



AWARD WINNING GUACAMOLE

CRAFT-YOUR-OWN GUACAMOLE . . . Single 9.6 | Trio 21.9 V G

Start with our Traditional Guacamole. Served with our housemade blend of plantain, malanga & tortilla chips. Add vegetables 3.9

Classic Add-Ins: \$.50
Pico de Gallo | Black Beans | Mango | Pickled Jalapeños | Crispy Capers | Pickled Red Onion | Roasted Garlic | Candied Pumpkin Seeds

Premium Add-Ins: \$1
Queso Fresco | Goat Cheese | Bacon | Chipotle Honey | Blue Cheese | Pineapple Salsa | Roasted Poblanos & Caramelized Onions

QUESO

QUESO FUNDIDO 11.6 V G
Pico de gallo, roasted poblanos & caramelized onions, served with our housemade chip blend Add Chorizo (+2)

SALSA

HOUSE-MADE SALSAS Single: 5.9 | Trio: 13.9 V G
Served with our housemade blend of plantain, malanga & tortilla chips
Grilled Pineapple | Salsa Fresca | Roasted Tomato | Creamy Avocado

STARTERS

SWEET POTATO DONUTS | 9.9
Bite-sized, with caramel coffee sauce, honey, spiced almonds, mint V

🌿 **MOJO PORK TOSTONES** | 13.9
Salvadorian slaw, pickled red onions, aji verde, pique hot sauce, cilantro G

CHICKEN TINGA TOSTONES | 13.9
Salvadorian slaw, pickled red onions, aji verde, huancaína sauce, cilantro G

CRISPY BRUSSELS SPROUTS | 12.6
Bacon, pickled red onions, spiced almonds, ginger, garlic confit G

BRAZILIAN CHEESY BREAD | 10.9
Chipotle honey V G

🌿 **MUSHROOM EMPANADAS** | 12.9
Queso fresco, pico de gallo, garlic pasilla aioli, Salvadorian slaw V

CHICKEN EMPANADAS | 13.6
Chihuahua cheese, poblanos & caramelized onions, pico de gallo, aji verde

TUNA POKE TINY TACOS* | 14.9
Cucumber salad, soy-marinated jalapeños, cilantro, sesame seeds, jalapeño aioli

SOUPS AND SALADS

Add: chicken 5.9 | Shrimp 7.9 | Salmon 8.6 | Steak* 8.9*

🌿 **CREAMY CORN BISQUE** | 7.9
Chopped grilled shrimp, Chihuahua cheese, lime crema drizzle G

CHIPOTLE BLACK BEAN SOUP | 7.3
Lime crema, scallions, cilantro V G

SEASONAL SOUP
Ask your server

THE PALADAR CÉZAR | 8.9
Romaine, queso fresco, tomatoes, crispy capers, croutons, sugarcane César dressing GA

ENSALADA MIXTA | 8.3
Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette V G

🌿 **CARIBBEAN MANGO CHICKEN** | 17.9
Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, Key lime mustard vinaigrette G

SHRIMP ELOTE SALAD | 18.9
Romaine, kale, roasted corn & red peppers, black beans, queso fresco, cilantro, creamy lemon dressing G

ADOBO STEAK & BLUE CHEESE* | 19.9
Mixed greens, grape tomatoes, cucumbers, pickled red onions, Brussels sprouts, crispy onions, blue cheese vinaigrette GA



BRUNCH MENU

Available Saturday and Sunday from 11am - 3pm

We take dietary restrictions seriously.

Please notify your server of any food-related allergies.

