

WHITE WINES

FEATURED WHITE:

'14 Seifried Gewurtztraminer

Nelson, New Zealand

Glass: 10 3oz Taste: 5 Bottle: 40

Clean, yet wildly aromatic. Perfect end to summer white that blends garden flower, stone fruit and leechy with a racy bit of spice.

Light and Crisp Whites

'15 Craggy Range Sauvignon Blanc 11.5

Marlborough, NZ

'13 Pikes "Hills & Valleys" 9.5

Dry Rielsing Clare Valley, Australia

'13 Huber “Hugo” Gruner Veltliner 8.5

Niederösterreich, Austria

Fragrant and Fruit Driven

'14 Troupis Fteri Moschofilero 11

Arcadia, Greece

'14 Suavia Soave Classico 9.5

Veneto, Italy

A perfect sipping white. Lovely notes of apple, Asian pear, nectarine and almond..

‘13 Richter “Zeppelin” Riesling 11

Mosel, Germany

Bold & Richly Textured

'13 Cuvaision Chardonnay 13

Carneros, CA

‘14 Catena Chardonnay 10

Mendoza, Arg

'13 Nicholas Perrin Viognier 9

Rhone Valley, France

MARGARITAS

Harvest Bonfire 11

Suerte Reposado Tequila, Ancho Reyes, Grand Marnier, pomegranate, lime, roasted apple infused agave nectar

Mountain Orchid 10.5

Mezcal Alipus, St Germaine, grapefruit, lime, simple syrup, botanical mist, salt

Hugo Rita 9.5

Tequila, Triple Sec, simple syrup, fresh lime juice

Gran Reposado 11

Corralejo Reposado, Gran Marnier, simple syrup, fresh lime juice

The Greatest Margarita Ever Sold 29

Gran Centenario, Grand Marnier “Cuvee de Centenaire” tangerine, lime juice, ginger, agave nectar, sea salted rim

Malinche 10

Tequila, peach brandy, fresh lime, pineapple juice, simple syrup

Oaxacan Rita 10

Del Maguey Vida Mezcal, Combier, lime juice, simple syrup

TINY BUBBLES

'12 Schramsberg Brut Rose

Napa, CA

Glass: 18 Bottle: 50

NV Belstar Prosecco

Valdobbiadene, IT

Glass: 9 Bottle: 30

ROSE

'15 Chateau Valcombe Rose 10

Costieres de Nimes, France

SANGRIA

Hugo's Sangria

Our refreshing version of this classic drink blends Los Cardos Merlot with fresh lime, orange, and pineapple with a hit of El Presidente Brandy

8.5 Glass 44 Pitcher



PALOMAS

Mexico's most cherished Cocktail!

Paloma Rústica 9.5

Sotol Blanco, ruby red grapefruit soda, salt

Paloma de Pina 10

Wahaka Mezcal, pineapple & habanero relish, pineapple soda, salt

GUEST COCKTAIL OF THE MONTH

Check out a Hugo's inspired cocktail by one of our city's finest bartenders!

Satsuma Superior 10.5

Tequila Cabeza, Satsuma Cordial, lime juice, agave nectar, salted rim

Jason Kosmas

Co-Founder Employee's Only Bar in NYC & The 86 Company of Spirits
@JasonKosmas twitter

MODERN AGAVE

Arma Letal 10

Prosecco, Gran Centenario Blanco, St Germaine, lemon, guava simple syrup

West Texas Walkabout 10.5

Hacienda de Chihuahua Sotol Reposado, praline liqueur, spiced vermouth, peach bitters, spiced agave nectar, chile de arbol

Birds of a Feather 12

Fidencio Classico Mezcal, Abelour Scotch, agave nectar, Peychaud & orange bitters

RED WINES

FEATURED RED:

‘11 Rocca Syrah Napa, CA

Glass: 13 3oz Taste: 6.5 Bottle: 52

Think Pinot Noir gone wild!

Soft, Supple Reds

'13 Bethel Heights Pinot Noir 14

Eola-Amity Hills, OR

'14 Schug Pinot Noir 11

Sonoma Coast, CA

‘14 Casa Castillo “EL MOLAR” 9

Garnacha Jumilla, Spain

Old World Charm

‘10 Marques de Murrieta Reserva 14

Rioja, Spain

'14 Selvapiana Chianti Rufina 9

Tuscany, Italy

'13 Les Vins de Viennes 9

Cotes-du-Rhone Rhone Valley, France

It's Mole Time

‘09 Buglioni Amarone 25

della Valpolicella Veneto, Italy

‘13 Robert Biale “Black Chicken” 13

Zinfandel Napa, CA

Classicy Rich and Powerful Reds

'12 Cyprus Cabernet Sauvignon 14

Knight's Valley, CA

'13 Decero Cabernet Sauvignon 9.5

Agrelo-Mendoza, Argentina

'14 MAAL “Biolento” Malbec 11

Mendoza, Argentina

CLASSICS

Blackberry Mojito 10

Rum, muddled Texas

blackberries, lime, mint, simple syrup, soda

Dark & Stormy 10

Gosling Rum, lime, ginger beer

Sierra Tropics 11

Del Maguey Santo Domingo Albarradas, Bourbon, Maraschino Liqueur, Mango & chile pasilla jam, lemon

