



\$25 BOTTOMLESS
HOUSE MADE RED SANGRIA
-OR-
MIMOSAS

PLUS THE COST OF AN ENTREE | 2HR LIMIT

LE PAPAGAYO FAVORITES

LOCO MOCO 21.5
fried rice, mushroom beef gravy, two 4oz certified angus beef patties, two eggs, grilled pineapple, mango pineapple chili sauce, green onion

CARNE ASADA & EGGS 26.75
6oz grilled carne asada, three eggs, flour tortillas, choice of potato

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 19.5
two eggs, pork chorizo, spicy refried black beans, crispy corn tortillas, pico de gallo, jalapeño cilantro crema, house ranchero sauce

BIRRIA BREAKFAST TACOS 16.25
scrambled eggs, oaxaca cheese, micro cilantro. served with a side of house consommé

CHICKEN FRIED STEAK 21.5
black angus chicken fried steak, house sausage gravy, two eggs, choice of potatoes

BREAKFAST BURRITO 15.25
three scrambled eggs, pico de gallo, potatoes, wrapped in a cheese crusted tortilla, served with fresh fruit
{add: beef birria: 5 | bacon, duroc sausage or duroc ham: 4}

BREAKFAST EMPANADAS 18.25
inside: chorizo, green onion, scrambled eggs
outside: fresh house made corn masa, shredded lettuce, cotija, jalapeño cilantro crema, avocado salsa, verde sauce

PAPAGAYO BURRITO 21.5
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 19.5
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 20.5
shaved duroc ham, house hollandaise, choice of potato

CALIFORNIA BENEDICT 20.5
avocado, tomato, house hollandaise, choice of potato {add bacon: 3}

BIRRIA BENEDICT 20.5
house made beef birria, chipotle hollandaise, diced onion and cilantro, choice of potato

SKILLETS

rosemary potatoes, two eggs any style
{add house sausage gravy: 3 | choice of toast: 2 } {sub sweet potatoes: 2 | fresh fruit cup: 3}

VEGGIE 20.5
spinach, mushroom, onion, zucchini, cheddar

BEEF BIRRIA 21.5
oaxacan cheese, spicy black bean puree, onion/cilantro, consommé, corn tortilla

PAPAGAYO 21.5
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: 2}

THREE EGG OMELETTE 19.5
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 | 100% pure maple syrup: 2

THE VILLAGE SPECIAL 19.5
two eggs any style, pancakes or french toast
choice of: bacon, duroc ham, turkey sausage, or pork sausage

SKILLET CINNAMON ROLL PANCAKES 18.25
cinnamon roll filling, house vanilla cream cheese glaze, candied pecans

SIMPLE THINGS

ACAI BOWL GF 16.25
house granola, house acai blend, fruit, honey, shaved coconut

AVOCADO TOAST 17.25
prager bros sourdough, mashed avocado, goat cheese, chili flake, sea salt, honey, balsamic glaze, marinated heirloom cherry tomato, micro greens
{add: smoked salmon 6 | add: egg 2}

TWO EGG PLATE 14.25
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 14.25
made from scratch daily (2) {add blueberries: 3}

GRAND MARNIER FRENCH TOAST 18.25
brioche bread, cinnamon grand marnier batter, brown sugar, whipped cream, grand marnier butter
{add: sliced bananas 3}

BREAKFAST SANDWICH 16.25
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 17.25 (SAT & SUN ONLY)
scratch made buttermilk biscuits, sausage gravy, 2 eggs any style and choice of breakfast potatoes

BREAKFAST & LUNCH

APPETIZERS

MACADAMIA NUT CRUSTED CALAMARI STRIPS 18.25
thai sweet chili sauce & bistro salad

CHIPS & SALSA 9
{add guacamole: 9}

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

CRISPY CHICKEN WINGS (6) 17.25
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 24.5
marinated sushi grade ahi, white rice, cucumber, seaweed salad, pineapple, green onion, sesame seed, wasabi aioli & ponzu {add avocado: 2}

BURRITO BOWL 21.5
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: 2 } {add avocado: 2}

TACOS & MORE

served with small side of house chips and salsa

TWO TACOS 19.5
choice of: birria, carnitas, shrimp, or mahi mahi cabbage, salsa fresca, chipotle crema, fried cheese, cotija cheese, micro cilantro and pickled onion
{carne asada \$1 | add avocado: 2 | add shrimp ceviche: 4}
{ "tortillaless" cheese shell: 2}

FLATBREADS

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

PAPAGAYO 19.5
house sausage, bacon, duroc ham, mozzarella, house marinara

ARUGULA & PROSCIUTTO 19.5
fig jam, shaved parmesan, mozzarella, balsamic 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 17.25
cheddar, mozzarella, gruyere, prager bros sourdough
{add lobster bisque: 7 | add beef birria: 6}

CUBAN 20.5
duroc roasted pulled pork, shaved duroc ham, swiss, dill pickle, mustard, prager bros pressed baguette

CHICKEN PESTO 22.5
pesto aioli, arugula, sweet chili peppers, swiss cheese, grilled prager bros baguette {add bacon: 3 | add avocado: 2}

PRIME RIB MELT 27.75
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

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

BEEF BIRRIA EGG ROLLS 20.5
consommé & jalapeño/cilantro aioli

“JOE’S” SHRIMP CEVICHE 19.5
{add avocado: 2}

FILET CARNE ASADA QUESADILLA 22.5
served with our house avocado salsa, house red salsa and cilantro/jalapeno 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

WAHINE GF 17.25
chopped mixed greens, hearts of palm, tomatoes, mango, macadamia nuts, mint vinaigrette {add avocado: 2}

COBB GF 25.75
chopped mixed greens, grilled chicken, tomatoes, hard boiled eggs, bacon, avocado, bleu cheese crumbles, balsamic vinaigrette

STRAWBERRY & GOAT CHEESE 18.25
chopped chinese spinach & 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}

MEXICAN CAESAR 16.25
chopped baby romaine, parmesan, pepitas, croutons, grilled lemon, caesar dressing

{make any salad into a wrap}

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

BAJA FISH TACOS 21.5
flour tortillas, tempura fried mahi mahi, jalapeño/cilantro crema, pico de gallo, cabbage

QUESABIRRIA TACOS 21.5
oaxaca cheese, white onion, cilantro, lime, consommé

LUXURY CALIFORNIA BURRITO 21.5
filet mignon, carne asada, guacamole, garlic truffle fries, fried cheese, salsa fresca, jalapeño/cilantro crema

PESTO MARGHERITA 18.25
house pesto, mozzarella, roma tomatoes, fresh garlic, parmesan, basil {add house sausage: 4}

PRIME FILET MIGNON SANDO 27.75
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 20.5
parmesan crusted grilled prager bros sourdough, bacon, avocado, lettuce, tomato, garlic aioli

MONSTER RUBEN 23.5
house made corned beef, grilled sadie rose marble rye bread, russian dressing, gruyere & house made coleslaw

SIDES

ONION RINGS 12
GARLIC TRUFFLE FRIES 12
SWEET POTATO FRIES 12
chipotle ranch
shaved parmesan, garlic aioli
crumbled goat cheese, honey, chipotle ranch

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
we add a 20% gratuity charge for any parties of 8 or more people