



BREAKFAST

served from 8:00 am - 3:00 pm daily

CARLSBAD
SPRING 2025

LE PAPAGAYO FAVORITES

loco moco 19.75

fried rice, mushroom beef gravy, two 4oz cab patties, two eggs, grilled pineapple, mango pineapple chili sauce, green onion served with a toasted baguette

carne asada & eggs 25

6oz grilled carne asada, three eggs, flour tortillas, avocado salsa, choice of potatoes

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 18.5

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

breakfast burrito 15

three scramble eggs, potatoes, wrapped in a cheese crusted tortilla {add: bacon, duroc sausage, duroc ham, or beef birria: 3}

breakfast empanadas 16.5

inside: chorizo, green onion, scrambled eggs outside: fresh house made corn masa, shredded lettuce, cotija, jalapeño cilantro crema, verde sauce

chorizo tacos 18

scrambled eggs, chorizo, tater tots, onion, cilantro, cheese crusted corn tortilla

papagayo burrito 19

scrambled eggs, fried cheese, garlic truffle fries, marinated carne asada, salsa fresca, jalapeño cilantro crema

BENEDICTS

{add fresh fruit cup: 3}

traditional benedict 18.25

shaved duroc ham, house hollandaise, choice of potato

california benedict 18.25

avocado, tomato, house hollandaise, choice of potatoes {add bacon: 4}

birria benedict 19

house made beef birria, chipotle hollandaise, diced onion and cilantro, choice of potato

\$25

plus the cost of an entree

BOTTOMLESS HOUSE MADE
RED SANGRIA

- - OR - -

BOTTOMLESS MIMOSAS
2 HR LIMIT

SKILLETS

{rosemary potatoes, three eggs any style, avocado salsa}

{add house sausage gravy: 3} {sub sweet potatoes: 2 | fresh fruit cup: 3}

veggie 18

spinach, mushroom, onion, zucchini, cheddar, served with a toasted baguette

papagayo 19

bacon, duroc ham, duroc sausage, peppers, onion, cheddar, served with a toasted baguette

beef rib birria 19

oaxacan cheese, spicy refried black bean, onion, cilantro, consommé, corn tortilla

corned beef hash 19

house corned beef, bell pepper, onion served with a toasted baguette

EGGS

all eggs served are cage free

served with baguette and choice of potatoes or sub pancake: 1

potato options: rosemary or potato cakes

{upgrade to sweet potatoes: 2 | tator tots: 2}

three egg omelette 18

veggie: spinach, mushrooms, onions, zucchini, shredded cheddar cheese

abc: avocado, bacon, shredded cheddar cheese

western: peppers, duroc ham, onions, shredded cheddar cheese

two egg plate 11

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, durac sausage patties, chorizo 6

PANCAKES AND MORE

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

the village special 17.5

two eggs any style, pancakes or french toast, choice of: bacon, duroc ham, turkey sausage, or durac pork sausage patties

pancakes 12.75

made from scratch daily (3)

{add blueberries: 3}

skillet cinnamon roll pancakes 18

cinnamon roll filling, house vanilla cream cheese glaze, candied pecans, whipped cream {perfect to share!}

grand marnier french toast 16.5

brioche bread, cinnamon grand marnier batter, sliced banana, brown sugar, whipped cream, grand marnier butter

SIMPLE THINGS

acai bowl GF 16

house granola, house acai blend, fruit, honey, shaved coconut

avocado toast 17

prager bros sourdough, mashed avocado, goat cheese, chili flakes, sea salt, honey, balsamic glaze, marinated heirloom cherry tomatoes, micro greens {add: smoked salmon 8 add: egg 2}

breakfast sandwich 17

choice of: bacon, duroc ham or duroc breakfast sausage patties, one egg any style, american cheese, garlic aioli, brioche bun, tater tots

biscuits & gravy skillet 17

(sat and sun only)

scratch made buttermilk biscuits, sausage gravy, 2 eggs any style and choice of breakfast potatoes

\$5 split plate charge

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 and cook with olive oil & avocado oil

GF some dishes are or can be prepared gluten free, but our kitchen is not a gluten free kitchen! ask server for details.

