



# 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



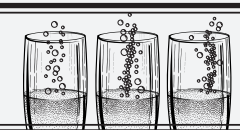
## Mimosas

### 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

#### Chardonnay

Santa Julia Organica, Mendoza, Argentina . . . . . 9 / 34

#### Chardonnay

Spellbound, California. . . . . 12 / 46

#### Pinot Grigio

Lagaria, Italy . . . . . 10 / 38

#### Riesling

Heinz Eifel Shine, Mosel, Germany . . . . . 8.5 / 32

#### Rose

Santa Julia Organica, Mendoza, Argentina . . . . . 9 / 34

#### Sauvignon Blanc

Dona Paula "Los Cardos", Mendoza, Argentina. . . . . 9.5 / 36

#### Sauvignon Blanc

Sea Pearl, New Zealand . . . . . 11 / 42

### RED WINES

#### Cabernet

Dona Paula "Los Cardos", Mendoza, Argentina. . . . . 9.5 / 36

#### Cabernet

Primus, Colchagua Valley, Chile . . . . . 12 / 46

#### Malbec

Santa Julia (+), Mendoza, Argentina . . . . . 9.5 / 34

#### Malbec

TintoNegro "Uco Valley," Mendoza, Argentina . . . . . 11 / 42

#### Malbec/Syrah

Tilia, Mendoza, Argentina . . . . . 9 / 34

#### Merlot

Natura, Rapel Valley, Chile . . . . . 8.5 / 32

#### Pinot Noir

Tortoise Creek "Mission Grove," California . . . . . 10 / 38

#### Tempranillo

Marqués de Cáceres, Spain. . . . . 11.5 / 44

# 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

### BOTTLES

#### 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

#### Blue Moon

U.S., White Ale, 5.4% . . . . . 6.25

#### Stella Artois

Belgium, Pale Lager, 5.2% . . . . . 6.25

#### Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Pale Wheat Ale, 7.5% . . . 6.95

#### RAR Nanticoke Nectar

Cambridge MD, IPA, 7.4% . . . . . 6.95

#### Xingu

Brazil, Black Lager, 4.6% . . . . . 6.95

#### Heavy Seas Tropicannon

Baltimore, MD, IPA, 7.3% . . . . . 7.25

#### Allagash White

Portland, ME, White Ale, 5.1% . . . . . 7.95

### DRAFTS

#### Pacifico

Mexico, Lager, 4.5% . . . . . 5.95

#### Dogfish Head 60 Minute IPA

Milton, DE, IPA, 6% . . . . . 6.95

#### Flying Dog Seasonal

Baltimore, MD. . . . . 7.25

#### Jailbreak Brewery, Brewmaster's Selection

Laurel, MD . . . . . MKT

## 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

#### RON ABUELO 7 YR

Panama. . . . . 7.95 | 2.95

#### FLOR DE CAÑA 12 YR

Nicaragua . . . . . 10.95 | 3.95

#### DIPLOMÁTICO EXCLUSIVA

Venezuela . . . . . 10.95 | 3.95

#### RON ZACAPA 23 YR

Guatemala. . . . . 11.95 | 4.25

### ENGLISH-STYLE RUMS

#### CHAIRMAN'S RESERVE

St. Lucia . . . . . 8.95 | 2.95

#### ZAYA GRAN RESERVA

Trinidad & Tobago . . . . . 10.95 | 3.95

#### EL DORADO 12 YR

Guyana . . . . . 9.95 | 3.25

#### PLANTATION XO

Barbados . . . . . 11.95 | 4.25

### FRENCH-STYLE RUMS

#### RHUM BARBANCOURT 8 YR

Haiti . . . . . 8.25 | 2.95

#### CLÉMENT SELECT BARREL

Martinique. . . . . 8.95 | 2.95

#### DAMOISEAU VIEUX VSOP

Guadeloupe . . . . . 9.95 | 3.95

#### RHUM J.M XO

Martinique. . . . . 14.95 | 5.25

## Rum FLIGHTS

### SPANISH FLIGHT

Diplomático Planas, Ron Abuelo 7 Yr, Pampero Aniversario . . . . . 9.25

### ENGLISH FLIGHT

Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr . . . . . 9.25

### FRENCH FLIGHT

La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale. . . . . 8.95

### AGED FLIGHT

Plantation Grande RSV 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr . . . . . 10.95

### PRESIDENTIAL FLIGHT

Ron Zacapa XO, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère . . . . . 19.95

### SPICED FLIGHT

Chairman's RSV Spiced, Brinley Spiced, Corsair Spiced . . . . . 8.95

### CRAFT/DOMESTIC FLIGHT

Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark . . 9.95



PaladarLatinKitchen.com

