

HAPPY HOUR

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

TACO ^{GF}	7
PROTEIN CHOICE OF: MAHI MAHI, SHRIMP, OR CARNE ASADA CORN TORTILLA, CABBAGE, AVOCADO, CHIPOTLE CREMA, SALSA FRESCA ADD OUR SHRIMP CEVICHE: 2.50	
HONEY SPICY SHRIMP	17
CALAMARI STRIPS	17
JOE'S SHRIMP CEVICHE ^{GF}	17
ADD AVOCADO: 4	
SPICY CHORIZO MUSSELS ^{GF}	23
CLASSIC MUSSELS ^{GF}	23
LOBSTER BISQUE	15
PAPAGAYO FLATBREAD	16
ARUGULA PROSCIUTTO FLATBREAD	16
PESTO MARGARITA FLATBREAD	16
FREE RANGE CHICKEN SATAY	16
CRISPY CHICKEN WINGS	17
SHANGHAI STYLE RIBS	19
BIRRIA EGGROLLS	16
PAPAGAYO SALAD ^{GF}	13
WAHINE SALAD ^{GF}	13
BRUSSEL SPROUTS	14
TRUFFLE FRIES	10
ONION RINGS	10

\$2 off Draft Beers

\$2 off House Wines

Papagayo Margarita \$11

House-Made Famous Red Sangria

\$11 Glass/\$44 Carafe

DINNER STARTERS

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

P. E. I. MUSSELS	
Add Side of Fries: 3	
CLASSIC STYLE ^{GF}	25.95
GARLIC, CHARDONNAY	
SPANISH CHORIZO ^{GF}	25.95

ARTISAN BREAD BASKET	
PRAGER BROS. BREAD & HOUSE PESTO	
7	
INCLUDES FREE REFILLS	

FLATBREADS	
Gluten Free Flatbread Crust Available: 4, Vegan Cheese: 2	
BBQ PORK ^V	18.95
SLOW ROASTED PORK, HOUSE BBQ SAUCE, MOZZARELLA, RED ONION, MICRO CILANTRO	
PAPAGAYO	18.95
ITALIAN SAUSAGE, BACON, HAM, MOZZARELLA, HOUSE MARINARA	
ARUGULA & PROSCIUTTO	18.95
FIG JAM, SHAVED PARMESAN, MOZZARELLA, BALSALMIC GLAZE	
PESTO MARGARITA	17.95
HOUSE PESTO, MOZZARELLA, ROMA TOMATOES, FRESH GARLIC, PARMESAN, BASIL ADD ITALIAN SAUSAGE: 4	

SIDES	
SKILLET BACON MAC & CHEESE	16
ONIONS RINGS	13
TRUFFLE FRIES	12
AGED PARMESAN, GARLIC AIOLI	
SWEET POTATO FRIES	11
GOAT CHEESE, HONEY DRIZZLE, CHIPOTLE RANCH	
FRENCH FRIES	10

SOUPS & SALADS	
LOBSTER BISQUE	16
POZOLE	12
RED CHILI BROTH, PORK, HOMINY, CABBAGE	
TRI-TIP CHILI	14
HOUSE BEEF BLEND, CHILI BEANS	
HOUSE ^{GF}	11
CHOPPED MIXED GREENS, CUCUMBER, TOMATO, ONION, CHOPPED EGG, PECANS, BALSALMIC VINAIGRETTE	
WAHINE ^{GF}	14
CHOPPED MIXED GREENS, AVOCADO, HEARTS OF PALM, TOMATOES, MANGO, MACADAMIA NUTS, MINT VINAIGRETTE	
STRAWBERRY & GOAT CHEESE	14
CHOPPED CHINESE SPINACH & BABY ROMAINE, FRIED GOAT CHEESE, SHALLOTS, CANDIED PECANS, STRAWBERRIES, CHAMPAGNE VINAIGRETTE	
PAPAGAYO ^{GF}	14
ROASTED BEETS, AVOCADO, TOMATOES, GOAT CHEESE, CHOPPED BABY ROMAINE, SANGRIA VINAIGRETTE	
CRAB CAKE SALAD ^V	29
4OZ. JUMBO LUMP CRAB CAKE, CHOPPED ARUGULA AND BABY FRISÉE, RED ONION, CUCUMBER, HEIRLOOM CHERRY TOMATO WITH PASSION FRUIT VINAIGRETTE	
WEDGE ^{GF}	17
BACON, GRAPE TOMATOES, HARD BOILED EGG, PICKLED ONIONS, BLEU CHEESE CRUMBLES, CHIVES, BUTTERMILK RANCH DRESSING	
CAESAR	14
CHOPPED BABY ROMAINE, PARMESAN, PEPITAS, CROUTONS GRILLED LEMON, CAESAR DRESSING	
Add a Protein: Shrimp (9), Grilled Chicken (9), Salmon (14), Crab Cake (16), Blackened Ahi (12), Prime Flat Iron Steak (16)	

