

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.

## 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 | Black Beans  
Pickled Jalapeños | Pickled Red Onion | Roasted Garlic  
Candied Pumpkin Seeds | Crispy Capers | Mango

### 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 and tortilla chips

Single: \$4.5 Trio: \$10

Grilled Pineapple | Roasted Tomato | Pico de Gallo

## Starters

- 🍷 **CRISPY BRUSSELS SPROUTS & SERRANO HAM**  
Pickled onions, spiced almonds, garlic confit & roasted carrot puree. 9
- CHICKEN EMPANADAS** Chihuahua cheese, garlic cilantro pesto. 10
- 🍄 **MUSHROOM EMPANADAS** Queso fresco, garlic pasilla aioli. 10
- CHILE PINEAPPLE CALAMARI** Jicama, pickled jalapeños, cilantro, & charred pineapple. 12.5
- 🍷 **BRAZILIAN CHEESY BREAD** Chipotle honey. 8
- SHRIMP CEVICHE\*** 🍷 Hearts of palm, jicama, pickled red onions, pickled jalapeños, lemon. 11
- 🍷 **QUESO FUNDIDO** Pico de gallo, roasted poblanos & caramelized onions, side of tortilla chips. 9  
ADD CHORIZO, 2
- 🍷 **MOJO PORK TOSTONES** Pickled red onions, aji verde, crispy plantains. 11
- SMOKED CHICKEN TOSTONES** Aji pepper aioli, pico de gallo, crispy plantains. 11

## 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

\*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-Friendly Menu.

## Latin Comfort Food

- 🍷 **FEIJOADA STEW** 🍷 Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. 19
- SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. 18
- BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. 21.5
- CARIBBEAN GRILLED CHICKEN** Pineapple salsa, cilantro rice, adobo black beans. 18
- 🍷 **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. 19

## Grill & Seafood

- 21-DAY DRY AGED SKIRT STEAK CHURRASCO\*** Sofrito rice, pinto beans, chimichurri. 26
- 🍷 **PORTOBELLO MUSHROOM GRILL** Marinated portobello mushrooms, sautéed garlic kale, Cuban sofrito rice, Chimichurri, crispy hearts of palm. 17
- 🍷 **MOJO-MARINATED SOCKEYE SALMON\*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. 22.5
- ADOBO SHRIMP & GRITS** Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. 21.5
- 🍷 **ARGENTINIAN MIXED GRILL\*** Beef tenderloin, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. 29

ADD A LITTLE *Something....*

Add for only \$4.5

Black Bean Soup, Chicken Tortilla Soup, Ensalada Mixta, or The Paladar Cézar

## Paladar Tacos

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

Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce

- 🍷 **PORK CARNITAS** Adobo rub, pickled jalapeños, pickled red onions, hot sauce. 14.5
- BLACKENED FISH** Pickled red onion & pineapple slaw, cilantro aioli. 16.5
- RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli. 14.5
- CRISPY SHRIMP** Pineapple salsa, pickled jalapeños, garlic pasilla aioli. 16.5
- BRAISED BEEF** Queso fresco, pickled jalapeños, cilantro, aji pepper aioli. 16.5
- 🍷 **CRISPY BRUSSELS SPROUTS** Sweet potato, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli. 14.5

## Energizing Grain Bowls

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

- 🍷 **SWEET POTATO & AVOCADO** Ancient grain blend, roasted brussels sprouts, 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, ancient grain blend, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. 16
- 🍷 **WILD AHI TUNA\*** Wild-caught ahi tuna, ancient grain blend, 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.

## Burgers & Sandwiches

All sandwiches served with adobo fries.


The Paladar Burger & Bacon Blue Cheese Burger are made with Brisket, Short Rib and Chuck blend.

- 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

## Sides

- 🍷 **SWEET PLANTAINS** Lime crema. 6
- 🍷 **YUCCA FRIES** Aji pepper aioli. 6
- 🍷 **SWEET POTATO PLANTAIN HASH** Aji verde. 5
- 🍷 **ADOBO BLACK BEANS** Pico de gallo, lime crema. 5
- 🍷 **COCONUT MANGO RICE** 5
- 🍷 **ADOBO FRIES** 5
- 🍷 **CRISPY BRUSSELS SPROUTS** 5

## House Beverages

- 🍷 **HOUSE AGUA FRESCA** Pomegranate Ginger, Charred Pineapple, Blackberry Hibiscus. 4
- HOUSE LEMONADE** Traditional, Pomegranate Ginger, Charred Pineapple, Blackberry Hibiscus. 4
-  Medium-bodied coffee, roasted in Cleveland, OH
- Black Iced Tea • Mango Iced Tea

ENJOY ONE OF OUR **FAMILY BOX** FOR DINNER AT HOME.

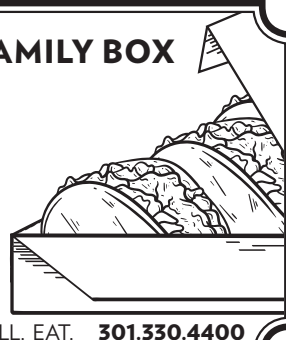
### AVAILABLE BOXES:

Family Taco Box  
Latin Comfort Box



SCAN TO LEARN MORE

ORDER. DRIVE. CALL. EAT. 301.330.4400



**HALPERN'S**

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:



## 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

#### Rose

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

#### Riesling

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

#### Pinot Grigio

Lagaria, Italy . . . . . 10 / 38

#### 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

## Beer

### BOTTLES

#### Miller Lite

U.S., Pilsner, 4.2% . . . . . 5.5

#### Buckler

Holland, Lager, 0.5% . . . . . 5.5

#### Corona/Corona Light

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

#### Dos Equis Ambar

Mexico, Vienna-Style 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% . . . . . 6.5

#### 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

### DRAFTS

#### Pacifico

Mexico, Lager, 4.5% . . . . . 5.5

#### Dogfish Head 60 Minute IPA

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

#### Flying Dog Seasonal

Baltimore, MD . . . . . 7

#### Jailbreak Brewery, Brewmaster's Selection

Laurel, MD . . . . . 7

# 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

Tequila Blanco, 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 juice, lemon juice, 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

### PUSSEY'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 lemon juice, apple spiced syrup, apple cider, smoked cinnamon bitters . . . . . 11

### CHARRED PINEAPPLE CAIPIRINHA

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

## Classic COCKTAILS

### PALADAR OLD-FASHIONED

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

### PALADAR MANHATTAN

Dolin Rouge Vermouth, black walnut bitters, house-cured cherries . . . . . 12

#### CHOOSE YOUR RUM:

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

#### 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

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

### PRESIDENTIAL FLIGHT

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

### SPICED FLIGHT

Chairman's Reserve Spiced, Brinley Spiced, Corsair Spiced . . . . . 9

### CRAFT/DOMESTIC FLIGHT

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

## 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

