



**\$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
- BREAKFAST BURRITO 15**  
three scrambled eggs, potatoes, wrapped in a cheese crusted tortilla, served with fresh fruit & pico de gallo {add: beef birria: 5 | bacon, duroc sausage or duroc ham: 4}
- BREAKFAST EMPANADAS 17**  
inside: chorizo, green onion, scrambled eggs  
outside: fresh house made corn masa, shredded lettuce, cotija, jalapeño cilantro crema, verde sauce
- PAPAGAYO BURRITO 20**  
scrambled eggs, fried cheese, garlic truffle fries, marinated carne asada, salsa fresca, jalapeño cilantro crema, served with a small side of chips and house salsa
- CORNED BEEF HASH & EGGS 19**  
house corned beef mixed with rosemary potatoes, onion and green peppers. served with 2 eggs any style

**BENEDICTS**

{add fresh fruit cup: 3}

**TRADITIONAL BENEDICT 20**  
shaved duroc ham, house hollandaise, choice of potato

**CALIFORNIA BENEDICT 20**  
avocado, tomato, house hollandaise, choice of potato {add bacon: 4}

**BIRRIA BENEDICT 20**  
house made beef birria, chipotle hollandaise, diced onion and cilantro, choice of potato

**SKILLETS**

rosemary potatoes, two eggs any style, avocado salsa  
{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

**BEEF RIB BIRRIA 20**  
oaxacan cheese, spicy black bean puree, onion/cilantro, consommé, corn tortilla

**PAPAGAYO 19**  
bacon, duroc ham, duroc sausage, peppers, onion, cheddar

**EGGS**

all eggs served are cage free | served with baguette and choice of potatoes or sub pancake: 1  
{sub: sourdough or english muffin: 2}  
potato options: rosemary or potato cakes {upgrade to sweet potatoes: 2 | tator tots: 3}

**THREE EGG OMELETTE 19**  
**veggie:** spinach, mushrooms, onions, zucchini, shredded cheddar cheese

**abc:** avocado, bacon, shredded cheddar cheese

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

**PANCAKES & MORE**

served with maple syrup | add: fresh berries: 3, bananas: 3 | 100% pure maple syrup: 2

**THE VILLAGE SPECIAL 19**  
two eggs any style, pancakes or french toast  
**choice of:** bacon, duroc ham, turkey sausage, or pork sausage

**SKILLET CINNAMON ROLL PANCAKES 18**  
cinnamon roll filling, house vanilla cream cheese glaze, candied pecans

**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 flake, sea salt, honey, balsamic glaze, marinated heirloom cherry tomato, micro greens  
{add: smoked salmon 8 | add: egg 2}

**TWO EGG PLATE 13**  
any style 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, duroc sausage patties, chorizo 6}

**PANCAKES 14**  
made from scratch daily (3) {add blueberries: 3}

**GRAND MARNIER FRENCH TOAST 17.5**  
brioche bread, cinnamon grand marnier batter, sliced banana, brown sugar, whipped cream, grand marnier butter

**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}

**BISCUITS & GRAVY SKILLET 17 (SAT & SUN ONLY)**  
scratch made buttermilk biscuits, sausage gravy, 2 eggs any style and choice of breakfast potatoes

**\$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

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

**BREAKFAST & LUNCH**

**APPETIZERS**

**MACADAMIA NUT CRUSTED CALAMARI STRIPS GF 18**  
thai sweet chili sauce & bistro salad

**CHIPS & SALSA 7**  
{add guacamole: 9}

**SKILLET PRETZEL BITES 15**  
(8) buttered & salted, served with beer cheese, grainy mustard & honey butter

**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**  
prime filet, 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 18**  
choice of: carne asada, shrimp, or mahi mahi  
cabbage, salsa fresca, chipotle crema  
{add avocado: 2 | add shrimp ceviche: 4}  
{ "tortillaless" cheese shell: 2}

**BAJA FISH TACOS 20**  
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, balsalmic 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}

**CUBAN 21**  
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**  
grilled prager bros sourdough, provolone cheese, stewed onions, horseradish cream

**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

**BEEF BIRRIA EGG ROLLS 20**  
consommé & jalapeño/cilantro aioli

**“JOE’S” SHRIMP CEVICHE 18**  
{add avocado: 4}

**FILET CARNE ASADA QUESADILLA 21**  
served with our house avocado salsa, house red salsa and cilantro/jalapeno crema

**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, balsalmic 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

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

**QUESABIRRIA TACOS 20**  
oaxaca cheese, white onion, cilantro, lime, consommé

**LUXURY CALIFORNIA BURRITO 20**  
filet mignon, carne asada, guacamole, garlic truffle fries, fried cheese, salsa fresca, jalapeño/cilantro crema

**PESTO MARGHERITA 18**  
house pesto, mozzarella, roma tomatoes, fresh garlic, parmesan, basil {add house sausage: 4}

**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

**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 & house made coleslaw

**SIDES**

**ONION RINGS 12**  
chipotle ranch

**GARLIC TRUFFLE FRIES 12**  
shaved parmesan, garlic aioli

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