

BREAKFAST

Served from 7:30 am - 3:00pm Daily

LOCAL FAVORITES

- LOCO MOCO** 18.25
COCONUT STICKY RICE, MUSHROOM BEEF GRAVY, TWO 4oz CAB PATTIES, TWO EGGS, GRILLED PINEAPPLE, MANGO PINEAPPLE CHILI SAUCE, GREEN ONION
- CARNE ASADA & EGGS** **GF** 24.25
GRILLED CARNE ASADA, THREE EGGS, FLOUR TORTILLAS, CHOICE OF POTATOES
- CHILAQUILES** **GF** 17
TWO EGGS, CORN TORTILLAS, QUESO FRESCO, SOUR CREAM, TAMATILLO, ONION & CILANTRO.
ADD CARNE ASADA: 9 ADD SHORT RIB BIRRIA: 6
- HUEVOS RANCHEROS** **GF** 17.25
TWO EGGS, CHORIZO, BLACK BEANS, CORN TORTILLAS, PICO DE GALLO, SOUR CREAM, HOUSE RANCHERO SAUCE
- CHICKEN FRIED STEAK** 17.25
BLACK ANGUS CHICKEN FRIED STEAK, HOUSE SAUSAGE GRAVY, TWO EGGS, CHOICE OF POTATOES
- BREAKFAST BURRITO** 16.25
THREE SCRAMBLED EGGS, CHEDDAR CHEESE, POTATOES AND CHOICE OF: BACON, SAUSAGE, OR HAM
- BREAKFAST EMPANADAS** 17.75
INSIDE: CHORIZO, GREEN ONION, SCRAMBLED EGGS
OUTSIDE: SHREDDED LETTUCE, COTIJA, CHIPOTLE CREMA
- CHORIZO TACOS** **GF** 16.25
SCRAMBLED EGGS, CHORIZO, CHEDDAR CHEESE, TATER TOTS, ONION, CILANTRO, CORN TORTILLAS
- SHORT RIB TAMALES** 20.25
VERDE CHIPS, SUNNY SIDE UP EGG, BLACK BEANS, ROASTED PASILLA PEPPERS, CORN & PICO SALSA
- PAPAGAYO BURRITO** 18
SCRAMBLED EGGS, CHEDDAR CHEESE, TRUFFLE FRIES, MARINATED CARNE ASADA, SALSA FRESCA, CREME FRAICHE
- SHRIMP & GRITS** 25
TWO POACHED EGGS, BACON, ONION, RED BELL PEPPER

SKILLETS

- ROSEMARY POTATOES, THREE EGGS ANY STYLE, AVOCADO SALSA
ADD HOUSE SAUSAGE GRAVY: 2 / SUB SWEET POTATOES: 2
FRESH FRUIT CUP: 2
- VEGGIE** 17
SPINACH, MUSHROOM, ONION, ZUCCHINI, CHEDDAR
ADD BLACK BEAN PATTY: 3
- PAPAGAYO** 18.75
BACON, HAM, SAUSAGE, PEPPERS, ONION, CHEDDAR
- MEXICAN** 17
CHORIZO, BLACK BEANS, ONION, TOMATO, CILANTRO, CHEDDAR
- CORNEBEEF HASH** 18.75
HOUSE CORN BEEF, RED BELL PEPPER, ONION

PANCAKES & MORE

Served with 100% Pure Maple Syrup

ADD: FRESH BERRIES 3, BANANAS 2

- LEUCADIA SPECIAL** 16
TWO EGGS ANY STYLE, PANCAKES OR FRENCH TOAST
CHOICE OF: BACON, HAM, TURKEY SAUSAGE, OR PORK SAUSAGE
- PANCAKES** 14
MADE FROM SCRATCH DAILY (3)
- BLUEBERRY PALED PANCAKES** **GF** 16
COCONUT OIL, EGGS, BANANAS, SHREDDED COCONUT, BLUEBERRIES, CINNAMON
- SKILLET CINNAMON ROLL PANCAKES** 16
CINNAMON ROLL FILLING, HOUSE VANILLA CREAM CHEESE GLAZE, CANDIED PECANS
- GRAND MARNIER FRENCH TOAST** 17
BRIOCHE BREAD, CINNAMON GRAND MARNIER BATTER, SLICED BANANA, BROWN SUGAR, WHIP CREAM, GRAND MARNIER BUTTER

