

BREAKFAST

Served from 8:00 am - 3:00pm Daily

LOCAL FAVORITES

LOCO MOCO	19
FRIED RICE, MUSHROOM BEEF GRAVY, TWO 4oz WAGYU PATTIES, TWO EGGS, GRILLED PINEAPPLE, MANGO PINEAPPLE CHILI SAUCE, GREEN ONION	
CARNE ASADA & EGGS GF	25
GRILLED CARNE ASADA, THREE EGGS, FRESH HOUSE MADE FLOUR TORTILLAS, AVOCADO SALSACHOICE 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, FRESH HOUSE MADE 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	
BREAKFAST EMPANADAS	16
INSIDE: CHORIZO, GREEN ONION, SCRAMBLED EGGS OUTSIDE: FRESH HOUSE MADE CORN MASA, SHREDDED LETTUCE, COTIJA, CHIPOTLE CREMA, VERDE SAUCE	
CHORIZO TACOS GF	17
SCRAMBLED EGGS, CHORIZO, CHEDDAR CHEESE, TATER TOTS, ONION, CILANTRO, AVOCADO SALSA, HOUSE MADE CORN TORTILLAS	
SHORT RIB TAMALES	20
HOUSE MADE CORN MASA, VERDE CHIPS, SUNNY SIDE UP EGG, BLACK BEANS, ROASTED PASILLA PEPPERS, PICO DE GALLO	
PAPAGAYO BURRITO	18
SCRAMBLED EGGS, CHEDDAR CHEESE, TRUFFLE FRIES, MARINATED CARNE ASADA, SALSA FRESCA, CREME FRAICHE	
SHRIMP & GRITS	26
THREE POACHED EGGS, BACON, ONION, RED BELL PEPPER	
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	

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	
PAPAGAYO	19
BACON, HAM, SAUSAGE, PEPPERS, ONION, CHEDDAR	
SHORT RIB BIRRIA	19
OAXACAN CHEESE, SPICY BLACK BEAN PUREE, ONION/CILANTRO, CONSUME	
CORNE D BEEF HASH	19
HOUSE CORN BEEF, RED BELL PEPPER, ONION	

BISCUITS AND GRAVY SKILLET

16
SCRATCH MADE BUTTERMILK BISCUITS, SAUSAGE GRAVY
2 EGGS ANY STYLE AND CHOICE OF BREAKFAST POTATOES
SATURDAY & SUNDAY ONLY

SIMPLE THINGS

ACAI BOWL GF	16
HOUSE GRANOLA, HOUSE ACAI BLEND, FRUIT, HONEY, SHAVED COCONUT	
OVERNIGHT OATS	12
WHOLE MILK, GREEK YOGURT, MAPLE, CHIA, ROLLED OATS AND FRESH BERRIES	
BREAKFAST SANDWICH	17
CHOICE OF: BACON, HAM OR DUROC BREAKFAST SAUSAGE PATTIES, TWO EGGS ANY STYLE, AMERICAN CHEESE, BRIOCHE BUN, TATER TOTS	
AVOCADO TOAST	16
PRAGER BROS SOURDOUGH, MASHED AVOCADO, GOAT CHEESE, CHILI FLAKE, SEA SALT, HONEY, BALSAMIC, MARINATED HEIRLOOM CHERRY TOMATO, MICRO GREENS ADD SMOKED SALMON: 8	
AVOCADO TOAST SANDWICH	19
AVOCADO, TOMATO, GRILLED PROSCIUTTO, GOAT CHEESE, PRAGER BROS SOURDOUGH CHOICE OF: POTATOES, FRUIT, OR SIDE SALAD ADD 2 EGGS: 3	

PANCAKES & MORE

Served with 100% Pure Maple Syrup
FRESH FRUIT CUP: 3

THE VILLAGE SPECIAL	17
TWO EGGS ANY STYLE, PANCAKES OR FRENCH TOAST CHOICE OF: BACON, HAM, TURKEY SAUSAGE, OR DURAC PORK SAUSAGE PATTIES	
PANCAKES	14
MADE FROM SCRATCH DAILY (3) ADD BLUEBERRIES: 3	
HAWAIIAN STYLE PANCAKES	17
MACADAMIA NUTS, BANANAS, WHIP CREAM, BROWN SUGAR ADD STRAWBERRIES: 2	
SKILLET CINNAMON ROLL PANCAKES	18
{ PERFECT TO SHARE! }	
CINNAMON ROLL FILLING, HOUSE VANILLA CREAM CHEESE GLAZE, CANDIED PECANS, WHIPPED CREAM	
GRAND MARNIER FRENCH TOAST	17
BRIOCHE BREAD, CINNAMON GRAND MARNIER BATTER, SLICED BANANA, BROWN SUGAR, WHIP CREAM, GRAND MARNIER BUTTER	

COFFEES & TEAS

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

HOT TEAS 4.50
ASK SERVER FOR CURRENT SELECTION

\$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

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

BOTTOMLESS
MIMOSAS
DAILY!

