

PAPAGAYO



Tequila Old Fashioned



Margarita Flight

Cocktail Specials

MARGARITA DE LA CASA

House Margarita Glass \$9 Pitcher \$45
Made with Gold Tequila, Triple Sec, Fresh Squeezed Lime Juice, Agave Nectar, Served on the Rocks

Flavored Margarita Glass \$10 Pitcher \$50
Mango • Strawberry • Watermelon
Raspberry, • Pomegranate • Passion Fruit

Margarita Flight \$14
A sampling of Strawberry Jalapeno, Blackberry Basil and Passion Fruit

HOUSE SPECIALS

Rona Rita \$12
Our House Margarita Served with a Coronita
Refreshing From The Start

Flavored Rona Rita \$13
Strawberry • Raspberry • Mango

Michelada \$6
Draft Beer, Lime, Tabasco
Served Over Ice with a Salted Rim

Mexican Old Fashioned \$14
Herradura Reposado, Agave,
Orange/Chocolate Bitters, Orange

Smokey Mexican Old Fashioned \$14
Herradura Reposado, Mezcal Reposado,
Agave, Orange/Chocolate Bitters, Orange

CERVEZAS

BOTELLA

Corona
Corona Light
Pacifico
Dos Equis Amber
Dos Equis Lager
Bud Light

DE BARRIL

Lagunitas IPA
Modelo Especial

BUCKETS OF BEER

6 of any of our Beers Served in a Bucket of Ice

SANGRIAS

A Blend of Wine, Fresh Fruit Juices,
Sparkling Water, and Liquor.
Marinates for Hours until Ready to Serve.
with Red Wine \$11
with White Wine \$11
Available in a Pitcher \$55

PAPAGAYO

MEXICAN KITCHEN • TEQUILA BAR



BAR SPECIAL

\$5 House Margaritas*

Half Price Bar Tacos*

Monday thru Friday • 4pm - 6pm

*Only available at the bar

BLANCO

This is blue agave in it's purest form. It is clear and usually un-aged, where the true flavors and the intensity of the agave are present, as well as the natural sweetness.

Light. Suave. Sexy (2 oz.)

Espolon	7
Milagro	10
Cabo Wabo	10
Casa Noble	10

Flavorful. Flirtatious. Inspiring.

1800	7
Avion	9

Bold. Flavorful. Exciting.

Hornitos	9
Herradura	10
Patron	12
Don Julio	13

REPOSADO

A "reposado" tequila is the first stage of "rested and aged". The tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the agave and wood flavors.

Light. Creamy. Floral. (2 oz.)

Espolon	8
Casa Noble	13
Milagro	12
Cabo Wabo	12

Sweet. Balanced. Spicy.

1800	7
Avion	12

Agave Bouquet. Bold. Earthy.

Hornitos	9
Herradura	12
Patron	13
Don Julio	15

ANEJO

After aging for at least one year, tequila can then be classified as an "anejo". The distillers are required to age anejo tequila in barrels that do not exceed 600 litres. This aging process darkens the tequila to an amber color, and the flavor can become smoother, richer and more complex.

Seductive. Smooth. Buttery. (2 oz.)

Sauza Commemorative	7
Cabo Wabo	12
Milagro	13

Aromatic. Floral. Creamy.

1800	10
Avion	14

Ornasmic. Assertive. Intense.

Hornitos	10
Patron	15
Herradura	15

TEQUILA FLIGHTS

Sample 3 Premium Tequilas • Served with Fresh Limes and Sangrita

Jester - Milagro Blanco, Herradura Reposado, Avion Anejo	20
Crystal - Casa Noble Cristal, Herradura Blanco, Avion Blanco	18
Presidente - Corzo Blanco, Reposado, Anejo	24
The Don - Don Julio Blanco, Reposado, Anejo	26
El Principe - Avion Blanco, Cabo Wabo Reposado, Herradura Anejo	26

MEZCAL

Also made from the agave plant but from a different region in southern Mexico. It is also roasted over charcoal instead of roasted in ovens which gives it that smoky flavor.

