

DINNER STARTERS

SERVED DAILY BEGINNING AT 5PM

HAPPY HOUR

Served from 3:30pm - 5:30pm Everyday | Tuesday All Night Happy Hour 3:30pm to Close!

TACO ^{GF}	7.50
PROTEIN CHOICE OF: MAHI MAHI, CHICKEN, SHRIMP, OR CARNE ASADA CORN TORTILLA, CABBAGE, AVOCADO, CHIPOTLE CREMA, SALSA FRESCA ADD OUR SHRIMP CEVICHE: 2.50	
HONEY SPICY SHRIMP	20
CALAMARI STEAK FRIES	18
JOE'S SHRIMP CEVICHE ^{GF}	19
ADD AVOCADO: 4	
SPICY CHORIZO MUSSELS ^{GF}	24
CLASSIC MUSSELS ^{GF}	24
LOBSTER BISQUE	16
PAPAGAYO FLATBREAD	18
ARUGULA PROSCIUTTO FLATBREAD	18
PESTO MARGARITA FLATBREAD	17
CRISPY CHICKEN WINGS	18
SHORT RIB BIRRIA EGGROLLS	17
PAPAGAYO SALAD ^{GF}	14
WAHINE SALAD ^{GF}	14
BRUSSEL SPROUTS	15
TRUFFLE FRIES	11
ONION RINGS	11

\$2 off Draft Beers

\$2 off House Wines

\$2 off House Liquor

Papagayo Margarita \$12

House-Made Famous Red Sangria

\$11 Glass/\$44 Carafe

MARIO ROMERO ~ EXECUTIVE CHEF

P.E.I. MUSSELS

Add Side of Fries: 3

CLASSIC STYLE ^{GF}	28
GARLIC, CHARDONNAY	
SPANISH CHORIZO ^{GF}	28

FLATBREADS

Gluten Free Flatbread Crust Available: 4, Vegan Cheese: 2

BBQ PORK	21
SLOW ROASTED PORK, HOUSE BBQ SAUCE, MOZZARELLA, RED ONION, MICRO CILANTRO	
PAPAGAYO	21
ITALIAN SAUSAGE, BACON, HAM, MOZZARELLA, HOUSE MARINARA	
ARUGULA & PROSCIUTTO	21
FIG JAM, SHAVED PARMESAN, MOZZARELLA, BALSAMIC GLAZE	
PESTO MARGARITA	19
HOUSE PESTO, MOZZARELLA, ROMA TOMATOES, FRESH GARLIC, PARMESAN, BASIL ADD ITALIAN SAUSAGE: 4	

SIDES

SKILLET BACON MAC & CHEESE	18
LOBSTER AND BACON MAC & CHEESE	25
ONIONS RINGS	14
SWEET POTATO FRIES	12
GOAT CHEESE, HONEY DRIZZLE, CHIPOTLE RANCH	
FRENCH FRIES	10
TRUFFLE FRIES 4	

ARTISAN BREAD BASKET

PRAGER BROS. BREAD
& HOUSE PESTO

7

INCLUDES FREE REFILLS

SOUPS & SALADS

LOBSTER BISQUE	18
POZOLE	14
RED CHILI BROTH, PORK, HOMINY, CABBAGE	
TRI-TIP CHILI	16
HOUSE BEEF BLEND, CHILI BEANS	
HOUSE ^{GF}	12
CHOPPED MIXED GREENS, CUCUMBER, TOMATO, ONION, CHOPPED EGG, PECANS, BALSAMIC VINAIGRETTE	
WAHINE ^{GF}	16
CHOPPED MIXED GREENS, AVOCADO, HEARTS OF PALM, TOMATOES, MANGO, MACADAMIA NUTS, MINT VINAIGRETTE	
STRAWBERRY & GOAT CHEESE	17
CHOPPED CHINESE SPINACH & BABY ROMAINE, FRIED GOAT CHEESE, SHALLOTS, CANDIED PECANS, STRAWBERRIES, STRAWBERRY VINAIGRETTE	
PAPAGAYO ^{GF}	16
ROASTED BEETS, AVOCADO, TOMATOES, GOAT CHEESE, CHOPPED BABY ROMAINE, SANGRIA VINAIGRETTE	
WEDGE ^{GF}	17
BACON, GRAPE TOMATOES, HARD BOILED EGG, PICKLED ONIONS, BLEU CHEESE CRUMBLES, CHIVES, BUTTERMILK RANCH DRESSING	
CAESAR	15
CHOPPED BABY ROMAINE, PARMESAN, PEPITAS, CROUTONS GRILLED LEMON, CAESAR DRESSING	

Add a Protein: Shrimp (9), Grilled Chicken (9), Salmon (14),
Blackened Ahi (12), Prime Flat Iron Steak (16)

