

WELCOME TO



BREAKFAST // LUNCH // DINNER

Each meal is prepared to order, from scratch,
using consciously sourced whole foods & plant based ingredients.

ORDER FOR PICK UP OR DELIVERY

VIA

- WWW.HUGOSRESTAURANT.COM -
FLAT RATE DELIVERY - NO SPECIAL CHARGES

PLEASE RESPECT A 90-MINUTE LIMIT FOR DINE-IN TABLES.
IF YOU HAVE AN ISSUE WITH YOUR EXPERIENCE, WE ASK THAT YOU SHARE YOUR
FEEDBACK WITH THE MANAGER WHO CAN IMMEDIATELY HELP.

A 3% SURCHARGE IS ADDED TO PROVIDE A SERVICE ACKNOWLEDGEMENT FOR OUR BACK-OF-HOUSE
EMPLOYEES. IF YOU WOULD LIKE IT REMOVED, PLEASE SIMPLY LET A TEAM MEMBER KNOW.
WE THANK YOU SO MUCH FOR YOUR SUPPORT!

BEVERAGES

CHAI & TEA LATTES

WHOLE, NON-FAT, OAT, SOY, RICE OR ALMOND MILK

HOUSE CHAI LATTE

Ayurvedic spices with rooibos, spiced cane syrup and steamed milk of choice. Caffeine free. 5.5

BLACK TEA CHAI LATTE

House Chai, black tea, spiced cane syrup and steamed milk of choice. 5.5

MATCHA LATTE

Matcha green tea steamed with rice milk. 6

VEDIC LATTE

Turmeric, ginger, cardamom and hint of nutmeg and long pepper. Choice of steamed milk. Calming and a great digestive aid. 5

TEAS

FRESH-BREWED ICED TEA

Organic unsweetened black tea. 4

HUGO'S BREAKFAST TEA BLACK TEA

Smooth, mellow and rich. Great with or without milk. 5

EARL GREY BLACK TEA

Unique citrusy, floral aroma of Bergamot oranges. Organic. 4

LEMON GINGER BLACK TEA

Black tea with ginger, turmeric, mango and a burst of lemon. Organic. 4.5

HUGO'S GREEN TEA

Various batches we've selected as delicious, 'every day' green tea. Organic. 4

JASMINE PEARLS GREEN TEA

Downy pearls deeply scented with jasmine flowers. Sweet and refreshing. 5

BIODYNAMIC CHAMOMILE HERBAL TEA

Soothing and relaxing. Organic & Caffeine free. 4

GINGER TURMERIC HERBAL TEA

A blend of golden turmeric with ginger and citrus. Organic & Caffeine free. 4

SUPER BERRY HERBAL TEA

Superfruit blend featuring maqui berries, blueberries, raspberries and red wine grape skins. Potent antioxidants. Caffeine free. 4.5

BLUEBERRY ROOIBOS HERBAL TEA

Fruity notes of elderberries, blueberries and hibiscus for a tart yet sweet herbal blend. Organic & Caffeine free. 4.5

LAVENDER MINT HERBAL TEA

Peppermint, sage & lavender with a hint of licorice root. Organic & Caffeine free. 4

★ **BIO-DEGRADABLE PAPER STRAWS UPON REQUEST**

COFFEES

HOUSE COFFEE	4.5
DECAF COFFEE	4.5
ESPRESSO	3.5
CAPPUCCINO	5.5
CAFFE MOCHA	5.5
CAFFE LATTE	5.5
HORCHATA LATTE	5.5
EXTRA SHOT	2

LEMONADES

OLD FASHIONED	4
MATCHA GREEN TEA	5
ORGANIC STRAWBERRY	5
FRESH GINGER	5

ASK FOR OUR DAILY SPECIALS

BLENDED DRINKS

YOGI SMOOTHIE ¹¹

Mango-apple-ginger-toasted almonds-soy milk-yogi chai-ice. 8

GREEN JUICE

Banana-orange-liquid chlorophyll-extra virgin olive oil -cellular cleansing. 8

BAJA TROPICAL

Horchata-pineapple-strawberry-banana-mango. 8

VEDIC SMOOTHIE

Vedic spices-oat milk-banana-ginger. 8

MATCHA SMOOTHIE

Matcha-oat milk-banana-vanilla extract. 8

MORE REFRESHMENTS

ORANGE OR GRAPEFRUIT JUICE

medium 5 / large 6

HIBISCUS AGUA FRESCA 5

MILK medium 4 / large 5

Whole, Non-Fat, Soy, Oat, Rice or Almond.

BOXED WATER 1ltr 5

SPARKLING WATER 1ltr 7

HUGO'S FILTERED, STILL OR SPARKLING WATER

Complimentary Upon Request.

SOFT DRINKS ⁴ - Free Refill

Coke, Diet Coke, Coke Zero, Sprite.

