

LOCAL FAVORITES

LOCO MOCO	19
COCONUT STICKY RICE, MUSHROOM BEEF GRAVY, TWO 4oz CAB PATTIES, TWO EGGS, GRILLED PINEAPPLE, MANGO PINEAPPLE CHILI SAUCE, GREEN ONION	
CARNE ASADA & EGGS GF	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: 8	
HUEVOS RANCHEROS GF	19
TWO EGGS, CHORIZO, BLACK BEANS, CORN TORTILLAS, PICO DE GALLO, SOUR CREAM, HOUSE RANCHERO SAUCE	
CHICKEN FRIED STEAK	18
BLACK ANGUS CHICKEN FRIED STEAK, HOUSE SAUSAGE GRAVY, TWO EGGS, CHOICE OF POTATOES	
BREAKFAST BURRITO	17
THREE SCRAMBLED EGGS, CHEDDAR CHEESE, POTATOES AND CHOICE OF: BACON, SAUSAGE, OR HAM	
SHORT RIB BIRRIA: 2	
CHORIZO TACOS GF	17
SCRAMBLED EGGS, CHORIZO, CHEDDAR CHEESE, TATER TOTS, ONION, CILANTRO, CORN TORTILLAS	
SKILLET SHAKSHUKA	16
3 EGGS POACHED IN A SAUCE OF TOMATOES, OLIVE OIL, PEPPERS, ONION, AND GARLIC. SPICED WITH CUMIN, PAPRIKA AND CAYENNE PEPPER. TOPPED WITH FETA CHEESE AND SERVED WITH A TOASTED BAGUETTE	
PAPAGAYO BURRITO	18
SCRAMBLED EGGS, CHEDDAR CHEESE, TRUFFLE FRIES, MARINATED CARNE ASADA, SALSA FRESCA, CREME FRAICHE	
SHRIMP & GRITS	26
TWO POACHED EGGS, BACON, ONION, RED BELL PEPPER	

BREAKFAST

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

SKILLETS

ROSEMARY POTATOES, THREE EGGS ANY STYLE, AVOCADO SALSA	
ADD HOUSE SAUSAGE GRAVY: 3 / SUB SWEET POTATOES: 2	
FRESH FRUIT CUP: 3	
VEGGIE	18
SPINACH, MUSHROOM, ONION, ZUCCHINI, CHEDDAR	
ADD BLACK BEAN PATTY: 3	
PAPAGAYO	19
BACON, HAM, SAUSAGE, PEPPERS, ONION, CHEDDAR	
SHORT RIB BIRRIA	19
SPICY BLACK BEAN PUREE, OAXACAN CHEESE, ONION, CILANTRO SERVED WITH HOUSE CONSUME	
CORNE D BEEF HASH	19
HOUSE CORN BEEF, RED BELL PEPPER, ONION	

PANCAKES & MORE

Served with 100% Pure Maple Syrup

ADD: FRESH BERRIES 3, BANANAS 3

LEUCADIA SPECIAL	17
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	18
COCONUT OIL, EGGS, BANANAS, SHREDDED COCONUT,	
BLUEBERRIES, CINNAMON	
SKILLET CINNAMON ROLL PANCAKES	18
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: 3

SERVED WITH BAGUETTE AND CHOICE OF POTATOES

FOUR EGG OMELETTE	18
INCLUDES CHOICE OF ANY THREE ADD-INS BELOW.	
ADD MORE 1.00 EACH.	
<u>MEAT</u> : BACON, CHORIZO, TURKEY SAUSAGE,	
PORK SAUSAGE, CARVED HAM	
<u>CHEESE</u> : CHEDDAR, GOAT, MOZZARELLA, COTIJA, SWISS, JACK	
<u>VEG</u> : SPINACH, RED BELL PEPPER, TOMATO, JALAPENO, RED	
ONION, MUSHROOM, AVOCADO, BLACK BEANS, GREEN CHILIES	
TWO EGG PLATE	11
ANY STYLE	
ADD PROTEIN: BACON, HAM, TURKEY SAUSAGE,	
PORK SAUSAGE, CHORIZO 6	

BENEDICTS

FRESH FRUIT CUP: 3

TRADITIONAL BENEDICT	19
SHAVED DURAC HAM, HOUSE HOLLANDAISE, CHOICE OF POTATOES	
CALIFORNIA BENEDICT	19
AVOCADO, TOMATO, HOUSE HOLLANDAISE, CHOICE OF POTATOES	
ADD BACON: 4	
BIRRIA BENEDICT	21
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!

