



HUGOS

I N V I T A D O S

DINNER MENU

Truly Natural Foods
Scratch-Made Tortillas
Fresh-Baked Chips
House-Blended Salsas
Organic and Gluten-Free
Free-Range and Grass-Fed
No Cans or Compromises
Nothing Deep-Fried or Processed
Everything Hand-Crafted Each Day

MEXICAN-INFLUENCED
GUEST-INSPIRED
FRESH KITCHEN & BAR

LIQUIDS

All of our margaritas and cocktails are crafted using combinations of premium spirits, organic fresh fruit, pure organic agave nectar, and organic liqueurs.

ORGANIC MARGARITAS

We use el jimador tequila in all of our margaritas, unless otherwise specified.

Corn | 12
corn-infused tequila blanco,
corn juice, orange liqueur, & agave

Traditional | 9 - frozen or rocks
dulce vida organic tequila,
orange liqueur, & agave

Top-Shelf | 13 - frozen or rocks
dulce vida organic tequila reposado,
grand marnier, & agave

Hibiscus Tea | 10
tequila blanco, hibiscus tea,
hibiscus liqueur, & agave

Grilled Pineapple | 12
tequila reposado, grilled pineapple,
agave, orange liqueur, & bitters

Cucumber-Serrano | 11
tequila blanco, cucumber, serrano,
orange liqueur, agave, & chili-lime salt

Blueberry Smash | 11
blueberry-infused codigo 1530
tequila blanco, blueberries, orange
liqueur, & agave

Perfect | 11
tequila reposado, grand marnier, & lime

SIGNATURE COCKTAILS

Añejo Bravo | 14
hornitos cristalino añejo, agave,
& angostura orange bitters

Garden Fresh | 11
cucumber mint botanical vodka,
cilantro, basil, mint, agave, & bitters

Caribbean Mule | 12
white rum, mint, ancho liqueur, lime,
ginger beer, & agave

BerryTX | 12
tx whiskey, fresh-muddled
strawberries, & strawberry juice

Paloma | 11
organic grapefruit tequila, lime,
ancho liqueur, agave, & topo chico

Habanero Greyhound | 11
organic habanero-infused vodka,
grapefruit, & agave

Sangria Fresca | 9 - frozen or rocks
house-made fresh fruit and purple
corn punch, red wine, brandy, & agave

Ranch Water | 11
tequila blanco, lime, & topo chico

CLASSIC/MEZCAL COCKTAILS

Negroni | 12 - up or rocks
dry gin, aperol, sweet vermouth,
& luxardo maraschino cherry

Manhattan | 12 - up or rocks
whiskey, sweet vermouth, angostura
bitters, & luxardo maraschino cherry

Green Apple Martini | 12
organic vodka, fresh squeezed
green apple and lemon juice,
& agave

Whiskey Sour | 10
whiskey, fresh squeezed lemon
juice, & agave

Carrot & Stick | 12
mezcal espadin joven, fresh carrot,
apple, lemon, and ginger juice, & agave

Smoked Hemingway | 12
mezcal espadin joven, maraschino
luxardo liqueur, fresh lime
& grapefruit juice

Mezcal Margarita | 12
mezcal espadin joven, tequila blanco,
agave, & smoked sea salt

Red Citrus | 11
espadin mezcal joven, house-made
blood orange syrup, & fresh lime juice

BEERS

Draft Domestic | 5
miller lite

Draft Craft Local & Import | 6
deep ellum ipa, texas ale project “amber
ale”, modelo especial, & dos xx lager

Domestic | 5
bud light & michelob ultra

Import | 6
dos equis xx amber, corona, corona
light, heineken, victoria, negra modelo,
pacifico, tecate, tecate light, cabotella,
& heineken 0.0 (non-alcoholic)

STARTERS

APPETIZERS

Soft Shell Crab | 18

seared soft shell crab tacos with black beans on blue corn tortillas with caramelized onions, chipotle lime aioli, & avocado puree

