

Wusong Road

112 Mt Auburn Street Harvard Square Hotel, Cambridge, MA 02138-5774 · +16175289125 · Updated:
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TIKI COCKTAILS 7

Private Cask Mai Tai \$28.88

Wusong's 17 year Fijian rum aged finished for three years in Ume Plum casks by Planteray Rum, Pierre Ferrand yuzu Curaçao, Korean plum, orgeat, lime. *keep the souvenir glass add +15

Zombie \$16.88

A drink that brings out the 'fun' in funeral. Rum, more rum, over proof rum, grapefruit, orgeat, lime, herbstura, Barbadian spiced falernum, more rum... *keep the souvenir mug by moutimekey add +34

Singapore Sling \$14.88

Singa translates to 'lion' and 'pore' is how you feel after visiting there. Roku Japanese gin, cherry brandy, orange Curaçao, Benedictine, pineapple, lime *keep the souvenir mug by wusong add +24

Painkiller \$14.88

Cheaper than therapy, and often more effective. Planteray Original Dark Rum, nam nom Thai coconut milk, pineapple, orange, Judas Priest *keep the souvenir mug add +15

Saturn \$14.88

A cocktail so beloved we put a put a ring on it. Roku Japanese gin, maracuya nectar, Wusong's Barbadian spiced falernum, and Wusong's toasted almond orgeat *keep the souvenir mug add +24

Serpent's Nest \$14.88

Green tea yuzu-aide with a spicy kick. Thai chili vodka, bergemot liqueur, green tea, grilled cubanello pepper juice, cane syrup. *keep the souvenir mug by lowtiki add +34

Scorpion Bowl \$14.88

Group chat energy. Appleton Estate Jamaican rum, V.S.O.P brandy, cherry herring, lemon, orange, pineapple, Wusong's hibiscus grenadine *keep the souvenir bowl by wusong add +68

MORE TIKI COCKTAILS 7

Vic's Mai Tai \$14.88

Rum's answer to tequila's basic questions. Appleton Estate Jamaican rum, Hamilton rum, agricole rhum, Wusong's toasted almond orgeat, lime, orange Curaçao. (contains nuts)

1980's Mai Tai \$14.88

From the decade that brought you shoulder pads and synth-pop. Overproof rum, dark Jamaican rum, Grand Marnier, pineapple, guava, pineapple syrup. (can be non-alcoholic)

Breath of the Dragon \$15.88

Espolon tequila, lime, grapefruit, cinnamon demerara, dragonfruit strawberry infused Campari, pineapple, lime.

Mango Sticky Rice Colada

\$14.88

Better than your frozen piña colada, Tanduay white rum infused with mango by sticky rice, Carabao mango puree, organic mango nectar, lime. (can be non-alcoholic)

Love Meow Long Time

\$14.88

No cat calling. Hibiscus infused Tanduay white rum, apricot liqueur, allspice dram, Planteray OFTD rum, lemon guava, pineapple, Wusong's hibiscus grenadine.

Napalm in Paradise

\$15.88

This bird of paradise have a scorched earth policy. Grilled pineapple infused Espolon tequila, lime, falernum, allspice dram, overproof rum. (contains nuts)

Pandan Express

\$15.88

However you pandan. Roku Japanese gin, pandan liqueur, honeydew melon and cucumber syrup, coconut water, dry vermouth, oloroso sherry.

EVEN MORE TIKI COCKTAILS 2

Kowloon Coffee Martini

\$15.88

Planteray 'Cut & Dry' coconut rum, espresso liqueur, Hong Kong coffee of equal parts strong brewed black tea and cold-brew coffee, and condensed milk. *keep the vintage tiki coupe glass add +12. STRENGTH: [|||||]. SWEET: [|||||]

WW-Whip

AVAILABLE OPTIONS

Never fight the house of the mouse and never call it 'Dole whip'. Our house-made vegan pineapple sorbet, churned fresh from Dole pineapples and served with Planteray Stiggins fancy pineapple rum. STRENGTH: [|||]. SWEET: [|||||]

with alcohol: \$16.88

without alcohol:

\$8.88

WINE AND SANGRIA 4

Parés Baltà Cava

\$12.88

Fresh and lively Spanish sparkling wine made in the traditional method. Dry, crisp, and perfect with crab rangoon, fried snacks, or just to start the night right. Penedès, Catalonia, Spain. Sparkling Cava.