BOTTLED DRINKS MP

Cane Sugar: Cola, Root Beer, Ginger Ale, Fever Tree.

BRUNCH DRINKS

FOR OUR COMPLETE DRINK LIST, PLEASE SEE THE LAST PAGE OF OUR MENU

MIMOSA - SPLIT 15

A split of Brut sparkling wine served with a carafe of juice. Choose orange, grapefruit, pineapple or cranberry.

HIBISCUS BELLINI - SPLIT 15

A split of Brut sparkling wine and house-made hibiscus syrup.

SPICY BLOODY MARY- GLASS 14

Vodka, tomato juice, crisp celery, lime, and a green olive. Add a tajin-salt rim for extra flavor.

SPICY MICHELADA - GLASS 10

Buenaveza Salt & Lime Lager, tomato juice, lime and a green olive with a tajin-salt rim.

MOJITO - GLASS 14 | PITCHER 42

Rum, fresh mint leaves, lime and organic sugar on the rocks. Also available with fresh strawberries

BREAKFAST

SIDE CHOICES INCLUDE

ROASTED ROSEMARY POTATOES, TURMERIC RICE, FRUIT CUP OR TOMATO CHIPOTLE BLACK BEANS

SERVED ALL DAY

CHILAQUILES (v) (vt) gf

Eggs scrambled with corn tortillas, turkey sausage, slightly spicy roasted tomato chipotle sauce & onions. Served with sour cream and choice of side. 19

BREAKFAST SALAD (v) vt gf

Turmeric rice scrambled with egg whites, spinach, mixed mushrooms, ginger, garlic, and organic tamari sauce on organic mixed lettuce tossed with balsamic vinaigrette. 19

DESAYUNO FUERTE (v) vt gf

Poached eggs over potato pancakes with sautéed spinach, garlic, onions, tomato and shredded Parmesan cheese. 21

PROTEIN SCRAMBLE (v) (vt) gf

Egg whites scrambled with diced grilled chicken breast, mixed mushrooms, asparagus, broccoli, fresh herbs, garlic and onion. Garnished with microgreens. Served with choice of side. 19

PASTA MAMA (v) vt (gf)

Fresh pasta scrambled with eggs, garlic, parsley, Parmesan cheese and Hugo's special seasoning. 17

PASTA PAPA (gf)

Fresh pasta scrambled with eggs, garlic, parsley, Parmesan cheese, Hugo's special seasoning plus bacon, turkey sausage & scallions. 20

PAPA'S EGGS gf

Eggs scrambled with bacon, turkey sausage, scallions, garlic, and parsley. Served with choice of side. 20

♥ CHIPOTLE SCRAMBLE (vt) gf

Eggs scrambled with diced grilled chicken breast, peppers, onions, scallions, mozzarella cheese, cheddar cheese and slightly spicy honey-chipotle sauce over corn tortillas, topped with sour cream. Served with choice of side. 20

HUEVOS RANCHEROS (v) vt gf

Eggs cooked any style over warm corn tortillas. Covered in slightly spicy roasted tomato chipotle sauce, melted mozzarella, avocado and cilantro. Served with organic black beans and your choice of side. 18

BRUNO BREAKFAST SCRAMBLE (v) (vt) gf

Eggs scrambled with spinach, mushrooms, avocado, and a choice of bacon inside. Served with yams & sweet potatoes. 20

BREAKFAST BURRITO (v) (vt) (gf)

Eggs scrambled with diced potato pancakes, bacon, cheddar cheese, and wrapped in a whole wheat tortilla. Served with our roasted tomato chipotle sauce and your choice of side. 17

♥ AVOCADO TOAST v vt gf

Lightly grilled flatbread with a spread of mashed avocado, sprinkled with flax seeds and microgreens. 13
Add Eggs or Bacon for \$4

EGGS ANY STYLE (vt) gf

Served with choice of side. 13
+ Bacon 17 + Chicken Breast or Turkey Sausage 19
+ Turkey or Veggie Patty 20 + Beef Patty 22 + Flat Iron (8oz) 28

TOAST UPON REQUEST Wheat, Sourdough or English Muffin.

ADD A PANCAKE/FRENCH TOAST \$3 until 4PM

SUBSTITUTE EGG WHITES \$3

SUBSTITUTE VEGAN 'JUST EGGS' \$3

MAKE IT A WRAP Spinach/Whole Wheat \$2, Gluten-Free \$3

CREATE-YOUR-OWN OMELETTE OR SCRAMBLE (v) (vt) gf \$19

Create your own, any way you like it. Choose up to 4 items. Served with choice of side.

