

HAPPY HOUR

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

TACO GF 8

protein choice of: chicken, mahi mahi, shrimp, calamari, carnitas, duck or carne asada.
corn tortilla, cabbage, chipotle crema, salsa fresca, fried cheese, cotija cheese, micro cilantro and pickled onion
{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
choice of: - classic style mussels | garlic & chardonnay {add side of fries: 4
or - thai peanut mussels {add side of fries: 4}

MUSSEL TOAST 21

chopped mussels in our famous garlic/butter/chardonnay sauce sitting a top a thick toasted slice of prager bros sourdough

TAPAS

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

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

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

BANG BANG COCONUT SHRIMP 23
grilled lemon, bang bang sauce

WHIPPED FETA 16
honey, micro greens served with a prager bros french baguette

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

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

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

SOUPS AND SALADS

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

HOUSE GF 14
chopped mixed greens, cucumber, tomato, onion, chopped egg, candied pecans, balsamic vinaigrette

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

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

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

AHI POKE NACHOS 26
tajin wontons topped with marinated sushi grade ahi, marinated diced cucumber, grilled pineapple, sliced jalapeño, seaweed salad & avocado wasabi crema

BIRRIA NACHOS 23
{add guacamole: 4}
tallow fried chips, chorizo, micro cilantro, spiced refried black beans, beer cheese, pico de gallo, jalapeno cilantro crema, limes

SINGLE JUMBO LUMP CRAB CAKE 23
served with our signature roulade, arugula and a grilled lemon

BIRRIA QUESO FUNDIDO 21
oaxacan cheese melted in our skillet topped with house beef birria and pickled jalapeno. served with tallow fried tortilla chips

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 18
bacon, grape tomatoes, hard boiled egg, crispy onions, bleu cheese crumbles, chives, balsamic glaze, buttermilk ranch dressing

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

make any salad into a wrap!
{add a protein: shrimp (7), grilled chicken (7), salmon (12), blackened ahi (12), prime flat iron steak (14) crab cake (12)}

HOUSE MADE CHIPS & SALSA

CHIPS AND SALSA 9
{add guacamole: 9}

ARTISAN BREAD BASKET

includes free refills
PRAGER BROS. BREAD & HOUSE PESTO 7

LE PAPAGAYO FAVORITES

BARCELONA PAELLA GF (FEEDS 1-2)
(MEAT) **38** (SEAFOOD) **42** (MIXTO) **46**
(MEAT) chicken wings, linguica sausage, chorizo saffron rice
(SEAFOOD) fresh catch, shrimp, mussels, chorizo saffron rice
(MIXTO) chicken wings, fresh catch, shrimp, mussels, linguica sausage, chorizo saffron rice

BEEF BIRRIA ENCHILADAS GF 34
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}

SEAFOOD ENCHILADAS GF 38
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

ROASTED HAWAIIAN KALUA PORK 30
slow-roasted duroc pork, coconut rice, fried plantains, maui pineapple

AHI POKE BOWL 26
marinated sushi grade ahi, white rice, cucumber, seaweed salad, pineapple, green onion, sesame seed, wasabi aioli and ponzu {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}
WAGYU BURGER 27
caramelized shallots, blue cheese, bacon, tomato, garlic aioli, served on a brioche bun

PRIME FILET MIGNON SANDO 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

FROM THE GRILL PETIT FILET ENTRÉE 32
4oz prime center cut filet mignon topped with our house steak sauce served on garlic toast with a side salad and a cup of lobster bisque

HERBED SALMON 36
6oz salmon, fine herbs, crème fraiche, whipped potato, mixed vegetables

STEAK FRITES 38
8oz prime flat iron, black garlic steak sauce, garlic truffle fries

PAPAGAYO PASTA

{substitute: gluten free pasta: 2 | add: garlic butter brushed toasted point: 2}
BIRRIA BOLOGNESE RAGU 27
fresh pappardelle pasta, house birria in a rich tomato base sauce with micro cilantro, lime, cotija and parmesan

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

FLATBREADS

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

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

SIDES

SKILLET MAC AND CHEESE 16
{add bacon: 2 | pulled pork: 6}

ONIONS RINGS 12

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
we have proudly omitted seed oil from our cooking / we fry in wagyu beef tallow & cook with olive oil
consuming rare or undercooked food will increase your risk of food-borne illness
we add a 20% gratuity charge for any parties of 8 or more people

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

THREE TACO PLATE 28

choice of: marinated chicken, shrimp, mahi mahi, calamari, carnitas or duck. served on flour tortillas topped with house cabbage mix, chipotle crema, pico de gallo, fried cheese, cotija cheese, micro cilantro and pickled onion served with rice and beans
{carne asada: 1 per taco} {add avocado: 3}
{“tortillaless” cheese shell: 3}

BURRITO BOWL 24

mexican rice, black refried beans, pico de gallo, shredded lettuce, jalapeño cilantro aioli, cotija cheese and limes. choice of chicken, shrimp or mahi mahi {sub carne asada or blackened ahi: 4} {add avocado: 2}

CHICKEN TERIYAKI BOWL 24
grilled teriyaki chicken, pork belly fried rice and mixed veggies with sesame seeds, green onion and bang bang sauce

LOW-COUNTRY JUMBO LUMP CRAB CAKES 47

hand formed jumbo lump crab cakes, pan-seared golden and served with our house roulade, grilled lemon, chilled heirloom tomatoes sprinkled with moldon salt and a crisp housemade slaw

MISO BROWN BUTTER SCALLOPS 42
pan seared scallops served with macha honey mashed potato

SEAFOOD BURGER 28

house made shrimp and crab patty, toasted brioche, house slaw, spicy aioli oaxacan cheese, avocado smash and shredded lettuce

PAPAGAYO BURGER 25

8oz wagyu burger patty, new school american cheese, pickles, shredded lettuce, grilled white onion, tomato and house burger sauce on toasted brioche

BRAISED OAXACAN SHORT RIB 39
roasted garlic mashed potato and charred honey glazed baby carrots

OAXACA STEAK TACOS 39
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}

FRESH CATCH M/P
ask server

FILET STROGANOFF 34
pappardelle, filet, mushroom, beef broth

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

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