

Hugo's

COCINA

ENTREMESES (Appetizers)

Chips y Salsa 7.70

Chips y Guacamole 7.70

Coctel de Camaron
Mexican shrimp cocktail 15.40

ENSALADAS

add to your salad - chicken breast 4.00,
or grilled shrimp 6.00

Caesar Salad
traditional Caesar salad
with baby romaine 11.00

House Salad
mixed greens, cherry tomatoes,
watermelon radish, cotija cheese,
pumpkin seeds and creamy
cilantro dressing 8.35

TORTAS (Mexican sandwiches)

Torta de Jamon o de Pavo
(Mexican Ham or Turkey Sandwich)
your choice of ham or turkey, oxaca cheese,
avocado, refried beans, baby romaine,
chipotle mayo, tomatoes, sesame seed bun,
served with chips and salsa 14.50

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

COCKTAILS

Hugo Rita
Sauza Silver, Triple Sec,
simple syrup, lime juice 9.90

Desert Flower
Cazadores Blanco Tequila, St.
Germain Elderflower Liqueur,
lime, grapefruit, simple syrup 11

Gran Reposado
Corralejo Reposado, Gran Marnier,
simple syrup, fresh lime juice 12.10

Oaxacan
Del Maguey Vida Mezcal, Cointreau,
lime juice, simple syrup 9.90

Paloma Rustica
Sotol Blacno, Jarritos
grapefruit soda, salt 9.90

Hugo's Sangria
Los Dos Spanish Red Wine,
fresh lime, orange & pineapple,
El President Brandy 8.80

Blackberry Mojito
Railean Texas Rum, muddled
blackberries, lime, mint, simple
syrup, soda 10.45

Hugo's Bloody Mary
Tito's Handmade Vodka, house made
bloody mary mix, salt 9.90

Malinche
Sauza Silver, peach schnapps,
lime juice, simple syrup 9.90



HMSHost trains our team in the highest standards of food safety and COVID-19 precautionary best practices.

CERVEZAS

Make it a Michelada + 2

Taps 14 oz | 20 oz

Modelo Especial 8.5 | 9.5 • Stella Artois 8.5 | 9.5 • Samuel Adams Seasonal 7.5 | 8.5
Samuel Adams Boston Lager 7.5 | 8.5 • Goose Island IPA 7.5 | 8.5 • Bud Light 6.5 | 7.5

Caps

Shiner Bock | Shiner Black Lager | Tecate | Sol
Modelo Negra | Dos XX Lager | Dos XX Ambar
Samuel Adams Seasonal | Budweiser
Michelob Ultra Pure Gold
Michelob Ultra | Coors Light | Miller Lite
Angry Orchard Hard Cider

Cans

Guinness Nitro Stout (15oz.) | Lagunitas IPA (19oz.)
Blue Moon (16oz.) | Heineken 0.0 (N.A.)
Sierra Nevada Hazy Little Thing IPA (16oz.)

Hard Seltzer

Truly Wild Berry (16oz.)

TEQUILA

Mexico's most famous spirit is derived from the Blue Weber species of Agave in the state of Jalisco. Two major sub-regions define the area: the Highlands have a more fragrant, round, fruit laden profile thanks to extra rainfall and red clay soil of the high elevations; and the Lowlands are distinctly earthy, pungent and spicy due to warmer temps and rich volcanic soil.

BLANCO

Bottled within two months of distillation and is never aged in oak. Here, the complex and richly aromatic flavor of the Agave reigns supreme.

Fortaleza - Lowlands	13.20
Rocca Patron - Highlands	11.55
Ocho (Single Estate) - Highlands	11.55
Siete Leguas - Highlands	11
Casa Noble (Organic) - Lowlands	10.45
1800 Silver - Lowlands	9.50
El Tesoro - Highlands	11.50
Herradura - Lowlands	10.45
Cazadores - Highlands	8.80

REPOSADO

Means "rested" and refers to the time spent mellowing in large wooden tanks/ barrels for two months to a year. The spirit is softened while retaining the agave flavor.