TAPAS

SHORT RIB BIRRIA EGGROLLS ^N	22
OAXACAN CHEESE, CONSUME & JALAPEÑO/CILANTRO AIOLI	
CALAMARI STEAK FRIES	21
SWEET & SPICY CHILI SAUCE, MACADAMIA NUTS	
ARTICHOKE BOTTOMS ^{GF}	19
GARLIC, SPINACH, CREME FRAICHE, PARMESAN	
COCONUT SHRIMP	24
JUMBO SHRIMP, SWEET & SPICY CHILI SAUCE	
“JOE’S” SHRIMP CEVICHE ^{GF}	21
ADD AVOCADO: 4	
CRISPY CHICKEN WINGS ^{GF}	21
BBQ, LEMON PEPPER, OR HOUSE SPICY BUFFALO RANCH DRESSING	
SPICY FRIED CAULIFLOWER	18
GHOST PEPPER DUST, CHIPOTLE RANCH	
DEVEILED EGGS ^N	14
APPLEWOOD BACON, PICKLED JALAPENO & TAJIN	
HONEY SPICY SHRIMP	23
SHRIMP TEMPURA, SWEET & SPICY SAUCE	
AHI CRAB STACK	26
AVOCADO CILANTRO MOUSSE, MANGO, CRISPY WONTONS, SEAWEED SALAD, JALAPEÑO PONZU	
BRUSSEL SPROUTS	19
BACON, POMEGRANATE, BALSAMIC GLAZE, PARMESAN CHEESE	
BUTTERNUT SQUASH RAVIOLI	22
GOAT CHEESE, HAZELNUT BROWN BUTTER, PESTO	
WAGYU SKILLET MEATBALLS	23
(LIMITED AVAILABILITY) PARMESAN CHEESE, HOUSE SPICES, MARINARA, TOASTED GARLIC BREAD	
SHORT RIB BIRRIA NACHOS	24
PICO DE GALLO, LIMES, BLACK BEAN, BEER CHEESE, GUACAMOLE, JALAPENO, MICRO CILANTRO, CONSUME AIOLI AND JALAPENO/CILANTRO AIOLI	

^N NEW ITEM

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

^V VEGAN

\$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

WE HAVE PROUDLY OMITTED SEED OIL FROM OUR COOKING.
WE FRY IN WAGYU BEEF TALLOW AND COOK WITH OLIVE OIL

MAIN COURSES

SERVED DAILY BEGINNING AT 5PM

FROM THE GRILL

USDA PRIME PRIME RIB (FRI, SAT & SUN ONLY) 45
HORSERADISH CREAM, AU JUS, MASHED POTATO AND ROASTED MUSTARD/MAPLE CARROTS

BABY BACK RIBS (1/2 RACK) 29 • (FULL RACK) 39
WITH PAPAGAYO BBQ SAUCE AND TRUFFLE FRIES

USDA PRIME FLAT IRON 34
PAPAGAYO STEAK SEASONING, HERBED BUTTER AND TRUFFLE FRIES

USDA PRIME SHORT RIB 39
RED WINE BRAISE WITH POTATO AU GRATIN AND MUSTARD AND MAPLE ROASTED CARROTS

PRIME FILET MIGNON 52
CENTER CUT IN HOUSE AND SERVED WITH A LOADED BAKED POTATO

SCOTTISH SALMON 35
PAN SEARED WITH A CHOICE OF PEPPERCORN CRUST OR HOUSE SEASONING, PARMESAN AND SEAFOOD RISOTTO

FRESH CATCH M/P
ASK SERVER

MISO SEABASS 48
FRIED RICE AND SPICY CAULIFLOWER

SHAREABLE GRILL SIDES 9

FRIED RICE
PARMESAN AND CILANTRO LIME RICE
LOADED BAKED POTATO
TRUFFLE FRIES
POTATO AU GRATIN
BROCOLINI AND PARMESAN
YUKON GOLD GARLIC MASHED POTATO
CHIPOTLE COLESLAW
MUSTARD AND MAPLE ROASTED RAINBOW CARROTS
SEAFOOD RISOTTO

MARIO ROMERO ~ EXECUTIVE CHEF

LE PAPAGAYO FAVORITES

BARCELONA TRADITIONAL PAELLA (FEEDS 1-2) 34 • (FEEDS 3-4) 49
CHICKEN, FRESH CATCH, SHRIMP, MUSSELS, LINGUICA SAUSAGE, CHORIZO SAFFRON RICE

OAXACA STEAK TACOS 34
GRILLED PRIME FLAT IRON STEAK, MELTED OAXACA CHEESE, GRILLED ONIONS & MUSHROOMS, SERVED WITH AVOCADO SALSA, HOUSE SALSA AND CREMA

SHORT RIB BIRRIA ENCHILADAS 28
3 RED ENCHILADAS STUFFED WITH OAXACAN CHEESE AND BIRRIA TOPPED WITH SHREDDED LETTUCE, JALAPENO/CILANTRO AIOLI AND AVOCADO. SERVED WITH HOUSE SPICY BLACK REFRIED BEANS

