUM:

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

Beer

DRAFTS

Pacifico

Mexico; Lager, 4.5% 6

Rotating Craft Seasonal

Ask your server MKT

Rotating Craft IPA

Ask your server MKT

BOTTLES

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

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

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 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

DOS RON SOLARA 8 AÑOS

Dominican Republic 9 | 3

KIRK & SWEENEY 12 YR

Dominican Republic 11.5 | 4

DIPLOMÁTICO EXCLUSIVA

Venezuela 11 | 4

RON ZACAPA 23 YR

Guatemala 14 | 5

ENGLISH-STYLE RUMS

PLANTATION 5 YR

Barbados 7.5 | 2.5

CHAIRMAN'S RESERVE

St. Lucia 8.5 | 3

ZAYA GRAN RESERVA

Trinidad & Tobago 9 | 3

APPLETON ESTATE 12 YR

Jamaica 9 | 3

FRENCH-STYLE RUMS

CLÉMENT SELECT BARREL

Martinique 9.5 | 3.5

RHUM J.M GOLD

Martinique 10 | 3.5

DUQUESNE ÉLEVÉ SOUS BOIS

Martinique 10 | 3.5

Rhum JM VSOP

Guadeloupe 14 | 5

Rum FLIGHTS

SPANISH FLIGHT

Diplomático Planas, Dos Ron Solara 8 Años, Kirk & Sweeney 12 Yr . . 9

ENGLISH FLIGHT

Mount Gay Black Barrel, Cruzan Single Barrel, Chairman's El Dorado 12 Yr 11

FRENCH FLIGHT

Rhum Clément Select Barrel, Rhum JM VSOP, Damoiseau XO 12.5

AGED FLIGHT

Bacardi 10 Yr, The Real McCoy 5 Yr, Flor de Caña 12 Yr 10.5

PRESIDENTIAL FLIGHT

Bacardi Reserva, Rhum J.M XO, St. Niclous Abby 10 Yr 28

SPICED FLIGHT

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



PaladarLatinKitchen.com

