

Sample Brunch Menu - \$33

(available only Saturday from 11am – 3:30 pm)

ENTREMESES

Sopa Azteca

tortilla soup flavored with dried chipotle peppers

Tamales de Pescado

[2] fish tamales, tomato sauce

PLATOS FUERTES

choice of:

Chilaquiles

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

Huarache con Huevos

large sandal-shaped masa cake topped with refried beans, queso fresco, salsa de ajo, chicken, two eggs sunny-side-up

Caballeros Pobres

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

POSTRES

Nieves Mexicanas y Sorbet

ask your server for the day's Mexican ice cream and sorbet flavors

Sample Brunch Menu - \$36

(available only Saturday from 11am – 3:30 pm)

PARA TODOS

Family-Style

masa sampler including sopesitos de pato en mole, quesadillas de huitlacoche, chicken taquitos, huaraches de calabacitas con elote

PLATOS FUERTES

choice of:

Tacos de Pescado Estilo Baja

crispy fish tacos, napa cabbage, chipotle mayonnaise, frijoles de la olla

Huevos Rancheros

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

Enchiladas de Pollo

[2] chicken enchiladas topped with Chihuahua cheese and green tomatillo sauce served with arroz blanco and refritos

POSTRES

Nieves Mexicanas y Sorbet

ask your server for the day's Mexican ice cream and sorbet flavors

Brunch Menu - \$38

(available only Saturday from 11am – 3:30 pm)

ENTREMESES

choice of:

Ensalada de Betabel

beet salad, goat cheese, blood orange-honey vinaigrette

Taquitos de Pollo

rolled fried chicken tacos, guacamole, salsa verde,
crema fresca with frijoles refritos

PLATOS FUERTES

choice of:

Chilaquiles

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

Tlayuda

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

Chile Relleno de Pollo

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

POSTRES

choice of:

Nieves Mexican y Sorbet

ask your server for the day's Mexican ice cream and sorbet flavors

Fruta Fresca

fresh fruit

Sample Lunch Menu \$38

ENTREMESES

choice of:

Hugo's Ensalada de Caesar

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

Sopa Azteca

tortilla soup flavored with dried chipotle peppers and chicken

PLATOS FUERTES

choice of:

Enchiladas de Pollo

[2] chicken enchiladas topped with Chihuahua cheese and green tomatillo,
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

choice of:

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

Sample Lunch Menu \$42

PARA TODOS

Family-Style

masa sampler including sopesitos de pato en mole, quesadillas de huitlacoche, chicken taquitos, huaraches de calabacitas con elote

PLATOS FURETES

choice of:

Chile Relleno de Pollo

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

choice of:

Crepas con Cajeta

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

Tarta de Manzana

goat cheese-raisin ice cream

Sample Lunch Menu \$50

ENTREMESES

choice of:

Pulpo al Carbón

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

Mini Taquito de Langosta

small lobster taco

PLATOS FUERTES

choice of:

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

choice of:

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,
dulce de leche cream and Xoconostle [wild prickly pear sauce]

Sample Lunch Menu \$58

PARA TODOS

Mini Taquito de Langosta

small lobster taco

ENTREMESES

choice of:

Ceviche Tradicional

lime cured red snapper, olive, avocado, tomato, jalapeño, cilantro

Costillas de Borrego

lamb ribs, manchamanteles mole

PLATOS FUERTES

choice of:

Trucha Rellena

mushroom tamal stuffed rainbow trout,
mole amarillo sauce, arroz blanco, refritos

Pollito Rostizado

oven-roasted half chicken, wild mushrooms, green beans,
crispy smashed potatoes, pipian rojo

Barbacoa

lamb marinated in chiles, onion, garlic and avocado leaves,
slow-roasted in agave skin, chopped onion, cilantro and tortillas

POSTRES

choice of:

Piramide de Chocolate

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

Capirotada

Mexico's version of bread pudding served with cane sugar syrup,

queso fresco ice cream and crushed candied peanuts

Sample Dinner Menu \$39

Vegan Menu

ENTREMESES

Coctel de Vegetales

vegetable cocktail with cucumber, tomato, onion, avocado, jalapeño

Tacos Dorados de Papa

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

PLATOS FUERTES

Chiles Rellenos Vegetarianos

two poblano peppers stuffed with corn,
zucchini, peas, arroz blanco and salsa de ajo

Plato de Vegetales

quinoa, charred Brussels sprouts, huitlacoche tacos,
asparagus, nopales salad, sautéed greens

Rebanada de Coliflor

Aztec grain blend, black beans, potatoes, bell peppers,
onions, garlic, herbs, truffle oil