\$25

PLUS THE COST OF AN
ENTREE 2HR LIMIT!

EGGS

All Eggs Served Here Are Cage Free Eggs

FRESH FRUIT CUP: 3
SERVED WITH BAGUETTE AND CHOICE OF POTATOES OR PANCAKE \$1
POTATO OPTIONS: ROSEMARY OR POTATO CAKES.
UPGRADE TO SWEET POTATOES: 2 / TATOR TOTS: 2

FOUR EGG OMELETTE	18
VEGGIE: SPINACH, MUSHROOMS, ONIONS, ZUCCHINI, SHREDDED CHEDDAR CHEESE ABC: AVOCADO, BACON, SHREDDED CHEDDAR CHEESE WESTERN: PEPPERS, HAM, ONIONS, SHREDDED CHEDDAR CHEESE	
TWO EGG PLATE	11
ANY STYLE ADD PROTEIN: BACON, HAM, TURKEY SAUSAGE, DURAC SAUSAGE PATTIES, CHORIZO 6	

BENEDICTS

FRESH FRUIT CUP: 3

TRADITIONAL BENEDICT	19
SHAVED DUROC HAM, HOUSE HOLLANDAISE, CHOICE OF POTATOES	
CALIFORNIA BENEDICT	19
AVOCADO, TOMATO, HOUSE HOLLANDAISE, CHOICE OF POTATOES ADD BACON: 4	
CHILI VERDE BENEDICT	21
HOUSE-MADE DUROC PORK CHILE VERDE, SOPEs, HOUSE SPICY HOLLANDAISE	
BIRRIA BENEDICT	22
HOUSE MADE SHORT RIB BIRRIA SERVED ATOP 2 TOASTED ENGLISH MUFFINS SMOTHERED IN CHIPOTLE HOLLANDAISE AND SERVED WITH YOUR CHOICE OF BREAKFAST POTATO	

OTHER DRINKS

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

LUNCH

Served from 8:00 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: 4, Vegan Cheese: 2

GRILLED CHEESE 17
CHEDDAR, MOZZARELLA, GRUYERE, PRAGER BROS SOURDOUGH
ADD LOBSTER BISQUE: 7
ADD SHORT RIB BIRRIA: 6

CUBAN 21
DUROC ROASTED PULLED PORK, SHAVED Duroc HAM, SWISS,
DILL PICKLE, MUSTARD, PRAGER BROS PRESSED BAGUETTE

CHICKEN PESTO 21
PESTO AIOLI, ARUGULA, SWEET CHILI PEPPERS,
SWISS CHEESE, GRILLED PRAGER BROS BAGUETTE
ADD BACON 4 | ADD AVOCADO 2

SEARED AHI 28
TOASTED CIABATTA, PICKLED ONION, ARUGULA,
SUNDRIED TOMATO AIOLI
ADD BACON 4 | ADD AVOCADO 2

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 PRAGER BROS SOURDOUGH,
BACON, AVOCADO, LETTUCE, TOMATO, GARLIC AIOLI

MONSTER RUBEN 22
HOUSE MADE CORNED BEEF, GRILLED SADIE ROSE
MARBLE RYE BREAD, RUSSIAN DRESSING,
GRUYERE AND HOUSE COLESLAW

LOBSTER ROLL 35
MAINE LOBSTER, LEMON-TARRAGON AIOLI, CHIVES,
GRILLED LEMON, BUTTERED BRIOCHE ROLL

SPICY CHICKEN 21
DEEP FRIED CHICKEN THIGH, HOUSE COLESLAW,
PICKLE CHIPS, BRIOCHE BUN

CAPRESE 18
FRESH BURRATA, TOMATO, BASIL, ARUGULA, PESTO,
BALSAMIC, GRILLED PRAGER BROS BAGUETTE
ADD GRILLED PROSCIUTTO: 4

