

Brunch Menu \$33

ENTREMESAS

Choice of:

TAMALES DE PESCADO

two fish tamales, tomato sauce

SOPA AZTECA

tortilla soup flavored with dried chipotle peppers and chicken

PLATOS FUERTES

Choice of:

CHILAQUILES

Hugo's totopos bathed in tomatillo salsa, chicken, 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 a small fruit salad

POSTRES

Choice of:

NIEVES MEXICANAS Y SORBET

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

Brunch Menu \$35

ENTREMESAS

choice of:

ENSALADA DE HIGOS Y VERDOLAGAS

purslane and fig salad, goat cheese, tamarind dressing

TAQUITOS DE POLLO

two rolled fried chicken tacos, guacamole, salsa albañil, queso fresco, crema fresca, frijoles refritos

PLATOS FUERTES

choice of:

CHILAQUILES

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

TLAYUDA

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

CHILE RELLENO DE POLLO

poblano pepper stuffed with chicken, Chihuahua cheese, 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

Brunch Menu \$38

PARA TODOS

FAMILY-STYLE (one tray for every 4 guests)

three mini sopesitos de pato en mole, three mini quesadillas de huitlacoche,
three mini chicken taquitos, 3 mini huarachitos de calabacitas con elote

PLATOS FUERTES

Choice of:

TACOS DE PESCADO ESTILO BAJA

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

HUEVOS RANCHEROS

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

ENCHILADAS DE POLLO

roasted chicken filled, Chihuahua cheese, arroz blanco and refritos choice of sauce:
tomato-chile, tomatillo or mole Poblano

POSTRES

choice of:

NIEVES MEXICAN Y SORBET

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

FRUTA FRESCA

fresh fruit

Lunch Menu \$38

ENTREMESES

Choice of:

HUGO'S ENSALADA DE CAESAR

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

SOPA AZTECA

tortilla soup flavored with dried chipotle peppers and chicken

PLATOS FUERTES

Choice of:

ENCHILADAS DE POLLO

roasted chicken filled, Chihuahua cheese, arroz blanco and refritos choice of sauce:
tomato-chile, tomatillo or mole Poblano

TACOS BRAZAS

two steak tacos, rajas, onion, guacamole, frijoles a la olla

TACOS DE PESCADO ESTILO BAJA

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

POSTRES

Choice of:

PASTEL DE CHOCOLATE AL CHIPOTLE

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

FLAN DE QUESO

with passion fruit sauce, candied pistachios, strawberries and chantilly cream

Lunch Menu \$42

PARA TODOS

FAMILY-STYLE (one tray for every 4 guests)

three mini sopesitos de pato en mole, three mini quesadillas de huitlacoche, three mini chicken taquitos, three mini huarachitos de calabacitas con elote

PLATOS FUERTES

Choice of:

CHILE RELLENO DE POLLO

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

TACOS DE PESCADO ESTILO BAJA

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

HUARACHE

"sandal" shaped large masa flatbread served with small salad and your choice of:

ARRACHERA...skirt steak, roasted poblano, queso, tomato

POLLO...chicken, tomatillo sauce, onions, crema, cilantro

POSTRES

Choice of:

CREMOSO DE COCO Y CHABACANO

coconut cremeux and apricot sorbet, xoconostle, coconut tuille, pineapple gel

CREPAS CON CAJETA

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

Lunch Menu \$50

ENTREMESES

Choice of:

PULPO AL CARBÓN

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

TAQUITO DE LANGOSTA

small lobster taco, frijoles refritos, pico de gallo

PLATOS FUERTES

Choice of:

TACOS BRAZAS

two steak tacos, rajas, onion, guacamole, frijoles a la olla

ENSALADA DE JAIBA

crab salad with avocado, cucumber, yellow tomato, tomatillo, pumpkin seed dressing

POLLITO ROSTIZADO

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

POSTRES

Choice of:

CAPIROTADA

México'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, with dulce de leche cream and wild prickly pear sauce

Lunch Menu \$58

PARA TODOS

MINI TAQUITO DE LANGOSTA

small lobster taco

ENTREMESSES

Choice of:

CEVICHE VERDE

two oz catch of the day, avocado, cucumber, olive, jalapeño, cactus, cilantro, tomatillo, lime juice

COSTILLAS DE BORREGO

two lamb ribs, manchamanteles mole

PLATOS FUERTES

Choice of:

TRUCHA RELLENA

mushroom tamal stuffed rainbow trout, mole amarillo, 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:

CAPIROTADA

México'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, with dulce de leche cream and wild prickly pear sauce

Vegan Menu \$39

ENTREMESES

Choice of:

CEVICHE DE SANGRITA

seasonal fruit, herbs and vegetables, Jalisco- styled spiced sangrita dressing

TACOS DORADOS DE PAPA

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

PLATOS FUERTES

Choice of:

CHILE RELLENO VEGETARIANO

poblano pepper stuffed with corn, zucchini, peas and, served with arroz blanco and pipián verde

PLATO DE VEGETALES

quinoa, charred Brussels sprouts, huitlacoche taco, asparagus, nopales salad, cauliflower, sautéed greens

REBANADA DE COLIFLOR

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

POSTRES

Choice of:

SORBETS

ask your server for today's sorbet selection

BUÑUELOS

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

Vegetarian Menu \$42

ENTREMESES

Choice of:

QUESADILLITAS

two huitlacoche quesadillas served with mole amarillo

EMPANADAS DE PLÁTANO

two plantain turnovers stuffed with frijoles refritos, panela cheese

PLATOS FUERTES

Choice of:

TACOS DE RAJAS Y PAPAS

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

CHILE RELLENO VEGETARIANO

poblano pepper stuffed with corn, zucchini, peas and, served with arroz blanco and pipián verde

CROQUETA DE LENTEJAS

lentil cake, poblano peppers with crema, seasonal veggies

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

with passion fruit sauce, candied pistachios, strawberries and chantilly cream

Dinner Menu \$48

ENTREMESSES

Choice of:

SOPA AZTECA

tortilla soup flavored with dried chipotle peppers and chicken

ENSALADA DE HIGOS Y VERDOLAGAS

purslane and fig salad, goat cheese, tamarind dressing

PLATOS FUERTES

Choice of:

ATUN TATEMADO

sautéed yellowfin tuna, bean tamal, mango mole, plantain molotes, ash

CARNE BRAVA

wood grilled skirt steak, poblano peppers, guacamole, refritos, arroz a la Mexicana, tortillas

ENCHILADAS DE POLLO

roasted chicken filled, Chihuahua cheese, arroz blanco and refritos choice of sauce:
tomato-chile, tomatillo or mole Poblano

POSTRES

Choice of:

PIRÁMIDE DE CHOCOLATE

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

FLAN DE QUESO

with passion fruit sauce, candied pistachios, strawberries and chantilly cream

Dinner Menu \$52

ENTREMESES

Choice of:

TOSTADITAS DE JAIBA

three mini tostadas with Gulf crab in salpicon

TACOS DORADOS DE PAPA

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

PLATOS FUERTES

Choice of:

CAÑITA DE BORREGO

slow-braised lamb shank, mole verde, squash, white beans, green beans, masa dumplings

CABRITO

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

CARNITAS

tender slow cooked pork served with salsa Mexicana, cilantro and onion

POSTRES

Choice of:

PASTEL DE CHOCOLATE AL CHIPOTLE

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

FLAN DE QUESO

with passion fruit sauce, candied pistachios, strawberries and chantilly cream

Dinner Menu \$56

ENTREMESES

Choice of:

CEVICHE VERDE

two oz catch of the day, avocado, cucumber, olive, jalapeño, cactus, cilantro, tomatillo, lime juice

CREPA DE PATO EN MOLE TAMARINDO

braised duck, tamarind mole, queso fresco

PLATOS FUERTES

Choice of:

TIKIN XIC

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

BARBACOA

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

CARNE BRAVA

wood grilled skirt steak, poblano peppers, guacamole, refritos, arroz a la Mexicana, tortillas

POSTRES

Choice of:

PIRÁMIDE DE CHOCOLATE

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

CAPIROTADA

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

Dinner Menu \$68

PARA TODOS

CALLO DE HACHA

pan seared scallops over sweet corn bread, rajas con crema

ENTREMESES

Choice of:

LECHÓN

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

COSTILLAS DE BORREGO

two lamb ribs, manchamanteles mole

PLATOS FUERTES

Choice of:

PESCADO RELLENO ROSTIZADO

whole semi-boneless catch of the day, bean and crawfish tamal, pipian rojo

PATO EN MOLE POBLANO

braised duck with mole Poblano and sweet potato

CARNE ASADA A LA TAMPIQUEÑA

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

POSTRES

Choice of:

CREPAS CON CAJETA

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

PASTEL DE CHOCOLATE AL CHIPOTLE

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

Dinner Menu \$80

PARA TODOS

TAQUITO DE LANGOSTA

small lobster taco, frijoles refritos, pico de gallo

ENTREMESSES

Choice of:

PULPO AL CARBÓN

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

CREPA DE PATO EN MOLE TAMARINDO

braised duck, tamarind mole, queso fresco

PLATOS FUERTES

Choice of:

PESCADO RELLENO ROSTIZADO

whole semi-boneless catch of the day, bean and crawfish tamal, pipian rojo

LANGOSTA ASADA

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

CARNE ASADA A LA TAMPIQUEÑA

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

POSTRES

Choice of:

PASTEL DE CHOCOLATE AL CHIPOTLE

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

HELADO DE FRESA

pecans, mexican eggnog, Moscato D'Asti, dried strawberries