BRUNCH CLASSICS

🌿 **HUEVOS RANCHEROS** | 15.9
Tortillas, black beans, pico de gallo, sunny-side up eggs, Chihuahua cheese, cilantro, pickled jalapeños, queso fresco, roasted tomato salsa V G

GRILLED STEAK & EGGS* | 21.3
Beef tenderloin, sunny-side up eggs, sweet potato plantain hash, crispy onions & aji verde sauce GA

PLANTAIN FOSTER PANCAKES | 15.3
Rum butterscotch syrup, bacon, fruit “ceviche”

PALADAR BRUNCH PLATTER | 15.9
Two eggs any style, choice of bacon -or- grilled chorizo sausage, sweet potato plantain hash, yuca cake GA

LOADED BREAKFAST BURRITO | 14.9
Scrambled eggs, chorizo sausage, Chihuahua cheese, potato hash, garlic pasilla aioli, roasted tomato salsa, fruit “ceviche”

🌿 **CHOCOLATE CHURRO PANCAKES** | 15.3
Marshmallow & chocolate sauce, rum butterscotch syrup, bacon, fruit “ceviche”

PALADAR BRUNCH SIGNATURES

EGG WHITE & AVOCADO WRAP | 13.9
Whole wheat wrap, scrambled egg whites, kale, avocado, Chihuahua cheese, pico de gallo V

🌿 **SCRAMBLED EGG & CHORIZO SOFT TACOS** | 14.9
Pickled jalapeños, Chihuahua cheese, aji verde sauce GA

ADOBO SHRIMP & GRITS | 19.9
Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, Cuban bread

RUM-GLAZED CUBAN PORK | 19.9
Black beans, coconut mango rice, pico de gallo G

SMOKED PULLED CHICKEN | 18.9
Sofrito rice, plantain hash, aji verde, cilantro G

MAPLE PULLED PORK & EGGS | 18.9
Yuca cake, sunny-side up eggs, pickled jalapeños, radish GA

🌿 **CHIPOTLE HONEY FRIED CHICKEN** | 18.9
Fried eggs, Chipotle honey glaze, yuca cake, pico de gallo

PORTOBELLO MUSHROOM GRILL | 17.9
Marinated portobellos, ancient grains, sautéed garlic kale, chimichurri, crispy hearts of palm V GA

BRAZILIAN SEAFOOD STEW | 21.9
Shrimp, bay scallops, Green-lipped mussels, calamari, rice, sofrito vegetables, coconut & harissa broth, Cuban bread GA N

FEIJOADA STEW | 18.9
Pork, chorizo, black beans, sofrito vegetables, kale, white rice, Cuban bread GA N

AVOCADO TOAST

served with fruit “ceviche”

🌿 **MEXICAN CORN** | 14.9
Roasted corn, queso fresco, pickled onion, chile-lime crema drizzle V

ADOBO BACON & FRIED EGG | 15.9
Crispy hominy, pico de gallo

BRUNCH SIDES

COB-SMOKED BACON 6.9 G

TWO EGGS* (ANY STYLE) 5.9 G

ROASTED CORN GRITS 5.9 V G

SWEET POTATO & PLANTAIN HASH aji verde sauce 6.9 V

SWEET PLANTAINS V G
lime crema 6.9

FRUIT “CEVICHE” 5.9 V G

PANCAKE 5.9 V

GRILLED CHORIZO SAUSAGE 6.9 G

BRUNCH COCKTAILS

MIMOSAS

SINGLE MIMOSA | 7.9
Flavors: Freshly Squeezed Orange, Grapefruit Juice, Pomegranate-Ginger, Seasonal

🌿 **CRAFT-YOUR-OWN MIMOSAS** | 35.9
Choice of three juice flavors & bottle of Segura Viudas Brut Reserva

HAIR OF THE DOG

BLOODY MARY | 9.9
Tito’s, Demitri’s Bloody Mary seasoning, tomato juice, hot sauce, cilantro salt rim. Make it a Bloody Maria with El Jimador Blanco
Garnished Adobo Shrimp & Bacon

MICHELADA | 8.6
Modelo Especial, bloody mary mix, tomato juice, cilantro salt rim
Garnished Adobo Shrimp & Bacon

🌿 **SEASONAL “MARG-MOSA”** | 10.3
El Jimador, margarita mix, Cava + seasonal flavor

MANGO SUNRISE SPRITZ | 10.9
Cazadores Reposado, mango puree, burnt honey syrup, lime juice, grenadine, Cava

POMEGRANATE FRENCH 75 | 11.9
Clément Première Canne, lemon juice, simple syrup, pomegranate-ginger juice, Cava

OLD CUBAN | 11.6
Bacardi Reserva Ochio, mint-lime simple syrup, margarita mix, bitters, topped with Cava

ENERGIZING GRAIN BOWLS

Seasoned kale available to substitute for ancient grains upon request.