Pork or Turkey Bacon	Garlic
Veggie Bacon	Jalapenos
Turkey Sausage	Mushrooms
Cheddar	Onions
Mozzarella	Grilled Onions
Goat Cheese	Red or Green Peppers
Vegan Mozzarella	Scallions
Avocado	Spinach
Broccoli	Tomato

SERVED UNTIL 4PM

♥ EGGS BENEDICT (vt) (gf)

Poached eggs and Canadian bacon with Hollandaise sauce on toasted English muffins. Substitute gluten-free flatbread or potato pancakes for \$1. Served with choice of side. 19

CALI BENEDICT vt (gf)

Poached eggs, avocado, and veggie bacon with Hollandaise sauce on toasted English muffins. Substitute gluten-free flatbread or potato pancakes for \$1. Served with choice of side. Can be vegetarian or gluten-free. 20

BRISKET HASH BENEDICT gf

Poached eggs with Hollandaise sauce on a bed of sliced pot roast brisket, diced breakfast potatoes, sweet potatoes & yams, onions, organic carrots, and mushroom-herb gravy. Garnished with scallions. 21

♥ ALMOND ENERGY PANCAKES v vt gf n

Prepared with nuts, seeds, quinoa, shredded coconut, puffed rice, dried cherries, cranberries and organic maple syrup. Garnished with fresh strawberry slices. Served with spiced organic cane syrup. 18

CHOCOLATE CHIP PANCAKES v vt gf

Prepared nut-free, gluten-free, and vegan, loaded with chocolate chips and dusted with powdered sugar. Served with chocolate syrup. 17

BUTTERMILK PANCAKES vt gf

Garnished with sliced bananas. Served with butter and organic maple syrup. 15

♥ CINNAMON SWIRL FRENCH TOAST v vt gf

Cinnamon swirl bread dipped in organic rice milk batter and griddle cooked. Served with organic maple syrup and garnished with orange segments. 18

STEEL CUT OATMEAL v vt gf

Steel cut oats cooked in your choice of milk. 12
Ask your server about topping options.

A LA CARTE

TWO EGGS, ANY STYLE vt gf	8
PORK BACON gf Nitrate Free Applewood Smoked	7.5
TURKEY BACON gf	6.5
CANADIAN BACON gf	6.5
VEGGIE BACON v vt gf House-made	6.5
TURKEY SAUSAGE PATTIES gf House-made	8
POTATO PANCAKES v vt gf	6
ROASTED ROSEMARY POTATOES v vt gf	6
SEASONAL FRUIT SALAD v vt gf	14.5

★ OUR WHOLE EGGS ARE ORGANIC & COOKED IN BUTTER. SUBSTITUTE ORGANIC TOFU FOR EGGS AT NO CHARGE. ORGANIC STRAWBERRY MARMALADE AND HOT SAUCE MADE HERE.

ALWAYS PREPARED	CAN BE PREPARED
v vt gf n ♥	(v) (vt) (gf)
VEGAN VEGETARIAN GLUTEN-FREE NUTS FAVORITE	VEGAN VEGETARIAN GLUTEN-FREE

STARTERS

BUTTERNUT SQUASH SOUP v vt gf n

Roasted butternut squash blended with organic carrots & celery, onions, garlic, fresh thyme, almond milk, and a hint of curry. Topped with toasted pumpkin seeds. bowl 9

♥ ORGANIC CHICKEN & RICE SOUP gf bowl 9

Organic chicken with organic celery, carrots, garlic, onions, fresh thyme and organic brown rice. bowl 9

GARDEN LENTIL SOUP v vt gf

Green French lentils stewed with diced mushrooms, celery, onions, tomatoes, carrots, garlic, and thyme. bowl 9

♥ ASIAN SPRING ROLLS v vt gf

Vietnamese-style spring rolls filled with snow peas, organic carrots, cucumbers, avocado, kelp noodles, and fresh herbs with a mild sesame-chili dipping sauce. 13

♥ FRIED PICKLES v vt gf

Dill pickle chips battered, deep-fried and served with two sauces: ranch and tangy BBQ. 12

HUMMUS PLATE v vt gf

A blended dip of garbanzo beans, garlic, roasted red peppers, spices, and lime, drizzled with olive oil and served with house-made tortilla chips, organic carrots and celery, and hot house cucumber spears. 11

♥ NACHOS (v) (vt) gf

House-made tortilla chips smothered in mozzarella & cheddar cheese, organic black beans, pico de gallo, guacamole, scallions, Ortega chilies, and a drizzle of honey chipotle. Choose natural chicken or grilled tofu filling. 15 | with steak 23

♥ CAULIFLOWER PAKORA v vt gf

Bite-sized organic cauliflower pieces coated in our signature red lentil batter, fried crispy, and sprinkled with Hugo's seasoning. Served with a side of ranch dressing. 13

LOADED MAC & CHEESE (v) (vt) (gf)

House-made fusilli in an extra cheesy cream sauce tossed with scallions, jalapenos, and a choice of bacon. 16

SALADS

All our salad greens are organic.

