

CHILLED

RAW OYSTERS* 3 ea
ume mignonette

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

JAMON + HONEYDEW* 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, woodear, 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

OKONOMIYAKI* 15
japanese omelette, bacon, yam,
sweet cabbage, alioli, furikake

TORTILLA ESPANOLA* 12
spanish omelette, potato, onion
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

PASTRIES

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

SOMETHING SWEET

GRANOLA PARFAIT 6
yogurt, jam, 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
Japanese yam, pineapple

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

MILK + COOKIES 7
matcha chocolate chip cookies

BLACK SESAME TOFU 9
hojicha syrup, tofu foam, sesame tuile

PAGU
BRUNCH





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

Our 4% Kitchen Appreciation Fee helps us provide a livable and sustainable wage, so our PAGU team can continue to grow with us, and help us care for our community for many years to come. It is not a gratuity, nor a subsidization of hourly wages. We believe this is our responsibility to our community and team alike.

ALIOLI GARLIC + OIL + MILK EMULSION
BELLOTA ACORN (IN SPANISH)
BAO STEAMED BUN
BOQUERONES VINEGAR CURED ANCHOVY
CAÑA DE CABRA SPANISH GOAT CHEESE
CROQUETA SPANISH FRITTER
GAZPACHO CHILLED TOMATO SOUP
GOJI DRIED WOLFBERRY
IDIAZABAL SMOKED BASQUE SHEEP'S MILK CHEESE
IKURA CURED SALMON ROE
JAMÓN 36 MONTH CURED SPANISH HAM
KATSU PANKO-COATED, FRIED CUTLET
MANCHEGO SPANISH SHEEP'S MILK CHEESE
MAZEMEN STIRRED, SAUCY NOODLES
NORI SEAWEED
NORIOLI SEAWEED + ALIOLI
PAN BREAD
PIQUILLO RED SPANISH BELL PEPPER
SASHIMI RAW FISH
TAMARI GLUTEN FREE SOY
TORTILLA SPANISH OMELETTE
WAFFLATO POTATO BASED WAFFLE
WOODEAR MUSHROOM
XO CHILI SAUCE WITH DRIED SEAFOOD
YUZU CITRUS
YUZU KOSHO SPICY CHILI PASTE

**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.*