

CHILLED

RAW OYSTERS* 3 ea
ume mignonette

KAMPACHI SASHIMI* 15
lime, garlic, fish sauce, black pepper

JAMON + CANTALOUPE* 18
arbequina, microarugula

5J'S IBÉRICO DE BELLOTA* 29
acorn fed, 36 month aged Spanish ham

PINTXOS

WAFFLATO 6
smoky mozzarella

CURRY CRAB CROQUETAS 12
coconut, peekytoe, aji amarillo

VEG

PIQUILLO PEPPERS 12

CUCUMBER SALAD 12
sesame yogurt, wood ear, cilantro

ZUCCHINI SALAD 9
yuzu, goji, sunflower seeds

NOODLES

CHILLED TOMATO MAZEMEN 12
thai basil flowers, arbequina
ADD 62°C EGG* 2
ADD LOBSTER 8

GUCHI'S MIDNIGHT RAMEN 15
Rita's pork, 6 minute egg, nori

FROM THE LAND

TORTILLA ESPANOLA* 12
MAKE IT A 'JOHN BUSH' 3
tomato jam, torched goat cheese

BRAISED PORK BELLY BAO 12
pork belly, pickled cukes, peanuts

CHICKEN + WAFFLATO 21
katsu, mushroom gravy, 62°C egg

HAMBURGUESA 15
brioche, manchego, mojo rojo

ADD FRIED EGG 2
ADD HOUSE-SMOKED BACON 3

SHORT RIB + EGGS FOR TWO* 38
tamari honey glaze, soft scramble

FROM THE SEA

AVOCADO TOAST 9
housemade milk toast, cubanelles
ADD BOQUERONES 4
ADD IKURA 6

SQUID INK OYSTER BAO 14
norioli, shiso, purple cabbage

LOBSTER ROLL 21
Dovetail Sake kasu brioche, avocado,
asian pear, black sesame

CEDAR CAMPFIRE BLACK COD* 22
shiro miso, sake, seaweed salad,
ADD BONE BROTH 2

**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.*

PASTRIES

CROISSANT 3.5
CHOCOLATE CROISSANT 4
MAINE BLUEBERRY MUFFIN 3
MADELEINES (2) 4
PASTRY BASKET 13

SOMETHING SWEET

GRANOLA PARFAIT 6
yogurt, berries, PAGU granola

SORBET DUO 9
cranberry lime, pear oolong

SMOKED PURPLE YAM ICE CREAM 6
sheep's milk yogurt,
salsa de fruto rojo

COCONUT SORBET 9
strawberry, rhubarb shrub

CHOCOLATE CAKE 9
sichuan peppercorn ice cream,
cocoa nibs, chocolate salt

MILK + COOKIES 7
matcha chocolate chip cookies

PAGU
BRUNCH