PALADAR POWER BOWL | 18.9
Choice of chicken -or- shrimp, ancient grains, pico de gallo, avocado, black beans, cilantro-tahini sauce GA
Substitute: Salmon, Scallops or Beef Tenderloin Tips (+3)

🌿 **TUNA POKE** | 21.6
Wild-caught ahi tuna, ancient grains, cucumber, soy-marinated jalapeños, radish, pickled red onions, jalapeño aioli

SWEET POTATO & BRUSSELS SPROUT | 16.6
Ancient grains, roasted Brussels sprouts, radish, queso fresco, pickled red onions, candied pumpkin seeds, cilantro-tahini sauce V

Grain Blend: red quinoa, black barley, brown rice, red rice, kale

PALADAR TACOS

Served on corn/flour blend tortillas with vinaigrette slaw.
Served with rice & beans.

Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce

PORK CARNITAS | Two 14.9 Three 17.6
Adobo rub, pickled jalapeños, pickled red onions, cilantro, hot sauce GA

🌿 **BLACKENED SALMON** | Two 15.6 Three 18.6
Pineapple salsa, cilantro-adobo aioli GA

CHICKEN TINGA | Two 14.9 Three 17.6
Braised in a tomato & chipotle pepper sauce with Cotija cheese, onion, cilantro, lime crema GA

SEASONED GRILLED SHRIMP | Two 15.6 Three 18.6
Pineapple salsa, pickled jalapeños, cilantro, garlic pasilla aioli GA

🌿 **BRAISED BEEF** | Two 15.9 Three 18.9
Queso fresco, pickled jalapeños, cilantro, aji pepper aioli GA

CRISPY BRUSSELS SPROUTS | Two 14.6 Three 17.3
Sweet potato, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli V GA

SANDWICHES AND BURGERS

All sandwiches served with adobo fries.

🌿 **EL CUBANO** | 16.6
Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard, pressed Cuban bread

KEY WEST CHICKEN WRAP | 15.3
Crispy -or- grilled chicken, jalapeños, pico de gallo, Chihuahua cheese, romaine, Key lime mustard sauce, choice of flour -or- wheat tortilla

GRILLED PINEAPPLE CHICKEN | 16.9
Swiss cheese, bacon, pineapple salsa, lettuce, cilantro-adobo aioli, brioche bun

🌿 **LAMB BURGER*** | 18.9
Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro-tahini sauce, brioche bun

THE PALADAR BURGER* | 16.9
All-natural ground beef, American cheese, avocado, crispy onions, lettuce, brioche bun

BACON BLUE CHEESE BURGER* | 17.9
All-natural ground beef, bibb lettuce, garlic pasilla aioli, brioche bun

V vegetarian

🔥 spicy

🍀 favorite

GA gluten-friendly available

G gluten-friendly ^[a] ^[a] many of our items are cooked in a fryer that contains gluten

*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.

