

Sample Brunch Menu

(Saturday only)

ENTREMESAS

Degustacion de Masas

masa sampler including sopesitos, quesadillas, chicken taquitos, huaraches

PLATOS FUERTES

Chilaquiles

Hugo's totopos bathed in tomatillo salsa with chicken and topped with two eggs sunny side

Huevos Rancheros

two crisp tortillas topped with refried beans, grilled hanger steak, fried eggs, salsa de jitomate, herbs and Cotija cheese

Caballeros Pobres

Mexico's version of French Toast served with small fruit salad

Enchiladas de Pollo

[2] chicken enchiladas topped with Chihuahua cheese and your choice of tomato-chile sauce or green tomatillo sauce served with arroz blanco and refritos

POSTRES

Nieves Mexican y Sorbet

ask your server for the days Mexican ice cream and sorbet flavors

\$30 Per Person

Sample Lunch Menu #1

ENTREMESAS

Hugo's Ensalada de Caesar

baby romaine, asparagus, pumpkin seed Caesar dressing, blue cheese

Tacos Dorados de Papa

crispy potato tacos, avocado tomatillo salsa, napa cabbage, pickled onions

PLATOS FUERTES

Enchiladas de Pollo

[2] chicken enchiladas topped with Chihuahua cheese and your choice of tomato-chile, green tomatillo or mole sauces, served with arroz blanco and refritos

Tlayuda

oversized blue corn tortilla stuffed with grilled chopped skirt steak and housemade Oaxacan quesillo, served with arroz a la Mexicana and a small watercress salad

Tacos de Pescado Estilo Baja

crispy fish tacos, napa cabbage, chipotle-mayonnaise, frijoles a la olla

POSTRES

Pastel de Chocolate al Chipotle

dark chocolate cake infused with chipotle pepper and served with coffee-cinnamon ice cream

Flan de Queso

cream cheese vanilla flan with Passion fruit sauce and strawberries, topped with Chantilly cream and peanut brittle

\$37 Per Person

Sample Lunch Menu #2

ENTREMESES

Family style

tacos dorados de papa, chicken taquitos, sopecitos de pato en mole,
small corn and zucchini quesdailles

PLATOS FURETES

Chile Relleno

poblano pepper stuffed with chicken, Chihuahua cheese,
with arroz a la Mexicana and frijoles a la olla

Tacos de Pescado Estilo Baja

crispy fish tacos, Napa cabbage chipotle-mayonnaise, frijoles de la olla

Huaraches

“sandal” shaped large masa flatbread served with small salad and *your choice of toppings:*

Arrachera - skirt steak, roasted poblano, queso, tomato

Pollo - chicken, tomatillo sauce, onions, crema, cilantro

POSTRES

Crepas con Cajeta

caramel filled crepes, dulce de leche ice cream and candied pecans

Pastel de Chocolate al Chipotle

dark chocolate cake infused with chipotle pepper,
coffee-cinnamon ice cream

\$42.00 per person

Sample Lunch Menu #3

ENTREMESAS

Pulpo al carbón

grilled octopus, onions, peppers, chipotle-tomatillo salsa, tortillas

Mini Taquito de Langosta

small lobster taco

PLATOS FUERTES

Carne Brava

wood grilled skirt steak smothered in rajas, served with guacamole, refritos, arroz a la Mexicana, tortillas

Tacos de Pescado Estilo Baja

crispy fish tacos, Napa cabbage chipotle-mayonnaise, frijoles de la olla

Ensalada de Jaiba

crab salad with avocado, cucumber, yellow tomato, tomatillo, pumpkin seed dressing

POSTRES

Capirotada

Mexico's version of bread pudding served with cane sugar syrup, queso fresco ice cream and crushed candied peanuts

Pirámide de Chocolate

criollo chocolate and flourless bizcocho de chocolate, with dulce de leche cream and Xoconostle [wild prickly pear sauce]

\$50 Per Person