TAPAS	
QUESABIRRIA EGG ROLLS ^V	18.95
CONSUME AND JALAPEÑO/CILANTRO AIOLI	
CALAMARI STRIPS	18.95
SWEET & SPICY CHILI SAUCE, MACADAMIA NUTS	
ARTICHOKE BOTTOMS ^{GF}	17.95
GARLIC, SPINACH, CREME FRAICHE, PARMESAN	
COCONUT SHRIMP	20.95
JUMBO SHRIMP, SWEET & SPICY CHILI SAUCE	
"JOE'S" SHRIMP CEVICHE ^{GF}	19.95
ADD AVOCADO: 4	
CRISPY CHICKEN WINGS ^{GF}	19.95
HOUSE SPICY BUFFALO, RANCH DRESSING	
SPICY FRIED CAULIFLOWER	16.95
GHOST PEPPER DUST, CHIPOTLE RANCH	
SHANGHAI BABY BACK RIBS	21.95
HONEY SPICY SHRIMP	21.95
SHRIMP TEMPURA, SWEET & SPICY SAUCE	
AHI CRAB STACK	22.95
AVOCADO CILANTRO MOUSEE, MANGO, CRISPY WONTONS, SEAWEEED SALAD, JALAPEÑO PONZU	
BRUSSEL SPROUTS	16.95
BACON, POMEGRANATE, BALSAMIC GLAZE, PARMESAN CHEESE	
BUTTERNUT SQUASH RAVIOLI	20.95
GOAT CHEESE, HAZELNUT BROWN BUTTER, PESTO	
WAGYU SKILLET MEATBALLS	20.95
(LIMITED AVAILABILITY) PARMESAN CHEESE, HOUSE SPICES, MARINARA, TOASTED GARLIC BREAD	
CHICKEN SATAY	18.95
FREE RANGE, THAI CUCUMBER SALAD, BANGKOK PEANUT SAUCE, CILANTRO, SCALLIONS	

^V 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

LIMITED AVAILABILITY

Available Until We Are Out

PRIME RIB (AVAILABLE FRI/SAT/SUN) 12oz, AU JUS, HORSERADISH CREAM SAUCE, HOUSE BROWN GRAVY, MASHED POTATOES, SAUTEED VEGETABLES	42.95
CAROLINA BBQ RACK OF RIBS DUROC PORK, TRUFFLE FRIES, HOUSE BBQ SAUCE	34.95
WAGYU MEATLOAF HOUSE GRAVY, MASHED POTATO AND MIXED VEGETABLE	25.45
PRIME RIB MELT THINLY SHAVED PRIME RIB, GRUYERE, GARLIC AIOLI, TOASTED PRAGER BROS SOURDOUGH SERVED WITH HOUSE AU JUS GRAVY	26.45

MEAT

DAXACA STEAK TACOS GRILLED PRIME FLAT IRON STEAK, MELTED DAXACA CHEESE, GRILLED ONIONS & MUSHROOMS SERVED WITH AVOCADO SALSA, HOUSE SALSA AND CREMA	30.95
STEAK FRITES CHARBROILED PRIME FLAT IRON STEAK, TRUFFLE FRIES, HOUSE STEAK BUTTER	32.95
SURF AND TURF PRIME FILET, SUPER JUMBO SHRIMP, BOURBON DEMIGLAZE, ROASTED ASPARAGUS, MASHED POTATO, MEYER LEMON CAPER SAUCE	52.95
ROASTED HAWAIIAN KALUA PORK SLOW-ROASTED DUROC PORK, COCONUT RICE, FRIED PLANTAINS, MAUI PINEAPPLE	26.45
BRAISED SHORT RIB RED WINE BRAISED, POTATOES AU GRATIN, ROASTED CARROTS	34.95
CHICKEN ROULADE PROSCUITTO WRAPPED CHICKEN STUFFED WITH SPINACH, GOAT CHEESE, AND RED BELL PEPPER SERVED WITH MASHED POTATO AND TOPPED WITH FLORENTINE CHEDDAR CHEESE SAUCE	27.95
WAGYU BURGER AMERICAN WAGYU PATTY, CRISPY ONIONS, CHEDDAR CRISP, ARUGULA, GARLIC AIOLI ADD BACON 3	23.95