Illegal Joven	2 oz.
Illegal Reposado	10
Illegal Anejo	12
	15

MARGARITAS & COCKTAILS \$12

All of our margaritas & cocktails are made from 100% blue agave tequila using fresh squeezed juices and agave nectar

The Boss

Blanco Tequila, Spiced Rum, Orange Liqueur

Entourage

Blanco Tequila, Orange Liqueur

Jefe Favorito

Reposado Tequila, Orange Liqueur, Fresh Lime, Agave

Grilled Pineapple

Blanco Tequila, Fresh Grilled Pineapple,
Orange Liqueur, Bitters

Coconut Margarita

1800 Coconut, Coconut Milk, Simple Syrup

Chili Chili Bang Bang

Jalapeno Infused Tequila, Orange Liqueur, Passion Fruit

Watermelon Habenero

Chili Infused Tequila, Watermelon Puree,
Fresh Lime, Agave

Strawberry Jalapeno Margarita

Jalapeno Infused Tequila, Lime,
Orange Liqueur, Strawberry Puree

Blackberry Basil Margarita

Blackberry Puree, Basil, Blanco Tequila

Blood Orange

Blanco Tequila, Orange Liqueur,
Blood Orange Puree, Float of Prosecco

Loco Coco Margarita

1800 coconut tequila, pineapple juice,
lime juice, simple syrup

Paloma

Tequila, Lime, Grapefruit, Agave

Prepare any of these Margaritas or Cocktails
with one of our Premium Tequilas \$14.00

Don Julio Blanco • Maestro Dobel Tequila
Herradura Blanco • Patron Blanco • Avion Blanco
Don Julio Reposado • Milagro Blanco

VASOS DE VINO

Glass \$9 Bottle \$36

BLANCO

Morasutti Pinot Grigio
Medium Citrus Notes with a Touch of
Minerality. Crisp and Well Balanced

ROJO

Pacific Bay Cabernet
a Medium Bodied Wine with a Cherry
and Cedar Nose, Hints of Berry and
Chocolate Flavor and a Slight Caramel Finish

PAPAGAYO



MEXICAN KITCHEN • TEQUILA BAR

APPETIZERS

Chips and Salsa 5.95
Hand Hacked Guacamole 11.95

Mexican Street Corn Grilled Corn, Aleppo Pepper and Lime Aioli, Queso Cotija	10.95
Queso Dip Melted Cheese Dip Spiked with Jalapeños, Roasted Chilis and Fresh Peppers	10.95
Empanadas (2 per order) Chicken Tinga, Jack Cheese, Chimichurri Sauce	9.95

Quesadillas

Flour Tortilla, Black Beans, Monterey Jack Cheese, Pico De Gallo, Sour Cream	
Vegetable, Chicken Tinga, Pork Carnitas or Muchaka Meat	13.95
Cheese Quesadilla	11.95

Specialty Quesadillas 14.95
Served with Sour Cream, Pico De Gallo,
Shredded Lettuce

Buffalo Chicken - Jack Cheese, Minced Scallions, Crispy Fried Chicken, Franks Red Hot, Bleu Cheese Crumbles	
BBQ Pork - 18 Hour Slow Roasted Pork, Chipotle BBQ Sauce, Minced Red Onions, Cilantro	
Blackened Chicken - Skillet Seared Seasoned Chicken, Monterey Jack Cheese, Diced Tomatoes, Minced Scallions	

* These items are served raw or undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
10.20

SALADS

Chipotle BBQ Chicken Salad Grilled Chicken, Romaine Hearts, Roasted Corn, Cotija Cheese, Cilantro Ranch	15.95
*Chili Bronzed Salmon Salad Teardrop Tomatoes, Avocado, Pickled Red Onions, Chili-Lime Vinaigrette	16.95
Shrimp and Avocado Salad Pan Seared Achiote Marinated Shrimp, Avocado, Mango, Jicama, Chipotle Vinaigrette	17.95

SPECIALTY BURGERS

Burgers are Prepared Medium, 8oz weight before cooking
All Burgers Served with French Fries

*Mexicana Burger Hand-Hacked Guacamole, Pico De Gallo, Chili Dusted Fries	13.95
*Burger Dive Classic Iceberg Lettuce, Vine-Ripe Tomato	11.95
*Cheesburger Classic Iceberg Lettuce, Vine-Ripe Tomato	12.95
*Bacon Burger Iceberg Lettuce, Vine-Ripe Tomato, Cheddar Cheese	13.95

"CLUCK IT UP"