Mexican Avocado Toast | 13

corn masa patty, salsa roja botanera, avocado, & queso fresco

Pork Belly Chicharrón | 17

seared berkshire pork belly with tomatillo de milpa sauce and crema oaxaqueña, served with corn tortillas

Veracruz Tuna Tartare | 17

house-cured ahi tuna, olive-tomato vinaigrette, capers, grape tomato, & avocado

Flatbread Sope | 12

blue corn masa, black beans, grilled vegetable, & chihuahua cheese

Seared Herb Panela | 14

herb panela and roasted green salsa, choice of nopal and corn, grilled vegetable, or rajas con chorizo

Barbacoa | 15

braised lean wagyu beef cheek and red guajillo cascabel salsa with house-made corn tortillas

Smoked Salmon Nachos | 14

herbal avocado puree, smoked salmon, mango relish & mango-habanero yogurt

Mayan Hummus | 14

trio of avocado, red beet, and pumpkin seed hummus with tortilla flatbread

Texas Red Snapper Ceviche | 21

prickly pear-cured texas red snapper and jumbo lump crab, served with mango, avocado relish, & mango serrano sauce

Ceviche Fresco | 16

house-cured striped bass, corn, texas peach, jalapeño, pearl onion, cilantro, chayote, & avocado mousse

Tortilla Chips & Salsas

Our complimentary tortilla chips and salsas are baked fresh from scratch every day

SOUPS

Red Pepper Bisque | 9/13

creamy roasted red bell pepper and pacific shrimp soup with micro cilantro

Natalio's | MKT

our seasonal feature, ask your server for details

Tlalpeño | 6/10

traditional mexican chicken soup, avocado, garbanzo, carrot, celery, epazote and chipotle broth, with baked tortilla strips & lime juice

SALADS

Protein additions to any salad:

sustainable ahi tuna | 12

mexican pacific shrimp | 10

free-range chicken al pastor | 7

grass-fed wagyu flap sirloin | 10

impossible plant-based meat | 9

sustainable atlantic grilled salmon | 12

Arugula Joven | 14

baby arugula, avocado, berries, celery leaf, agave vinaigrette, pumpkin seeds, & queso de rancho

Kale y Quinoa | 14

quinoa, kale, tomato, mango, avocado, black bean, corn, chayote, queso fresco, serrano, & mango vinaigrette

House | 7

romaine hearts, kale, tomatoes, cucumbers, apples, onions, lime, and queso fresco with agave vinaigrette, & olive oil

Heirloom Tomato y Nopales | 15

tomatoes, cactus, baby spinach, serranos, corn, onions, cilantro, queso panela, & herb vinaigrette

Ensalada Chopped | 14

mexican chopped salad with romaine hearts, white quinoa, baby kale, fresh raw ingredients, shaved cotija cheese, & oregano vinaigrette

BEVERAGES

Iced Tea | 2.50

hibiscus white tea or black tea

Bottle | 3

topo chico sparkling water, mexican coke

Fountain Drinks | 2.50

coke, coke zero, diet coke, sprite, dr. pepper, root beer, fanta orange, lemonade

Fresh Squeezed Lemonades | 4

traditional, strawberry, pineapple, orange

Cold-Pressed Juices | 8

Beat It: carrot, beet, orange, lemon, ginger

Mean Green: green apple, cucumber, kale, spinach, ginger

Sunkiss: carrot, lemon, apple, ginger

TRADITIONAL

BOWLS

Protein additions to any bowl:

- free-range fried egg | 4
- sustainable ahi tuna | 12
- mexican pacific shrimp | 10
- free-range chicken al pastor | 7
- grass-fed wagyu flap sirloin | 10
- impossible plant-based meat | 9
- sustainable atlantic grilled salmon | 12

Uno | 16

quinoa, brussels sprouts, turkey bacon, green onion, avocado, baby heirloom, & chipotle yogurt

Dos | 14

lemongrass rice, organic berry, baby wild arugula, chile morron salad, & purepecha avocado yogurt

Tres | 15

quinoa, arugula, romaine hearts, tomato vinaigrette, chayote, grilled pastor vegetables, & chile yogurt

TACOS

Served on house-made corn tortillas (or flour as requested), with sides of fresh black beans and your choice of lemongrass rice, poblano-corn rice, or quinoa.

