



DINNER

SUMMER 2025

HAPPY HOUR

{served from 4:00pm - 5:30pm everyday
tuesday all night happy hour 4:00pm to close!}

TACO GF 7.5

protein choice of: chicken, mahi mahi, shrimp, or carne asada corn tortilla, cabbage, chipotle crema, salsa fresca
{add avocado: 1 | add our shrimp ceviche: 2.50}

SINGLE SMASH BURGER 12

papagayo custom blended patty, american cheese, pickles, onion, lettuce & tomato, burger sauce, toasted brioche bun
{add patty: 3 | add fries: 4 | truffle or sweet potato fries: 5}

\$2 OFF ALL TAPAS, SOUPS, SALAD, FLATBREADS, SIDES AND MUSSELS

\$2 OFF DRAFT BEERS

\$2 OFF HOUSE WINES

\$2 OFF HOUSE LIQUOR

\$3 OFF PAPAGAYO MARGARITA

HOUSE-MADE FAMOUS RED SANGRIA GLASS 12 / CARAFE 46

MUSSELS GF

HALF ORDER 19 | FULL ORDER 27

classic style with garlic & chardonnay {add side of fries: 4}

TAPAS

QUESABIRRIA EGGROLLS 21
oaxaca cheese, consume & jalapeño/cilantro aioli

MACADAMIA NUT CRUSTED CALAMARI STRIPS 19
thai sweet chili sauce and bistro salad

SKILLET PRETZEL BITES 15
(8) buttered and salted. served with beer cheese, whole grain mustard and honey butter

ARTICHOKE BOTTOMS GF 19
garlic, spinach, creme fraiche, parmesan

BANG BANG COCONUT SHRIMP 22.75
grilled lemon, bang bang sauce

“JOE’S” SHRIMP CEVICHE 19
{add avocado: 4}

CRISPY CHICKEN WINGS (6) 17
bbq, lemon pepper or buffalo with ranch

SOUPS, SALADS AND BOWLS

LOBSTER BISQUE CUP 11 / BOWL 18

HOUSE POZOLE GF CUP 9 / BOWL 14
red chili broth, pork, hominy, cabbage

PRIME FILET CHILI CUP 10 / BOWL 16
prime filet, chili beans

BURRITO BOWL 22
mexican rice, black refried beans, pico de gallo, shredded lettuce, jalapeño cilantro aioli, cotija cheese and limes. choice of chicken, shrimp, mahi mahi or black bean patty {sub carne asada or blackened ahi: 2} {add avocado: 2}

CHICKEN TERIYAKI BOWL 22
grilled teriyaki chicken , pork belly fried rice and mixed veggies with sesame seeds, green onion and bang bang sauce

HOUSE GF 12
chopped mixed greens, cucumber, tomato, onion, chopped egg, candied pecans, balsalmic vinaigrette

HOUSE MADE CHIPS & SALSA

CHIPS AND SALSA 7
{add guacamole: 9}

ARTISAN BREAD BASKET

includes free refills
PRAGER BROS. BREAD & HOUSE PESTO 7

BRUSSELS SPROUTS 19
roasted brussels, smoked orange maple glaze, parmesan, bacon

BUTTERNUT SQUASH RAVIOLI 23
goat cheese, hazelnut brown butter, pesto

WAGYU SKILLET MEATBALLS (LIMITED AVAILABILITY) 23
marinara, parmesan & served with garlic toasted points

THAI PEANUT CHICKEN SATAY 22
green papaya & sweet pepper slaw, toasted peanut gremolata, tamarind & red curry peanut sauce

AHI POKE NACHOS 24.5
tajin wontons topped with marinated sushi grade ahi, marinated diced cucumber, grilled pineapple, sliced jalapeño, seaweed salad & avocado wasabi crema

PORK BELLY BITES 18
crispy pork belly, arugula, mint, parmesan

WAHINE GF 17
chopped mixed greens, hearts of palm, tomatoes, mango, macadamia nuts, mint vinaigrette {add avocado: 2}

STRAWBERRY & GOAT CHEESE 18
chopped chinese spinach and baby romaine, fried goat cheese, shallots, candied pecans, strawberries, strawberry champagne vinaigrette

PAPAGAYO GF 17
roasted beets, tomatoes, goat cheese, chopped romaine, sangria vinaigrette {add avocado: 2}

WEDGE GF 17
bacon, grape tomatoes, hard boiled egg, crispy onions, bleu cheese crumbles, chives,balsamic vinegar, buttermilk ranch dressing

MEXICAN CAESAR 16
baby romaine, cotija, pepitas, croutons, caesar dressing

{add a protein: shrimp (7), grilled chicken (7), salmon (12), blackened ahi (12), prime flat iron steak (14)}

LE PAPAGAYO FAVORITES

BARCELONA TRADITIONAL

PAELLA GF 38
chicken, fresh catch, shrimp, mussels, linguïça sausage, chorizo saffron rice