All Sandwiches Served with French Fries

Ranch Chicken Sandwich Breaded Chicken Breast, Cheddar Cheese, Iceberg Lettuce, Ranch Dressing, Applewood Bacon, Vine-Ripe Tomato	12.95
Buffalo Chicken Sandwich Breaded Chicken Breast, Frank's Hot Sauce, Bleu Cheese Fondue, Iceberg Lettuce, Vine-Ripe Tomato	12.95
California Chicken Sandwich Breaded Chicken Breast, Iceberg Lettuce, Guacamole, Vine-Ripe Tomato, Applewood Bacon, Pepper Jack Cheese	12.95

HOUSE SPECIALS

*Roasted Salmon Fillet Chipotle-Miso Glaze, Cilantro Rice, Seared Greens	19.95
*Carne Asada Marinated Steak, Molcajete Sauce, Sauteed Onions, Cilantro Rice, Refried Beans, Avocado Relish	19.95

FAJITAS

Served with Hot Flour Tortillas, Mexican Rice,
Refried Beans, Cheese, Lettuce, Sour Cream,
Sautéed Onions & Peppers, Pico De Gallo

Herb Marinated Chicken	16.95
Blackened Chicken	16.95
*All Natural Skirt Steak	17.95
*Half & Half (Beef and Chicken)	17.95
Vegetable Medley	16.95

MEXICAN SPECIALTIES

Served with Lettuce and Pico de Gallo

Tacos Chicken Tinga, Pork Carnitas or Muchaka Meat, Served with Mexican Rice, Refried Beans and Cheese	12.95
Enchiladas Two White Corn Tortillas Stuffed with Chicken Tinga, Pork Carnitas or Muchaka Meat, Topped with Salsa Rojo. Served with Mexican Rice and Refried Beans	13.95
Vegetarian Enchiladas Sautéed Seasonal Vegetables, Corn Tortillas, Verde Sauce. Served with Cilantro Rice and Black Beans	13.95
Classic Burritos Chicken Tinga, Pork Carnitas or Muchaka Meat, Topped with Salsa Rojo. Served with Mexican Rice and Refried Beans	14.95
Verde Enchiladas Poached and Shredded Chicken, Cheese, Corn Tortillas and Tomatillo Sauce Served with Mexican Rice and Refried Beans	13.95
Mexican Rice Bowl Chicken Tinga, Pork Carnitas or Muchaka Meat, Mexican Rice, Iceberg Lettuce, Black Beans, Shredded Cheese, Salsa Verde, Pickled Cabbage, Guacamole, Pico De Gallo, Minced Scallions	15.95

Dorado Style Burrito 14.95
Griddled on a Hot Plancha

Flour Tortilla stuffed with Refried Beans,
Pico De Gallo, Cabbage, Jack and Cheddar Cheeses,
Served with Ancho Chili Sauce
Topped with Guacamolillo and Crema

Choice of:
Grilled Chicken, Beef Picadillo or Pork Carnitas

STREET TACOS

Buffalo Chicken Tacos Crispy Fried Chicken, Franks Hot Sauce, Lettuce, Bleu Cheese Fondue, Pico De Gallo	3 Tacos 15.95
Trailer Park Tacos Crispy Chicken, Chili Con Queso, Shredded Lettuce, Pico De Gallo	15.95
Vegetable Chili Tempura Cauliflower, Grilled Scallions, Pickled Red Onions, Julienne Cucumber	15.95
Pork Carnitas Steamed in Banana Leaf, Pineapple Pico De Gallo, Cilantro	15.95
Fish Tacos Pan Seared Tilapia, Avocado, Garlic Mojo, Cabbage Slaw	16.95
*Salmon Chili Seasoned, Pico De Gallo, Pickled Cucumber, Avocado Relish, Chipotle Aoili	17.95
Seared Shrimp Red Pepper, Ancho Chili, Pickled Cabbage, Verde Sauce, Avocado	17.95

SIDE DISHES

Hand Hacked Guacamole 5.95

Add-ons 2.95

Refried Beans • Black Beans
Soft Corn Tortillas • Mexican Rice • Cilantro Rice
Sour Cream • Verde Sauce

BEVEVERAGES

SODA \$3

Pepsi • Diet Pepsi
Sierra Mist • Ginger Ale