

DOS POR \$22

Lengua en Chintextle

braised and wood-grilled beef
tongue, pasilla, tomato salsa,
small tortillas for rolling
13

Garnachas de Calabacitas

sweet potato masa boats stuffed with
squash, tomato, corn, queso fresco,
crema, avocado
10

Carnitas de Pato

duck carnitas, tomatillo sauce, tortillas
13

Ceviche Traditional

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

Tiradito de Atún

sliced raw tuna, charred jalapeños,
julienned vegetables, avocado,
soy and lime juice
14

Pulpo al Carbón

grilled octopus, onions, peppers,
chipotle-tomatillo salsa, tortillas
14

Lechón

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

Taquito de Langosta

small lobster taco
11

Queso Flameado

with wood-grilled steak, onions,
mushrooms and rajas
13

SOPAS Y
ENSALADAS

Ensalada de Coliflor

romesco puree with roasted cauliflower,
beets, carrots, queso fresco,
smoked almonds, salsa macha,
shaved burdock root
12

Ensalada de Sandia Asada

watermelon salad, avocado,
greens, grapefruit dressing
12

Sopa de Verano

squash, tomato, corn, epazote,
green beans in chicken broth
9

Hugo’s Ensalada de Caesar

baby romaine, asparagus, pumpkin
seed Caesar dressing, blue cheese
10

Sopa Azteca

tortilla soup flavored with
dried chipotle peppers
9



Brunch Menu

Huevos Rancheros | two crisp corn tortillas topped
with refried beans, grilled hanger steak, fried eggs,
salsa de tomate, herbs and cotija cheese 16

Huevos Poblanos | poached eggs over sweet
cornbread with roasted potatoes and asparagus 15

Filete con Huevos Divorciados | grilled tenderloin
served with refried beans, two poached eggs
with red and greens salsa 21

Huevos Motuleños | crispy tortilla topped with refried
beans, two eggs sunny-side-up, ham, peas, queso fresco,
fried plantains and habanero salsa 16

Huarache con Huevos | large sandal-shaped masa cake
topped with refried beans, queso fresco, salsa de ajo and
chicken served with two eggs sunny-side-up 15

Chilaquiles | Hugo’s totopos bathed in tomatillo salsa
with chicken and topped with two eggs sunny side 15

Caballeros Pobres | Mexico’s version of French toast
served with a small fruit salad 14

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 17

Tortitas de Lentejas | lentil cakes, guacamole,
rajas con crema, small salad 14

Chile Relleno | one chile stuffed with chicken and Chihuahua
cheese, served with arroz a la Mexicana and frijoles a la olla 15

Tlayuda | oversized blue corn tortilla stuffed with grilled
chopped skirt steak and housemade Oaxacan quesillo, served
with arroz a la Mexicana and small watercress salad 18

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

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

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

Some of these items are raw or cured with lime juice. If you have
any chronic illness of the liver, stomach, blood, or have any immune disorder,
you are at greater risk of illness from raw proteins.

Hugo's

MARGARITAS

Hugo Rita

Sauza Silver, Triple Sec,
simple syrup, fresh lime juice
8.5

Gran Reposado

Corralejo Reposado, Gran Marnier,
simple syrup, fresh lime juice
11

Mezcalini

Alipus Mezcal, Luxardo Sangre,
lime, pineapple -yellow bell pepper
- hoja santa puree, gusano salt
10.5

The Greatest Margarita Ever Sold

Gran Centenario, 25 Yr Old Gran
Marnier, tangerine, lime juice,
ginger, agave nectar, sea salted rim
28

Malinche

Sauza Silver, Peach Schnapps, fresh
lime, pineapple juice, simple syrup
9

PALOMAS

Mexico's most cherished
cocktail, a traditional blend of tequila,
lime and grapefruit soda. Here are
some exciting new twists:

Paloma Rústica

Sotol Blanco, ruby red grapefruit
soda, salt
9

Paloma de Tomatillo

Ocho Blanco, tomatillo & guava soda,
salt
10

Paloma de Manzana

Del Maguey Mezcal, Cranberry
Brandy, honeycrisp apple cider,
lime, ginger beer
10

SANGRIA

Hugo's Sangria

Our refreshing version of this classic
drink blends red wine with
fresh lime, orange, & pineapple with
a hit of El Presidente Brandy
8



DAILY WINE SPECIAL

A rotating selection of seasonally
appropriate wines that make a
wonderful partner to your lunch.
Ask your server for the
days selection.

GLASS 8

BOTTLE 32

B E E R

Dos Equis	5.5
Indio	5.5
Modelo Especial	5
Negra Modelo	5
Pacifico	5
Saint Arnold's Santo	5
Saint Arnold's Art Car	5
Victoria	5.5

MODERN AGAVE

Arma Letal

Prosecco, Gran Centenario
Blanco, St Germaine, lemon,
guava simple syrup
10

Birds of a Feather

Fidencio Classico Mezcal, Abelour
Scotch, agave nectar, Peychaud bitters,
orange bitters, orange peel
11

Smoke on The Vine

Del Maguey Mezcal, Austrian Violet
Liqueur, Australian Grenache syrup,
blackberry, lemon, dried lavender
11

West Texas Walkabout

Hacienda de Chihuahua Sotol
Reposado, praline liqueur, spiced
vermouth, peach bitters, spice infused
agave nectar, chile de arbol
11



CLASSIC COCKTAILS

A Well Aged Daquiri

Zaya 12 year aged rum,
Luxardo Cherry Liqueur,
lime, simple syrup, crushed ice
11

Blackberry Mojito

Flor de Cana Rum, muddled
Texas blackberries, lime, mint,
simple syrup, soda
10

Michelada

Dos XX Lager, Sangrita, lime
7