Green Salsa Chicken | 15

rotisserie chicken, tomatillo de milpa sauce, poblano, tomatillo relish, cabbage, agave onion, & english cucumber

Seared Tenderloin | 17

seared fillet with kale, romaine, poblano, caramelized onion, chihuahua cheese, & avocado

Smoked Brisket | 16

house-smoked brisket, baby kale, green tomatillo-pineapple relish, & avocado-habanero sauce

Marinated Fish | 15

pan-seared striped bass, cabbage, tomato, persian cucumber, serrano, onion, & cilantro yogurt sauce

Chipotle Shrimp | 15

chipotle-garlic & lime-marinated pan-seared shrimp, cabbage, cilantro yogurt, melocoton relish, avocado puree, & chipotle aioli

Hugo's Impossible | 16

red chile and blue corn tortillas with plant-based meat, watercress, tomato, onion, & avocado-serrano sauce

ENCHILADAS

Served in house-made corn tortillas (or flour as requested), with sides of fresh black beans and your choice of lemongrass rice, poblano-corn rice, or quinoa.

Seafood | 18

scallop, clam, shrimp, striped bass, salmon, chihuahua cheese, pickled cabbage, & chile ancho salsa

Chicken Tomatillo | 15

chicken, poblano, bell pepper, cilantro, & milpa tomatillo sauce

Vegetables | 14

grilled calabacita, poblano, bell pepper, corn, onion, kale, chihuahua cheese, & poblano yogurt sauce

Queso Fresco | 14

queso fresco, onion, oregano, cilantro, romaine, squash, potato, carrot, cumin yogurt, & chile guajillo sauce

Brisket Ahumado | 16

smoked brisket, poblano, bell pepper, roasted onion, & chile morita sauce

Beef Tenderloin | 17

sautéed red wine tenderloin, baby kale, red cabbage, cilantro, monterey jack, & yellow pepper coulis

HUGO'S MISSION

At Hugo's Invitados, we believe that good food and good people go hand-in-hand, and it's our mission to make each guest feel like family, and every meal worth celebrating.

We serve all-natural, house-made, good-for-you cuisine influenced by centuries of Mexican traditions and inspired by our guests. Our menu is almost completely organic and gluten-free, and can be made to fit any dietary needs. Please don't hesitate to ask.

'Invitados' means you're our invited guest. As the saying goes, mi casa es su casa. We're glad you've chosen to dine with us today.

Great food that's good for the body. Great service that's good for the soul. Great experiences worth celebrating.

That's Hugo's Invitados.

Here, you are family.

FEATURES

ENTREES

Wagyu Carne Asada | 29
ancho chile-marinated wood-grilled wagyu flap sirloin with cheese enmolada & pearl onion guiso

Crackling Pollo | 25
free-range pan-roasted chicken, lemongrass rice, cucumber salad, & charred tomatillo salsa

Market Fish | MKT
pan-seared whole market fish, mexican quinoa, & veracruz salsa

Pork Tomahawk | 32
all-natural mulato chile-marinated pork tomahawk, sautéed swiss chard-corn salad, yellow tomato coulis, & serrano chile oil

Black Paella | 29
veracruz paella, black rice, salmon, striped bass, clams, mussels, scallops, shrimp, chicken, pork chorizo, & charred tomatillo salsa

Salmon A La Parrilla | 26
guajillo-marinated fire-grilled atlantic salmon with mexican rice peperonata & cilantro poblano sauce

Breakfast Casserole | 18
layers of corn tortillas with free-range chicken, two sunny side eggs, rice, black beans & tomatillo salsa

Bone-In Ribeye | 45
wood-grilled bone-in ribeye with swiss chard huitlacoche casserole & pomegranate-guajillo demi

Bison Chile Relleno | 30
roasted poblano stuffed with grass-fed bison picadillo with julienne chayote peppers, yellow corn, fuji apples, black beans, & sweet onion-yellow tomato couli

