

DINNER STARTERS

Served from 5:00pm - 10:00pm Sunday - Thursday | Until 10:30pm Friday & Saturday

HAPPY HOUR

Served from 4:00pm - 5:30pm Everyday | Tuesday All Night Happy Hour 4:00pm to Close!

- TACO **GF** 7.50
PROTEIN CHOICE OF: MAHI MAHI, SHRIMP, DUCK, OR CARNE ASADA
CORN TORTILLA, CABBAGE, AVOCADO, CHIPOTLE CREMA, SALSA FRESCA
ADD OUR SHRIMP CEVICHE: 2.50
- HONEY SPICY SHRIMP 20
- CALAMARI STRIPS 18
- JOE'S SHRIMP CEVICHE **GF** 19
ADD AVOCADO: 4
- CLASSIC MUSSELS **GF** 24
- LOBSTER BISQUE 16
- PAPAGAYO FLATBREAD 18
- ARUGULA PROSCIUTTO FLATBREAD 18
- PESTO MARGARITA FLATBREAD 17
- FREE RANGE CHICKEN SATAY 19
- CRISPY CHICKEN WINGS 18
- 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

P.E.I. MUSSELS

Add Side of Fries: 3

- CLASSIC STYLE **GF** 28
GARLIC, CHARDONNAY

ARTISAN BREAD BASKET

PRAGER BROS. BREAD & HOUSE PESTO

- 7
INCLUDES FREE REFILLS

FLATBREADS

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

- PAPAGAYO 21
ITALIAN SAUSAGE, BACON, HAM, MOZZARELLA, HOUSE MARINARA
- ARUGULA & PROSCIUTTO 21
FIG JAM, SHAVED PARMESAN, MOZZARELLA, BALSALMIC GLAZE
- PESTO MARGARITA 19
HOUSE PESTO, MOZZARELLA, ROMA TOMATOES, FRESH GARLIC, PARMESAN, BASIL
ADD ITALIAN SAUSAGE: 3
- SPICY WAGYU MEATBALL 21
MARINARA/MOZZARELLA, HOUSE PESTO, FRESNO CHILI TRUFFLE OIL, CHILI FLAKE

SIDES

- BACON MAC & CHEESE 18
NUESKE LARDONS, BLEND OF CHEESE, TOPPED WITH SEASONED BREADCRUMBS
- LOBSTER AND BACON MAC & CHEESE 25
- ONIONS RINGS 14
- TRUFFLE FRIES 14
AGED PARMESAN, GARLIC AIOLI
- SWEET POTATO FRIES 12
GOAT CHEESE, HONEY DRIZZLE, CHIPOTLE RANCH
- FRENCH FRIES 10

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, BALSALMIC VINAIGRETTE
- WAHINE **GF** 16
CHOPPED MIXED GREENS, AVOCADO, HEARTS OF PALM, TOMATOES, MANGO, MACADAMIA NUTS, MINT VINAIGRETTE
- STRAWBERRY & GOAT CHEESE 17
CHOPPED CHINESE SPINACH AND BABY ROMAINE, FRIED GOAT CHEESE, SHALLOTS, CANDIED PECANS, STRAWBERRIES, CHAMPAGNE VINAIGRETTE
- PAPAGAYO **GF** 16
ROASTED BEETS, AVOCADO, TOMATOES, GOAT CHEESE, CHOPPED ROMAINE, SANGRIA VINAIGRETTE
- WEDGE **GF** 17
BACON, GRAPE TOMATOES, HARD BOILED EGG, CRISPY ONIONS, BLEU CHEESE CRUMBLES, CHIVES, BUTTERMILK RANCH DRESSING
- CAESAR 15
BABY ROMAINE, COTIJA, PEPITAS, CROUTONS, CAESAR DRESSING
Add a Protein: Shrimp (10), Grilled Chicken (9), Salmon (16), Blackened Ahi (14), Prime Flat Iron Steak (18)

TAPAS

- QUESABIRRIA EGG ROLLS **N** 22
CONSUME AND JALAPENO/CILANTRO AIOLI
- CALAMARI STRIPS 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
HOUSE SPICY BUFFALO, BBQ OR LEMON PEPPER AND RANCH DRESSING
- SPICY FRIED CAULIFLOWER 18
GHOST PEPPER DUST, CHIPOTLE RANCH
- DEVEILED EGGS **N** 14
APPLEWOOD BACON, PICKLED JALAPEÑO & TAJIN
- HONEY SPICY SHRIMP 23
SHRIMP TEMPURA, SWEET & SPICY SAUCE
- BRUSSEL SPROUTS 19
BACON, POMEGRANATE, BALSAMIC GLAZE, PARMESAN CHEESE
- BUTTERNUT SQUASH RAVIOLI 22
GOAT CHEESE, HAZELNUT BROWN BUTTER, PESTO
- AHI CRAB STACK 26
AVOCADO CILANTRO MOUSEE, MANGO, CRISPY WONTONS, SEAWEED SALAD, JALAPEÑO PONZU
- WAGYU SKILLET MEATBALLS 23
(LIMITED AVAILABILITY)
PARMESAN CHEESE, HOUSE SPICES, MARINARA, TOASTED GARLIC BREAD
- CHICKEN SATAY 21
FREE RANGE, THAI CUCUMBER SALAD, BANGKOK PEANUT SAUCE, CILANTRO, SCALLIONS
- SLIDERS 21
(3) HATCH GREEN CHILE, PINEAPPLE/BACON/TERIYAKI, AND TRI TIP CHILI

