



BREAKFAST & LUNCH

SPRING 2026

\$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 25

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}

\$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

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

we add a 20% gratuity charge for any parties of 8 or more people

APPETIZERS

MACADAMIA NUT CRUSTED

CALAMARI STRIPS 18

thai sweet chili sauce & bistro salad

CHIPS & SALSA 9

{add guacamole: 9}

WHIPPED FETA 16

honey, micro greens served with a prager bros french baguette

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 19

choice of: carne asada, shrimp, mahi mahi, calamari, or duck.

cabbage, salsa fresca, chipotle crema, fried cheese, cotija

cheese, micro cilantro and pickled onion

{add avocado: 2 | add shrimp ceviche: 4}

{"tortillaless" cheese shell: 2}

BAJA FISH TACOS 21

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 22

pesto aioli, arugula, sweet chili peppers, swiss cheese, grilled

prager bros baguette {add bacon: 4 | add avocado: 2}

PRIME FILET MIGNON SANDO 27

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

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 chipotle ranch 12

GARLIC TRUFFLE FRIES shaved parmesan, garlic aioli 12

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

QUESABIRRIA EGG ROLLS 20

consommé & jalapeño/cilantro aioli

“JOE’S” SHRIMP CEVICHE 19

{add avocado: 4}

AHI POKE NACHOS 25

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

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

{make any salad into a wrap}

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

QUESABIRRIA TACOS 21

oaxaca cheese, white onion, cilantro, lime, consommé

LUXURY CALIFORNIA BURRITO 21

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

BIRRIA BREAKFAST TACOS 16

scrambled eggs, oaxaca cheese, micro cilantro. served with a side of house consommé

PESTO MARGHERITA 18

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

KALUA PORK 21

grilled kalua, teriyaki aioli, hawaiian slaw and grilled pineapple on grilled brioche

MONSTER RUBEN 23

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

PRIME RIB MELT 27

grilled prager bros sourdough, provolone cheese, stewed onions and horseradish cream