



## HAPPY HOUR

{served from 3:30pm - 5:30pm everyday  
tuesday all night happy hour 3:30pm 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}

### 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)}

## DINNER

## LE PAPAGAYO FAVORITES

### BARCELONA TRADITIONAL

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

### 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 oxaxacan cheese and beef birria topped with shredded lettuce, jalapeño/cilantro aioli, served with house spicy black refried beans and spanish rice {add avocado: 2}

### WAGYU MEATLOAF 29

papagayo gravy and yukon gold garlic mashed potatoes

## 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 oxaxaca cheese, grilled onions & mushrooms, served with avocado salsa, house salsa, jalapeño/cilantro crema {choice of: flour or corn tortilla}

### 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, oxaxaca 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

## 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

### 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

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 | 🍃 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

## HOUSE MADE CHIPS & SALSA

### CHIPS AND SALSA 7

{add guacamole: 3}

## ARTISAN BREAD BASKET

includes free refills

### PRAGER BROS. BREAD & HOUSE PESTO 7