

HAPPY HOUR

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

TACO GF 8

protein choice of: 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 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}

MUSSEL TOAST 21

chopped mussels in our famous garlic/butter/chardonnay sauce sitting a top a thick toasted slice of prager bros sourdough

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
(12) buttered and salted. served with beer cheese, whole grain mustard and honey butter

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

COCONUT SHRIMP 23
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

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
chopped mixed greens, cucumber, tomato, onion, chopped egg, candied pecans, balsamic vinaigrette

WAHINE GF 17
chopped mixed greens, hearts of palm, tomatoes, mango, macadamia nuts, mint vinaigrette {add avocado: 2}

BRUSSELS SPROUTS 19
bacon, balsamic glaze, parmesan cheese

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

WHIPPED FETA 16
honey, micro greens served with a prager bros french baguette

AHI POKE NACHOS 26
tajin wontons topped with marinated sushi grade ahi, marinated diced cucumber, grilled pineapple, sliced jalapeño, seaweed salad & avocado wasabi crema

BIRRIA NACHOS 23
{add guacamole: 4}
tallow fried chips, chorizo, micro cilantro, spiced refried black beans, beer cheese, pico de gallo, jalapeno cilantro crema, limes

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 18
bacon, grape tomatoes, hard boiled egg, crispy onions, bleu cheese crumbles, chives, balsamic glaze, buttermilk ranch dressing

MEXICAN CAESAR 16
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)}

FLATBREADS

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

PAPAGAYO 20

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

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

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

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** (SEAFOOD) **42** (MIXTO) **46**

(MEAT) chicken wings, linguica sausage, chorizo saffron rice
(SEAFOOD) fresh catch, shrimp, mussels, chorizo saffron rice
(MIXTO) chicken wings, fresh catch, shrimp, mussels, linguica sausage, chorizo saffron rice

CHICKEN POT PIE 23
english peas, yukon gold potatoes, thyme velouté, topped with a buttery, flaky crust, served with artisan green salad & citrus vinaigrette. add mashed potatoes +4

SHORT RIB BIRRIA ENCHILADAS GF 34
2 red enchiladas stuffed with oaxacan cheese and short rib birria topped with shredded lettuce, jalapeño/cilantro aioli, served with house spicy black refried beans and spanish rice {add avocado: 2}

THREE TACO PLATE 28
choice of: marinated chicken, carnitas, shrimp or mahi mahi. 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}

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 BURGER 25
8oz wagyu burger patty, new school american cheese, pickles, shredded lettuce, grilled white onion, tomato and house burger sauce on toasted brioche

AWESOME BLT 22
parmesan crusted grilled prager bros sourdough, bacon, avocado, lettuce, tomato, garlic aioli

PRIME RIB MELT 28
grilled prager bros sourdough, provolone cheese, stewed onions, horseradish cream

FROM THE GRILL

PETIT FILET ENTRÉE 32
4oz prime center cut filet mignon topped with our house steak sauce served on garlic toast with a side salad and a cup of lobster bisque

OAXACA STEAK TACOS 39
grilled 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}

PAPAGAYO PASTA

{substitute: gluten free pasta: 2 | add: garlic butter brushed toasted point: 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 34
egg noodles, filet, mushroom, beef broth

SIDES

SKILLET MAC AND CHEESE 16
{add bacon: 2}

ONIONS RINGS 12
chipotle ranch

WAGYU MEATLOAF 29
papagayo gravy and yukon gold garlic mashed potatoes

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

SEAFOOD ENCHILADAS GF 38
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 {add avocado: 2}

AHI POKE BOWL 26
marinated sushi grade ahi, white rice, cucumber, seaweed salad, pineapple, green onion, sesame seed, wasabi aioli and ponzu {add avocado: 2}

BURRITO BOWL 24
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: 4} {add avocado: 2}

CHICKEN TERIYAKI BOWL 24
marinated chicken breast, fried rice, mixed vegetable, sesame seed, green onion, bang bang sauce

PRIME FILET MIGNON SANDO 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 23
pesto aioli, arugula, sweet chili peppers, swiss cheese, grilled prager bros baguette {add bacon: 4 | add avocado: 2}

SEAFOOD BURGER 28
house made shrimp and crab patty, toasted brioche, house slaw, spicy aioli oaxacan cheese, avocado smash and shredded lettuce

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

SCOTTISH SALMON 36
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

SWEET POTATO FRIES 12
goat cheese, honey drizzle, chipotle ranch

GARLIC TRUFFLE FRIES 12
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

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