CERVEZAS

MEXICO'S BREWS

Negra Modelo 5.5 Ocho Reales Porter 7

Modelo Especial 5.5 Ocho Reales Imperial Ale 7

Victoria 6 Albur Golden Ale 8

Dos XX 5.5 Albur I.P.A 8

Pacifico 5.5

POURING TEXAS PROUD

Saint Arnold Art Car IPA 6

Saint Arnold Santo Brown Ale 6

Buffalo Bayou 1836 Copper Ale 6

Real Ale Four Squared Pale Ale 6

Southern Star Buried Hatchet Stout 8

ENTREMESSES

Tuétano de Res
oven-roasted bone marrow,
roasted mushrooms, mojo de
ajo, tortillas .
14

Tamales de Pescado
fish tamales, tomato sauce
13

Birria de Res
tender short rib in its broth,
mirasol peppers, tomato,
onion, cilantro, tortillas
14

Tortitas de Lentejas
lentil cakes, guacamole,
rajas con crema
11

Carnitas de Pato
duck carnitas tomatillo
sauce, tortillas
13

Tacos Dorados de Papa
crispy potato tacos with
avocado tomatillo salsa, napa
cabbage and pickled onions
10

Lechón
braised tender suckling pig
with crisp skin, habanero salsa
and tortillas for rolling
13

Pulpo al Carbón
grilled octopus with onions and
peppers, served with chipotle
tomatillo salsa and small tortillas
14

Chapulines
pan sautéed grasshoppers
served with guacamole, tortillas
and chipotle tomatillo salsa
10

Queso Flameado
with wood grilled steak,
onions, mushrooms, rajas
13

Taquito de Langosta
small lobster taco
11

Empanadas de Plátano
plantain turnovers stuffed
with frijoles refritos
10

Taquitos de Pollo
rolled fried chicken tacos,
guacamole, salsa verde
and crema fresca with frijoles
refritos
11



Platos Fuertes

AVES

Codorniz Encamisada | [2] bacon-wrapped quail stuffed
with chorizo, tomatillo salsa, butternut squash,
ayocote beans, quinoa 26

Pato en Mole Poblano | roasted duck in mole poblano, arroz
blanco, frijoles refritos 26

Pollo Asado con Salsa de Ancho | smoky grilled
chicken with ancho chile sauce, avocado relish,
potatoes and tortillas 22

CARNES

Cochinita Pibil | slow-roasted baby pig cooked in
banana leaf, Yucatán-style, pickled onions,
arroz negro and habanero salsa 24

Cazuela de Puerco en Mole Verde | casserole of tender
pork, green beans, ayocote beans and chayote in a sauce of
poblano peppers, tomatillo and epazote 25

Carne Asada a la Tampiqueña | grilled Prime ribeye,
guacamole, frijoles refritos, enmoladas,
ensalada de nopales 34

Cabrito | roasted goat meat pulled from the bone,
served with nopales asados, guacamole and
salsa de habanero 27

Carnitas | tender slow cooked pork served
with salsa Mexicana, cilantro and onions 19

Barbacoa | lamb marinated in chiles, onion,
garlic and avocado leaves, then slow roasted in
agave skin and served with chopped onion,
fresh cilantro and warm tortillas 26

Carne Brava | wood grilled skirt steak
smothered in rajas, with guacamole, refritos,
arroz a la Mexicana and tortillas 26

MARISCOS Y PESCADOS

Mariscos al Ajillo | sautéed lobster, shrimp,
scallops and octopus served with arroz blanco 30

Huachinango a la Veracruzana | filet roasted red snapper,
tomatoes, Manzanilla olives, capers , arroz blanco 25

Callo de Hacha | pan seared scallops over sweet
corn bread with rajas con crema 28

Camarones al Mojo de Ajo | sautéed shrimp in
garlic-lime infused oil with chipotle pepper,
arroz blanco, nopales salad 24

Sopa de Mariscos | rich spicy soup with shrimp,fish, mussels,
clams and soft shell crab 28

AL LADO 7

Papas Bravas
roasted potato wedges,
creamy chipotle

Coliflor
roasted cauliflower, poblano
sauce, peppers, onions, tomato

Guacamole, Salsa y Totopos

Repollitos
charred Brussels sprouts

Hongos Rostizados
pan roasted mushrooms,
mole amarillo

Camote
roasted sweet potato, crema,
salsa macha, queso azul

CEVICHES Y COCTELES

Ceviche Traditional
lime cured snapper, cherry
tomato, cilantro, cucumber,
jalapeño, olives
15

Tiradito de Callo de Hacha
scallop, mango-tomatillo
relish, lemon, lime juice
14

Coctel de Camaron
shrimp cocktail, cherry tomato,
avocado, tomato sauce
14

Ceviche Acapulqueño de Atun
tuna, tomato, avocado,
olives, cilantro,capers,
jalapeño sauce
15



SOPAS Y ENSALADAS

Ensalada de Betabel
spinach, arugula, golden
baby beets, amaranth,
goat cheese, candied walnuts,
dried cranberries, piloncillo
vinaigrette
12

Mole De Olla
hearty oxtail soup, vegetables,
onion and fresh cilantro
14

Ensalada Roja
red lettuces, pomegranate,
candied walnuts, blue cheese
orange vinaigrette
9

Sopa Azteca
tortilla soup flavored with
dried chipotle peppers
10

Ensalada de Jaiba
crab salad with avocado,
cucumber, yellow tomato,
tomatillo, pumpkin seed
dressing
17