EGGS

All Eggs Served Here Are Cage Free Eggs

FRESH FRUIT CUP: 2

SERVED WITH BAGUETTE AND CHOICE OF POTATOES

- FOUR EGG OMELETTE** 17.75
INCLUDES CHOICE OF ANY THREE ADD-INS BELOW.
ADD MORE 1.00 EACH.
MEAT: BACON, CHORIZO, TURKEY SAUSAGE, PORK SAUSAGE, CARVED HAM
CHEESE: CHEDDAR, GOAT, MOZZARELLA, COTIJA, SWISS, JACK
VEG: SPINACH, RED BELL PEPPER, TOMATO, JALAPENO, RED ONION, MUSHROOM, AVOCADO, BLACK BEANS, GREEN CHILIES
- TWO EGG PLATE** 10.25
ANY STYLE
ADD PROTEIN: BACON, HAM, TURKEY SAUSAGE, PORK SAUSAGE, CHORIZO 6

BENEDICTS

FRESH FRUIT CUP: 2

- TRADITIONAL BENEDICT** 18
SHAVED DURAC HAM, HOUSE HOLLANDAISE, CHOICE OF POTATOES
- CALIFORNIA BENEDICT** 18
AVOCADO, TOMATO, HOUSE HOLLANDAISE, CHOICE OF POTATOES
ADD BACON: 4
- BIRRIA BENEDICT** 19
HOUSE MADE SHORT RIB BIRRIA SERVED ATOP 2 TOASTED ENGLISH MUFFINS SMOTHERED IN CHIPOTLE HOLLANDAISE AND SERVED WITH YOUR CHOICE OF BREAKFAST POTATO

BOTTOMLESS MIMOSAS DAILY!

\$24

(PLUS THE COST OF AN ENTREE)
2HR LIMIT! 9AM-2PM

COFFEES & TEAS

- REGULAR 4.50 LATTE 6
- DECAF 4.50 MOCHA 6
- ESPRESSO 5 CAPPUCINO 6
- DECAF ESPRESSO 5 MATCHA LATTE 7
- COLD BREW 8
- ICED TEA 4.50
- PASSIONFRUIT ICED TEA 4.50

HOT TEAS 4.50
ASK SERVER FOR CURRENT SELECTION

★ POTATO OPTIONS: ROSEMARY OR POTATO CAKES.
UPGRADE TO SWEET POTATOES: 2 / TATOR TOTS: 2
GLUTEN FREE BREAD UPGRADE: 2

★ SOME DISHES ARE GLUTEN FREE, BUT OUR KITCHEN IS **GF** NOT A GLUTEN FREE KITCHEN! ASK SERVER FOR DETAILS.
CUSTOMER ASSUMES FULL RESPONSIBILITY FOR ANY MODIFIED ITEMS

SIMPLE THINGS

- ACAI BOWL** **GF** 15
HOUSE GRANOLA, HOUSE ACAI BLEND, FRUIT, HONEY, SHAVED COCONUT
- PAPA-STYLE OATMEAL** **GF** 14
HOUSE GRANOLA, STEEL-CUT OATS, BROWN SUGAR, FRUIT
- BREAKFAST SANDWICH** 16.75
HAM, BACON, AMERICAN CHEESE, TWO EGGS ANY STYLE, CIABATTA ROLL, TATER TOTS
- AVOCADO TOAST** 16
SOURDOUGH BREAD, MASHED AVOCADO, GOAT CHEESE, CHILI FLAKES, SEA SALT, HONEY DRIZZLE
ADD SMOKED SALMON: 8



OTHER DRINKS

- SODA 4
- BOTTLED SPARKLING 4
- HOT CHOCOLATE 4
- CRANBERRY JUICE 4
- PINEAPPLE JUICE 5
- FRESH SQUEEZED OJ LG 6 SM 5
- FRESH SQUEEZED LEMONADE LG 6 SM 5
- FRESH SQUEEZED GRAPEFRUIT LG 6 SM 5

LUNCH

Served from 7:30 am - 3:00pm Daily

CRAFTED SANDWICHES

All Items Come With A Side Choice of Plain Fries, Coleslaw or Side Salad.
Upgrade to Truffle Fries, Sweet Potato Fries, or Onion Rings: 2
Gluten Free Bread Available: 2, Vegan Cheese: 1