\$25

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

COFFEES & TEAS

REGULAR	4.50	LATTE	6
DECAF	4.50	MATCHA LATTE	6
ESPRESSO	5	CAPPUCINO	6
DECAF ESPRESSO	5	CHAI LATTE	7
MOCHA	6	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: 3 / VEGAN CHEESE: 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
V VEGAN **DF** DAIRY FREE **SF** SOY FREE **CN** CONTAINS NUTS

SIMPLE THINGS

ACAI BOWL GF	16	OVERNIGHT OATS	12
HOUSE GRANOLA, HOUSE ACAI BLEND, FRUIT, HONEY, SHAVED COCONUT		WHOLE MILK, GREEK YOGURT, MAPLE, CHIA, ROLLED OATS AND FRESH BERRIES	
BREAKFAST SANDWICH	17	AVOCADO TOAST	16
CHOICE OF HAM, BACON OR SAUSAGE PATTIES, AMERICAN CHEESE, TWO EGGS ANY STYLE, BRIOCHE, GARLIC AIOLI, TATER TOTS		PRAGER BROS SOURDOUGH, MASHED AVOCADO, GOAT CHEESE, CHILI FLAKE, SEA SALT, HONEY, BALSAMIC, MARINATED HEIRLOOM CHERRY TOMATO, MICRO GREENS	
		ADD SMOKED SALMON: 8	



OTHER DRINKS

SODA	5
BOTTLED SPARKLING	5
HOT CHOCOLATE	5
CRANBERRY JUICE	5
PINEAPPLE JUICE	5
FRESH SQUEEZED OJ	LG 7 SM 5
FRESH SQUEEZED LEMONADE	LG 7 SM 5
FRESH SQUEEZED GRAPEFRUIT	LG 7 SM 5

LUNCH

Served from 7:30 am - 3:30pm 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: 3, Vegan Cheese: 2

GRILLED CHEESE	17
CHEDDAR, MOZZARELLA, GRUYERE ADD LOBSTER BISQUE: 8	
CUBAN	21
DURAC ROASTED PULLED PORK, SHAVED DURAC HAM, SWISS, DILL PICKLE, MUSTARD, TOASTED AND PRESSED BAGUETTE	
CHICKEN PESTO	21
PESTO AIOLI, ARUGULA, SWEET CHILI PEPPERS, SWISS CHEESE, TOASTED PRAGER BROS BAGUETTE ADD BACON 4 ADD AVOCADO 2	
GYRO	18
LAMB & BEEF. ROMAINE, ROMA TOMATOES, RED ONIONS, PITA, TZATZIKI	
PRIME RIB MELT	26
THINLY SHAVED PRIME RIB, GRUYERE, GARLIC AILOI TOASTED PRAGER BROS SOURDOUGH SERVED WITH HOUSE AU JUS GRAVY	
AWESOME BLT	18
PARMESAN CRUSTED GRILLED SOURDOUGH, NUESKE BACON, AVOCADO, LETTUCE, TOMATO, GARLIC AIOLI	
MONSTER RUBEN	22
HOUSE MADE CORNED BEEF, GRILLED SADIE ROSE MARBLE RYE BREAD, RUSSIAN DRESSING, GRUYERE AND SAUERKRAUT	
LOBSTER ROLL	35
MAINE LOBSTER, LEMON-TARRAGON AIOLI, CHIVES, GRILLED LEMON, BUTTERED BRIOCHE ROLL	
SPICY CHICKEN	21
DEEP FRIED CHICKEN BREAST, HOUSE COLESLAW, PICKLE CHIPS, BRIOCHE BUN	
CAPRESE	18
FRESH BURRATA, TOMATO, BASIL, ARUGULA, PESTO, BALSALMIC, PRAGER BROS BAGUETTE ADD GRILLED PROSCIUTTO: 2	

APPETIZERS

CALAMARI STRIPS	19
SWEET & SPICY CHILI SAUCE, MACADAMIA NUTS	
CHIPS & SALSA ^{GF}	8
ADD GUACAMOLE: 8	
CLASSIC MUSSELS ^{GF}	26
GARLIC & CHARDONNAY	
“JOE’S” SHRIMP CEVICHE ^{GF}	19
ADD AVOCADO: 4	
CRISPY CHICKEN WINGS ^{GF}	20
HOUSE SPICY BUFFALO, BBQ OR LEMON PEPPER, WITH RANCH DRESSING	
ONION RINGS	14
CHIPOTLE RANCH	
TRUFFLE FRIES	13
SHAVED PARMESAN, GARLIC AIOLI	
SWEET POTATO FRIES	13
CRUMBLD GOAT CHEESE, HONEY, CHIPOTLE RANCH	
SPICY FRIED CAULIFLOWER	17
GHOST PEPPER DUST, CHIPOTLE RANCH	
QUESABIRRIA EGG ROLLS ^V	20
CONSUME AND JALAPENO/CILANTRO AIOLI	
SHORT RIB BIRRIA NACHOS	23
PICO DE GALLO, LIMES, BLACK BEAN, BEER CHEESE, GUACAMOLE, JALAPENO, MICRO CILANTRO, CONSUME AIOLI AND JALAPEÑO/CILANTRO AIOLI	

