

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

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 (🍷) 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*

🍷 **CRISPY BRUSSELS SPROUTS & SERRANO HAM**
Pickled onions, spiced almonds, garlic confit & roasted carrot puree. 9

• Soups & Salads •

Add Chicken 4.5 Add Steak 7.5 Add Salmon* 7.5*

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

CHICKEN TORTILLA SOUP Hominy, scallions, pasilla peppers, lime crema, crushed tortillas. 6.5

THE PALADAR CÉZAR 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

🍷 **KALE & ROASTED SWEET POTATO** Spinach, tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. 12

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

SOCKEYE SALMON & ROASTED BEETS* Ancient grains, spinach, brussels sprouts, goat cheese, candied pumpkin seeds, pickled red onions, garlic thyme vinaigrette. 16

PEAR & ARUGULA Serrano ham, manchego cheese, spiced almonds, croutons, spinach, extra virgin olive oil & rosemary honey. 15.5

ADOBO STEAK & BLUE CHEESE* Mixed greens, grape tomatoes, cucumbers, pickled onions, green beans, crispy onions, blue cheese vinaigrette. 17



Brunch Menu

Every Saturday & Sunday from 11am - 3pm

• 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, fruit “ceviche.” 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 jalapeños & 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

🍷 **GRILLED PORTOBELLO GRILL** Sautéed garlic kale, Cuban sofrito rice, Chimichurri, crispy hearts of palm. 15

• Avocado Toast •

MEXICAN CORN Roasted 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



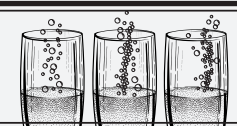
• Mimosas •

SINGLE MIMOSA \$6

Juice Flavors: Fresh Squeezed Orange Juice, Blackberry Hibiscus, 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, 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 •

BLACKBERRY HIBISCUS “MARG-MOSA” El Jimador, blackberry hibiscus juice, margarita mix, Brut Cava.

POMEGRANATE “FRENCH” 75 Clement Premiere Canne, lemon juice, pomegranate ginger juice, simple syrup, 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** Ancient grain blend, roasted brussels sprouts, kale, radish, queso fresco, citrus slaw, cilantro tahini sauce. 12
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 blend tortillas with cabbage. Served with beans & rice. Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce

🍷 **PORK CARNITAS** Adobo rub, pickled jalapeños, pickled red onions, hot sauce. 14.5

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

BLACKENED FISH Pickled red onion & pineapple slaw, cilantro aioli. 16.5

BRAISED BEEF Queso fresco, pickled jalapeños, cilantro, aji pepper aioli. 16.5

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

🍷 **CRISPY BRUSSELS SPROUTS** Sweet potatoes, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli. 14.5

• Burgers & Sandwiches •

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

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

CHORIZO & GOAT CHEESE BURGER Chorizo, arugula, caramelized onions, pickled jalapeños, lime crema. 14

🍷 **BACON BLUE CHEESE BURGER*** Garlic pasilla aioli, bibb lettuce. 14.5

LAMB BURGER* Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce. 14

🍷 **CRISPY PORTOBELLO** Goat cheese, roasted poblanos & caramelized onions, bibb lettuce, roasted garlic pasilla. 12.5

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

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 8.5 / 32

Pinot Grigio

Lagaria, Italy 10 / 38

Rose

Santa Julia Organica, Mendoza, Argentina 9 / 34

Sauvignon Blanc

Carolina Reserva, Ledy Valley, Chile. 8.5 / 32

Sauvignon Blanc

Sea Pearl, New Zealand 11 / 42

Chardonnay

Santa Julia Organica, Mendoza, Argentina 9 / 34

Chardonnay

Spellbound, California 12 / 46

RED WINES

Pinot Noir

Tortoise Creek "Mission Grove," California 10 / 38

Tempranillo

Marqués de Cáceres, Spain. 11.5 / 44

Merlot

Natura, Rapel Valley, Chile 8.5 / 32

Malbec

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

Malbec

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

Malbec/Syrah

Tilia, Mendoza, Argentina 9 / 34

Cabernet Sauvignon

Carolina Reserva, Colchagua Valley, Chile 8.5 / 32

Cabernet Sauvignon

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

Hand-Crafted Cocktails

Mojitos

FLAVORS (+50¢): Pomegranate Ginger, Blackberry Hibiscus, Charred Pineapple

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, Blackberry Hibiscus, Charred Pineapple

