

# PAPAGAYO

Mexican Kitchen • Tequila Bar

Make It Mini  
MARGARITA \$6.50  
CORONITA \$4.50  
BUCKET OF CORONITAS \$26

## Margarita de la Casa

**House Margarita**  
Glass \$11 Pitcher \$55  
Made with Gold Tequila, Triple Sec, Fresh Squeezed Lime Juice, Agave Nectar,  
Served on the Rocks

**Flavored Margarita**  
Glass \$12 Pitcher \$60  
Mango • Strawberry  
Passion Fruit • Blood Orange

**Rona Rita \$13.25**  
Our House Maragarita Served with a Coronita

**Flavored Rona Rita \$14.25**  
Mango • Strawberry  
Passion Fruit • Blood Orange

**Margarita Flight \$17.5**  
A Trio of Our Seasonal Flavors,  
Ask Your Server for Details!

## Sangria

**Red Sangria**  
\$12 Glass \$60 Pitcher  
Macerated Citrus, Pineapple,  
Brandy, Jack Daniels, Cabernet  
Sauvignon

## Cervezas

Botellas	De Barril
Corona	Modelo Especial
Corona Premier	Rotating Local
Negra Modelo	IPA
Dos Equis Amber	<b>Buckets</b>
Dos Equis Lager	6 of any of our Botellas

Mexican Coca-Cola \$4.25  
Tarritos

## Hand Crafted Margaritas y Cócteles \$13

All of our margaritas are made with 100% blue agave tequila using fresh citrus and agave nectar

**Picante Blood Orange**  
Ghost Tequila, Orange Liqueur,  
House Sour, Blood Orange

**Jalisco Spritz**  
Mi Campo Blanco, Aperol,  
Grapefruit, Lime, Seltzer

**Cucumber Basil**  
Milagro Blanco, Elderflower,  
Cucumber Juice, Lime, Basil

**Loco Coco**  
1800 Coconut, Coconut Milk,  
Fresh Lime, Simple Syrup

**Watermelon Habanero**  
Chili Infused Tequila, Watermelon,  
Fresh Lime, Agave

**Strawberry Jalapeño**  
Jalapeño Infused Tequila, Cointreau,  
Fresh Lime, Strawberry

**Blackberry Basil**  
Avion Blanco, Blackberry,  
Fresh Basil

**The Skinny**  
Avion Blanco, Fresh Lime, Agave

## Vasos de Vino

Glass \$11 Bottle \$44

### Blanco

**Ruffino, Pinot Grigio**  
Floral notes with hints pears,  
golden apple, and balanced  
minerality

### Rojo

**Robert Mondavi, Cabernet**  
Notes of ripe plum and  
blackberry, leather, oak

## Tequila Flights

Sample 3 Premium Tequilas,  
Served with Lime and Salt

**Crystal \$21**  
Espolon Blanco, Herradura  
Blanco, Avion Blanco

**The Jester \$23**  
Milagro Blanco, Herradura  
Reposado, Milagro Anejo

**El Principe \$29**  
Casa Noble Blanco,  
Casa Noble Reposado,  
Herradura Anejo

## 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, Sauve, Sexy (2oz.)

Espolon	8.5
Milagro	14.5
Corzo	16

**Flavorful, Flirtatious, Inspiring**  
1800 9  
Avion 14.5  
Casa Noble 14.5

### Bold, Flavorful, Exciting

Mi Campo	10
Herradura	11.5
Patron	14.5
Casamigos	15.5
Don Julio	16.5

## 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 (2oz.)

Espolon	9
Milagro	14.5
Corzo	16.5

### Sweet, Balanced, Spicy

1800	10.5
Casa Noble	15.5
Avion	15.5

### Agave Bouquet, Bold, Earthy

Herradura	13.5
Patron	15.5
Don Julio	17.5

## 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.

### Light, Sauve, Sexy (2oz.)

Milagro	14.5
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### Aromatic, Floral, Creamy

