

HAPPY HOUR

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

TACO GF 8

protein choice of: birria, 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 | aadd shrimp ceviche: \$2}

ALL DRAFT BEERS \$5-\$8
ALL CRAFT COCKTAILS \$15

\$10

WHIPPED FETA
PRETZEL BITES
SAUTÉED EDAMAME
HOUSE WINE
GLASS OF SANGRIA
PAPAGAYO MARGARITA

\$15

ALL FLATBREADS
SINGLE SMASH BURGER
AND FRIES
BRUSSEL SPROUTS
ARTICHOKE BOTTOMS
CHICKEN WINGS
CEVICHE

\$20

BIRRIA NACHOS
BIRRIA EGG ROLLS
AHI NACHOS
COCONUT SHRIMP
FULL ORDER MUSSELS

TAPAS

MUSSELS GF
HALF ORDER 19.25 | FULL ORDER 27.75
classic style with garlic & chardonnay {add side of fries: 4}

QUESABIRRIA EGGROLLS 22.5
oaxaca cheese, consume & jalapeño/cilantro aioli

MACADAMIA NUT CRUSTED
CALAMARI STRIPS GF 19.25
thai sweet chili sauce and bistro salad

SKILLET PRETZEL BITES 15.25
(8) buttered and salted. served with beer cheese,
whole grain mustard and honey butter

ARTICHOKE BOTTOMS GF 19.25
garlic, spinach, creme fraiche, parmesan

SAUTÉED EDAMAME 15.25
tossed in chile-garlic lime glaze with crispy garlic, sesame-
chile salt, and fresh cilantro.

COCONUT SHRIMP 23.5
jumbo shrimp, sweet & spicy chili sauce

“JOE’S” SHRIMP CEVICHE 19.25
{add avocado: 2}

CRISPY CHICKEN WINGS (6) 17.25
bbq, lemon pepper or buffalo with ranch

BRUSSELS SPROUTS 19.25
bacon, balsamic glaze, parmesan cheese

BUTTERNUT SQUASH RAVIOLI 23.5
goat cheese, hazelnut brown butter, pesto

WHIPPED FETA 16.25
honey, micro greens served with a prager bros french baguette

AHI POKE NACHOS 26.5
tajin wontons topped with marinated sushi grade ahi,
marinated diced cucumber, grilled pineapple, sliced jalapeño,
seaweed salad & avocado wasabi crema

BIRRIA NACHOS 23.5
{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 18.25
chopped chinese spinach and baby romaine, fried goat
cheese, shallots, candied pecans, strawberries, strawberry
champagne vinaigrette

PAPAGAYO GF 17.25
roasted beets, tomatoes, goat cheese, chopped romaine,
sangria vinaigrette {add avocado: 2}

WEDGE GF 18.25
bacon, grape tomatoes, hard boiled egg, crispy onions,
bleu cheese crumbles, chives, balsamic glaze, buttermilk
ranch dressing

MEXICAN CAESAR 16.25
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 20.5
house sausage, bacon, duroc ham, mozzarella, house marinara

ARUGULA & PROSCIUTTO 20.5
fig jam, shaved parmesan, mozzarella, balsamic glaze

PESTO MARGHERITA 19.25
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) 38.75 (SEAFOOD) 42.75 (MIXTO) 46.75
(MEAT) chicken wings, linguíça sausage, chorizo saffron rice
(SEAFOOD) fresh catch, shrimp, mussels, chorizo saffron rice
(MIXTO) chicken wings, fresh catch, shrimp, mussels, linguíça
sausage, chorizo saffron rice

CHICKEN POT PIE 24.5
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 34.75
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 28.5
choice of: birria, 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 23.5
8oz wagyu burger patty, new school american cheese,
pickles, shredded lettuce, grilled white onion, tomato and
house burger sauce on toasted brioche

PRIME RIB MELT 28.5
grilled prager bros sourdough, provolone cheese, stewed
onions, horseradish cream

PRIME FILET MIGNON SANDO 28.5
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

FROM THE GRILL

PETIT FILET ENTRÉE 34.75
4oz 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 39.75
usda 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 26.5
house zucchini noodles, sauteed peppers, onion, sweet potato
in a coconut peanut sauce with green onion, cilantro and lime

FILET STROGANOFF 34.75
usda prime filet, egg noodles and mushroom in a rich beef
broth topped with fresh parmesan

SIDES

SKILLET MAC AND CHEESE 16
{add bacon: 2}

ONIONS RINGS 12
chipotle ranch

WAGYU MEATLOAF 29.5
papagayo gravy and yukon gold garlic mashed potatoes

ROASTED HAWAIIAN
KALUA PORK 30.5
slow-roasted duroc pork, coconut rice, fried plantains, maui
pineapple

SEAFOOD ENCHILADAS GF 38.75
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}

SEARED AHI TATAKI 32.75
citrus sesame seed crusted sushi grade seared ahi, cucumber
and seaweed salad, roasted poblano rice cake, edamame and
wasabi aioli

BURRITO BOWL 25.5
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: 2} {add avocado: 2}

CHICKEN TERIYAKI BOWL 25.5
marinated chicken breast, fried rice, mixed vegetable,
sesame seed, green onion, bang bang sauce

CHICKEN PESTO 23.5
pesto aioli, arugula, sweet chili peppers, swiss cheese, grilled
prager bros baguette {add bacon: 3 | add avocado: 2}

BISON BURGER 25.5
8oz all-natural bison patty, crispy onions, cheddar crisp,
crumbled bleu cheese, garlic aioli, arugula, toasted brioche bun

BORDELAISE STEAK FRITES 38.75
usda prime flat iron steak, papagayo steak seasoning,
housemade bordelaise sauce and garlic truffle fries

SCOTTISH SALMON 36.75
pan seared with a choice of peppercorn crust or house
seasoning, parmesan and seafood risotto

FRESH CATCH M/P
ask server

CHICKEN PICATTA 29.5
panko crusted chicken breast served with a side
of fresh pasta in a lemon/butter/caper sauce

BLACKENED SHRIMP SCAMPI 29.5
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

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