Fortaleza - Lowlands	15.40
Don Julio - Highlands	12.10
Casa Noble (Organic) - Lowlands	11.55
1800 Reposado - Lowlands	9.90
Herradura - Lowlands	9.90
Corralejo - Guanajuato	9.90
Maestro Dobel - Lowlands	12

AÑEJO

Requires at least a year of age in small toasted oak barrels. The process generates rich flavor, dark color and powerful elegance. Añejos are best relished unmixed.

Casa Nobles (Organic) - Lowlands	15.40
Herradura - Lowlands	11.55
1800 Añejo - Lowlands	9.50
Don Julio - Highlands	20.90
Roca Patron - Highlands	16
El Tesoro - Highlands	14

EXTRA AÑEJO

Truly the Scotch category of Tequila. Started in '06 this is where terroir meets extreme age. Housed in small toasted oak barrels for a minimum of 3 years. Expect darker colors, greater oak infusion and extraordinary length and depth.

Herradura Selection	
Suprema - Lowlands	52.80
El Tesoro Paradiso - Highlands	26.40
Jose Cuervo Reserva	
de la Familia - Lowlands	24.20
Don Julio 1942 - Highlands	23.10

MEZCAL

Mezcal is the soul of Mexico. Grown in the state of Oaxaca, it's the "Father of Tequila" although it has several differences.

Drawing from over 30 different agave species, it's made with a more artisanal production. The agave is traditionally cooked over wood of the area. This adds refined smoky elements to the already complex flavor.

Del Maguey Vida Mezcal - Lowlands	9.90
Wahaka Reposado Mezcal - Highlands	11
Del Maguey San Luis Del Rio - Lowlands	15
Mezcal Vago "Elote" Espadin - Lowlands	9.50
Pierde Almas Tobala - Highlands	17



WINES

WHITES

DEL VENTO PINOT GRIGIO

6oz 7.5 | 9oz 11.5 | btl 30

ALTITUDE PROJECT CHARDONNAY

6oz 10.5 | 9oz 15 | btl 42

VILLA MARIA SAUVIGNON BLANC

6oz 9.5 | 9oz 14.5 | btl 38

CHALK HILL CHARDONNAY

6oz 10.5 | 9oz 16 | btl 42

ROSÉ

CHARLES & CHARLES

6oz 12 | 9oz 18 | btl 50

REDS

ALTITUDE PROJECT CABERNET SAUVIGNON

6oz 10.5 | 9oz 15 | btl 42

NIELSON PINOT NOIR

6oz 13 | 9oz 19.5 | btl 52

ALAMOS MALBEC

6oz 11.5 | 9oz 15 | btl 40

HESS SHIRTAIL RANCHES CABERNET SAUVIGNON

6oz 13.5 | 9oz 20 | btl 54

SPARKLING

MIONETTO PROSECCO

187ml Split 14

SPIRITS

Vodka

Grey Goose | Absolut Citron | Absolut | Ketel One
Tito's Handmade Vodka | Hangar 1 | Helix

Bourbon & Whiskey

Bulleit | Woodford Reserve | Knob Creek Rye
Fireball | Jack Daniel's | Maker's Mark
Crown Royal | Jameson | Basil Hayden | Jim Beam

Rum

Flor de Caña Gran Reserva 7 Yr. | Malibu
Captain Morgan | Bacardi Superior

Scotch

Balvenie Doublewood 17 Yr | Glenfiddich 14 Yr.
Macallan 12 Yr. | Johnnie Walker Red | Johnnie Walker Black

Gin

Hendrick's | Tanqueray | Beefeater

Cognac & Liqueurs

Hennessy VS | Grand Marnier | Aperol
Kahlúa | Cointreau | Baileys | St. Germain
Martini & Rossi | Campari | Carpano Antica Formula