TRADITIONAL

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

SUPERIOR

Cazadores Reposado, Ferrand Dry Curaçao, housemade margarita mix 10.5



SKINNY MARGARITA

Cazadores Reposado Tequila, agave nectar, fresh lime, lemon and 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

SPICED CRANBERRY MULE

Chairman's Spiced Rum, cranberry simple syrup, fresh lime juice, ginger beer 10

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

SMOKED APPLE RHUM CIDER

Clement Select Barrel, fresh lime juice, cinnamon simple syrup, apple cider, smoke cinnamon bitters 11

CHARRED PINEAPPLE CAIPIRINHA

Sao Paulo Cachaca, fresh lime juice, charred pineapple juice 9

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)

Classic COCKTAILS

Beer

BOTTLES

Miller Lite

U.S., Pilsner, 4.2% 5.5

Corona/Corona Light

Mexico, Lager, 4.6% 5.5

Dos Equis Ambar

Mexico, Vienna Lager, 4.6% 5.5

Red Stripe

Jamaica, Lager, 4.7% 5.5

Angry Orchard

U.S., Hard Cider, 5% 6

Stella Artois

Belgium, Pale Lager, 5.2% 6

Blue Moon

U.S., White Ale, 5.4% 6.5

Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Pale Wheat Ale, 7.5% 6.5

Heavy Seas Tropicannon

Baltimore, MD, IPA, 7.3% 6.6

RAR Nanticoke Nectar

Cambridge MD, IPA, 7.4% 6.5

Xingu

Brazil, Black Lager, 4.6% 7.5

Allagash White

Portland, ME, White Ale, 5.1% 7.5

Heineken Zero (Non-Alcoholic)

Holland, Pale Lager, 5.0% 5.5

DRAFTS

Pacifico

Mexico, Lager, 4.5% 5.5

Dogfish Head 60 Minute IPA

Milton, DE, IPA, 6% 6.6

Flying Dog Seasonal

Baltimore, MD. 7

Jailbreak Brewery, Brewmaster's Selection

Laurel, MD 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

RON ABUELO 7 YR

Panama. 8.5 | 3

FLOR DE CAÑA 12

Nicaragua 11 | 4

DIPLOMÁTICO EXCLUSIVA

Venezuela 12 | 4

RON ZACAPA 23

Guatemala. 13 | 4.5

ENGLISH-STYLE RUMS

CHAIRMAN'S RESERVE

St. Lucia 9 | 3

ZAYA GRAN RESERVA

Trinidad & Tobago 11 | 4

EL DORADO 12 YR

Guyana 11 | 4

PLANTATION XO

Barbados 12 | 4

FRENCH-STYLE RUMS

RHUM BARBANCOURT 8 YR

Haiti 9.5 | 3.5

CLÉMENT SELECT BARREL

Martinique. 9.5 | 3.5

DAMOISEAU VIEUX VSOP

Guadeloupe 12 | 4.5

RHUM J.M XO

Martinique. 15 | 5

Rum FLIGHTS

SPANISH FLIGHT

Flor de Cana 4 Yr, Ron Abuelo 7 Yr, Pampero Aniversario 10

ENGLISH FLIGHT

Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr 9.5

FRENCH FLIGHT

La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale. 9

AGED FLIGHT

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

PRESIDENTIAL FLIGHT

Ron Zacapa XO, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère 20

SPICED FLIGHT

Chairman's RSV Spiced, Brinley Spiced, Corsair Spiced 9

CRAFT/DOMESTIC FLIGHT

Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark . . . 10



PaladarLatinKitchen.com

