

HAPPY HOUR

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

TACO GF 8

protein choice of: birria,chicken, mahi mahi, carnitas, shrimp, or carne asada corn tortilla, cabbage, chipotle crema, salsa fresca, Fried cheese, cotija cheese, micro cilantro and pickled onion
{add avocado: \$1 | add shrimp ceviche: \$2}

ALL DRAFT BEERS \$5-\$8
ALL CRAFT COCKTAILS \$15

\$10

WHIPPED FETA

SAUTÉED EDAMAME

HOUSE WINE

GLASS OF SANGRIA

PAPAGAYO MARGARITA

\$15

ALL FLATBREADS
SINGLE SMASH BURGER
AND FRIES

BRUSSEL SPROUTS
ARTICHOKE BOTTOMS
CHICKEN WINGS
CEVICHE
QUESO FUNDIDO

\$20

BIRRIA NACHOS
BIRRIA EGG ROLLS
AHI NACHOS
COCONUT SHRIMP
FULL ORDER MUSSELS
BUTTERNUT SQUASH
RAVIOLI
SINGLE CRAB CAKE
CHICKEN SATAY

TAPAS

MUSSELS GF
HALF ORDER 19.25 | FULL ORDER 27.5
choice of: classic style {garlic/butter/chardonnay}
{add side of fries: 4}
or thai peanut {add side of fries: 4}

QUESABIRRIA EGGROLLS 21.5
oaxaca cheese, consume & jalapeño/cilantro aioli

MACADAMIA NUT CRUSTED
CALAMARI STRIPS 19.25
thai sweet chili sauce and bistro salad

ARTICHOKE BOTTOMS GF 19.25
garlic, spinach, creme fraiche, parmesan

BANG BANG
COCONUT SHRIMP 23.5
grilled lemon, bang bang sauce

WHIPPED FETA 16.25
honey, micro greens served with a prager bros french baguette

“JOE’S” SHRIMP CEVICHE 19.25
{add avocado: 2}

CRISPY CHICKEN WINGS (6) 17.25
bbq, lemon pepper or buffalo with ranch

BRUSSELS SPROUTS 19.25
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 14.25
chopped mixed greens, cucumber, tomato, onion, chopped egg, candied pecans, balsalmic vinaigrette

WAHINE GF 17.25
chopped mixed greens, hearts of palm, tomatoes, mango, macadamia nuts, mint vinaigrette {add avocado: 2}

BUTTERNUT SQUASH RAVIOLI 23.5
goat cheese, hazelnut brown butter, pesto

SAUTÉED EDAMAME 15.25
tossed in chile-garlic lime glaze with crispy garlic, sesame-chile salt, and fresh cilantro.

THAI PEANUT CHICKEN SATAY 22.5
green papaya & sweet pepper slaw, toasted peanut gremolata, tamarind & red curry peanut sauce

AHI POKE NACHOS 26.5
tajin wontons topped with marinated sushi grade ahi, marinated diced cucumber, grilled pineapple, sliced jalapeño, seaweed salad & avocado wasabi crema

BIRRIA NACHOS 23.5
{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 23.5
served with our signature roulade, arugula and a grilled lemon

BIRRIA QUESO FUNDIDO 21.5
oaxacan cheese melted in our skillet topped with house beef birria and pickled jalapeno. served with tallow fried tortilla chips

STRAWBERRY & GOAT CHEESE 18.25
chopped chinese spinach and baby romaine, fried goat cheese, shallots, candied pecans, strawberries, strawberry champagne vinaigrette

PAPAGAYO GF 17.25
roasted beets, tomatoes, goat cheese, chopped romaine, sangria vinaigrette {add avocado: 2}

WEDGE GF 18.25
bacon, grape tomatoes, hard boiled egg, crispy onions, bleu cheese crumbles, chives, balsamic glaze, buttermilk ranch dressing

MEXICAN CAESAR 16.25
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) 38.75 (SEAFOOD) 42.75 (MIXTO) 46.75
(MEAT) chicken wings, linguíça sausage, chorizo saffron rice
(SEAFOOD) fresh catch, shrimp, mussels, chorizo saffron rice
(MIXTO) chicken wings, fresh catch, shrimp, mussels, linguíça sausage, chorizo saffron rice

BEEF BIRRIA ENCHILADAS GF 34.75
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 38.75
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 30.75
slow-roasted duroc pork, coconut rice, fried plantains, maui pineapple

SEARED AHI TATAKI 32.75
sushi grade ahi, house ponzu, kimchi fried rice and avocado mousse

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 26.75
caramelized shallots, blue cheese, bacon, tomato, garlic aioli, served on a brioche bun

PRIME RIB MELT 28.75
grilled prager bros sourdough, provolone cheese, stewed onions, horseradish cream served with our house au jus

PRIME FILET MIGNON SANDO 28.75
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 34.75
4oz filet mignon topped with our house steak sauce served on garlic toast with a side salad and a cup of lobster bisque

HERBED SALMON 36.75
6oz salmon, fine herbs, crème fraiche, whipped potato, mixed vegetables

STEAK FRITES 38.75
8oz usda 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 27.75
fresh pappardelle pasta, house birria in a rich tomato base sauce with micro cilantro, lime, cotija and parmesan

BANGKOK NOODLES V 26.75
house zucchini noodles, sauteed peppers, onion, sweet potato in a coconut peanut sauce with green onion, cilantro and lime

BLACKENED SHRIMP SCAMPI 29.75
fresh linguini, capers, white wine, garlic & butter sauce

FLATBREADS

{gluten free flatbread crust available: 2, vegan cheese: 2}

PAPAGAYO 20.5
house sausage, bacon, duroc ham, mozzarella, house marinara

ARUGULA & PROSCIUTTO 20.5
fig jam, shaved parmesan, mozzarella, balsamic glaze

THREE TACO PLATE 28.75

choice of: birria, 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 25.5
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: 2} {add avocado: 2}

CHICKEN TERIYAKI BOWL 25.5
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 47.75

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

MISO BROWN BUTTER SCALLOPS 42.75
pan seared scallops served with matcha honey mashed potato

BRAISED OAXACAN SHORT RIB 39.75
roasted garlic mashed potato and charred honey glazed baby carrots

OAXACA STEAK TACOS 39.75
usda 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

CHICKEN PICATTA 29.75

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

FILET STROGANOFF 34.75
usda prime filet, egg noodles and mushroom in a rich beef broth topped with fresh parmesan

PESTO MARGHERITA 19.5

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

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

★ 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

EXECUTIVE CHEF MEPHI MORENO