♥ MEXICAN SALAD (v) (vt) gf

Grilled chicken breast or marinated organic tofu, organic romaine lettuce, organic black beans, avocado, Kalamata olives, pico de gallo, Parmesan cheese and tossed in a Caesar dressing. 21

THE CHUNKY SALAD v vt gf

Chunks of cucumber, grape tomatoes, yams & sweet potatoes, half an avocado, and chunks of veggie bacon on top of organic baby greens tossed in our ranch dressing. Served with extra ranch dressing on the side. 21

QUINOA BEET SALAD (v) vt gf n

Sweet cooked beets, carrots, scallions, and organic mixed lettuce tossed with dried cherries, walnuts and gorgonzola cheese in a sherry vinaigrette. Sml 15 / Lrg 20

♥ MEDITERRANEAN SALAD (v) (vt) gf

Grilled chicken breast or marinated organic tofu atop organic kale and baby arugula tossed with cucumber, grape tomato, red onion, and Kalamata olives in balsamic dressing. Topped with gorgonzola cheese. 21

SOUTHWEST SALAD (v) (vt) gf

Grilled chicken breast or marinated organic tofu, shredded red & green cabbage, organic romaine lettuce, corn, tomato, organic black beans, cheddar, scallions, cilantro, and house-made tortilla strips. Tossed in BBQ-ranch dressing. 21

ASIAN CHOPPED SALAD (v) (vt) gf n

Grilled chicken breast or marinated organic tofu, julienned red & green cabbage, red bell pepper, jicama, and carrots, mixed with organic baby arugula, green onions, and orange pieces. Tossed in sesame dressing and garnished with toasted almonds. 21

POWER OF GREEN SALAD (v) (vt) gf

Grilled chicken breast or marinated organic tofu, chopped spinach, organic leafy greens, broccoli, green beans, asparagus, dried cherries, and avocado. Tossed in sherry vinaigrette and topped with toasted sunflower seeds. 21

CAESAR SALAD (v) vt (gf)

Chopped organic romaine cut and tossed with garlic-herb croutons and Parmesan cheese. Sml 9 / Lrg 13

HOUSE SALAD v vt (gf)

Organic mixed lettuce with carrots, tomato, croutons, and balsamic vinaigrette dressing. Sml 9 / Lrg 13

DRESSINGS v vt gf *oil-free

BALSAMIC VINAIGRETTE,
CAESAR, RANCH, SESAME,
SHERRY VINAIGRETTE,
SESAME-CHILI*

EXTRA PREP

WRAP +\$1.5/2.5
CHOP FREE
SPLIT FREE

PASTA

Fusilli and spaghetti are vegan and made fresh at Hugo's.

GLUTEN FREE penne pasta is made from 100% organic red lentils. May be substituted for a \$3 charge.

♥ CARBONARA (v) (vt) (gf)

Prosciutto, bacon and garlic sautéed crisp. Deglazed with white wine and finished with scallions, chili flakes, cream, and Italian parsley over spaghetti. Served with Parmesan cheese. 24

♥ PASTA VICTOR (v) (vt) (gf)

A classic Hugo's dish with spaghetti, grilled chicken breast, garlic, sundried tomato, corn, chili flakes, cilantro, parmesan cheese and a slightly spicy chipotle-cream sauce. 23

♥ FOUR CHEESE MAC AND CHEESE (v) vt (gf)

House-made fusilli pasta in a rich, creamy sauce of cheddar, mozzarella, gorgonzola and Parmesan. Half Order 13 | Full Order with choice of side 22

SALMON PICATTA (gf)

Grilled salmon on top of house made spaghetti tossed in a sauce of lemon, butter, white wine, capers, and parsley. 24

SPAGHETTI WITH MARINARA v vt (gf)

House-made spaghetti tossed with organic marinara and diced tomatoes. Parmesan upon request. 17

♥ PASTA ALFREDO vt (gf)

House-made fusilli in a classic parmesan sauce with broccoli, zucchini, and diced grape tomatoes. Parmesan upon request. 18

PASTA PAPA (gf)

Spaghetti scrambled with eggs, garlic, parsley, Parmesan cheese, Hugo's special seasoning plus bacon, turkey sausage & scallions. 20

ALWAYS PREPARED

v

vt

gf

n

♥

VEGAN

VEGETARIAN

GLUTEN-FREE

NUTS

FAVORITE

CAN BE PREPARED

(v)

(vt)

(gf)

VEGAN

VEGETARIAN

GLUTEN-FREE

07003

SANDWICHES & BURGERS

CHOOSE YOUR BREAD

MULTIGRAIN ^{vt} | SOURDOUGH ^{v vt} | CIABATTA ^{v vt} | BRIOCHE BUN ^{v vt} | BUTTER LETTUCE ^{v vt gf}
WHOLE WHEAT TORTILLA ^{v vt} | SPINACH TORTILLA ^{v vt} | GLUTEN FREE RYE +\$1, FLATBREAD +\$1 OR TORTILLA +\$2 ^{v vt gf}

