



BREAKFAST & LUNCH

FALL 2025

\$25 BOTTOMLESS HOUSE MADE RED SANGRIA -OR- BOTTOMLESS MIMOSAS

PLUS THE COST OF AN ENTREE | 2HR LIMIT

LE PAPAGAYO FAVORITES

LOCO MOCO 20
fried rice, mushroom beef gravy, two 4oz cab patties, two eggs, grilled pineapple, mango pineapple chili sauce, green onion

CARNE ASADA & EGGS 26
6oz grilled carne asada, three eggs, flour tortillas, choice of potato {add avocado salsa: 1}

CHILAQUILES 17.5
two eggs, corn tortillas, queso fresco, jalapeño cilantro crema, tomatillo, onion & cilantro
{add carne asada: 8 | add beef birria: 7}

HUEVOS RANCHEROS 19
two eggs, pork chorizo, spicy refried black beans, crispy corn tortillas, pico de gallo, jalapeño cilantro crema, house ranchero sauce

CHICKEN FRIED STEAK 19
black angus chicken fried steak, house sausage gravy, two eggs, choice of potatoes

BENEDICTS

{add fresh fruit cup: 3}
TRADITIONAL BENEDICT 20
shaved duroc ham, house hollandaise, choice of potato

CRAB CAKE BENEDICT 24
house-made jumbo lump crab cake, house hollandaise and choice of breakfast potato

SKILLETS

rosemary potatoes, two eggs any style
{add house sausage gravy: 3 | avocado salsa: 1 | choice of toast: 2 } {sub sweet potatoes: 2 | fresh fruit cup: 3}
VEGGIE 19
spinach, mushroom, onion, zucchini, cheddar

PAPAGAYO 19
bacon, duroc ham, duroc sausage, peppers, onion, cheddar

EGGS

all eggs served are cage free eggs
served with baguette & choice of potatoes | {sub: sourdough or english muffin: 2 | add: fresh fruit cup: 3}

THREE EGG OMELETTE 19
includes choice of any three
add-ins below. [add more 1 each]
meat: bacon, chorizo, turkey sausage, pork sausage, carved duroc ham
cheese: cheddar, goat, mozzarella, cotija, swiss, jack
veg: spinach, red bell pepper, tomato, jalapeno, red onion, mushroom, avocado, black beans, green chilies

PANCAKES & MORE

served with maple syrup | add: fresh berries: 3, bananas: 3 | 100% pure maple syrup: 2

LEUCADIA SPECIAL 19
two eggs any style, pancakes or french toast
choice of: bacon, duroc ham, turkey sausage, or pork sausage

PANCAKES 14
made from scratch daily (3) {add blueberries: 3}

BLUEBERRY PALEO PANCAKES GF 16
coconut oil, eggs, bananas, shredded coconut, blueberries, cinnamon

SIMPLE THINGS

ACAI BOWL GF 16
house granola, house acai blend, fruit, honey, shaved coconut

BREAKFAST SANDWICH 16
choice of: bacon, duroc ham or duroc breakfast sausage patties, one egg any style, american cheese, garlic aioli, brioche bun {add: tater tots 3}

BREAKFAST BURRITO 15
three scrambled eggs, potatoes, wrapped in a cheese crusted tortilla, served with a side of fresh fruit and pico de gallo
{add: beef birria: 5 | bacon, duroc sausage or duroc ham: 4}

PAPAGAYO BURRITO 20
scrambled eggs, fried cheese, garlic truffle fries, marinated carne asada, salsa fresca, jalapeño cilantro crema, served with a small side of chips and house salsa

SKILLET SHAKSHUKA 19
2 eggs poached in a sauce of tomatoes, olive oil, peppers, onion, & garlic, spiced with cumin, paprika & cayenne pepper, topped with feta cheese & served with rosemary potatoes

CORNED BEEF HASH & EGGS 19
house corned beef mixed with rosemary potatoes, onion and green peppers. served with 2 eggs any style

CALIFORNIA BENEDICT 20
avocado, tomato, house hollandaise, choice of potato {add bacon: 4}

TWO EGG PLATE 13
any style choice of breakfast potatoes
potato options: rosemary or potato cakes
{upgrade to sweet potatoes: 2 | tator tots: 2}
{add protein: bacon, duroc ham, turkey sausage, duroc sausage patties, chorizo 6}

SKILLET CINNAMON ROLL PANCAKES 18
cinnamon roll filling, house vanilla cream cheese glaze, candied pecans

GRAND MARNIER FRENCH TOAST 17.5
brioche bread, cinnamon grand marnier batter, sliced banana, brown sugar, whipped cream, grand marnier butter