GRILLED CHEESE CHEDDAR, MOZZARELLA, GRUYERE ADD LOBSTER BISQUE: 8	16.25
MEDIANOCHÉ DURAC ROASTED PULLED PORK, SHAVED DURAC HAM, SWISS, DILL PICKLE, MUSTARD, GRILLED CIABATTA	20
CHICKEN PESTO PESTO AIOLI, ARUGULA, SWEET CHILI PEPPERS, SWISS CHEESE, TOASTED CIABATTA ADD BACON 4 ADD AVOCADO 2	20
GYRO LAMB & BEEF. ROMAINE, ROMA TOMATOES, RED ONIONS, PITA, TZATSIKI	17.25
PRIME RIB MELT THINLY SHAVED PRIME RIB, GRUYERE, GARLIC AIOLI TOASTED PRAGER BROS SOURDOUGH SERVED WITH HOUSE AU JUS GRAVY	25.50
AWESOME BLT PARMESAN CRUSTED GRILLED SOURDOUGH, NUESKE BACON, AVOCADO, LETTUCE, TOMATO, GARLIC AIOLI	17.25
MONSTER RUBEN HOUSE MADE CORNED BEEF, GRILLED SADIE ROSE MARBLE RYE BREAD, RUSSIAN DRESSING, GRUYERE AND SAUERKRAUT	21.25
LOBSTER ROLL MAINE LOBSTER, LEMON-TARRAGON AIOLI, CHIVES, GRILLED LEMON, BUTTERED BRIOCHE ROLL	33
SPICY CHICKEN DEEP FRIED CHICKEN BREAST, HOUSE COLESLAW, PICKLE CHIPS, BRIOCHE BUN	19
CAPRESE FRESH BURRATA, TOMATO, BASIL, ARUGULA, PESTO, BALSALMIC ADD GRILLED PROSCIUTTO: 2	17.25

APPETIZERS

CALAMARI STRIPS SWEET & SPICY CHILI SAUCE, MACADAMIA NUTS	18
CHIPS & SALSA GF ADD GUACAMOLE: 7	7
CLASSIC MUSSELS GF GARLIC & CHARDONNAY	25
"JOE'S" SHRIMP CEVICHE GF ADD AVOCADO: 4	18
CRISPY CHICKEN WINGS GF HOUSE SPICY BUFFALO, BBQ OR LEMON PEPPER, WITH RANCH DRESSING	19
ONION RINGS CHIPOTLE RANCH	13
TRUFFLE FRIES SHAVED PARMESAN, GARLIC AIOLI	12
SWEET POTATO FRIES CRUMBLÉD GOAT CHEESE, HONEY, CHIPOTLE RANCH	12
SPICY FRIED CAULIFLOWER GHOST PEPPER DUST, CHIPOTLE RANCH	16.25
QUESABIRRIA EGG ROLLS V CONSUME AND JALAPENO/CILANTRO AIOLI	18

SEAFOOD

FISH AND CHIPS HOUSE BEER BATTERED WHITE FISH, MALT VINEGAR FRIES AND HOUSE TARTAR SAUCE	23
AHI POKE NACHOS TAJIN WONTONS, DICED CUCUMBER, GRILLED PINEAPPLE, JALAPENO, GOCHUJANG AIOLI, AVOCADO/WASABI CREMA, FINISHED WITH FURIKAKI	23

FLATBREADS

Gluten Free Flatbread Crust Available: 2, Vegan Cheese: 1

BUFFALO CHICKEN BLEU CHEESE CRUMBLES, RED ONIONS, RANCH DRIZZLE AND CHIVES	18.75
PAPAGAYO ITALIAN SAUSAGE, BACON, HAM, MOZZARELLA, HOUSE MARINARA	18.75
ARUGULA & PROSCIUTTO FIG JAM, SHAVED PARMESAN, MOZZARELLA, BALSALMIC GLAZE	18.75
PESTO MARGARITA HOUSE PESTO, MOZZARELLA, ROMA TOMATOES, FRESH GARLIC, PARMESAN, BASIL ADD ITALIAN SAUSAGE: 4	18.25