CHOOSE YOUR SIDE

FRENCH FRIES, POTATO CHIPS, MIXED GREENS, MIXED VEGGIES, OR CUP OF SOUP

♥ THE CLUB (v) (vt) (gf)

Grilled chicken breast, grilled organic tofu, or turkey loaf ⁿ.
Choice of regular bacon, turkey bacon or house-made veggie bacon.
Also comes with guacamole, tomato, lettuce and vegan
black pepper mayo. Served on sourdough bread. 21

♥ HUGO'S CUBAN SANDWICH (vt) (gf)

Grilled chicken breast or organic tofu with slightly spicy honey-chipotle sauce,
fried plantains, goat cheese, organic mixed lettuce, a splash of balsamic
dressing, tomato & grilled red onions. Served on multigrain bread. 21

PESTO SANDWICH (v) (vt) (gf) ⁿ

Grilled chicken breast, grilled organic tofu, or turkey loaf ⁿ with melted
mozzarella, pesto, sliced tomato, grilled red onions, mixed greens and
pepper mayo on multigrain bread. 21

VEGAN CRISPY CHIK'N SANDWICH ^{v vt (gf)}

Organic garbanzos, cauliflower, and tofu battered in our red lentil
& potato flour and fried crispy. Served on a brioche bun with Santa
Fe mayo, dill pickles and shredded cabbage. 21

VEGAN REUBEN ^{v vt gf}

Hugo's house-made rye bread brushed with olive oil and garlic, toasted
over the flat griddle, then layered with house-made vegan salami,
Russian dressing, sauerkraut and melted vegan mozzarella cheese. 21

BRUNO BURGER WRAP (v) (vt) (gf)

A 100 % grass-fed beef patty wrapped in a spinach tortilla with nitrate-
free applewood bacon, local goat cheese and fresh avocado slices. 22

BRISKET WRAP (gf)

Slow cooked shredded Creekstone brisket with BBQ sauce,
sauteed mushrooms, shredded mozzarella, organic romaine lettuce,
mayo, and grilled onions wrapped in a spinach tortilla. 22

CRISPY WRAP (v) (vt) (gf)

Chopped crispy chicken tenders or cauliflower pakora wrapped
in a spinach tortilla with organic mixed baby lettuce,
tomato, mayo, and red onions. 21

♥ TRES TACOS (v) (vt) (gf)

Choice of grilled chicken breast, organic tofu, or mixed
vegetables sautéed with organic black beans, corn, pico de gallo
and slightly spicy roasted tomato chipotle sauce. Served with guacamole
and shredded lettuce on GMO-free corn tortillas or wrapped in your
choice of an organic spinach or whole wheat tortilla as a burrito.
20 | with steak 26 | with salmon 26

SALMON ENSENADA TACOS ^{gf}

Pan roasted salmon over organic corn tortillas topped with
shredded cabbage, avocado jalapeno sauce and Santa Fe mayo.
Garnished with pico de gallo. 26

★ FEEL FREE TO ADD SALT!

WE RELY ON NATURAL FLAVORS IN OUR RECIPES TO LET YOU
DECIDE HOW MUCH SALT & SEASONINGS YOU WANT TO INGEST.

ALL SAUCES AND CONDIMENTS ARE SERVED BY REQUEST.

NOT ALL INGREDIENTS ARE LISTED.

PLEASE ADVISE US OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

CREATE-YOUR-OWN BURGER (v) (vt) (gf)

Served on your choice of bread. The burger starts plain, but you can add butter lettuce, tomato, pickles,
red onion & mayo upon request. Pick three more delicious toppings for a truly unique creation.
Served with a choice of side. Add an organic egg for \$2.

CYO

CHOOSE YOUR PROTEIN

BEEF PATTY ^{gf}

100% grass-fed, hormone and
antibiotic-free beef from
Grass Run Farms. 22

TURKEY PATTY ^{gf}

All natural ground turkey
blended with onions
and herbs. 20

VEGGIE BURGER ^{v vt gf n}

Organic sprouted mung beans,
mushrooms, organic brown rice,
sunflower seeds, pesto, herbs
and spices. 19

CRISPY CHIK'N ^{v vt gf}

Organic garbanzos, cauliflower,
tofu, red lentils, potato flour,
herbs & spices. 20