Peju Sauvignon Blanc

\$14.88

Bright, zesty, and packed with citrus and tropical fruit. A super refreshing Napa Sauvignon Blanc that pairs beautifully with seafood, summer rolls, or chicken dishes. Napa valley, California, USA. 100% Sauvignon Blanc

Head High Pinot Noir

\$14.88

Lush and silky Sonoma Pinot with bright cherry, rose petal, and a whisper of spice. A crowd-pleaser with just enough structure to play nice with anything from crispy vegetable pad to pork buns. Sonoma County, California, USA. 100% Pinot Noir

Sari-Sari Sangria

\$13.88

Don't let the fruit fool you, this one packs a punch. A tropical twist on sangria with fortified Riesling and Pinot Noir, Grand Marnier, V.S.O.P brandy, seasonal fruit liqueur, and fresh fruit. Sweet, juicy, and sneakily strong.

BEER AND CIDER 5

Night Shift Santilli

\$8.88

Bright and juicy American IPA from Everett's Night Shift Brewing. Bursting with citrus and tropical fruit, balanced by a clean, crisp bitterness. American IPA, 12oz can, 6.0% ABV

Night Shift Nite Light

\$8.88

A crisp, clean American light lager brewed in Everett, MA. Nite Lite delivers subtle malt flavor, high drinkability, and a dry finish—perfect for backyard hangs, tailgates, and easy sipping. American Light Lager, 16oz, ABV 4.3%

Tiger Lager

AVAILABLE OPTIONS

A world-acclaimed Asian lager born in Singapore. Crisp, smooth, and full-bodied with a touch of grain sweetness and light bitterness—refreshing, versatile, and perfect for warm days or spicy food. International Pale Lager, 12oz, ABU 5.0%

\$5.88

\$25.88

Tecate

AVAILABLE OPTIONS

A classic Mexican lager brewed in Baja since 1944. Light, crisp, and dry with subtle malt sweetness and a clean finish—perfect for sunshine, tacos, or an ice-cold bucket of beers. Mexican Lager, 12oz, ABU 4.5%

\$4.88

\$21.88

Downeast Guava Passion Fruit Cider

\$8.88

Unfiltered and bursting with tropical flavor, this cider blends ripe guava and juicy passion fruit for a bright, tangy, and refreshing sip. It's POG juice for adults and we love it. Unfiltered Hard Cider, 12oz, ABU 5.1%

NON-ALCOHOLIC BEER ¹

Athletic Brewing IPA

\$8.88

A non-alcoholic IPA that delivers full hop flavor. Bursting with grapefruit, pine, and citrus from Citra, Mosaic, and Amarillo hops. Crisp, clean, and classically bitter with a refreshing dry finish. Non-alcoholic IPA, 12oz, ABV <0.5%

SHARED PLATES ¹¹

Pok Pok Salad

\$12.88

Napa cabbage, green mango, Thai basil, cilantro, citrus, peanuts, crispy shallots, Redboat fish sauce, soy and lime, choose one topping: shrimp, chicken satay, or cha siu pork

Summer Rolls

\$7.88

Turmeric pickled daikon, scallion and herb salad, Persian cucumber, vermicelli noodles, sunflower seed satay, yuzu, choose one filling: vegan (sfv), pork belly, or shrimp (sf)

Crispy Vegetable Pad Tok

\$14.88

Toasted rice flour, Taishan cauliflower, haricot vert, honeysweet onion, broccoli, sesame, nori, smoked garlic aioli

Sweet Chili Brussels

\$13.88

Nam chim kai dressing, ma la toasted peanuts, pickled Thai chili, heaven facing chili, cilantro, leek threads