LUNCH

served from 8am - 3pm daily

CARLSBAD
SPRING 2025

APPETIZERS

macadamia nut crusted
calamari strips) 19
thai sweet chili sauce and bistro salad

chips & salsa 7
{add guacamole: 9}

“joe’s” shrimp ceviche 19
{add avocado: 4}

skillet pretzel bites 15
(8) buttered and salted
served with beer cheese,
whole grain mustard and honey butter

crispy chicken wings (6) 17
bbq, lemon pepper or buffalo with ranch

beef birria eggrolls 20
oaxaca cheese, consommé &
jalapeño/cilantro aioli

ahi poke nachos 24.5
tajin wontons topped with marinated sushi grade ahi,
marinated diced cucumber, grilled pineapple,
sliced jalapeno. drizzled with consume aioli and
avocado wasabi crema

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

filet and prime rib chili cup 10 / bowl 16
filet and prime rib, chili beans

ahi poke bowl GF 21
marinated sushi grade ahi, white rice, asian slaw, cucumber, seaweed salad,
pineapple, avocado, green onion, sesame seeds, wasabi aioli and ponzu

burrito bowl GF 19
mexican rice, black refried beans, pico de gallo, shredded lettuce, jalapeño
cilantro aioli, avocado, cotija cheese and limes. choice of chicken, shrimp,
mahi mahi or black bean patty {sub carne asada or blackened ahi + \$2}

wahine GF 17
chopped mixed greens, avocado, hearts of palm,
tomatoes, mango, macadamia nuts, mint vinaigrette

cobb GF 25
chopped mixed greens, grilled chicken, tomatoes, hard boiled egg, bacon,
avocado, bleu cheese crumbles, balsamic vinaigrette

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, avocado, tomatoes, goat cheese, chopped romaine,
sangria vinaigrette

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)}

TACOS & MORE

{tacos and burritos served with chips and salsa | corn tortillas made fresh daily!}

two tacos GF 17.5
choice of: carne asada, shrimp, or mahi
mahi. cabbage, salsa fresca, chipotle
ranch {add shrimp ceviche: 4
add avocado: 2}
"tortillaless" (cheese shell): 2

quesabirria tacos 20
oaxaca cheese, white onion, cilantro,
lime, consommé

baja fish tacos 19.75
flour tortillas, tempura fried mahi mahi,
jalapeño cilantro crema,
pico de gallo, cabbage

luxury california burrito 19
filet mignon, carne asada, avocado,
garlic truffle fries, fried cheese,
salsa fresca, jalapeño/cilantro crema

FLATBREADS

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

papagayo 19
italian sausage, bacon, duroc ham,
mozzarella, house marinara

arugula & prosciutto 19
fig jam, shaved parmesan, mozzarella, balsamic glaze

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

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}

cuban 22
duroc roasted pulled pork, shaved duroc ham, swiss, dill pickle,
mustard, prager bros pressed baguette

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

prime rib melt 26
thinly shaved prime rib, gruyere, garlic aioli,
toasted prager bros sourdough served with house au jus gravy

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 and house coleslaw

SEAFOOD

fish and chips 24
beer battered and fried fresh whitefish
served with old bay fries, with house tartar sauce
and malt vinegar

mussels GF {1/2 order 19} full order 27
classic style with garlic and chardonnay
{add side of fries: 4}

consuming rare or undercooked food will increase
your risk of food-borne illness

GOURMET BURGERS

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 bun available: 2 | vegan cheese: 2 | bacon: 3}

papagayo smash burger single 18 | double 21
papagayo custom blended patty, american cheese, pickles, onion,
lettuce & tomato, burger sauce, toasted brioche bun

bison burger 23
8oz all-natural bison patty, crispy onions, cheddar crisp, crumbled
bleu cheese, garlic aioli, arugula, toasted brioche bun

black bean burger 19
arugula, heirloom tomato, cherry peppers and vegan pesto

SIDES

onion rings 13
chipotle ranch

garlic truffle fries 12
shaved parmesan, garlic aioli

sweet potato fries 12
crumbled goat cheese,
honey, chipotle ranch