THREE TACO PLATE 27
choice of: marinated chicken, shrimp or mahi mahi. served on flour tortillas topped with house cabbage mix, chipotle crema, pico de gallo served with rice and beans
{carne asada: 1 per taco} {add avocado: 3}
{"tortillaless" cheese shell: 3}

BEEF BIRRIA ENCHILADAS GF 28
2 red enchiladas stuffed with oaxacan cheese and beef birria topped with shredded lettuce, jalapeño/cilantro aioli, served with house spicy black refried beans and spanish rice
{add avocado: 2}

SANDWICHES & BURGERS

all items come with a side choice of plain fries or side salad.
{upgrade to garlic truffle fries, sweet potato fries, or onion rings: 2} gluten free bun available: 2 | vegan cheese: 2 | bacon: 3}

PAPAGAYO SMASH BURGER SINGLE 20 | DOUBLE 23
papagayo custom blended patty, american cheese, pickles, onion, lettuce & tomato, burger sauce, toasted brioche bun

WAGYU BURGER 26
caramelized shallots, blue cheese, bacon, tomato, garlic aioli, served on a brioche bun

FROM THE GRILL

PRIME FILET MIGNON 46
center cut in house, whipped potato, bernaïse sauce

OAXACA STEAK TACOS 37
grilled prime flat iron steak, melted oaxaca cheese, grilled onions & mushrooms, served with avocado salsa, house salsa, jalapeño/cilantro crema
{choice of: flour or corn tortilla}

PAPAGAYO PASTA

{substitute gluten free pasta: 2}
SPAGHETTI BOLOGNESE 26
fresh pasta, ground beef, pork, crispy bacon, herbs, aged parmesan, sheep's milk ricotta, house pesto, garlic toasted point {add 2 wagyu meatballs: 5}

BANGKOK NOODLES V 26
house zucchini noodles, sauteed peppers, onion and sweet potatoes in a coconut peanut sauce with green onion, cilantro and lime

HAWAIIAN KALUA PORK 30
grilled kalua pork, mac salad, coconut slaw, pineapple relish, furikake rice

SEAFOOD ENCHILADAS GF 34
2 enchiladas stuffed with lobster, shrimp, crab, oaxaca cheese, green enchilada sauce, pickled onions, shredded lettuce, jalapeño/cilantro aioli, served with spicy black refried beans and spanish rice

AHI POKE BOWL 25
marinated sushi grade ahi, white rice, cucumber, seaweed salad, pineapple, green onion, sesame seed, wasabi aioli and ponzu {add avocado: 2}

PRIME FILET MIGNON MELT 28
garlic butter brushed prager bros baguette, prime filet sautéed in garlic and shallots, arugula, tomato and melted gruyere cheese served with our house au jus

BLACK BEAN BURGER 19
arugula, heirloom tomato, cherry peppers and vegan pesto

STEAK FRITES 38
8oz prime flat iron, bernaïse sauce, whipped potato

HERBED SALMON 34
6oz salmon, fine herbs, crème fraiche, whipped potato

FRESH CATCH M/P
ask server

FILET STROGANOFF 33
pappardelle, filet, mushroom, beef broth, garlic toasted point

CHICKEN PICATTA 28
panko crusted chicken breast served with a side of fresh pasta in a lemon/butter/caper sauce

BLACKENED SHRIMP SCAMPI 29
fresh linguini, capers, white wine, garlic & butter sauce, garlic toasted point

FLATBREADS

{gluten free flatbread crust available: 2, vegan cheese: 2}
PAPAGAYO 20
italian sausage, bacon, duroc ham, mozzarella, house marinara

ARUGULA & PROSCIUTTO 20
fig jam, shaved parmesan, mozzarella, balsalmic glaze

PESTO MARGHERITA 19
house pesto, mozzarella, roma tomatoes, fresh garlic, parmesan, basil {add italian sausage: 4}

SIDES

SKILLET MAC AND CHEESE 16
{add bacon: 2}

ONIONS RINGS 14

SWEET POTATO FRIES 12
goat cheese, honey drizzle, chipotle ranch

GARLIC TRUFFLE FRIES 14
shaved parmesan, garlic aioli

\$5 split plate charge

★ potato options: rosemary or potato cakes. upgrade to sweet potatoes: 2 / tator tots: 2
gluten free bread upgrade: 2 | vegan cheese: 2

some of our dishes are served rare or undercooked consuming rare or undercooked food will increase your risk of food-borne illness

we have proudly omitted seed oil from our cooking / we fry in wagyu beef tallow & cook with olive oil

new item | V vegan | GF some dishes are gluten free, but our kitchen is not a gluten free kitchen!
ask server for details

CONSUMING RARE OR UNDERCOOKED FOOD WILL INCREASE YOUR RISK OF FOOD-BORNE ILLNESS