



# 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



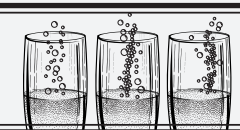
## Mimosas

### 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

### 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

#### Chardonnay

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

#### Chardonnay

Spellbound, California . . . . . 11 / 42

#### Malbec Rose

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

#### Pinot Grigio

Lagaria, Italy . . . . . 10 / 38

#### Riesling

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

#### Sauvignon Blanc

Haras de Pirque Albalara, Argentina . . . . . 10 / 38

#### Sauvignon Blanc

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

### RED WINES

#### Cabernet

Carolina Reserva, Colchagua Valley, Chile . . . . . 10.5 / 40

#### Cabernet

Fable, California . . . . . 12.5 / 50

#### Malbec/Cabernet Blend

Colinas de Los Andes, Mendoza, Argentina . . . . . 11 / 42

#### Malbec

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

#### Malbec

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

#### Merlot

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

#### Pinot Noir

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

#### Tempranillo

Torres, Spain . . . . . 13.5 / 52

# 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 . . . . . 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)

## 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

### 21<sup>st</sup> 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 (Can)

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

### Snake Dog IPA

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

### Wyndridge Farms Cider (Gluten-Free)

(Can) 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

### 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

## 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

#### KIRK & SWEENEY 12 YR

Dominican Republic . . . . . 11 | 4

#### DIPLOMÁTICO EXCLUSIVA

Venezuela . . . . . 13 | 4.5

#### RON ZACAPA 23 YR

Guatemala . . . . . 13.5 | 4.5

### ENGLISH-STYLE RUMS

#### PLANTATION 5 YR

Barbados . . . . . 8.5 | 3

#### CHAIRMAN'S RESERVE

St. Lucia . . . . . 9.5 | 3.5

#### ZAYA GRAN RESERVA

Trinidad & Tobago . . . . . 10 | 3.5

#### APPLETON ESTATE 12 YR

Jamaica . . . . . 11.5 | 4

### FRENCH-STYLE RUMS

#### CLÉMENT SELECT BARREL

Martinique . . . . . 12.5 | 4.5

#### RHUM J.M GOLD

Martinique . . . . . 11 | 4

#### NEISSON ÉLEVÉ SOUS BOIS

Martinique . . . . . 11 | 3.5

#### DAMOISEAU VIEUX VSOP

Guadeloupe . . . . . 12.5 | 4.5

## 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, La Favorite Ambre . . . . . 25

### CRAFT/DOMESTIC FLIGHT

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



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