1800	14.5
Avion	16.5

### Orgasmic, Assertive, Intense

Herradura	15.5
Patron	16.5
Corzo	17.5
Don Julio	18.5

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# PAPAGAYO™

## APPETIZERS

**Chips and Salsa 6.95**  
**Hand Hacked Guacamole 13.95**

**Chicken Tortilla Soup** 8.95  
Roasted Chicken Broth, Avocado, Minced Chilis, Tortilla Strips, Queso Fresco

**Blackened Chicken Fingers** 12.95  
Horseradish Marmalade

**Mexican Street Corn** 12.95  
Grilled Corn, Aleppo Pepper, Lime Aioli, Cotija  
**Available Off the Cob** 13.95

**Queso Dip** 12.95  
Melted Cheese Dip Spiked with Jalapeños, Roasted Chili, and Fresh Peppers

**Empanadas** (3 per order) 12.95  
Chicken Tinga, Jack Cheese, Chimichurri Sauce

## NACHOS

**Pico de Gallo, Shredded Lettuce, Jalapeños, Sour Cream**  
**Add Guacamole 1.75**

**Plain Cheese** 14.95

**Chicken Tinga, Vegetable** 16.95

## QUESADILLAS

**Flour Tortilla, Monteray Jack Cheese, Sour Cream**  
**Add Black Beans \$1 Add Guacamole \$1.75**

**Cheese Quesadilla** 14.95

**Vegetable, Chicken Tinga,** 16.95

**Pork Carnitas or Muchaka Meat**

**Chili Dusted Shrimp Quesadilla** 21.95

## SPECIALTY QUESADILLAS 18.95

**Served with Sour Cream and Shredded Lettuce**

**Buffalo Chicken**  
Jack Cheese, Scallions, Crispy Chicken, House Buffalo

**BBQ Pork**  
Slow Roasted Pork, Chipotle BBQ, Scallions, Cilantro

**Blackened Chicken**  
Skillet Seared Seasoned Chicken, Monterey Jack Cheese, Diced Tomato, Minced Scallions

## ENTRÉE SALADS

**Ensalada Monterrey** 13.95  
Romaine Hearts, Teardrop Tomatoes, Roasted Corn, Cotija Cheese, Cilantro Ranch

**Ensalada de la Casa** 14.95  
Teardrop Tomatoes, Avocado, Pickled Red Onions, Red Cabbage, Chili-Lime Vinaigrette

**Ensalada Acapulco** 14.95  
Avocado, Mango, Jicama, Chipotle Vinaigrette

**Add Marinated Chicken +9 Add Chipotle Miso Salmon +12**  
**Add Chili Dusted Shrimp +10**

## ENTRÉES

**\*Roasted Salmon Filet** 24.95  
Chipotle Miso Glaze, Cilantro Rice, Seared Spinach

**\*Carne Asada** 26.95  
Marinated Steak, Molcajete Sauce, Sautéed Onions, Cilantro Rice, Refried Beans, Avocado Relish

## FAJITAS

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

**All Vegetable Dishes Are Served with Black Beans**

**All Natural Herb** 20.95 **\*All Natural** 24.95  
**Marinated Chicken**

**All Natural** 20.95 **Half & Half** 22.95  
**Blackened Chicken** **Vegetable Medley** 19.95

**Pan Roasted Shrimp Fajita** 25.95

**Add 5 Jumbo Pan Roasted Shrimp to Any Fajita** 11.95

## MEXICAN SPECIALTIES

**Served with Pico de Gallo, Lettuce, Mexican Rice, and Refried Beans**  
**Add Sour Cream \$1.25 or Guacamole \$1.75**

**Tacos** 15.95  
Chicken Tinga, Pork Carnitas  
Muchaka Meat, or Vegetables

**Enchiladas** 16.95  
Two White Corn Tortillas  
stuffed with Chicken Tinga,  
Pork Carnitas or Muchaka  
Meat, topped with Ancho Rojo  
and Cheese

**Vegetarian Enchiladas** 16.95  
Sauteed Seasonal Vegetables,  
Corn Tortillas, Salsa Verde,  
Served with Mexican Rice and  
Black Beans

**Classic Burritos** 17.95  
Chicken Tinga, Pork Carnitas,  
Muchaka Meat, Sautéed  
Vegetables Topped with Ancho  
Rojo and Cheese

**Verde Enchiladas** 16.95  
Poached and Shredded Chicken,  
Cheese, Corn Tortillas, and  
Salsa Verde

**Mexican Rice Bowl** 18.95  
Chicken Tinga, Pork Carnitas,  
Muchaka Meat, or Seared  
Vegetables with Mexican Rice,  
Iceberg Lettuce, Black Beans,  
Shredded Cheese, Salsa Verde,  
Pickled Cabbage, Guacamole,  
Pico de Gallo, Minced  
Scallions

**Dorado Style Burrito**  
**18.95**

**Grilled on a Hot Plancha**

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

**Choice of:**

**Chicken Tinga,**  
**Muchaka Meat,**  
**Pork Carnitas,or**  
**Seared Vegetables**

## STREET TACOS

**Your Choice of 6" Soft Flour**  
**or 6" Corn Tortillas**

**Cheeseburger Tacos (2)** 15.95  
Cheddar Cheese, Pickles, Lettuce,  
Tomatoes, Secret Sauce, French  
Fries (yes, you read that right)

2 tacos | 3 tacos

**Trailer Park** 14.95 | 18.95  
Crispy Chicken, Chili Con Queso,  
Shredded Lettuce, Pico De Gallo

**Cauliflower** 14.95 | 18.95  
Chili Tempura Cauliflower, Pickled  
Red Onions, English Cucumber Salad

**Pork Carnitas** 15.95 | 19.95  
Steamed in Banana Leaf, Pineapple  
Pico De Gallo, Cilantro

**Seared Fish** 15.95 | 19.95  
Seared Tilapia, Avocado, Garlic  
Mojo, Red Cabbage Slaw, Cilantro

**Seared Shrimp** 17.95 | 20.95  
Ancho Chili, Red Pepper, Pickled  
Red Cabbage, Salsa Verde, Avocado

## BURGERS & SANDWICHES

**Burgers are Prepared Medium,**  
**8oz weight before cooking.**  
**All Served with Chili Dusted Fries**

**Blackened Chicken** 16.95  
**Sandwich**  
Iceberg Lettuce, Vine-Ripened  
Tomato, Red Onion  
**Add Cheese \$1**

**Grilled Chicken Sandwich** 16.95  
Chipotle BBQ Sauce, Monteray Jack  
Cheese, English Cucumber Salad,  
Red Cabbage Slaw

**\*Hamburger** 15.95  
Iceberg Lettuce, Vine-Ripened  
Tomato, Red Onion  
**Add Cheese \$1**

**\*Mexicana Burger** 17.95  
Hand Hacked Guacamole,  
Pico de Gallo  
**Add Cheese \$1**

**MEXICAN COCA-COLA** \$4.25  
**JARRITOS**

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**\*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.**