



HAPPY HOUR

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

TACO GF 7.5

protein choice of: chicken, mahi mahi, shrimp, or carne asada corn tortilla, cabbage, chipotle crema, salsa fresca
{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

classic style with garlic & chardonnay {add side of fries: 4}

TAPAS

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

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

SKILLET PRETZEL BITES 15
(8) buttered and salted. served with beer cheese, whole grain mustard and honey butter

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

COCONUT SHRIMP 22.75
jumbo shrimp, sweet & spicy chili sauce

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

SOUPS, SALADS AND BOWLS

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

BURRITO BOWL 22
mexican rice, black refried beans, pico de gallo, shredded lettuce, jalapeño cilantro aioli, cotija cheese and limes. choice of chicken, shrimp, mahi mahi or black bean patty {sub carne asada or blackened ahi: 2} {add avocado: 2}

CHICKEN TERIYAKI BOWL 22
marinated chicken breast, fried rice, mixed vegetable, sesame seed, green onion, bang bang sauce

HOUSE GF 12
chopped mixed greens, cucumber, tomato, onion, chopped egg, candied pecans, balsalmic vinaigrette

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

BRUSSELS SPROUTS 19
bacon, balsamic glaze, parmesan cheese

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

BEEF BIRRIA NACHOS 23
pico de gallo, limes, black bean, beer cheese, guacamole, jalapeno, micro cilantro, consomme aioli and Jalapeño cilantro aioli

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}

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 17
bacon, grape tomatoes, hard boiled egg, crispy onions, bleu cheese crumbles, chives,balsamic vinegar, buttermilk ranch dressing

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

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

HOUSE MADE CHIPS & SALSA

CHIPS AND SALSA 7
{add guacamole: 9}

ARTISAN BREAD BASKET

includes free refills

PRAGER BROS. BREAD & HOUSE PESTO 7

DINNER

LE PAPAGAYO FAVORITES

BARCELONA TRADITIONAL PAELLA GF (FEEDS 1-2) 38 | (FEEDS 3-4) 51
chicken, fresh catch, shrimp, mussels, linguíça sausage, chorizo saffron rice

OAXACA STEAK TACOS 36
grilled prime flat iron steak, melted oxaca cheese, grilled onions & mushrooms, served with avocado salsa, house salsa and jalapeño cilantro crema {choice of flour or corn tortillas}

BAJA FISH TACOS 21
flour tortillas, beer battered mahi mahi, jalapeño cilantro crema, pico de gallo, cabbage

FISH AND CHIPS 26
beer battered and fried fresh whitefish served with old bay fries and house tartar sauce with malt vinegar

BEEF BIRRIA ENCHILADAS GF 28
2 red enchiladas stuffed with oxacan cheese and beef birria topped with shredded lettuce, jalapeño/cilantro aioli, served with house spicy black refried beans and spanish rice {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}

PAPAGAYO SMASH BURGER SINGLE 20 | DOUBLE 23
papagayo custom blended patty, american cheese, pickles, onion, lettuce & tomato, burger sauce, toasted brioche bun

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

BLACK BEAN BURGER 19
arugula, heirloom tomato, cherry peppers and vegan pesto

FROM THE GRILL

PRIME FILET MIGNON 46
center cut in house and served with a loaded baked potato

OAXACA STEAK TACOS 37
grilled prime flat iron steak, melted oxaca cheese, grilled onions & mushrooms, served with avocado salsa, house salsa, jalapeño/cilantro crema {choice of: flour or corn tortilla}

PAPAGAYO PASTA

{substitute gluten free pasta: 2}

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

FILET STROGANOFF 33
egg noodles, filet, mushroom, beef broth, garlic toasted point

FLATBREADS

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

PAPAGAYO 20
italian sausage, bacon, duroc ham, mozzarella, house marinara

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

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

SIDES

SKILLET MAC AND CHEESE 16
{add bacon: 2}

ONIONS RINGS 14

WAGYU MEATLOAF 29
papagayo gravy and yukon gold garlic mashed potatoes

THREE TACO PLATE 27
choice of: marinated chicken, shrimp or mahi mahi. served on flour tortillas topped with house cabbage mix, chipotle crema, pico de gallo served with rice and beans {carne asada: 1 per taco} {add avocado: 3} {"tortillaless" cheese shell: 3}

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

SEAFOOD ENCHILADAS GF 34
2 enchiladas stuffed with lobster, shrimp, crab, oxaca cheese, green enchilada sauce, pickled onions, shredded lettuce, jalapeño/cilantro aioli, served with spicy black refried beans and spanish rice {add avocado: 2}

AHI POKE BOWL 25
marinated sushi grade ahi, white rice, cucumber, seaweed salad, pineapple, avocado, green onion, sesame seed, wasabi aioli and ponzu

PRIME FILET MIGNON MELT 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

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

RUBEN BACON BURGER 23
single smashed burger, shredded corned beef, applewood smoked bacon, american cheese, pickles, onion, lettuce & tomato, burger sauce, toasted brioche bun

BORDELAISE STEAK FRITES 38
grilled prime flat iron steak, papagayo steak seasoning, housemade bordelaise sauce and garlic truffle fries

SCOTTISH SALMON 34
pan seared with a choice of peppercorn crust or house seasoning, parmesan and seafood risotto

FRESH CATCH M/P
ask server

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, garlic toasted point

★ 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

new item | V vegan | 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