TACOS & MORE

Tacos and Burritos Served with Chips and Salsa

TWO TACOS GF CHOICE OF: CARNE ASADA, DUCK, SHRIMP, OR MAHI MAHI. AVOCADO, CABBAGE, SALSA FRESCA, CHIPOTLE RANCH	16	SHORT RIB QUESO BIRRIA TACOS OAXACAN CHEESE, WHITE ONION, CILANTRO, LIME, CONSOME	18
BAJA FISH TACOS BEER BATTERED WHITE FISH, CABBAGE, PICO DE GALLO, AVOCADO, JALAPENO/CILANTRO AIOLI	19	CALIFORNIA BURRITO CARNE ASADA, AVOCADO, TRUFFLE FRIES, CHEESE, SALSA FRESCA, CREME FRAICHE	18
SURF N' TURF TACOS GF TWO CARNE ASADA TACOS TOPPED WITH CEVICHE	20	BIRRIA ENCHILADAS 2 RED ENCHILADAS STUFFED WITH CHEESE AND BIRRIA TOPPED WITH SHREDDED LETTUCE, JALAPENO/CILANTRO AIOLI AND AVOCADO. SERVED WITH HOUSE SPICY BLACK REFRIED BEANS	20

★ CORN TORTILLAS MADE FRESH DAILY! ★

GOURMET BURGERS

All Items Come With A Side Choice of Plain Fries or Side Salad.
Upgrade to Truffle Fries, Sweet Potato Fries, or Onion Rings: 2
Gluten Free Bun Available: 2, Vegan Cheese: 1

PAPAGAYO BURGER TWO 4oz C.A.B PATTIES, LETTUCE, TOMATO, PICKLE SPEAR, HOUSE SAUCE CHEESE OPTIONS: AMERICAN, CHEDDAR, SWISS, GRUYERE, OR PEPPER JACK ADD ONS: EGG (2), BACON (4), PICKLED JALAPENOS (2), AVOCADO (2), MUSHROOMS (2), ORTEGA CHILIES (1.50), ONION RINGS (2) SUB BLACK BEAN OR IMPOSSIBLE PATTY: 3	18
BISON BURGER 8oz ALL-NATURAL BISON PATTY, CRISPY ONIONS, CHEDDAR CRISP, CRUMBLÉD BLEU CHEESE, GARLIC AIOLI, ARUGULA	22
HATCH GREEN CHILE BURGER 2 SMASH PATTIES, ROASTED HATCH GREEN CHILE RELISH, CILANTRO/LIME AIOLI, PEPPER JACK CHEESE, BACON AND AVOCADO	20

SOUPS & SALADS

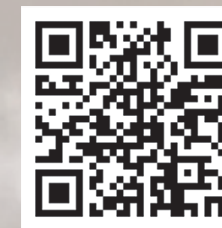
LOBSTER BISQUE ADD GRILLED CHEESE SANDWICH: 6	17
HOUSE POZOLE RED CHILI BROTH, PORK, HOMINY, CABBAGE	12
TRI-TIP CHILI HOUSE BEEF BLEND, CHILI BEANS	14
WAHINE GF CHOPPED MIXED GREENS, AVOCADO, HEARTS OF PALM, TOMATOES, MANGO, MACADAMIA NUTS, MINT VINAIGRETTE	14.75
COBB GF CHOPPED MIXED GREENS, GRILLED CHICKEN, TOMATOES, HARD BOILED EGGS, BACON, AVOCADO, BLEU CHEESE CRUMBLES, BALSALMIC VINAIGRETTE	23
STRAWBERRY & GOAT CHEESE CHOPPED CHINESE SPINACH AND BABY ROMAINE, FRIED GOAT CHEESE, SHALLOTS, CANDIED PECANS, STRAWBERRIES, CHAMPAGNE VINAIGRETTE	15
PAPAGAYO GF ROASTED BEETS, AVOCADO, TOMATOES, GOAT CHEESE, CHOPPED ROMAINE, SANGRIA VINAIGRETTE	14.50
WATERMELON SALAD GRILLED WATERMELON, CILANTRO/TAJIN/FETA SPREAD, CUCUMBERS, ARUGULA AND BALSALMIC GLAZE	15
CAESAR ROMAINE, COTIJA, PEPITAS, CROUTONS, CAESAR DRESSING	14

Protein Add Ons: Shrimp (9), Grilled Chicken (9), Salmon (13),
Blackened Ahi (13), Prime Flat Iron Steak (14)

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\$5 SPLIT PLATE CHARGE | WE ADD A 20% GRATUITY CHARGE FOR ANY PARTIES OF 8 OR MORE PEOPLE | SOME OF OUR DISHES ARE SERVED RARE OR UNDERCOOKED | CONSUMING RARE OR UNDERCOOKED FOOD WILL INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

CUSTOMER ASSUMES FULL RESPONSIBILITY FOR ANY MODIFIED ITEMS

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