MEXICAN SOUTHERN FRIED CHICKEN 28
CHIPOTLE COLESLAW AND BUTTERMILK BISCUIT WITH HABANERO HONEY

ROASTED HAWAIIAN KALUA PORK 29
SLOW-ROASTED DUDOC PORK, COCONUT RICE, FRIED PLANTAINS, MAUI PINEAPPLE

FISH AND CHIPS 25
TEMPURA BEER BATTERED AND FRIED FRESH WHITEFISH SERVED WITH OLD BAY FRIES AND HOUSE TARTAR SAUCE WITH MALT VINEGAR

THREE TACO PLATE 25
CHOICE OF: MARINATED CHICKEN, SHRIMP OR MAHI MAHI. SERVED ON FLOUR TORTILLAS TOPPED WITH HOUSE CABBAGE MIX, CHIPOTLE CREMA, PICO DE GALLO AND AVOCADO SERVED WITH CHIPS AND HOUSE SALSA
CARNE ASADA +\$1/PER TACO

WAGYU MEATLOAF 28
PAPAGAYO GRAVY AND YUKON GOLD GARLIC MASHED POTATOES

DESSERTS

BUTTERCAKE 14
McCONNELL'S SWEET CREAM ICE CREAM, OATMEAL STREUSEL CRUMBLES, MIXED BERRY COMPOTE

NY CHEESECAKE 12
ACAI SORBET, RASPBERRY COULIS

BREAD PUDDING 12
BOURBON CARAMEL DRIZZLE
ADD: SCOOP OF VANILLA BEAN ICE CREAM \$2

FLOURLESS CHOCOLATE FUDGE CAKE GF 13
McCONNELL'S VANILLA BEAN ICE CREAM, CANDIED PECANS

SKILLET S'MORE COOKIE 14
CHOCOLATE CHIP COOKIE STUFFED WITH MARSHMALLOW AND GRAHAM CRACKER TOPPED WITH 2 SCOOPS OF McCONNELL'S VANILLA BEAN ICE CREAM

VEGAN SORBET TRIO V 10
CABERNET BLACKBERRY, MANGO, COCONUT

COFFEE

REGULAR
DECAF
ESPRESSO
DECAF ESPRESSO

LATTE
MOCHA
CAPPUCCINO
CHAI LATTE

HOT TEAS
ASK SERVER FOR
CURRENT SELECTION

WE HAVE PROUDLY OMITTED SEED OIL FROM OUR COOKING. WE FRY IN WAGYU BEEF TALLOW AND COOK WITH OLIVE OIL

SANDWICHES AND BURGERS

WAGYU SKILLET BURGER 25
WAGYU TALLOW BASTED AMERICAN WAGYU PATTY, CRISPY ONIONS, CHEDDAR CRISP, ARUGULA, GARLIC AIOLI, BRIOCHE
ADD BACON 3

LOBSTER ROLL 36
MAINE LOBSTER, LEMON-TARRAGON AIOLI, CHIVES, BUTTERED BRIOCHE, CHOICE OF SIDE DISH

AWESOME BLT 21
PARMESAN CRUSTED GRILLED PRAGER BROS SOURDOUGH, BACON, AVOCADO, LETTUCE, TOMATO, GARLIC AIOLI

MONSTER RUBEN 23
HOUSE MADE CORNED BEEF, GRILLED SADIE ROSE MARBLE RYE BREAD, RUSSIAN DRESSING, GRUYERE AND HOUSE COLESLAW

PRIME RIB MELT 28
THINLY SHAVED PRIME RIB, GRUYERE, GARLIC AIOLI, TOASTED PRAGER BROS SOURDOUGH SERVED WITH HOUSE AU JUS GRAVY

PASTA

Substitute Gluten Free Pasta: 4

SHORT RIB STROGANOFF 32
EGG NOODLES, HOUSE BRAISED SHORT RIB, MUSHROOM BEEF BROTH, GARLIC TOASTED POINT

BANGKOK NOODLES V 27
HOUSE ZUCCHINI NOODLES, SAUTEED PEPPERS, ONIONS, SWEET POTATOES, COCONUT-PEANUT SAUCE, GREEN ONION, CILANTRO, LIME

MAINE LOBSTER RAVIOLI 38
MAINE LOBSTER CLAW MEAT, LIGHT MARINARA CREAM SAUCE

SPAGHETTI BOLOGNESE 25
FRESH PASTA, GROUND BEEF, PORK, CRISPY BACON, HERBS, AGED PARMESAN
ADD 2 WAGYU MEATBALLS: 5

BLACKENED SHRIMP SCAMPI 29
FRESH LINGUINI, CAPERS, WHITE WINE, GARLIC & BUTTER SAUCE

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