WINE

SPARKLING & WHITE WINES

CAVA BRUT | 41.6
Segura Viudas, Spain

ROSÉ (MALBEC) | 11.9 • 45.6
Santa Julia, Mendoza, Argentina

PINOT GRIGIO | 11.6 • 44.3
Hayes Ranch, California

SAUVIGNON BLANC | 10.9 • 41.6
Doña Paula Los Cardos, Mendoza, Argentina

SAUVIGNON BLANC | 13.3 • 51.3
Sea Pearl, Marlborough, New Zealand

CHARDONNAY | 11.9 • 45.6
Santa Julia Organica, Mendoza, Argentina

CHARDONNAY | 13.3 • 51.3
Spellbound, California

RED WINES

PINOT NOIR | 13.6 • 51.6
Erath, Oregon

TEMPRANILLO | 13.9 • 53.6
Altos de Raiza, Rioja, Spain

MERLOT | 11.3 • 43.3
Natura, Rapel Valley, Chile

MALBEC | 11.6 • 44.3
Santa Julia Reserva, Mendoza, Argentina

MALBEC | 13.6 • 51.6
Tapiz, Uco Valley, Mendoza, Argentina

MALBEC/SYRAH | 11.3 • 43.3
Tilia, Mendoza, Argentina

CABERNET SAUVIGNON | 11.3 • 43.3
Doña Paula Los Cardos, Mendoza, Argentina

CABERNET SAUVIGNON | 13.9 • 53.6
Elemental, Washington

BEER

BOTTLES

STATESIDE VODKA SELTZER | 10.9
Philadelphia, Pineapple -or- Lemon Cucumber, 4.5%

COORS LIGHT | 5.9
Milwaukee, WI; Light Lager, 4.2%

MICHELOB ULTRA | 6.3
St Louis, MO, Light Lager, 4.2%

CORONA/CORONA LIGHT | 6.3
Mexico, Lager, 4.6%

VICTORIA | 6.3
Mexico, Vienna-Style Lager, 4.0%

MODELO NEGRA | 6.6
Mexico, Dunkel-Style Lager, 5.4%

scratch-made

COCKTAILS

RUM

BEYOND THE RUM

MOJITOS

🍷 TRADITIONAL | 10.9
St. Lucia Distillers White Rum, lime, mint, soda, pure cane syrup

SUPERIOR | 12.9
Planteray Grande Reserve 5 Yr, lime, mint, soda, pure cane syrup

FLAVORS: POM-GINGER
MANGO • SEASONAL (+50¢)



RUM & TIKI DRINKS

FOOL'S GOLD | 12.9
El Dorado 8 Yr, burnt honey syrup, fresh lemon, blood orange

🍷 PUSSEY'S PAINKILLER | 12.9
Pusser's Navy Rum, Bacardi Mango Rum, Smith & Cross Rum, fresh fruit juices, coconut milk, nutmeg

DARK & STORMY | 11.3
Goslings Black Seal Rum, ginger beer, lime

8-YEAR RUM RUNNER | 13.6
Bacardi Reserva Ocho, Don Q Coconut, blackberry brandy, banana liqueur, Velvet Falernum, fresh fruit juices

MUDDLED STRAWBERRY CAIPIRINHA | 11.9
Sao Paulo Cachaça, lime, sugar, fresh strawberries, soda

🍷 PALADAR RUM PUNCH | 12.9
St. Lucia Distillers Spiced Rum, Smith & Cross Rum, Velvet Falernum, fresh fruit juices

CHAIRMAN'S OLD FASHIONED | 13.9
Chairman's Reserve Rum, brown sugar, orange, house-cured cherries, orange bitters

Add Cherry Wood Smoke | 3

PACIFICO | 6.6
Mexico, Lager, 4.4%

ALLAGASH WHITE | 7.6
Portland, ME, Belgian-Style Wheat, 5.2%

STELLA ARTOIS | 6.3
St Louis, MO, Pale Lager, 5.2%

SIERRA NEVADA TORPEDO | 7.6
Chico, CA, IPA, 7.2%

DOGFISH HEAD CITRUS SQUALL | 7.3
Milton, DE, Golden Ale, 8%

WYNDRIDGE FARMS CIDER (Gluten-Free Can) | 6.9
Dallastown PA, Off-Dry Cider, 5.5%

LAGUNITAS A LITTLE SUMPIN' SUMPIN' | 7.3
Petaluma, CA, Wheat Pale Ale, 7.5%

SÃO PAULO SPRITZ | 12.3
Sao Paulo Cachaça, Aperol, St-Germain Elderflower, sparkling wine