AVOCADO TOAST 17
prager bros sourdough, mashed avocado, goat cheese, chili flake, sea salt, honey, balsamic glaze, marinated heirloom cherry tomato, micro greens
{add: smoked salmon 8 | add: egg 2}

APPETIZERS

MACADAMIA NUT CRUSTED CALAMARI STRIPS GF 18
thai sweet chili sauce & bistro salad

CHIPS & SALSA 7
{add guacamole: 9}

SKILLET PRETZEL BITES 15
(8) buttered & salted, served with beer cheese, grainy mustard & honey butter

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

SOUPS, SALADS & BOWLS

LOBSTER BISQUE CUP 11 / BOWL 18
{add grilled cheese sandwich: 6}

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

PRIME FILET CHILI CUP 10 / BOWL 16
house blend beef, chili beans

AHI POKE BOWL 22
marinated sushi grade ahi, white rice, cucumber, seaweed salad, pineapple, green onion, sesame seed, wasabi aioli & ponzu {add avocado: 2}

BURRITO BOWL 19
mexican rice, refried black beans, pico de gallo, shredded lettuce, jalapeno-cilantro crema, cotija cheese & limes. choice of: chicken, shrimp or mahi mahi
{sub carne asada or blackened ahi: 4} {add avocado: 2}

TACOS & MORE

served with small side of house chips and salsa
TWO TACOS 18
choice of: carne asada, shrimp, mahi mahi, calamari, or duck. cabbage, salsa fresca, chipotle crema
{add avocado: 2 | add shrimp ceviche: 4}
{“tortillaless” cheese shell: 2}

BAJA FISH TACOS 20
flour tortillas, tempura fried mahi mahi, jalapeño/cilantro crema, pico de gallo, cabbage

FLATBREADS

{gluten free flatbread crust available: 2, vegan cheese: 2}
PAPAGAYO 19
house sausage, bacon, duroc ham, mozzarella, house marinara

ARUGULA & PROSCIUTTO 19
fig jam, shaved parmesan, mozzarella, balsamic glaze

CRAFTED SANDWICHES

all items come with a side choice of plain fries, coleslaw or side salad
{upgrade to garlic truffle fries, sweet potato fries, or onion rings: 2} {gluten free bread available: 2, vegan cheese: 2}
GRILLED CHEESE 17
cheddar, mozzarella, gruyere, prager bros sourdough
{add lobster bisque: 7 | add beef birria: 6}

CHICKEN PESTO 21
pesto aioli, arugula, sweet chili peppers, swiss cheese, grilled prager bros baguette {add bacon: 4 | add avocado: 2}

PRIME FILET MIGNON MELT 27
grilled prager bros sourdough, garlic aioli, gruyere cheese and shaved filet mignon. served with house au jus

GOURMET 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 19 | DOUBLE 22
papagayo custom blended patty, american cheese, pickles, onion, lettuce & tomato, burger sauce, toasted brioche bun

SIDES

ONION RINGS 12
chipotle ranch

GARLIC TRUFFLE FRIES 12
shaved parmesan, garlic aioli

QUESABIRRIA EGG ROLLS 20
consommé & jalapeño/cilantro aioli

“JOE’S” SHRIMP CEVICHE 18
{add avocado: 4}

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

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

COBB GF 26
chopped mixed greens, grilled chicken, tomatoes, hard boiled eggs, bacon, avocado, bleu cheese crumbles, balsamic vinaigrette

STRAWBERRY & GOAT CHEESE 18
chopped chinese spinach & 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}

MEXICAN CAESAR 16
chopped baby romaine, parmesan, pepitas, croutons, grilled lemon, caesar dressing

{add a protein: shrimp (7), grilled chicken (7), salmon (12), blackened ahi (10), prime flat iron steak (14) crab cake (12)}

QUESABIRRIA TACOS 20
oaxaca cheese, white onion, cilantro, lime, consommé

LUXURY CALIFORNIA BURRITO 20
filet mignon, carne asada, guacamole, garlic truffle fries, fried cheese, salsa fresca, jalapeño/cilantro crema

PESTO MARGHERITA 18
house pesto, mozzarella, roma tomatoes, fresh garlic, parmesan, basil {add house sausage: 4}

AWESOME BLT 20
parmesan crusted grilled prager bros sourdough, bacon, avocado, lettuce, tomato, garlic aioli

MONSTER RUBEN 23
house made corned beef, grilled sadie rose marble rye bread, russian dressing, gruyere & sauerkraut

RUBEN BACON BURGER 24
single smashed burger, shredded corned beef, applewood smoked bacon, american cheese, pickles, onion, lettuce & tomato, burger sauce, toasted brioche bun

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

\$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

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