CHOOSE UP TO 3 TOPPINGS

CHEDDAR CHEESE ^{vt gf}

MOZZARELLA CHEESE ^{vt gf}

GOAT CHEESE ^{vt gf}

GORGONZOLA CHEESE ^{vt gf}

VEGAN MOZZARELLA CHEESE ^{v vt gf}

PARMESAN ^{vt gf}

GRILLED ONIONS ^{v vt gf}

SAUTEED MUSHROOMS ^{v vt gf}

TURKEY BACON ^{gf}

PORK BACON ^{gf}

CANADIAN BACON ^{gf}

VEGGIE BACON ^{v vt gf}

FRIED PLANTAINS ^{v vt gf}

GUACAMOLE ^{v vt gf}

AVOCADO ^{v vt gf}

ORTEGA CHILIES ^{v vt gf}

JALAPENOS ^{v vt gf}

PICO DE GALLO ^{v vt gf}

ALWAYS PREPARED

v

VEGAN

vt

VEGETARIAN

gf

GLUTEN-FREE

n

NUTS

♥

FAVORITE

(v)

VEGAN

(vt)

VEGETARIAN

(gf)

GLUTEN-FREE

CAN BE PREPARED

ENTREES

♥ VERY GREEN CASSEROLE (v) vt gf n

Broccoli, spinach, asparagus, zucchini, garlic, and fresh herbs in a tomato-basil pesto sauce. Topped with a veggie patty and melted goat and mozzarella cheeses. Served with a mixed green salad. 21

ORGANIC BOWL (v) (vt) gf

An entirely organic bowl of Mary's organic chicken or grilled organic tofu sautéed with black beans, brown rice, cauliflower, celery, carrots, and leafy greens in our honey chipotle sauce. 22

♥ ASIAN STIR FRY (v) (vt) gf

All natural chicken breast or grilled organic tofu, snow peas, tomatoes, broccoli, mushrooms, jicama, scallions, garlic, ginger, cilantro and a sesame-chili sauce. Served over organic brown rice. 22

ORANGE MUSTARD CHICKEN (vt) gf

All natural chicken breasts sautéed with orange juice, Pommery Dijon mustard, honey and garlic. Served with organic brown rice and a vegetable medley. 23

♥ CHICKEN CARCIOFI (vt) gf

All natural chicken breasts sautéed in olive oil with artichoke hearts, spinach, grape tomatoes, garlic, Kalamata olives, chili flakes, lemon juice, white wine and butter. Served with organic brown rice. 23

ORGANIC FRIED CHICKEN gf

An organic chicken breast fried crispy in our gluten free batter. Served with organic mashed potatoes & mushroom gravy, green beans & garlic, and zucchini, corn & red pepper. 25

TURKEY MEATLOAF gf n

All natural ground turkey blended with onions and herbs and prepared with sundried tomato, pine nuts, egg, cheese and fresh herbs. Served with mushroom herb gravy, organic mashed potatoes and a vegetable medley. 22

♥ PAN ROASTED SALMON gf

Pan roasted salmon seasoned with salt and pepper, drizzled with a white wine lemon butter sauce, and garnished with a roasted lemon and microgreens. Served with organic mashed potatoes and garlic spinach. 31

♥ CREATE YOUR OWN PLATE OR BOWL (v) (vt) (gf)

Design your own plate by choosing three options from our "Market & Kitchen Sides" and a complimentary sauce to add to your meal. Sauces are served on the side for a Plate, or mixed-in with the sides for a Bowl. MP

POT ROAST BRISKET gf

Slow cooked Creekstone brisket with carrots, onions, celery, Dijon mustard, red wine, garlic, tomato puree and fresh herbs. Served with organic mashed potatoes & steamed broccoli. 28

CHIMICHURRI STEAK gf

Flat iron steak marinated with orange & pineapple juice, salt, pepper, olive oil, and garlic. Served with Mediterranean chimichurri sauce, grilled onions, organic mashed potatoes, and steamed broccoli. 32

SUBSTITUTE ORGANIC CHICKEN +\$3

MARKET SIDES

Vegan, vegetarian & gluten-free unless otherwise noted

SAUTÉED LEAFY GREENS	7
GREEN VEGGIE MEDLEY	7
ROASTED YAMS & SWEET POTATOES	6
ROASTED ROSEMARY POTATOES	6
ORGANIC MASHED POTATOES	7
ZUCCHINI, CORN & RED PEPPERS	6
MUSHROOMS & ONIONS	7
BROCCOLINI & GARLIC	7
GREEN BEANS & GARLIC	7
ORGANIC GARLIC SPINACH	8
MIXED VEGETABLE MEDLEY	5
TOMATO CHIPOTLE BLACK BEANS	6
ORGANIC TURMERIC BASMATI RICE	5
ORGANIC BROWN RICE	5
ORGANIC GOLDEN QUINOA	5
STEAMED BROCCOLI	5
FRIED PLANTAINS	5
COOKED BEETS	5
HUMMUS (6OZ)	6