Ginger Scallion Bok Choy

\$12.88

Shang Hai baby bok choy, Zhenjiang vinegar, toasted sesame, ginger scallion dressing, tamari

Cucumber Salad

\$9.88

Persian cucumber, cilantro lime and Thai bird chili dressing, red onion, herbs, crispy shallots, pumpkin seed chili oil

Blistered Edamame

\$6.88

Wok seared edamame, toasted pumpkin seed chili crisp, sweet chili vinaigrette

Grill Street Corn Rangoons

\$13.88

Grilled sweet corn, queso oxaca, Philadelphia cream cheese, scallion, tajine

Sambal Fries

\$9.88

Kennebec potatoes, Wusong fry spice: coriander, chili, lime leaf, lime zest, ma la. Sambal garlic aioli, banana ketchup

Scallion Pancake Quesadilla	\$10.88
Layered scallion pancake, queso Oaxaca, pickled red onion, caramelized onion, Thai chili and cilantro 'aguachile'	
Lemongrass Chicken Satay	\$3.88
Toasted peanuts, grilled lemongrass and galangal marinated chicken, toasted sunflower satay	

MORE SHARED PLATES 9

Wusong Pupu Platter	AVAILABLE OPTIONS
huli huli beef tri tip skewers, smoked cha siu pork, saygus style chicken wings, scallion pancake quesadilla, lemongrass chicken satay, firecracker shrimp, street corn and cheese rangoons, vegetable and Nappa cabbage spring rolls	2 ppl: \$58.88 4 ppl: \$98.88
Tom Yum Wings	\$12.88
smoked and grilled flats and wingettes, spicy 'Tom Yum' rub, belacan, crispy Thai basil, shallots, toasted sesame	
Coconut Spareribs	\$15.88
coconut husk smoked St. Louis pork spare-ribs, coconut and rum glaze, toasted coconut, toasted sesame, cilantro	
Snapdragon Shrimp	\$15.88
chipotle yuzu dressing, flying fish roe, scallion, crispy vermicelli, heaven facing chili, sesame	
Taichung Fried Chicken	\$14.88
Joyce Farms poulet-rouge leg and thigh, five spice, ma la garlic crunch - to keep it gluten free we use a combination of spices, sweet potato starch and tapioca starch (not flour)	
Aloha Sliders	\$4.88
King's Hawaiian pineapple bun, slice of spam 'bacon', 100% Angus beef, grilled pineapple, Maui onion, swiss cheese, bread & butter pickle	
Huli Huli Beef Tri Tip Skewer	\$4.88
roasted pineapple, ginger, and tamari marinade. grass-fed pasture raised beef, toasted sesame seeds, scallion	
Crab Rangoons	\$14.88
lemon crème fraîche, summer crab meat, lemon rappe, scallion, snow crab surimi, pineapple 'duck sauce'	
Shrimp Ceviche	\$15.88
lime and Thai coconut dressing, pickled bird chili, cilantro, cucumber, tomato, shallot, rice crackers	

EVEN MORE SHARED PLATES 3

Maple Pork "Peking Ravioli"	\$14.88
a modern take on a Cambridge classic created by Chef Joyce Chen in the 1960s, Massachusetts maple syrup, pork, bacon and Chinese chive dumplings, chili vinegar	
Lemongrass Lotus Dumplings	\$14.88
lemongrass 'pho' broth, Thai basil, scallion, Chinese chives, ginger scallion oil, cilantro, lime leaf	
Wusong Bao Bun	\$8.88
Wusong's hand-shaped bao, cucumber, Napa cabbage slaw with yuzu, sambal garlic dressing, bread butter turmeric pickles choose one: a. Szechuan katsu chicken, or Tender vegan chicken b. cherrywood smoked pork belly with cha siu sauce c. 'aloo tiki' potato cake with tamarind chutney	

