veggies

KALE AND BRUSSELS SALAD 9
candied cashew, verjus, shallot

PATATAS BRAVAS 8
PAGU hot sauce, alioli, togarashi

bao, noodles, faves

GREEN PEA BAO 13
papaya salad, alioli, thai basil

PORK BELLY BAO 14
pickled cucumbers, peanuts, cilantro

SQUID INK OYSTER BAO* 15
pickled purple cabbage, norioli, shiso

GUCHI'S MIDNIGHT RAMEN* 16
rita's pork, 6 minute soy egg, umami oil

CHICKEN KATSU 16
PAGU sauce, soy alioli, sesame

CEDAR CAMPFIRE BLACK COD 25
seaweed salad, sesame

ADD MISO SOUP 3

sweet

MATCHA SOFT SERVE 6
cocoa nibs

COCONUT LIME SORBET 6
lime, pineapple, crumble

WAFFLE CHURROS 8
cinnamon sugar, chocolate drizzle, buckwheat

MATCHA COOKIES 6
dark chocolate, almonds

brunchy

CRISPY EGG + ACORN-FED AGED JAMÓN IBÉRICO 11
panko crusted 6 minute soy egg, 5J's jamón, baguette

SUCKLING PIG CONGEE* 14
rice porridge, 62°c egg, suckling pig broth, rita's pork, umami oil, crispy shallots, togarashi

CHEESY WAFFLATO + AVOCADO + EGGS* 16
smoked mozzarella, caramelized shallots, arugula salad
now gluten free, thanks to lorae & william!

ADD HOT HONEY .5

OKONOMIYAKI* 15
'japanese frittata', rita's pork, egg, cabbage, PAGU sauce, furikake

TORTILLA DE JOHN BUSH* 15
spanish omelette, egg, potato, tomato jam, torched goat cheese

KOJI MARINATED STEAK + EGGS* 23
arugula, mushroom sauce, patatas bravas

PAGU
brunch

**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 anyone has a food allergy.*

We believe the best way to take care of our guests is to provide excellent product, service and hospitality in the PAGU experience. Our team is an integral part in helping us achieve standards of excellence.

Our Kitchen Appreciation Fee is a transparent way to reward our hardest working dishwashers, line cooks, and prep cooks without increased menu prices. This allows our team to grow with us, and help us care for our community for many years to come.

Please note that parties of six or more will be subject to a twenty percent gratuity.

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wines by the glass

sparkling

NV BOHIGAS CAVA BRUT RESERVA catalunya 13
2012 AVINYÓ CAVA BRUT NATURE catalunya 15

white

2018 FORAL ALVARINHO vinho verde 14
2017 PARÉS BALTÀ COSMIC catalunya 14
2016 ANIMA NEGRA QUIBÍA majorca 12
2017 CAMP CHARDONNAY sonoma 15

rosé

2018 LA OSA TRASTO ROSADO tierra de leon 12
2018 MÜLLER-GROSSMAN ROSÉ austria 12

red

2017 BANSHEE PINOT NOIR sonoma 16
2017 VERA DE ESTENAS BOBAL valencia 12
2016 LA CARTUJA GARNACHA priorat 15
2017 INTEUS TEMPRANILLO JOVEN rioja 14

sherry

EQUIPO NAVAZOS FINO EN RAMA 10
jerez de la frontera
CALLEJUELA MANZANILLA FINA 12
jerez de la frontera
HIDALGO LA GITANA NAPOLEON 10
AMONTILLADO jerez de la frontera
BODEGAS TRADICIÓN CREAM SHERRY 16
20 YR jerez de la frontera
CESAR FLORIDO MOSCATEL DORADO 10
chipiona
2015 BODEGAS TORO ABALA PX 14
jerez de la frontera

cocktails

PUG SPRITZ 9
cava, grapefruit, creme de violette

SHOCHU SHRUB 9
8000 generations shochu, seasonal shrub, soda

MILK PUNCH 12
thai iced tea, shochu, yuzu, milk wash

LEG UP 14
gracenote espresso, japanese whisky, brandy de jerez, creme de cacao

PAGU BLOODY MARY 12
shochu, PAGU bloody mix, tomato, lime

RING OF FIRE 14
st. george chili vodka, umami mix, tomato, orion beer

WHITE SANGRÍA 12/48
brandy de jerez, apricot liqueur, honey, fresh citrus

SAKE SANGRÍA 12
shochu, pear, soda

non-alc.

FEVER-TREE GINGER ALE 4
MAINE ROOT 'MEXICANE COLA' 4
PAGU HIBISCUS LEMONADE 5
SEASONAL SPRITZ 4
SEASONAL PAGU SHRUB 5
COLD BREW ICED COFFEE 4
ICED FENGQING TEA 4

cider

SHACKSBURY DRY CIDER 8
vermont • 6.2% • 12 oz

AVAL CIDRE 9
bretagne • 6% • 11.2 oz

beer

ORION PREMIUM 6
rice lager • 4.7% • 12 oz • japan

CAMBRIDGE BREWING CO. 'FLOWER CHILD' 6
india pale ale • 12 oz • cambridge, ma

NIGHTSHIFT MORPH 12
american ipa • 5.6% • 16 oz • everett, ma

LAMPLIGHTER 11
rotating selection • 16 oz • cambridge, ma

HITACHINO 12
rotating selection • 12 oz • japan

ECHIGO STOUT 12
english-style stout • 7% • 11.2 oz • japan

sake

KIKUSUI SHUZO JUKUSEI 'RED CAN' 15
aged nama-ginjo • 200 ml • chubu

ASAHI SHUZO 'DASSAI 50' 14/37
junmai daiginjo • yamada nishiki • 300 ml • chugoku

RIHAKU SHUZO 'DREAMY CLOUDS' 12/34
nigori • tokubetsu junmai • 300 ml • chugoku

KUNIZAKARI NIGORI SAKE CUP 10
nigori • 200 ml • aichi

SHICHI HON YARI 'SEVEN SPEARSMEN' 10/33
junmai • 4 oz/300 ml • shiga

SAKE FLIGHT: LIGHT & BRIGHT 22
dassai 50 • fukucho 'moon on the water' nama • kikusui junmai ginjo

SAKE FLIGHT: BOLD & ROUND 18
yuho 'eternal embers' • hakkaisan tokubetsu honjozo • shichi hon yari 'seven spearsmen'

SUCKLING PIG

Gather a group of 10+ friends to pig out!

$500 for one pig plus four sides

Reserve with events@gopagu.com