PROTEIN SIDES

VEGGIE PATTY v vt gf n	9
ORGANIC GRILLED TOFU v vt gf	6
GRASS-FED BEEF PATTY gf	12
TURKEY BURGER PATTY gf	10
CRISPY CHIK'N PATTY v vt gf	8
TURKEY LOAF (2 SLICES) gf n	11
SLICED AVOCADO v vt gf	3
NATURAL CHICKEN (5OZ) gf	6
ORGANIC CHICKEN (5OZ) gf	9
ORGANIC FRIED CHICKEN	14
FLAT IRON STEAK (5OZ) gf	15
FLAT IRON STEAK (8OZ) gf	22
SALMON (6OZ) gf	18

SAUCE SIDES

Vegan, vegetarian & gluten-free unless otherwise noted

MUSHROOM HERB GRAVY
MARINARA - MADE WITH ORGANIC TOMATOES
ROASTED TOMATO CHIPOTLE
HONEY CHIPOTLE vt gf
PICO DE GALLO
BBQ SAUCE
GARLIC, OIL & MIXED HERBS
CHIMICHURRI
AVOCADO JALAPENO SAUCE
PESTO n
CASHEW CREAM SAUCE n
OR ANY SALAD DRESSING

FEEL FREE TO ADD SALT!

WE RELY ON NATURAL FLAVORS IN OUR RECIPES TO LET YOU DECIDE HOW MUCH SALT & SEASONINGS YOU WANT TO INGEST.

DESSERTS

♥ STICKY BUNS v vt gf n	13	CHOCOLATE MOUSSE vt gf	11
FROSTED BROWNIE v vt gf	10	VANILLA BEAN GELATO vt gf	1 Scoop - 6 2 Scoop - 10
♥ MIXED BERRY CRUMBLE v vt gf n	13	CHOCOLATE GELATO - Sugar Free vt gf	1 Scoop - 6 2 Scoop - 10
BAKED APPLE CRUMBLE v vt gf n	12	PASSIONFRUIT SORBET v vt gf	1 Scoop - 6 2 Scoop - 10

ALWAYS PREPARED

v vt gf n ♥
VEGAN VEGETARIAN GLUTEN-FREE NUTS FAVORITE

CAN BE PREPARED

(v) (vt) (gf)
VEGAN VEGETARIAN GLUTEN-FREE

LIBATIONS

WINE

Our wines are selected from producers who share our commitment to quality and sustainability. CORKAGE FEE \$10 PER BOTTLE

BUBBLES

Brut Classic (individual bottle) - California Btl 12
A classic expression of California vineyards. Signature green apple, pear and citrus notes precede a soft, dry finish.

Prosecco, Gran Passione - Italy Btl 32
Fresh and light on the palate, with balanced acidity and body. Harmonious flavors with a long, persistent, pleasant aftertaste.

WHITE

Sauvignon Blanc, Tiki 2021 - New Zealand Gls 10 Btl 32
Strong aromatics rich in tropical fruit, with intense flavor that creates length on the palate.

Pinot Grigio, Tiamo 2020 - Veneta, Italy Gls 9 Btl 29
Fresh, crisp & dry with notes of apple and pear in the bouquet & on the palate. Organic.

Pinot Grigio, J Dusi 2021 - California Gls 10 Btl 32
Floral and citrus nose, with balanced acidity and notes of honeydew and vanilla to finish. Sustainable.

Sauvignon Blanc, Peju 2020 - California Gls 11 Btl 36
Bright and refreshing with hints of green apple, white peach and nectarine.

Chardonnay, Olema 2020 - California Gls 11 Btl 36
Medium body with aromas of lemon and apple finished with tropical fruit and vanilla cream. Organic & Sustainable.

ROSÉ

Rosé, Ancient Peaks 2021 - California Gls 10 Btl 32
Aromas of lime and peach with a burst of tropical guava.

Rosé, Birichino 2021 - California Gls 11 Btl 36
Aromas of stone fruits, rosehips, and violets, with crisp minerality. Sustainable.

RED

Malbec, Tapiz 2019 - Argentina Gls 11 Btl 36
Intense red color with notes of dark cherry, strawberry, plum, and a hint of bittersweet chocolate.

Pinot Noir, Lincourt 2018 - California Gls 13 Btl 44
Great tannin structure with fruit forward aromatics of dark blackberry, pomegranate, and black pepper. Sustainable.

Cabernet Sauvignon, Highway 12, 2019 - California Gls 11 Btl 36
Aged in French oak, showcasing cedar overtones and tingly tannins on the edge of the finish.

Cabernet Sauvignon, Alexander Valley 2019 - California Gls 14 Btl 48
Elegant wine with notes of blackberry and cassis, great balance and smooth finish. Sustainable.

Tempranillo, Verdad 2018 - California Gls 14 Btl 48
Tart red-fruit flavors make for a fresh style of Tempranillo.