BOURBON BEEHIVE | 13.6
Russell's Reserve 10 Yr, burnt honey syrup, Aperol

JALAPEÑO PALOMA | 11.9
Luna Azul Tequila, jalapeños, grapefruit juice, simple syrup, soda, salt rim

🍷 MUDDLED BLACKBERRY MEZCALITA | 12.9
Mezcal Banhez Joven, Espolòn Reposado, agave nectar, fresh blackberries, Tajin chili rim

SEASONAL MULE | 11.9
Tito's Vodka, ginger beer, housemade seasonal flavor

MARGARITAS

TRADITIONAL | 10.9
Tequila blanco, triple sec, housemade margarita mix

SUPERIOR | 12.9
Cazadores Reposado, Ferrand Dry Curaçao, housemade margarita mix

FLAVORS: POM-GINGER • MANGO
JALAPEÑO • SEASONAL (+50¢)

SKINNY MARGARITA | 12.9
Espolòn Reposado Tequila, agave nectar, fresh lime, lemon, orange juice

SANGRIAS

TROPICAL MANGO WHITE GLASS 10.3 ••• LITER 34.9
White wine, Bacardi Mango Rum, orange juice, peach schnapps

BRAZILIAN RED GLASS 10.3 ••• LITER 34.9
Cabernet sfauvignon, cachaça, blackberry brandy, fresh juices

VICTORY CLOUD WALKER | 7.6
Downingtown, PA, Hazy IPA, 6.8%

DRAFTS

MODELO ESPECIAL | 6.9
Mexico, Lager, 4.4%

LEVANTE CLOUDY & CUMBERSOME | 7.3
West Chester, PA, New England IPA, 5.9%

VICTORY ROTATING HANDLE | MP
Downingtown, PA

TRÖEGS ROTATING HANDLE | MP
Hershey, PA

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 | 11.9
Bacardi Reserva Ocho, Diplomático Reserve Exclusiva, Kirk & Sweeney 12 Yr

ENGLISH FLIGHT | 10.9
Chairman's Reserve 5 Yr, Appleton Rare 12 Yr, Zaya Gran Reserve 12 Yr

FRENCH FLIGHT | 11.9
Rhum Barbancourt 8 Yr, Clément Select Barrel, Rhum JM VSOP

AGED FLIGHT | 11.9
Ron Matusalem 10 Yr, Rhum Barbancourt Estate 15 Yr, El Dorado 15 Yr

PRESIDENTIAL FLIGHT | 24.9
Bacardi Reserva Limitada, Ron Zacapa XO, El Dorado Special Reserve 21 Yr

SPICED FLIGHT | 10.9
Chairman's Reserve Spiced, Maggie's Farm Spiced, Brinley Gool Shipwreck Spiced

CRAFT/DOMESTIC FLIGHT | 10.9
Bluebird Dark, Maggie's Farm 50/50 Dark, Frontier Explorer's Gold

RUM RECOMMENDATIONS

We have an extensive selection of rums from all over the world - more than 100. Some of our favorites:

SPANISH-STYLE glass | taste

BACARDI RESERVA OCHO *Puerto Rico*8.9 | 3.3

FLOR DE CAÑA 12 YR *Nicaragua*10.9 | 3.9

DIPLOMÁTICO EXCLUSIVA *Venezuela*13.6 | 4.6

RON ZACAPA 23 *Guatemala*13.9 | 4.9

ENGLISH-STYLE

CHAIRMAN'S RESERVE *St. Lucia*.....8.9 | 3.3

EL DORADO 12 YR *Guyana*.....9.9 | 3.3

ZAYA GRAN RESERVA *Trinidad & Tobago*10.9 | 3.9

APPLETON ESTATE 12 YR *Jamaica*.....11.9 | 4.3

FRENCH-STYLE

CLÉMENT SELECT BARREL *Martinique*.....9.6 | 3.3

RHUM BARBANCOURT 8 YR *Martinique*.....9.6 | 3.3

LA FAVORITE VIEUX *Martinique*10.9 | 3.9

RHUM J.M VSOP *Martinique*.....13.9 | 4.9