POSTRES

Sorbets

ask your server for today's sorbet selection

Buñuelos

chocolate and coconut cream with raspberry sorbet,
cacao nibs and toasted coconut

Sample Dinner Menu \$42

Vegetarian Menú

ENTREMESES

choice of:

Coctel de Vegetales

vegetable cocktail with cucumber, tomato, onion, avocado, jalapeño

Sopa de Hongos

mushroom soup, nopales, crema, serrano

PLATOS FUERTES

choice of:

Croqueta de Lentejas

lentil cake, poblano peppers with crema, seasonal veggies

Chiles Rellenos Vegetarianos

two poblano peppers stuffed with corn, zucchini,
peas, arroz blanco and pipián verde

Tacos de Rajas y Papas

poblano peppers, caramelized onions and diced potatoes,
served with guacamole, arroz blanco

Enchiladas Vegetarianas

two enchiladas stuffed with corn, poblano and calabacitas,
topped with tomatillo salsa, chihuahua cheese, crema fresca,
arroz blanco, vegetarian refritos

POSTRES

choice of:

Buñuelos

chocolate and coconut cream with raspberry sorbet,
cacao nibs and toasted coconut

Flan de Queso

passion fruit sauce, candied pistachios,
strawberries and chantilly cream

Sample Dinner Menu \$48

ENTREMESES

choice of:

Ensalada de Betabel

beet salad, goat cheese, blood orange-honey vinaigrette

Sopa Azteca

tortilla soup flavored with dried chipotle peppers

PLATOS FUERTES

choice of:

Carne Brava

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

Pescado en Mole Xico

pan seared catch of the day, corn pudding, green salad

Enchiladas de Pollo

[2] chicken enchiladas topped with Chihuahua cheese and green tomatillo sauce served with arroz blanco and refritos

POSTRES

choice of:

Pirámide de Chocolate

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

Flan de Queso

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

Sample Dinner Menu \$50

ENTREMESES

choice of:

Lechón

braised tender suckling pig with crisp skin,
habanero salsa and tortillas

Tacos Dorados de Papa

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

PLATOS FUERTES

choice of:

Carnitas

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

Camarones al Mojo de Ajo

sautéed shrimp in garlic-lime infused oil with chipotle pepper,
crispy rice torta, nopales salad

Cabrito

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

POSTRES

choice of:

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

Sample Dinner Menu \$54

ENTREMESES

choice of:

Empanadas de Platano

plantain turnovers stuffed with refritos

Codorniz

pan-seared bacon wrapped quail, butternut squash,
pomegranate mole, pumpkin seeds

PLATOS FUERTES

choice of:

Carne Brava

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

Tikin Xic

achiote rubbed grouper wrapped in banana leaf,
grilled, jícama salad, pickled red onions

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

POSTRES

choice of:

Piramide de Chocolate

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

Capirotada

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

Sample Dinner Menu \$68

PARA TODOS

Mini Taquito de Langosta

miniature lobster taco

ENTREMESES

choice of :

Taquitos de Pollo

rolled fried chicken tacos, guacamole,
salsa verde and crema fresca with frijoles refritos

Costillas de Borrego

lamb ribs, manchamanteles mole

PLATOS FUERTES

choice of :

Callo de Hacha

pan seared scallops over sweet corn bread,
rajas con crema and salsa de ajo

Carne Asada a la Tampiqueña

grilled prime ribeye, guacamole, refritos, enmoladas, ensalada de nopales

Pollito Rostizado

oven-roasted half chicken, wild mushrooms, green beans,
crispy smashed potatoes, pipian rojo

POSTRES

choice of :

Crepas

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

Pastel de Chocolate

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

Sample Dinner Menu \$80

PARA TODOS

Mini Taquito de Langosta

miniature lobster taco

ENTREMESES

choice of:

Pulpo al Carbón

grilled octopus with onions and peppers, served with
chipotle tomatillo salsa and small tortillas

Codorniz

pan-seared bacon wrapped quail, butternut squash,
pomegranate mole, pumpkin seeds

PLATOS FUERTES

choice of:

Carne Asada a la Tampiqueña

grilled Prime ribeye, guacamole, frijoles refritos,
enmoladas, ensalada de nopales

Pescado Relleno Rostizado

whole boneless striped bass, Mexican squash and root vegetable stuffing,
chipotle-tomatillo salsa, tortillas

Langosta Asada

grilled Maine Lobster topped with lemon butter crabmeat,
arroz negro, sautéed quelites, guacamole, refritos

POSTRES

choice of:

Helado de Calabaza y Tacha

roasted pumpkin ice cream drenched in Mexican brandy eggnog

Pastel de Chocolate

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