Pinot Noir, Pali 2020 - California Gls 12 Btl 40
Ripe black berries with nuances of fresh raspberries and boysenberry. Sustainable.

BEER

World class beers from selected microbreweries courtesy of the Stone Distributing Co.

Seafarer Kolsch Three Weavers - Inglewood, CA 6
Traditional, light hybrid ale that's lively and easy to drink.

Brooklyn Amber Lager Brooklyn Brewery - Brooklyn, NY 6
Flavors of toffee and caramel with a dry-hopped aroma of grapefruit.

White Rascal White Ale Avery Brewing Co. - Boulder, CO 6
Belgian-style white ale brewed with orange peel and coriander.

Helles Lager Enegren Brewing - Moorpark, CA 6
A crisp, clean, German-style lager with a touch of hops.

Delicious IPA Stone Brewing - Escondido, CA 6
Bright, citrus-forward flavor and hop spice. Gluten reduced.

Buenaveza Salt & Lime Lager Stone Brewing - Escondido, CA 6
A pale lager, Baja inspired and California brewed.

Hard Cider 7
Made with fresh pressed apples and time. Gluten-free.

High Alcohol Kombucha Boochcraft 7
Organic, sustainable, with real ingredients. Ask for our flavors.

COCKTAILS

We support and promote local, sustainable and organic distilleries.

DIRTY SHIRLEY Gls 14
Vodka, grenadine, Luxardo cherry.

WEHO MULE Gls 14
Vodka, ginger beer, and lime juice.

SPRING FEVER Gls 14
Grey Goose Citron, sauvignon blanc, Fever Tree blood orange

FRENCH 75 Gls 14
Gin, Champagne, and lemon juice.

LAVENDER COLLINS Gls 14
Gin, lavender pea flower syrup, St. Germain.

WEHO PALOMA Gls 14
Jalapeno tequila, grapefruit seltzer, and lime juice.

WEHO FROST Gls 14
Malibu Rum, Blue Curacao, pineapple Juice, coconut.

MAPLE OLD FASHIONED Gls 14
Orange bitters, bourbon, maple syrup, Luxardo Cherries.

RASPBERRY MARGARITA Gls 14
Tequila, raspberries, triple sec.

DARK & STORMY Gls 14
White rum, blueberries, Fever Tree Ginger Beer.

SMASHED CUCUMBER Gls 14
Gin, muddled cucumber, fresh squeezed lime juice, and house-made organic cane sugar syrup.

SPICY MICHELADA Gls 10
Buenaveza Salt & Lime Lager, tomato juice, lime and a green olive with a tajin-salt rim.

MARTINI Gls 16
Classic, Dirty, Lemon Drop, Apple, Espresso, Cosmo and Manhattan.

SMOKEY MARTINI Gls 16
El Cristiano tequila, espresso, Kahlua.

HOT GIRL SANGRIA Gls 14 Pitcher 42
White wine, Grey Goose Citron, and a blend of fresh fruits to share with your besties.

GREEN APPLE SANGRIA Gls 14 Pitcher 42
Moscato, green apple syrup, pineapple juice, and muddled fruit

MOJITO Gls 14 Pitcher 42
Rum, fresh mint leaves, lime and organic sugar on the rocks. Also available with fresh strawberries.

MARGARITA Gls 14 Pitcher 42
Tequila on the rocks or blended.
Classic, Ginger, Mango or Strawberry.

Ask your server about our premium liquor selection



CATERING FOR ALL OCCASIONS



Our focus is on meals everyone can enjoy together.

We strive to make delicious, balanced choices each and every day, just as you do for your own families. Consciously-sourced whole foods and plant-based ingredients. Each meal prepared to order, in-house, from scratch.

Options for vegan, vegetarian, and gluten-free diets, GMO free, sustainable, and organic ingredients . . .

**BIRTHDAYS - WEDDINGS - ANNIVERSARIES - BABY SHOWERS -
FAMILY GATHERINGS - BRUNCHES - CORPORATE LUNCHES - HOLIDAY PARTIES
WRITERS ROOMS - SCHOOL EVENTS - PRIVATE PARTIES**

You'll find what you need at Hugo's.

**ASK THE MANAGER FOR MORE DETAILS, CONTACT/VISIT:
CATERING@HUGOSRESTAURANT.COM | WWW.HUGOSRESTAURANT.COM/CATERING**

WEST HOLLYWOOD

8401 SANTA MONICA BLVD. | 323.654.3993
MON-THU 9-9 | FRI 9-10 | SAT 8-10 | SUN 8-9

&

STUDIO CITY

12851 RIVERSIDE DR | 818.761.8985
MON-FRI 9-9 | SAT & SUN 8-9



MENU



FOR NEWS & DEALS



ALLERGEN INFO



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