PASTA

Substitute Gluten Free Pasta: 4

SHORT RIB STROGANOFF EGG NOODLES, HOUSE BRAISED SHORT RIB, MUSHROOM BEEF BROTH, GARLIC TOASTED POINT	28.95
BLACKENED SHRIMP SCAMPI FRESH LINGUINI, WHITE WINE, GARLIC & BUTTER SAUCE	28.95
MAINE LOBSTER RAVIOLI MAINE LOBSTER CLAW MEAT, LIGHT MARINARA CREAM SAUCE	30.95
SPAGHETTI BOLOGNESE FRESH PASTA, GROUND BEEF, PORK, CRISPY BACON, HERBS, AGED PARMESAN ADD 2 WAGYU MEATBALLS: 5	23
BANGKOK NOODLES HOUSE ZUCCHINI NOODLES, SAUTEED PEPPERS, ONIONS, SWEET POTATOES, COCONUT-PEANUT SAUCE, GREEN ONION, CILANTRO, LIME	24.95

SEAFOOD

KING SALMON CHIPOTLE SPICED CELERY ROOT PUREE, GRILLED STEM ARTICHOKE, CHERMOULA SAUCE, CHARRED BROCCOLINI	36.95
LOBSTER ROLL MAINE LOBSTER, LEMON-TARRAGON AIOLI, CHIVES, BUTTERED BRIOCHE, CHOICE OF SIDE DISH	33.95
BARCELONA TRADITIONAL PAELLA CHICKEN, FRESH CATCH, SHRIMP, MUSSELS, LINGUICA SAUSAGE, CHORIZO SAFFRON RICE	31.95
JUMBO SCALLOPS WILD MUSHROOM TRUFFLE RISOTTO, SRIRACHA BEURRE BLANC	42.95
FRESH HALIBUT TOPPED WITH BLUE SWIMMING CRAB, LEMON BEURRE BLANC	39.95
MISO CHILEAN SEABASS MISO MARINADE, CRAB FRIED RICE, HABANERO CAULIFLOWER	45.95

CUSTOMER ASSUMES FULL RESPONSIBILITY FOR ANY MODIFIED ITEMS

 NEW ITEM

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

 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

SWEET TREATS

BUTTERCAKE MCCONNELL'S SWEET CREAM ICE CREAM, OATMEAL STREUSEL CRUMBLES, MIXED BERRY COMPOTE	14.95
NY CHEESECAKE ACAI SORBET, RASPBERRY COULIS, CHANTILLY CREAM	11.95
FLOURLESS CHOCOLATE FUDGE CAKE MCCONNELL'S VANILLA BEAN ICE CREAM, CANDIED PECANS, BURNT MARSHMALLOWS	12.95
BREAD PUDDING BOURBON CARAMEL DRIZZLE ADD: SCOOP OF VANILLA BEACH ICE CREAM \$2	12.95
SKILLET S'MORE COOKIE CHOCOLATE CHIP COOKIE STUFFED WITH MARSHMALLOW AND GRAHAM CRACKER TOPPED WITH 2 SCOOPS OF MCCONNELL'S VANILLA BEAN ICE CREAM	14.95
VEGAN SORBET TRIO CABERNET BLACKBERRY, MANGO, COCONUT	10.95

COFFEES & TEAS

REGULAR	4.50	LATTE	6
DECAF	4.50	MOCHA	6
ESPRESSO	5	CAPPUCINO	6
DECAF ESPRESSO	5	MATCHA LATTE	7
		COLD BREW	8
ICED TEA	4.50		
PASSIONFRUIT ICED TEA	4.50		
HOT TEAS	4.50		
ASK SERVER FOR CURRENT SELECTION			

AFTER DINNER DRINKS

ESPRESSO MARTINI	17
IRISH COFFEE	14
BAILEYS	13
SAMBUCA	12
PORT	10