

HAPPY HOUR

MONDAY - FRIDAY | 4PM-6:30PM
SUNDAY - THURSDAY | 8:30PM-10PM

IN THE BAR + LOUNGE ONLY

DRINKS

\$2 Off Rum + Tequila
Flights

\$2 Off Wine by the Glass

\$4 Draft Beer

\$6 Sangrias
White - or - Red

\$6 Mojitos + Margaritas
Traditional - or - Flavored (+\$.50)

610 SOCIAL

BAR 🍷 LOUNGE



SCAN FOR MORE INFO

SNACKS \$7

Traditional Guacamole

Plantain, malanga, & tortilla chips

Vegetarian "Calamari"

Lightly breaded hearts of palm rings, pickled peppers, cilantro, pineapple chili dipping sauce

Street Tacos (2)

Braised beef - or - Chicken Tinga with cilantro cotija cheese, 4-inch grilled tortillas

Paladar Sliders (2)

Chimichurri Beef with Swiss, chimichurri, pickle -or- Grilled Lamb with Swiss, pickled red onion, cilantro tahini sauce

Chicken Empanadas (2)

Chopped chicken, corn, Jack cheese, aji amarillo

Mushroom Empanadas (2)

Queso fresco, pico de gallo, garlic-pasilla aioli

Baja Shrimp Lettuce Wraps

Crispy shrimp, pique hot sauce, pineapple salsa, cilantro

Guacamole Fries

French fries, guacamole, queso, pickled jalapeños, cotija cheese, garlic confit

PALADAR
610 SOCIAL
BAR 🍷 LOUNGE

\$10 Bar Bites 8:30pm - midnight

TRADITIONAL GUACAMOLE

*Served with plantain,
malanga & tortilla chips*

BEEF SLIDERS (2)

*Housemade pickles, Swiss,
chimichurri*

PORK TACOS (2)

*Pork carnitas, pickled jalapeños,
pickled red onion, cilantro, grilled
corn tortillas*

CHICKEN EMPANADAS (2)

*Chopped chicken, corn, jack
cheese, aji amarillo*

COCONUT SHRIMP

*Crispy coconut breaded shrimp and
sweet chili dipping sauce*

GUACAMOLE FRIES

*French fries, guacamole, pico de
gallo, queso sauce, cotija cheese,
garlic confit, pickled jalapeños*

\$10 Cocktails

TOWN CENTER TIKI

*Rum, vodka, Blue Curacao,
pineapple juice, simple syrup*

COCO-CRANBERRY MARG

*Silver tequila, triple sec,
cranberry juice, coconut milk,
house-made marg mix*

PALADAR SIDE CAR

*Barcelo Añejo, Hennessy, Dry
Curacao, burnt honey, lemon,
simple syrup*

