

BREAKFAST

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

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 AND SERVED WITH A TOASTED BAGUETTE
- CARNE ASADA & EGGS** **GF** 25
GRILLED CARNE ASADA, THREE EGGS, FLOUR TORTILLAS, AVOCADO SALSA, 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** 18
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

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 HAM, BACON OR SAUSAGE PATTIES, AMERICAN CHEESE, TWO EGGS ANY STYLE, BRIOCHE, GARLIC AIOLI, 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

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, AND SERVED WITH A TOASTED BAGUETTE
ADD BLACK BEAN PATTY: 3
- PAPAGAYO** 19
BACON, HAM, SAUSAGE, PEPPERS, ONION, CHEDDA AND SERVED WITH A TOASTED BAGUETTE
- SHORT RIB BIRRIA** 19
SPICY BLACK BEAN PUREE, OAXACAN CHEESE, ONION, CILANTRO SERVED WITH HOUSE CONSUME, CORN TORTILLA
- CORNER BEEF HASH** 19
HOUSE CORN BEEF, RED BELL PEPPER, ONION AND SERVED WITH A TOASTED BAGUETTE

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

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

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.
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** 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, CHIPOTLE HOLLANDAISE DICED ONION AND CILANTRO AND SERVED WITH YOUR CHOICE OF BREAKFAST POTATO

HEY! WANT TO
SPLIT
SOMETHING?!

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: 4, 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** 19
LAMB & BEEF, ROMAINE, ROMA TOMATOES,
RED ONIONS, PITA, TZATZIKI
- PRIME RIB MELT** 26
THINLY SHAVED PRIME RIB, GRUYERE, GARLIC AIOLI
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,
CRISPY ONIONS, 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: 4

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
- WAGYU TALLOW ONION RINGS** 14
CHIPOTLE RANCH
- WAGYU TALLOW TRUFFLE FRIES** 13
SHAVED PARMESAN, GARLIC AIOLI
- WAGYU TALLOW SWEET POTATO FRIES** 13
CRUMBLD GOAT CHEESE, HONEY,
CHIPOTLE RANCH
- SPICY FRIED CAULIFLOWER** 17
GHOST PEPPER DUST, CHIPOTLE RANCH
- QUESABIRRIA EGG ROLLS** 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: 4, 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
CHOICE OF: CARNE ASADA, DUCK, SHRIMP, OR MAHI MAHI.
AVOCADO, CABBAGE, SALSA FRESCA, CHIPOTLE RANCH
- BAJA FISH TACOS** 20
BEER BATTERED WHITE FISH, CABBAGE,
PICO DE GALLO, AVOCADO, JALAPENO/CILANTRO AIOLI
- SURF N' TURF TACOS GF** 21
TWO CARNE ASADA TACOS TOPPED WITH CEVICHE
- SHORT RIB QUESO BIRRIA TACOS** 20
OAXACAN CHEESE, WHITE ONION, CILANTRO, LIME, CONSOME
- CALIFORNIA BURRITO** 19
CARNE ASADA, AVOCADO, TRUFFLE FRIES, CHEESE, SALSA
FRESCA, CREME FRAICHE
- BIRRIA ENCHILADAS** 21
2 RED ENCHILADAS STUFFED WITH CHEESE AND BIRRIA TOPPED
WITH SHREDDED LETTUCE, JALAPENO/CILANTRO AIOLI
SERVED WITH HOUSE SPICY BLACK REFRIED BEANS
ADD AVOCADO: 2

★ 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: 4, Vegan Cheese: 2

- PAPAGAYO BURGER** 19
TWO 4OZ WAGYU PATTIES, AMERICAN CHEESE,
PICKLES, ONION, LETTUCE & TOMATO, BURGER
SAUCE, TOASTED BRIOCHE BUN
- BISON BURGER** 23
8OZ ALL-NATURAL BISON PATTY, CRISPY ONIONS,
CHEDDAR CRISP, CRUMBLD BLEU CHEESE, GARLIC
AIOLI, ARUGULA, TOASTED BRIOCHE BUN
- 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** 24
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 (14),
Blackened Ahi (12), Prime Flat Iron Steak (16)

\$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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JOSE AGUIRRE ~ SOUS CHEF