

D O S P O R \$ 2 2

Tamales de Pescado

fish tamales, tomato sauce
13

Birria de Res

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

Carnitas de Pato

duck carnitas, tomatillo sauce, tortillas
13

Ceviche Traditional

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

Ceviche Acapulqueño
de Atun

tuna, tomato, avocado, olives,
cilantro, capers, jalapeño sauce
14

Pulpo al Carbón

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

Lechón

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

Taquito de Langosta

small lobster taco
11

Queso Flameado

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

S O P A S Y
E N S A L A D A S

Mole De Olla

hearty oxtail soup, vegetables,
onion and fresh cilantro
14

Ensalada Roja

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

Ensalada de Betabel con Pollo

spinach, arugula, golden baby beets,
amaranth, goat cheese, candied
walnuts, dried cranberries, piloncillo
Vinaigrette and grilled chicken
15

Sopa Azteca

tortilla soup flavored with
dried chipotle peppers
9

Lunch Menu

Enchiladas de Costilla de Res y Calabaza | short rib
and butternut squash enchiladas 19

Tortitas de Lentejas | lentil cakes, guacamole, rajas con
crema, small salad 15

Pescado en Mole Verde | pan seared catch of the day, green
beans, ayocote beans and chayote in a sauce of poblano
peppers, tomatillo and epazote 25

Callo de Hacha | [3] pan-seared scallops, Mexican squash,
corn, poblano pepper, tomatillo-avocado salsa 22

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

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

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

Tacos de Pescado Estilo Baja | crispy fish tacos,
Napa cabbage chipotle-mayonnaise, frijoles de la olla 19

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

Chile Relleno | one chile stuffed with chicken
and Chihuahua cheese, served with arroz a la
Mexicana and frijoles a la olla 16

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

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

Huaraches | large sandal-shaped masa cake topped
appropriately and served with a small salad. Choice of :
Pollo | grilled chicken, tomatillo sauce,
onions, crema, cilantro 15

Arrachera | skirt steak topped with salsa de ajo 17

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
9.5

Gran Reposado

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

Mountain Orchid

Mezcal Alipus, St Germaine,
grapefruit, lime, simple syrup,
botanical mist, salt
10.5

The Greatest

Margarita Ever Sold

Gran Centenario, 25 Yr Old Gran
Marnier, tangerine, lime juice, ginger,
agave nectar and sea salted rim
29

Malinche

Sauza Silver, Peach Schnapps, fresh
lime, pineapple juice and simple syrup
10

Harvest Bonfire

Suerte Reposado Tequila, Ancho
Reyes, Grand Marnier, pomegranate,
lime, roasted apple infused agave
nectar
11

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 and salt
9.5

Paloma de Pina

Wahaka Mezcal, pineapple and
habanero relish, pineapple soda, salt
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
8.5



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

CERVEZA

Dos Equis	5.5
Modelo Especial	5.5
Negra Modelo	5.5
Pacifico	5.5
Victoria	6
Ocho Reales Porter	7
Ocho Reales Imperial Ale	7
Albur Golden Ale	8
Albur I.P.A	8

POURING TEXAS PROUD

Saint Arnold Art Car IPA	6
Saint Arnold Santo Brown Ale	6
Buffalo Bayou 1836 Copper Ale	6
Real Ale Four Squares Pale Ale	6
Southern Star Buried Hatchet Stout	8

MODERN AGAVE

Arma Letal

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

Birds of a Feather

Fidencio Classico Mezcal, Abelour
Scotch, agave nectar, Peychaud bitters,
orange bitters and orange peel
12

West Texas Walkabout

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



CLASSIC COCKTAILS

Blackberry Mojito

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

Dark & Stormy

Gosling Rum, lime, ginger beer
10

Sierra Tropics

Del Maguey Santo Domingo Albarra-
das, Bourbon, Maraschino Liqueur,
Mango & chile pasilla jam, lemon
11

Michelada

Dos XX Lager, Sangrita and lime
7