N NEW ITEM

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

V VEGAN

MAIN COURSES

Served from 5:00pm - 10:00pm Sunday - Thursday | Until 10:30pm Friday & Saturday

FROM THE GRILL

- USDA PRIME PRIME RIB (FRI, SAT & SUN ONLY)** 45
HORSERADISH CREAM, AU JUS, POTATOES AU GRATIN
- KING SALMON** 35
TAJIN CRUSTED WITH COTIJA CHEESE ATOP A BEAD OF HOUSE BLACK BEAN MANGO SALSA AND CILANTRO BUTTER SAUCE
- PAN SEARED HALF CHICKEN** 29
COCONUT RICE, PIPIAN VERDE
- STEAK FRITES** 34
CHARBROILED PRIME FLAT IRON STEAK, TRUFFLE FRIES, HOUSE STEAK BUTTER
- BRAISED SHORT RIB** 39
RED WINE BRAISED, BURBON MAPLE GLAZED RAINBOW CARROTS
- SEARED BLACKENED AHI** 38
WASABI SOY SAUCE, PARMESEAN CRUSTED BROCCOLINI
- MISO CHILEAN SEABASS** 48
MISO MARINADE, CRAB FRIED RICE, CRISPY HABANERO CAULIFLOWER
- WAGYU MEATLOAF** 27
HOUSE GRAVY, MASHED POTATO
- FRESH CATCH** M/P
ASK SERVER

SHAREABLE GRILL SIDES 9

- BURBON MAPLE GLAZED RAINBOW CARROTS
- PARMESEAN CRUSTED BROCCOLINI
- SPICY BUTTERED BRUSSEL SPROUTS
- COCONUT RICE
- POTATO AU GRATIN
- PATATAS BRAVAS
- CARAMELIZED MUSHROOMS AND ONIONS
- TRUFFLE FRIES
- YUKON GOLD GARLIC MASHED POTATOES

LE PAPAGAYO FAVORITES

- BARCELONA TRADITIONAL PAELLA** 34
CHICKEN, FRESH CATCH, SHRIMP, MUSSELS, LINGUICA SAUSAGE, CHORIZO SAFFRON RICE
- ROASTED HAWAIIAN KALUA PORK** 29
SLOW-ROASTED DUROC PORK, COCONUT RICE, FRIED PLANTAINS, MAUI PINEAPPLE
- OAXACA STEAK TACOS** 34
GRILLED PRIME FLAT IRON STEAK, MELTED OAXACA CHEESE, GRILLED ONIONS & MUSHROOMS, SERVED WITH AVOCADO SALSA, HOUSE SALSA AND CREMA
- 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
- FISH AND CHIPS** 25
TEMPURA BEER BATTERED AND FRIED FRESH WHITEFISH SERVED WITH OLD BAY FRIES AND HOUSE TARTAR SAUCE WITH MALT VINEGAR
- 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

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
- CHURRO SANDWICH** 12
HOUSE MADE WITH SALTED CARAMEL ICE CREAM
- FLOURLESS CHOCOLATE FUDGE CAKE** **GF** 13
McCONNELL'S VANILLA BEAN ICE CREAM, CANDIED PECANS, BURNT MARSHMALLOWS
- WHITE CHOCOLATE MACADAMIA NUT SKILLET COOKIE** 14
TOPPED WITH SALTED CARAMEL ICE CREAM
- VEGAN SORBET TRIO** **V** 10
CABERNET BLACKBERRY, MANGO, COCONUT

COFFEE

- REGULAR
- DECAF
- ESPRESSO
- DECAF ESPRESSO

- LATTE
- MOCHA
- CAPPUCINO
- CHAI LATTE

- HOT TEAS
- ASK SERVER FOR CURRENT SELECTION

SANDWICHES AND BURGERS

- PRIME RIB MELT** 28
THINLY SHAVED PRIME RIB, GRUYERE, GARLIC AIOLI, TOASTED PRAGER BROS SOURDOUGH SERVED WITH HOUSE AU JUS GRAVY
- LOBSTER ROLL** 36
MAINE LOBSTER, LEMON-TARRAGON AIOLI, CHIVES, BUTTERED BRIOCHE, CHOICE OF SIDE DISH
- WAGYU BURGER** 25
AMERICAN WAGYU PATTY, CRISPY ONIONS, CHEDDAR CRISP, ARUGULA, GARLIC AIOLI
ADD BACON 3

PASTA / SEAFOOD

Substitute Gluten Free Pasta: 4

- SPAGHETTI BOLOGNESE** 25
FRESH PASTA, GROUND BEEF, PORK, CRISPY BACON, HERBS, AGED PARMESAN
ADD 2 WAGYU MEATBALLS: 5
- BANGKOK NOODLES** 27
HOUSE ZUCCHINI NOODLES, SAUTEED PEPPERS, ONIONS, SWEET POTATOES, COCONUT-PEANUT SAUCE, GREEN ONION, CILANTRO, LIME
- BLACKENED SHRIMP SCAMPI** 29
FRESH LINGUINI, CAPERS, WHITE WINE, GARLIC & BUTTER SAUCE
- SHORT RIB STROGANOFF** 32
EGG NOODLES, HOUSE BRAISED SHORT RIB, MUSHROOM BEEF BROTH, GARLIC TOASTED POINT

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

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BRYANT SAN JOSE ~ CHEF DE CUISINE