LARGER PLATES 4

Grilled Nam Tok Prime Ribeye **\$56.88**

16oz prime ribeye, Kennebec sambal spiced french fries, 'crying tiger' chimichurri, crispy shallots, toasted peanuts, banana ketchup, cucumber tomato salad

Uncle Quan's Fried Rice **\$19.88**

hom mali Jasmine rice, egg, garlic oil, Chinese chives, carrot, English peas. choose one: a. chicharrones, rusong, and roasted cha siu pork b. gulf shrimp and prawn c. seasonal vegetable, rice cracker, Thai basil, and egg d. pineapple, rice cracker, crispy shallots +2 add chili crisp sunny-side-up fried egg

Shortrib "Sambal Ijo" Noodles **\$19.88**

braised Niman Ranch short rib, roasted tomatillo and cubanello chili sambal, cilantro, 'yin zhen fen' noodles, crispy shallots +2 substitute for organic gluten free brown rice pasta

Don't Call It Dandan **\$19.88**

Wusong's chorizo Macao and wild sesame ragoût, fresh 'kuan' wide noodles, Persian cucumber, chili crunch, peanuts, cilantro +2 substitute for organic gluten free brown rice pasta

SWEET TREATS 4

Vietnamese Coffee Sundae **\$12.88**

Wusong's house-made ice cream, banana, chocolate sauce, Chantilly cream, condensed milk, peanuts, chocolate crisps

Coconut Bread Pudding **\$11.88**

served 'a la mode' with coconut ice cream, rum caramel, toasted coconut

Thai Tea Crème Brulee **\$11.88**

palm sugar brulee, Chantilly cream

Bananas Foster **\$11.88**

banana, coconut caramel, overproof rum, cashew milk and himalayan pink sea salt ice cream, toasted peanuts

KIDS PLATES 1

Choose Your Own Adventure **\$14.88**

choose one item from each list below and to create your own adventure at Wusong! Choose a Side: - French Fries - White Rice - Lo Mein - Pork Fried Rice - Shrimp Fried Rice - Pasta with Butter Choose a Main: - Grilled Chicken - Honey Chicken - Pork Dumplings - Fried Shrimp - Beef Teriyaki All Come With: - Broccoli - Sweet Treat

COFFEE AND TEA 14

Broadsheet 'Bulletin Blend' Coffee **\$4.88**

A medium light coffee blend by our favorite local coffee roasters located in Cambridge MA. An elevated blend with rich fruit such as raspberry and lemonade. Available for brunch and lunch, refills complimentary.

Thai Iced Tea **\$5.88**

Sweet black tea brewed with spices and poured over ice with rich condensed milk.

Hong Kong Coffee **\$5.88**

Strong brewed coffee and black tea blended with sweetened condensed milk, served cold over ice.

Tea Forte

\$4.88

A selection of teas from our favorite local master tea blender, located in Maynard MA.

Cherry Blossom

A delicate and lightly sweet green tea infused with the essence of ripe cherries and spring blossoms. Smooth, floral, and refreshing.

Green Mango Peach

Tropical green tea with juicy mango, ripe peach, and a hint of citrus. Bright, fruity, and refreshingly smooth.

Jasmine Green

A fragrant, green tea scented with fresh jasmine blossoms. Light-bodied with soft floral notes and a clean, calming finish.

Ginger Lemongrass

A zesty, caffeine-free herbal blend with warming ginger and bright lemongrass. Invigorating, soothing, and naturally uplifting.

Bombay Chai

Bold black tea blended with traditional Indian spices. Rich, warming, and aromatic with a spicy finish.

Peach Blossom White

Delicate white tea with soft notes of peach and spring blossoms. Light, floral, and elegantly refreshing.

Organic Numi Cold Brew Iced Teas

\$4.88

Organic, fair trade, and ethically produced organic teas.

Zesty Green

Bright and refreshing green tea with real citrus peel and lemon oil. Unsweetened.

Black Tea

A rich and smooth blend of Indian black tea. Unsweetened.

Berry

A fruity, caffeine-free blend of hibiscus and real berries, naturally sweet.