Scallops with Corn Trufa | 28
pan-seared diver scallops, sautéed huitlacoche, corn, tomato, & poblano yogurt

Cochinita Pibil | 27
braised pork shank, lemongrass rice, oregano pickled red onion, tangy orange sauce, & corn tortillas

Guajillo Red Snapper | 29
pan-seared red snapper, jumbo lump crab meat, squash blossoms, chayote, texas peaches, & fingerling potatoes in a chilpachole broth

Chilean Sea Bass | 39
jerez and piloncillo-glazed chilean sea bass with red cabbage casserole, turkey bacon, peppers, yellow corn, & yellow bell-banana pepper couli

Ask your server for today's Chef Specials

SIDES

Brussels Sprouts | 7
grilled brussels sprouts with free-range turkey bacon

Mexican Quinoa | 6
bicolor quinoa with red onion, tomato, corn, herbs, & cilantro

Pearl Onion Guiso | 7
roasted pearl onions, garlic, herbs, & sweet tomato salsa

Huitlacoche Casserole | 8
corn mushroom with fresh corn & swiss chard

Grilled Vegetables | 7
grilled poblano, red onion, bell pepper, corn, & baby kale

Chicken Tamal | 7
banana leaf-wrapped corn masa tamal, poblano chicken, & tomatillo salsa

Sautéed Swiss Chard-Corn Salad | 7
organic swiss chard, corn, & herbs

Elote | 7
grilled corn, house-made aioli, queso fresco, & chili-piquin

Red Cabbage | 7
sautéed cabbage, turkey bacon, cranberry, & red beet reduction

Enmolada | 6
queso fresco in corn tortilla, served cool with mole sauce

"Marco's Plate" | 16
family-style grilled vegetables, corn, & organic baby arugula

Serrano Cauliflower Mash | 9
organic cauliflower puree with house-blended cheese fundido, thin sliced serranos, & green onions

Gluten-free Items & Allergies: our menu is mostly gluten-free. As cross-contamination can occur, please let us know so we can fully accommodate any allergies or dietary preferences.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

FOOD MENU CREATED BY HEAD CHEF NATALIO CHARLES

SPIRITS

TEQUILAS

ORGANICOS

Casa Noble Crystal	13	Azuña	12	Dulce Vida	11
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BLANCO

Fuenteseca	20	El Tesoro	13	El Jimador	12
Don Julio	12	Azunia	14	Avión	12
Patrón "Roca"	15	Milagro Barrel Select	12	Casa Dragones	20
Patrón	12	Clase Azul	18	Arette Suave Artesanal	12
Herradura	12	Casamigos	12	Hornitos	12
Ambhar	12	Código 1530	12	Cazadores	11
Tres Agaves	11	Maestro Dobel	12		

REPOSADO

Don Julio	13	Clase Azul	21	Arette Suave Artesanal	13
Patrón "Roca"	17	Casamigos	13	Hornitos	13
Patrón	13	Código 1530	14	Tres Agaves	14
Herradura	14	Maestro Dobel	13	El Tesoro	16
Ambhar	13	El Jimador	13	Azunia	16
Milagro Barrel Select	13	Avión	13	Cazadores	13

AÑEJO

Hornitos Cristalino	14	Milagro Barrel Select	18	Arette Suave Artesanal	14
Don Julio 1942	25	Clase Azul	40	Hornitos	14
Don Julio	14	Casamigos	14	Tres Agaves	16
Patrón "Roca"	19	Código 1530	18	El Tesoro	19
Patrón	14	Maestro Dobel	14	Azunia	18
Herradura	15	El Jimador	14	Azunia Black 2 year	40
Ambhar	14	Avión	14	Hornitos Black Barrel	16

EXTRA AÑEJO (Limited to Availability)