FLATBREADS

Gluten Free Flatbread Crust Available: 3, Vegan Cheese: 2

SPICY WAGYU MEATBALL	19
MARINARA/MOZZARELLA, HOUSE PESTO, FRESNO CHILI TRUFFLE OIL, CHILI FLAKE	
PAPAGAYO	19
ITALIAN SAUSAGE, BACON, HAM, MOZZARELLA, HOUSE MARINARA	
ARUGULA & PROSCIUTTO	19
FIG JAM, SHAVED PARMESAN, MOZZARELLA, BALSALMIC GLAZE	
PESTO MARGARITA	18.50
HOUSE PESTO, MOZZARELLA, ROMA TOMATOES, FRESH GARLIC, PARMESAN, BASIL ADD ITALIAN SAUSAGE: 4	

TACOS & MORE

Tacos and Burritos Served with Chips and Salsa

TWO TACOS ^{GF}	17	SHORT RIB QUESO BIRRIA TACOS	20
CHOICE OF: CARNE ASADA, DUCK, SHRIMP, OR MAHI MAHI. AVOCADO, CABBAGE, SALSA FRESCA, CHIPOTLE RANCH		OAXACAN CHEESE, WHITE ONION, CILANTRO, LIME, CONSOME	
BAJA FISH TACOS	20	CALIFORNIA BURRITO	19
BEER BATTERED WHITE FISH, CABBAGE, PICO DE GALLO, AVOCADO, JALAPENO/CILANTRO AIOLI		CARNE ASADA, AVOCADO, TRUFFLE FRIES, CHEESE, SALSA FRESCA, CREME FRAICHE	
SURF N’ TURF TACOS ^{GF}	21	BIRRIA ENCHILADAS	21
TWO CARNE ASADA TACOS TOPPED WITH CEVICHE		2 RED ENCHILADAS STUFFED WITH CHEESE AND BIRRIA TOPPED WITH SHREDDED LETTUCE, JALAPENO/CILANTRO AIOLI AND AVOCADO. SERVED WITH HOUSE SPICY BLACK REFRIED BEANS	

★ CORN TORTILLAS MADE FRESH DAILY! ★

SEAFOOD

FISH AND CHIPS	24
HOUSE BEER BATTERED WHITE FISH, MALT VINEGAR FRIES AND HOUSE TARTAR SAUCE	
AHI POKE NACHOS	24
TAJIN WONTONS, DICED CUCUMBER, GRILLED PINEAPPLE, JALAPENO, GOCHUJANG AIOLI, AVOCADO/WASABI CREMA, FINISHED WITH FURIKAKI	

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: 3, Vegan Cheese: 2

PAPAGAYO BURGER	19
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 PATTY: 3	
BISON BURGER	23
8oz ALL-NATURAL BISON PATTY, CRISPY ONIONS, CHEDDAR CRISP, CRUMBLD BLEU CHEESE, GARLIC AIOLI, ARUGULA	
HATCH GREEN CHILE BURGER	21
2 SMASH PATTIES, ROASTED HATCH GREEN CHILE RELISH, CILANTRO/LIME AIOLI, PEPPER JACK CHEESE, BACON AND AVOCADO	

SOUPS & SALADS

LOBSTER BISQUE	18
ADD GRILLED CHEESE SANDWICH: 6	
HOUSE POZOLE	13
RED CHILI BROTH, PORK, HOMINY, CABBAGE	
TRI-TIP CHILI	16
HOUSE BEEF BLEND, CHILI BEANS	
WAHINE ^{GF}	15
CHOPPED MIXED GREENS, AVOCADO, HEARTS OF PALM, TOMATOES, MANGO, MACADAMIA NUTS, MINT VINAIGRETTE	
COBB ^{GF}	23
CHOPPED MIXED GREENS, GRILLED CHICKEN, TOMATOES, HARD BOILED EGGS, BACON, AVOCADO, BLEU CHEESE CRUMBLES, BALSALMIC VINAIGRETTE	
STRAWBERRY & GOAT CHEESE	17
CHOPPED CHINESE SPINACH AND BABY ROMAINE, FRIED GOAT CHEESE, SHALLOTS, CANDIED PECANS,STRAWBERRIES, CHAMPAGNE VINAIGRETTE	
PAPAGAYO ^{GF}	15
ROASTED BEETS, AVOCADO, TOMATOES, GOAT CHEESE, CHOPPED ROMAINE, SANGRIA VINAIGRETTE	
CAESAR	15
ROMAINE, COTIJA, PEPITAS, CROUTONS, CAESAR DRESSING	

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

\$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

^{GF} SOME DISHES ARE GLUTEN FREE, BUT OUR KITCHEN IS
NOT A GLUTEN FREE KITCHEN! ASK SERVER FOR DETAILS.

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