

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	19
PAPAGAYO SALAD GF	14
WAHINE SALAD GF	14
BRUSSEL SPROUTS	16
WAGYU TALLOW TRUFFLE FRIES	11
WAGYU TALLOW 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
WAGYU TALLOW ONIONS RINGS	14
WAGYU TALLOW TRUFFLE FRIES	14
AGED PARMESAN, GARLIC AIOLI	
WAGYU TALLOW SWEET POTATO FRIES	12
GOAT CHEESE, HONEY DRIZZLE, CHIPOTLE RANCH	
WAGYU TALLOW 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 (9), Grilled Chicken (9), Salmon (14), Blackened Ahi (14), Prime Flat Iron Steak (16)

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, 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, HAWAIIAN PRETZEL BUN	

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

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FROM THE GRILL

Can Substitute Any Side With Any Shareable Grill Sides

- USDA PRIME PRIME RIB (FRI & SAT ONLY)** 45
HORSERADISH CREAM, AU JUS, POTATOES AU GRATIN
- SCOTTISH 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 POTATO AU GRATIN
- SEARED BLACKENED AHI** 38
WASABI SOY SAUCE, PARMESEAN CRUSTED BROCCOLINI COCONUT RICE
- 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
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. SERVED WITH HOUSE SPICY BLACK REFRIED BEANS
ADD AVOCADO: 2

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, CRISPY ONIONS, 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, GARLIC TOASTED POINT
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 SAUC
GARLIC TOASTED POINTE
- 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