Fuenteseca		Deleón "La Leona" 3-Year	80
7-Year	25	Arette "Artesanal" Gran Clase 3-Yr	65
8-Year	35	Clase Azul "Ultra" 5-Year	180
11-Year	45	Jose Cuervo "Reserva Familia" 3-Yr	30
18-Year	79	Maestro Dobel "Diamante" 3-Year	15
21-Year	99	Herradura "Suprema" 4-Year	55
Código 1530 "Origen" 6-Year	35	Herradura "Ultra" 3-Year	20
Casa Dragones "Joven" 5-Yr Blend	45	Avión Reserva 44 3-Year	25
Casa Noble "Selección Del Fundador Vol II" 8-Year	120	Don Julio 70th Anniversary	22
Casa Noble "Single Barrel" 5-Year	25		

MEZCAL (Limited to Availability)

Vago Espadín En Barro	18	Sombra Espadín	12
Vago Elote	14	Sombra Ensamble	45
Vago Madre Cuixe Jarquin	25	Espina Negra Espadín	12
Zunte Espadín	19	Espina Negra Tobala	22
Del Maguey Vida	15	Espina Negra Tepeztate	24
Del Maguey Pechuga	60	Clase Azul Mezcal	60
Del Maguey Chichicapa	25	Ilegal Joven	15
Del Maguey Minero	28	Ilegal Reposado	21
El Silencio Joven	17	Ilegal Anejo	30

WINE

SPARKLING

Anna Blan De Blanc 187ml, Cava, Spain	10
Lamarca 187ml, Prosecco, Italy	11
Ruffino, 187ml, Rose, Italy	12

CHARDONNAY

Casa Madero, Mexico	10/35
Stag's Leap, Napa Valley	13/47
Sonoma-Cutrer, Sonoma Coast, California	15/55
Langetwins, Lodi, California	8/27
Ferrari Carano "Tre Terre", Russian River Valley, California	12/43

ROSÉ

Langetwins, Lodi, California	8/27
Fleur De Prairie, Provence France	10/35
Charles Smith "Band of Roses", Washington State	11/39

INTERESTING WHITES

Villa Pozzi, Moscato, Italy	8/27
Squealing Pig, Sauvignon Blanc, Marlborough	13/47
Wachau, Gruner Veltliner, Austria	13/47
Ca Montini, Pinot Grigio, Italy	9/31
Kim Crawford, Sauvignon Blanc, New Zealand	15/55
Colome, Torrontes, Argentina	8/27

CABERNET SAUVIGNON

Browne Heritage, Washington	11/39
Casa Madero, Mexico	12/43
Juggernaut Hillside, California	15/55
Chateau Smith, Washington State	16/59
Bonanza, California	10/35

PINOT NOIR

Smith & Perry, Oregon	10/35
Ammunition, Sonoma	15/55
Meiomi, California	12/43
Etude "Grace Benoist Ranch", Carneros	17/63

INTERESTING REDS

SR 262, Merlot, Washington	9/31
Museum, Tempranillo, Spain	13/47
Dos Almas, Carmenere, Chile	9/31
The Calling "Visionary", Red Blend, Alexander Valley	15/55
Saldo, Zinfandel, California	17/63
Antigal, Malbec, Argentina	10/35

HUGO'S WINE CELLAR (Price per Bottle / Limited to Availability)

The Calling "Dutton Ranch", Chardonnay, Russian River Valley	60
Rombaure, Chardonnay, Carneros	81
Nickel & Nickel "Truchard", Chardonnay, Napa Valley	90
Girard, Cabernet Sauvignon, Napa Valley	75
Jordan, Cabernet Sauvignon, Alexander Valley	99
Schrader Cellars "Double Diamond", Cabernet Sauvignon, Napa Valley	170
Bernau Block, Pinot Noir, Willamette Valley	120
The Prisoner, Red Blend, Napa Valley	75
Orin Swift "Papillon", Bordeaux Blend, Napa Valley	140
Stags' Leap "The Investor", Red Blend, Napa Valley	75

THE TASTING TABLE

The Tasting Table is where a party of up to ten can gather for a "cata", or tasting, of some of the world's finest tequilas. Ask your server for more details.

PRIVATE DINING

The PDR is the perfect venue for larger private parties and corporate events to enjoy an inviting private dining experience. For info & booking: 214.496.0590 or LasColinas@HugosInvitados.com.



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