APPETIZERS

CALAMARI STEAK FRIES 19
SWEET & SPICY CHILI SAUCE, MACADAMIA NUTS

CHIPS & SALSA ^{GF} 8
ADD GUACAMOLE: 8

“JOE’S” SHRIMP CEVICHE ^{GF} 19
ADD AVOCADO: 4

CRISPY CHICKEN WINGS ^{GF} 20
BBQ, LEMON PEPPER, OR HOUSE SPICY BUFFALO
RANCH DRESSING

SPICY FRIED CAULIFLOWER 17
GHOST PEPPER DUST, CHIPOTLE RANCH

SHORT RIB BIRRIA EGGROLLS 20
OAXACAN CHEESE, CONSUME &
JALAPEÑO/CILANTRO AIOLI

AHI POKE NACHOS 24
TAJIN WONTONS TOPPED WITH MARINATED
SUSHI GRADE AHI MARINATED DICED CUCUMBER,
GRILLED PINEAPPLE, SLICED JALAPENO.
DRIZZLED WITH CONSUME AIOLI AND
AVOCADO WASABI CREMA

SHORT RIB BIRRIA NACHOS 23
PICO DE GALLO, LIMES, BLACK BEAN, BEER
CHEESE, GUACAMOLE, JALAPENO, MICRO
CILANTRO, CONSUME AIOLI AND
JALAPEÑO/CILANTRO AIOLI AND LIMES

FLATBREADS

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

BBQ PORK 19
HOUSE BBQ SAUCE, MOZZARELLA,
RED ONION, MICRO CILANTRO

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

FISH AND CHIPS

TEMPURA BEER BATTERED AND FRIED FRESH WHITEFISH
SERVED WITH OLD BAY FRIES AND HOUSE
TARTAR SAUCE WITH MALT VINEGAR 24

TACOS & MORE

Tacos and Burritos Served with Chips and Salsa

TWO TACOS ^{GF} 17
CHOICE OF: CARNE ASADA, SHRIMP, OR MAHI MAHI.
AVOCADO, CABBAGE, SALSA FRESCA, CHIPOTLE RANCH

BAJA FISH TACOS 20
HOUSEMADE FLOUR TORTILLAS, TEMPURA FRIED MAHI MAHI,
JALAPEÑO/CILANTRO CREMA, PICO DE GALLO, CABBAGE

SURF N’ TURF TACOS ^{GF} 21
TWO CARNE ASADA TACOS TOPPED WITH CEVICHE

SHORT RIB BIRRIA ENCHILADAS 21
2 RED ENCHILADAS STUFFED WITH OAXACAN CHEESE AND BIRRIA
TOPPED WITH SHREDDED LETTUCE, JALAPENO/CILANTRO AIOLI
AND AVOCADO. SERVED WITH HOUSE SPICY BLACK REFRIED BEANS

FRESH HOUSE MADE
★ 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: 4, Vegan Cheese: 2, Bacon: 3

PAPAGAYO 19
TWO 4OZ WAGYU PATTIES, AMERICAN CHEESE,
PICKLES,, ONION, LETTUCE & TOMATO, BURGER
SAUCE, TOASTED BRIOCHE BUN

BISON 23
8oz ALL-NATURAL BISON PATTY, CRISPY ONIONS,
CHEDDAR CRISP, CRUMBLD BLEU CHEESE, GARLIC
AIOLI, ARUGULA, TOASTED BRIOCHE BUN

P.E.I. MUSSELS

Add Side of Fries: 3

CLASSIC STYLE ^{GF} 26
GARLIC, CHARDONNAY

SPANISH CHORIZO ^{GF} 26

SIDES

ONION RINGS 14
CHIPOTLE RANCH

TRUFFLE FRIES 13
SHAVED PARMESAN, GARLIC AIOLI

SWEET POTATO FRIES 13
CRUMBLD GOAT CHEESE, HONEY, CHIPOTLE RANCH

SOUPS & SALADS

LOBSTER BISQUE 18
ADD GRILLED CHEESE SANDWICH: 6

HOUSE POZOLE 13
RED CHILI BROTH, PORK, HOMINY, CABBAGE

TRI-TIP CHILI 15
HOUSE BLEND BEEF, 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 & BABY ROMAINE, FRIED GOAT
CHEESE, SHALLOTS, CANDIED PECANS, STRAWBERRIES,
STRAWBERRY VINAGARETTE

PAPAGAYO ^{GF} 15
ROASTED BEETS, AVOCADO, TOMATOES, GOAT CHEESE,
CHOPPED ROMAINE, SANGRIA VINAIGRETTE

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)